

Menu Suggestions

SEEDAMM PLAZA



Your menu to enjoy



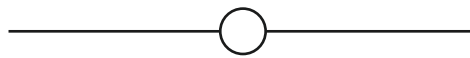




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Welcome to SEEDAMM PLAZA



Celebrate together and enjoy carefree. Pampering our guests is our passion. With us you will find a colorful variety of almost limitless

Ways to turn your celebration into something whole to make something special.

Whether standing cocktail, gala dinner, company event or family celebration, anniversary and much more, the kitchen team of the SEEDAMM PLAZA takes care of creative dishes






Apéro Packages






Apéro Riche OLEA

CHF 29

Crostini with olive tapenade 
Crostini with beef tartar and avocado
Vitello Tonnato with tuna mayonnaise
Small tomato salad with buffalo mozzarella
Homemade maffaldine with sauce bolognaise
Panna cotta with raspberry sauce

Apéro Riche KAORI & FRIENDS

CHF 39

Mini spring rolls with sweet-chili-sauce 
Cucumber Maki Sushi (2 rolls) 
Baked giant shrimps with sweet-chili-sauce
Curry foam soup served in espresso cup
KAORI Bowl with sushi rice, chicken, vegetables and herbs
Indian chickpea ragout with pita bread 
Matcha Cake

Apéro Riche Suisse


CHF 35

Small cheese cakes with a confitted tomato
Altendorfer mountain cheese with grapes and walnuts
Crostini with sour cream and regional raw ham stripes
Leutschner white wine soup in espresso cup
«Älplermagronen» with homemade apple puree
Carrot cake tranche with sour cream glaze
Grand Cru chocolate mousse



Apéro Riche Classic

CHF 35

Crostini with olive tapenade 
Salmon tartar on brioche toast
Ham croissants
Potato-leek soup with bacon cubes
Small beef burger in brioche bun with avocado
White wine risotto with fresh herbs
Grand Cru chocolate mousse

Apéro Individual Components



Apéro appetizers

CHF 5 / pcs.

- Local cheese with grapes and walnuts
- Selection of vegetable sticks with assorted dips
- Mixed puff pastry (3 pieces)
- Fresh parmesan pieces
- Vegetable salad with marinated feta cubes
- Cucumber maki sushi (2 rolls) 
- Vitello Tonnato with tuna mayonnaise
- Small tomato salad with buffalo mozzarella
- Roasted vegetable salad with hummus and fresh herbs 
- Roasted beetroot with hummus and caramelized hazelnuts 
- Crostini with home smoked Scottish salmon
- Crostini with smoked Scottish salmon and horseradish cream
- Crostini with olive tapenade 
- Crostini with beef tartar and avocado
- Crostini with sour cream and regional raw ham stripes
- Salmon tartar on brioche toast
- Wholemeal bread with herb cream cheese
- Baguette tranche with avocado and egg
- Ham croissants
- Tarte flambée with bacon and sour cream
- Mini spring rolls with sweet chili sauce
- Fried shrimps with sweet chili sauce

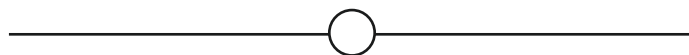


Chips and nuts

CHF 3 / person



Apéro Individual Components



Small Soups - served in espresso cups

CHF 5 / pcs.

Curry foam soup
Leutschner white wine soup
Potato leek soup with bacon cubes
Pumpkin cream soup
Tomato cream soup with pesto

Mini Sandwiches, Burgers and Hot Dogs

CHF 6 / pcs

Mini sandwich with smoked salmon
Mini sandwich with tuna and mayonnaise
Mini baguette with cooked ham
Mini pretzel roll with fennel salami
Mini pretzel roll with mozzarella and pesto
Brioche beef burger with avocado

Apéro Riche Warm


CHF 6.50 / pcs

Crispy pike perch with tartar sauce and lemon
Mini chicken escalope with lukewarm potato salad
Warm home smoked Scottish salmon with potato salad
Shrimps with red curry sauce
Indian chickpea ragout served with pita bread
Homemade maffaldine with beef bolognaise
«Älplermagronen» with homemade apple puree
White wine risotto with fresh herbs



Dessert

CHF 5 / pcs

Strawberry-cheesecake
Grand Cru chocolate mousse
White chocolate mousse
Carrot cake slice with sour cream glaze
Panna cotta
Mini tiramisu
Caramel dessert cream
Fruit bisquit
Various sorbets and ice creams
Fresh fruits 
Crème brûlée
Hazelnut cake
Apple pie
Crema catalana
Semolina flummery
Mocca cream
Praline slice
Schwyzer gingerbread

Individual and exclusive offers as well as sushi on request.



