

Catering Options

Catering overview for events at VR City Geneva

Choose the catering style, then we confirm availability with the partner. Prices may change. Delivery, pickup, minimum order and dietary options depend on the partner.

La Goudale

CHF 25.- / 35.- / 45.- pp

French pub-style group formulas with tomato-mozzarella skewers, mixed fried platters, Lebanese tapas, flammekueche, charcuterie & cheese boards and mini desserts. Best for easy apero-style sharing.

Aroi Thai Catering

CHF 62.50 pp




Thai buffet with spring rolls, curry chicken samosas, chicken satay, papaya salad, pad thai tofu, green chicken curry, white rice and mango sticky rice. Good full-meal option.

Traiteur de Chatelaine

from CHF 2.80 / piece

Large cocktail-catering catalogue: cold bites, hot bites, skewers, mini burgers, empanadas, platters and desserts. Available Monday to Sunday, minimum 10 people. Halal option. Delivery CHF 40 and material pickup CHF 40.

RECOMMENDED USE

 Fast apero	La Goudale
 Full buffet / dinner mood	Aroi Thai
 Flexible finger food & premium cocktail bites	Traiteur de Chatelaine

La Goudale

Group formulas | Avenue de l'Etang 67, 1219 Chatelaine

Formula Group 25

CHF 25.- per person

- Tomato & mozzarella skewer per person
- Mixed fried platter (18 pcs) to share
- Lebanese tapas mix to share
- Flammekueche gratinee or veggie to share
- Lemon meringue verrine per person

Formula Group 35

CHF 35.- per person

- Tomato & mozzarella skewer per person
- Double cream meringue verrine per person
- Charcuterie & cheese board to share
- Mixed fried platter (18 pcs) to share
- Lebanese tapas mix to share
- Flammekueche gratinee or veggie to share

Formula Group 45

CHF 45.- per person

- Caesar-style verrine per person
- Goudale-style beef verrine per person
- Tomato & mozzarella skewer per person
- Double cream meringue verrine per person
- Lemon meringue verrine per person
- Panna cotta verrine per person
- Charcuterie & cheese board to share
- Flammekueche gratinee or veggie to share

Aroi Thai Catering

Thai buffet | CHF 62.50 per person

Partner: Aroi Thai Catering, Chemin du Bois-Ecard 17, 1228 Plan-les-Ouates | +41 76 615 32 91 | aroithaicatering.ch

Starter

- Spring rolls (vegetables/chicken)
- Samosas with curry and chicken
- Chicken satay skewers
- Papaya salad

Main Course

- Pad Thai with tofu
- Green chicken curry
- White rice

Dessert

- Sticky rice with mango

Traiteur de Chatelaine

Cocktail platters | Minimum 10 people | Halal option

 Partner: Traiteur de Chatelaine, Rue Pre de la Fontaine 10, 1242 Satigny | +41 22 796 01 24 | traiteurdechatelaine.ch | Delivery CHF 40 | Material pickup CHF 40

■ Cold bites | Meat

Duck foie gras mousse with fruit jelly	CHF 4.50
Sliced dried meat with Tete de Moine cheese rosette	CHF 3.90
Smoked duck breast maki with duck foie gras	CHF 5.10
Madras curry chicken with sweet potato	CHF 3.90
Traditional beef tartare	CHF 3.90
Vitello tonnato in a verrine	CHF 3.90
Cured ham involtini with herbed cream cheese	CHF 3.90
Tandoori chicken with red curry and pineapple	CHF 3.90
Lunch pate with assorted pickled vegetables	CHF 3.90
Beef tartare with caviar, vodka-flavoured	CHF 9.60

■ Cold bites | Fish

Lobster royale with tarragon	CHF 4.50
Fresh and smoked salmon mousse with citrus	CHF 3.40
Swiss smoked salmon and herbed cream cheese on blini	CHF 5.10
Tuna tataki with wakame, mango and pomegranate	CHF 3.90
Fera rillettes with citrus and chives	CHF 3.90
Citrus-marinated salmon gravlax with fresh dill	CHF 4.50
Sea bream tartare with lemongrass and lime	CHF 5.10
Pink shrimp with spicy saffron riso misto	CHF 3.90
Blini with salmon roe, cucumber and horseradish cream	CHF 5.10