Stand-up lunch

A business or stand-up lunch offers optimal opportunities for your customers and partners to meet in an informal atmosphere.



Stand-up Lunch



All stand-up lunches are available for at least 15 participants

Stand-up Lunch Seminar

CHF 47 / person

Choice of chef, incl. soda, ice water and coffee

Various leaf salads
Marinated salads
Various dressings
Nuts and kernels
Bread croutons
Two different appetizers
Various main courses
Meat, fish and vegetarian dish
starch supplement
Vegetable side dish
Small desserts
Fruit bowl

Stand-up Lunch mediterran - OLEA

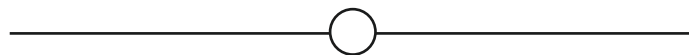
CHF 57

Leaf salads with nuts
Italian and French dressing
Roasted beetroot with hummus and caramelized hazelnuts
Mediterranean grilled vegetable salad
Polpette al sugo – veal balls with tomato sauce, sage and feta cheese
Shakshuka - Vegetable stew with egg and coriander
Rosemary Potatoes
Pizza bread
Grand Cru Chocolate Mousse
Vanilla biscuit with apricots

Surcharge on the daily rate

CHF 10

Stand-up Lunch



Stand-up Lunch Pizza & Pasta - OLEA

CHF 57

Mixed salad with carrots, cucumber and tomatoes
Insalata Caprese with mozzarella and colorful tomatoes
Italian and seasonal dressing
Pizza Margherita
Homemade maffaldine
Tomato sugo, beef bolognese & basil pesto
Chopped olives and herbs
Grated cheese
Homemade focaccia bread
Mini tiramisu
Panna cotta

Surcharge on the daily rate CHF 10

Stand-up Lunch Suisse

CHF 57

Mixed leaf salad
Italian and French dressing
Bread croûtons, chopped herbs and nuts
Three different marinated salads
Leutschner white wine soup
Twisted bread
Stew of diced veal with mushroom cream sauce
Quarkspätzli noodles
Glazed seasonal vegetables
Hash browns with leaf spinach and fried egg
Focaccia bread
Carrot cake tranche with sour cream glaze
Cherry compote with meringue and whipped cream

Surcharge on the daily rate CHF 10

Stand-up Lunch Business Classic

CHF 57

Caesar salad with diced bread and parmesan cheese
Tomato salad with feta cheese and oregano
Pasta salad with vegetables and ham cubes
Chicken thigh ragout with herbs and cream
Potato gnocchi
Glazed vegetables
Selection of different breads
Caramel dessert cream
Fruit bisquit

Surcharge on the daily rate CHF 10

Stand-up Lunch Sandwich Buffet

CHF 42

Tomato and mozzarella salad
Mini baguette with country ham
Mini pretzel sandwich with fennel salami
Mini pretzel roll with mozzarella and pesto
Bagel with cream cheese and turkey ham
Fresh fruits in basket
Pastry
Dessert

Gala Menus

Culinary delights in several courses.
Something special for special days of the year.

Enjoy our exclusive course menus with classic
culinary delicacies and extraordinary gourmet
creations.



Gala Menus



Menu 1

CHF 83

Colorful leaf salad with apple dressing, poached pear and walnuts with fresh herbs

In one piece roasted Swiss veal steak with thyme jus mashed potatoes and colorful seasonal vegetables

Felchlin Grand Cru chocolate mousse with cherry compote, white chocolate cake and sour cream ice cream

Menu 2

CHF 89

Beef carpaccio with parmesan shavings, olive oil and arugula

Prosecco soup with smoked salmon crostini

Veal shoulder tip with rosemary jus white wine risotto and beans with bacon

Maracaibo 64% chocolate cake with cherry sorbet and caramel

Menu 3

CHF 105

Vitello Tonnato with tuna mayonnaise, capers and arugula

Beef consommé with semolina dumplings, vegetable strips and herbs

Sautéed beef and veal medallions with Barolo jus, béarnaise sauce, mashed potatoes and colorful vegetables

Caramelized lime parfait with meringue and raspberries

Gala Menus



Menu 4

CHF 119

Vitello Tonnato with tuna mayonnaise, capers and arugula

Tomato soup with pesto cream

Homemade taglierini with raw ham and champagne foam

Carved fillet of beef with truffle butter sauce potato gratin
and colorful vegetables

Panna cotta of Greek yogurt with confit oranges, marinated pineapple and
homemade granola

Menu 5

CHF 119

Home smoked Scottish salmon with mustard dill sauce, salmon tatar with
sour cream and brioche

Cream of pumpkin soup with apple-chestnut slices

Ricotta ravioli with spinach and truffle cream

Beef entrecôte sliced with rosemary jus and béarnaise sauce,
mashed potatoes and vegetable garnish

Warm almond-chocolate financier with orange confit and sour cream ice cream



Menu 6

CHF 124

Veal carpaccio with caper mayonnaise, arugula, parmesan chip and confit cherry tomatoes

White wine soup with ham crostini

Sautéed pike perch fillet (CH) with lemon foam and pea-mint puree

Sliced Swiss saddle of veal with thyme cream sauce, potato gratin and broccoli

Champagne snowball with meringue and raspberries

Menu Vegan

CHF 89

Colorful leaf salad with apple dressing, poached pear, tree nuts and fresh herbs

Tomato soup with olive crostini

Vegan chickpea curry with rice




Lemon sorbet with orange confit and marinated pineapple

Create your own menu



You are welcome to create your own menu. Please find the components below or ask our event managers for a personal recommendation.

Starters

Mixed salad with tomatoes, cucumber, carrot, croûtons and house dressing 	CHF 14
Colorful leaf salad with apple dressing, poached pear and walnuts with fresh herbs 	CHF 16
Beef carpaccio with parmesan shavings, olive oil and arugula	CHF 21
Vitello Tonnato with tuna mayonnaise, capers and arugula	CHF 21
Home smoked Scottish salmon with mustard-dill sauce as well as salmon tartar with sour cream and lukewarm brioche	CHF 23
Veal carpaccio with caper mayonnaise, arugula, parmesan chip and confit cherry tomatoes	CHF 22
Mediterranean oven vegetables with chickpeas, hummus and herbs 	CHF 19

Soups

Prosecco soup with smoked salmon crostini	CHF 15
Tomato soup with pesto cream	CHF 12
Beef consomme with semolina dumplings, vegetable strips and herbs	CHF 13
Pumpkin soup with apple-chestnut slice (Autumn/Winter)	CHF 15
White wine foam soup with ham crostini	CHF 15
Seasonal vegetable cream soup with garnish	CHF 13

Main Dishes

Swiss veal steak roasted in one piece	CHF 54
Slice of Swiss veal rib eye	CHF 52
Low-cooked Swiss veal shoulder tip	CHF 39
Sliced of beef filet served with truffle butter sauce	CHF 56
Sautéed Swiss beef and veal medallions	CHF 56
Slice of beef entrecôte	CHF 49
Slice of Swiss pork loin	CHF 39
Sautéed corn poulard breast	CHF 38

Every main course includes one side dish, one vegetable and one sauce of your choice. Please choose from the below:

Side Dishes

Mashed potatoes, potato gratin, fried potatoes, french fries, croquettes, creamy polenta, butter noodles, spaetzle, white wine risotto, potato gnocchi



Vegetables

Colorful seasonal vegetables, green beans wrapped in bacon stripes, carrots, almond broccoli, cherry tomatoes, leaf spinach

Sauces


Thyme cream sauce, thyme jus, rosemary jus, Barolo jus, béarnaise sauce, truffle butter sauce, hollandaise sauce, mushroom cream sauce, morel cream sauce, herb butter

Vegan Main Dishes

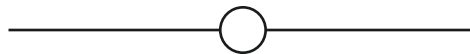
Chickpea curry with rice		CHF 29
Baked sesame tofu with teriyaki sauce		CHF 29