■ Cold bites | Vegetarian

Chickpea hummus with olive oil and pita bread	CHF 3.40
Lemon and basil-marinated confit eggplant	CHF 3.40
Avocado ravigote with lime and mild chili	CHF 3.40
Cucumber tzatziki with fresh mint	CHF 3.90
Cherry mozzarella, Kalamata olive and basil	CHF 3.40
Cauliflower and truffle panna cotta	CHF 3.40
Confit leek with quail egg and hazelnut vinaigrette	CHF 3.40
Green pea royale with parmesan	CHF 3.40
Roquefort mousse with pear and walnuts	CHF 3.40
Fresh goat cheese, fig and walnut on blini	CHF 3.90
Bruschetta with sun vegetable persillade, rocket pesto and basil	CHF 3.90
Raw vegetable dips with trio of sauces	CHF 3.40
Royal vegetable dips in cones on wooden tray with sauces	CHF 4.00

■ Platters

Cold cuts platter, 40g/person, pickled onions and gherkins	CHF 5.60
Cold cuts platter, 100g/person, pickled onions and gherkins	CHF 13.50
Cheese platter, 60g/person, dried fruits	CHF 7.90
Cheese platter, 80g/person, dried fruits	CHF 10.20
Mixed cold cuts and cheese platter, 60g/person, dried fruits	CHF 7.90

Traiteur de Chatelaine

Cocktail platters | Per-piece prices

Hot bites | Puff pastry

Fleur de sel puff pastry	CHF 2.80
Vienna sausage and mustard puff pastry	CHF 2.80
Gruyere puff pastry	CHF 2.80
Black olive tapenade puff pastry	CHF 2.80
Sesame puff pastry	CHF 2.80

Hot cocktail bites

Vegetable spring roll with sweet and sour sauce	CHF 3.40
Chickpea falafel with coriander, 2 pieces	CHF 4.50
Red bean falafel, 2 pieces	CHF 4.50
Vegetable samosa	CHF 3.40
Mini pizza with tomato, black olives and oregano	CHF 3.40
Mini vegetable quiche	CHF 3.40
Cheese ramekin	CHF 3.40
Panko-crusted fried shrimp	CHF 3.90
Tartufata cream feuillantine	CHF 3.90
Toast with scamorza cheese and oregano	CHF 3.90
Goat cheese, basil and candied tomato feuillantine	CHF 3.40
Longeole croustade with onion and mustard compote	CHF 3.90

Skewers, arancini & street food

Satay chicken skewer with coconut, chili and peanuts	CHF 3.90
Tandoori chicken skewer with red curry marinade	CHF 3.90
Yakitori chicken skewer with honey and soy	CHF 3.90
Spicy Colombo shrimp skewer	CHF 3.90
Sweet and sour Thai pork skewer with ginger and lime	CHF 3.90
Truffle and parmesan risotto arancini	CHF 3.90
Sun-dried tomato and Kalamata olive arancini	CHF 3.90
Signature mini burger	CHF 3.90
Mini chicken burger	CHF 3.90
Mini VG burger	CHF 3.90
NYC classic hot dog	CHF 3.90
L.A. hot dog with poultry sausage and curry mustard	CHF 3.90
Empanadas: beef, chicken, vegetables or cheese	CHF 5.10
Croque with truffle bechamel and gruyere	CHF 4.50

Skewers, arancini & street food (cont.)

Classic croque with ham, bechamel and gruyere	CHF 3.90
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Desserts

Assorted macarons	CHF 3.40
Creme brulee: vanilla, coffee or chocolate	CHF 3.40
Creme catalane	CHF 3.40
Mini Berliner	CHF 3.40
Mini carac genevois	CHF 3.40
Mini chocolate moelleux	CHF 3.40
Mini muffin: chocolate or red fruits	CHF 3.40
Chocolate mousse, fruit mousse or panna cotta options	CHF 3.40
Fruit salads: seasonal, exotic, pineapple basil, orange oriental	CHF 3.40
Tartelettes: lemon, yuzu, berries, pear-almond, apple, plum/mirabelle	CHF 3.40
Tiramisu: speculoos, raspberry, strawberry or traditional	CHF 3.40