Desserts

Maracaibo 64% chocolate cake with cherry sorbet and caramel	CHF 14
Panna cotta of Greek yogurt with confit oranges, marinated pineapple and homemade granola	CHF 14
Champagne snowball with meringue and raspberries	CHF 14
Caramelized lime parfait with meringue and raspberries	CHF 14

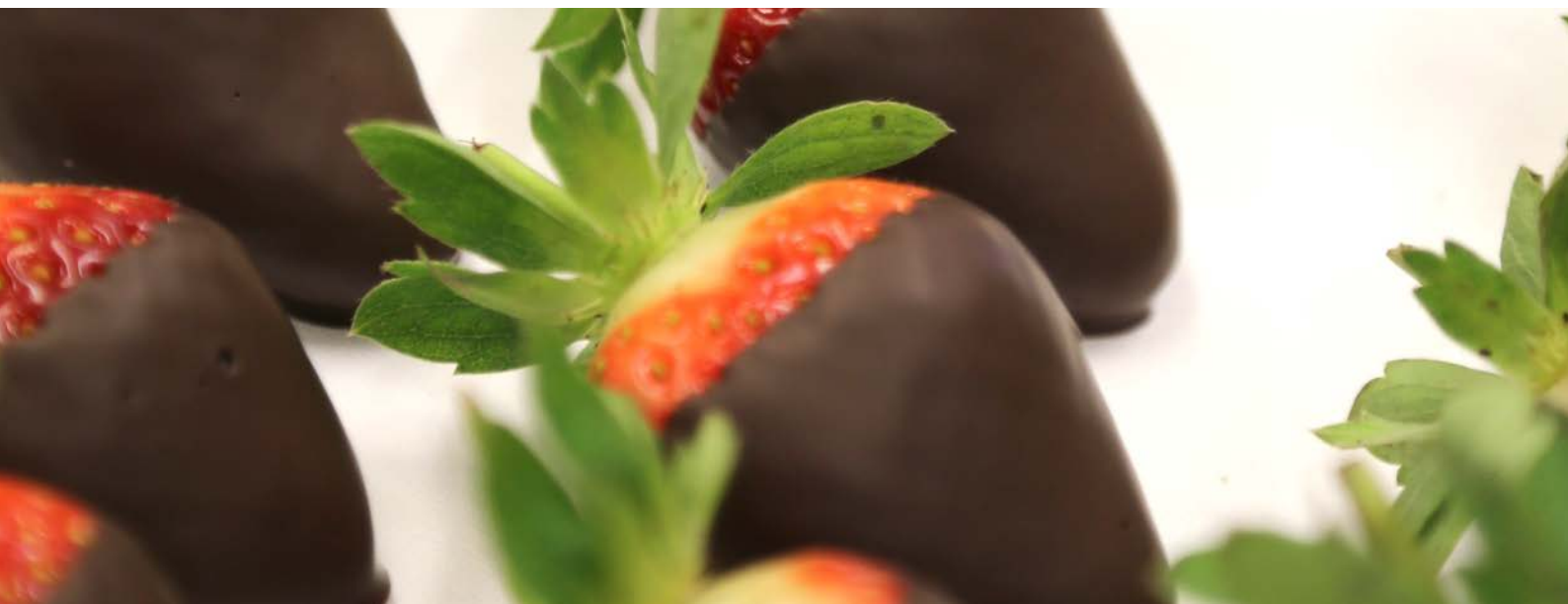
Mousse of the Maracaibo 64% and Ruby chocolate with noble white chocolate cake	CHF 14
Gianduja slice with caramel, mango and passion fruit	CHF 14
Lemon sorbet with orange confit and marinated pineapple 	CHF 14
Warm almond-chocolate financier with orange confit and sour cream ice cream	CHF 14
Selection of Swiss cheese	CHF 19

Dessert Buffet



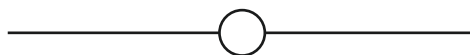
Cheesecake, Grand Cru chocolate mousse, white chocolate mousse, tranche of carrot cake with sour cream glaze, panna cotta, mini tiramisu, caramel cream, fruit bisquit, various sorbets and ice cream, fresh fruit, crème brûlée, hazelnut cake, apple pie, crema catalana, coffee cream, chocolates cuts, gingerbread, fruit skewers

6 different desserts	CHF 25
8 different desserts	CHF 29
Chocolate fountain with fruits for 50 persons	CHF 300 CHF 6 per additional person





Midnight Snack



Frankfurt sausage with mustard and roll	CHF 14
Traditional grisons barley soup with Frankfurter sausage	CHF 16
Cheese and meat platter (for 6 persons)	CHF 48

Buffets

Let your guests decide what they fancy eating and feast in a cozy ambience.



Buffets



Buffet prices per person from at least a minimum of 30 people

Buffet OLEA

CHF 107

-
- Parmesan pieces
 - Beef tatar with basil and olives
 - Insalata Caprese with mozzarella and tomatoes
 - Roasted beetroot with hummus and caramelized hazelnuts
 - Vitello Tonnato
 - 5 different leaf salads with walnuts, hazelnuts, pine nuts
 - Carrot, cucumber and tomato salad
 - Italian, French and seasonal dressing

 - Fillet of sea bass with olive-tomato salsa
 - Polpette al sugo - veal balls with tomato sugo, sage and feta cheese
 - Slice of tender roast beef with jus and herb butter
 - Sautéed corn poulard breast with roasted saffron-honey-hazelnuts with citrus jus
 - Shakshuka - vegetable ragout with egg and coriander
 - Potato gnocchi with sage, white wine risotto with herbs and rosemary potatoes
 - Rosemary potatoes, broccoli and leaf spinach

 - Tiramisu
 - Grand Cru chocolate mousse
 - Panna cotta with raspberry coulis
 - Various ice cream
 - Marinated fruit salad

Buffets

Buffet Suisse

CHF 99

Potato cucumber salad with chives
Smoked trout salad with sour cream, apple and cress
Raw ham and sausages from the Muota valley
Noodle salad with mayonnaise, egg and vegetables
5 different leaf salads with walnuts, hazelnuts, pine nuts
Lentil salad with Vaudoise saucisson
Carrot, cucumber and tomato salad
Italian, French and seasonal dressing

Pike perch fillets with almond butter
Hot meatloaf
Chicken stew with mushroom cream sauce
Roast veal and thyme sauce
Vegetable rice and Rösti
«Äplermagronen» with onion sauce and apple puree
Fresh market vegetable selection

Apple pie with whipped cream
Chocolate mousse
Various ice cream
"Grandmother's" caramel dessert cream
Mini cream slices
Plum compote with cream

Schwyzer Tischete

Enjoy a «Schwyz» evening with everything that goes with it.

All dishes are served on platters or in bowls and placed on the table - everyone serves themselves as they like.



Schwyzzer Tischete

CHF 89

Bookable from 18 persons

"Muotathal" forest ham
"Wetterschmöckerli" first-class dry speciality of central Switzerland
Smoked and cooked cottage bacon
Air dried-raw "Salsiz" sausage
Schwyzzer mountain cheese
Tuggener spelt bread

Battered "Brüggli" trout
Tartar sauce
Mini cordon bleu
"Märchler" stew with cabbage and lamb
"Schwyzzer" pan fried potatoes

Grand Cru chocolate mousse
White chocolate mousse
Chocolate cuts
"Schokoladen-Chriesiprägel» semi-frozen cherry chocolate stew
"Schwyzzer Batzen" almond macarones
Gingerbread pieces
Truffles filled with "Rosoli" cherry liquor
Schwyzzer mountain cheese
Homemade SEEDAMM PLAZA fruit bread

Meat (CH): Heinzer, Muotathal
Vegetables: Bamert, Tuggen
Chocolate: Felchlin, Schwyz
Cheese: Weber, Altendorf

BBQ

On sunny summer days, we invite you to a cozy BBQ in the outdoor area.



BBQ

CHF 89

Bookable from 30 Persons

Smoked trout with horseradish mousse
Four different vegetable salads
Tomato mozzarella salad
Mixed seasonal salads
Potato salad with chives
Cabbage salad
Italian, French and seasonal dressing

Veal sausage and cervelat
Spareribs
Marinated pork loin steak
Beef entrecôte
Baked potatoes
Grilled cheese
Focaccia bread
Various sauces:
- BBQ sauce
- Sour cream

Lemon cake
Various ice cream
Fruit salad
Grand Cru chocolat mousse
Whipped cream



Dine Around

The culinary round trip

Depending on your wishes and the number of guests, four to six courses will be served each in a different location at SEEDAMM PLAZA. Thanks to the many interesting nooks and crannies as well as the spaciousness of our house, we can offer Dine Arouds from 16 to 80 people. Up to 120 people we can arrange a short trip with a three courses menu.



Dine Around



4-Courses Dine Around

CHF 179

Selected drinks are included, price per person

Selection of appetizers ***	White wine or prosecco Orange juice and mineral water
Maki and nigiri sushi with soy sauce ginger, wasabi and mini spring rolls ***	Beer, sake, green tea Schwyzer water
Beef carpaccio with cirone cheese and parsley vinaigrette ***	White wine Schwyzer water
Tranche of Swiss veal loin with thyme cream sauce, potato gratin, glazed car- rots, spinach and tomato ***	Red wine Schwyzer Water
Grand Cru chocolate tartlet with vanilla ice cream served in a shot glass and marinated fruits	Sweet wine coffee, tea

5-Courses Dine Around

CHF 198

Selected drinks are included, price per person

Selection of appetizers ***	White wine or prosecco Orange juice and Mineralwater
Maki and nigiri sushi with soy sauce ginger, wasabi and mini spring rolls ***	Beer, sake, green tea Schwyzer water
Vanilla apple carpaccio, green lentils, warm marinated scottish salmon, poppy seed oil and melon cubes ***	Red wine Schwyzer water
Small culinary surprise in the kitchen ***	
Swiss veal steak roasted in one piece with herb cream sauce, pretzel bread and seasonal fresh vegetable garnish ***	Red Wine Schwyzer Water
Baked hazelnut pudding Dessert with sour cream ice cream and fresh pineapple	Sweet wine Coffee, tea

Dine Around



6-Courses Dine Around

CHF 205

Selected drinks are included, price per person

Selection of appetizers

White wine oder prosecco
Orange juice and mineral water

Sushi and sashimi with soy sauce, ginger,
wasabi and mini spring rolls

Beer, sake, green tea
Schwyzer water

Veal carpaccio and tartar of graded salmon
with olive vinaigrette and brioche bread

White wine
Schwyzer water

Double beef broth
with ricotta crispy ravioli

Wite wine
Schwyzer Water

Small culinary surprise in the kitchen

Grilled and poached fillet of beef
with port wine jus, potato gratin,
grilled zucchetti, broccoli and vine tomatoes

Red Whine
Schwyzer water

„Surprise“ Dessert

Sweet wine
Coffee, tea

The listed drinks are included in the price until dessert.

We will be happy to create your own personal menu on request.

Brunch

A pinch of holiday between everyday life

Celebrate Sunday - à deux, with friends or family. Because we serve everything that is good for the palate: classics and surprises of the finest quality and prepared with love. Beautiful lake view included.



Brunch

Brunch Classic

CHF 85

Bookable for at least 20 persons
from 10.00am until 02.30pm

Bread selection: Dark bread, half-white bread, wholemeal bread

Butter croissants

Lye croissants

Cheese platter (5 sorts)

Cold cuts platter

Cottage cheese, curd cheese

Muesli (3 sorts)

Cornflakes (portioned)

Yoghurt nature and fruity

Birchermüesli

Jam, honey and Nutella

Butter portioned, margarine portioned, fresh butter morsel

Orange and multivitamin juice

Milk, soy milk, fruit whey

Fruit salad

5-minute eggs

Scrambled eggs

Grilled tomatoes

Fried bacon

Potato hash browns

Chipolatas

Tomato mozzarella salad in portions

Smoked salmon with horseradish mousse

Veal cutlets with mushroom cream sauce

Egg noodles

Glazed carrots

Mini cream slices

Panna cotta with raspberry sauce

Gebrannte Creme in Portionen

"Gugelhopf" ring cake

Grand Cru chocolate mousse in a glass

Fruit tarte

Coffee, tea, Ovomaltine, hot and cold chocolate

1 glass of Prosecco per person

Vegetarian ingredients

We are happy to offer vegetarian and vegan menus.

Allergies, gluten intolerance

We are happy to put together individual allergy menus for you.

Meat origin

Switzerland: veal, pork, chicken, beef, unless otherwise stated

France: duck, corn poulard

Meat and its preparation may have been produced with antibiotics and / or other antimicrobial performance enhancers.

