



CATERING OFFER

Compass Puur

WELCOME !

We are delighted that you are interested in our catering services. In order to simplify your planning process, here are some of our ideas. Don't forget there are many more possibilities...

- **Breakfasts, coffee breaks and snacks**
- **Lunches**
- **Dinners**
- **Aperitifs**
- **Cocktails**
- **All types of events**

We organize our catering service according to your wishes: at the location of your choice, at the times you wish.

As a specialist in gastronomy, we will be pleased to make you an offer tailored to the event, the number of guests, the budget and the schedule.

Order our services quickly and easily from our online catering shop [Shop traiteur en ligne](#)

If you have any specific requests or require further information about allergens, please do not hesitate to contact us directly.

YOUR CONTACT PERSON

Jenny Champod
Deputy General Manager & Head of Events
Scolarest / Compass group EPFL















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DECLARATIONS

	Vegan		Pork
	Vegetarian		Veal
	Plant Based		Beef
	Climate-friendly / Eaternity		Gluten-free
	Seasonal		Lactose-free

The 14 major food allergens

	Gluten		Nuts
	Seafood		Celery
	Egg		Mustard
	Fish		Sesame
	Peanuts		Sulfites
	Soya		Lupin
	Milk / lactose		Shellfish

Most of our range is available in vegan or vegetarian versions on request.

If you have any allergies or intolerances, we can make you an individual offer tailored to your needs.

Please do not hesitate to contact us if you have any questions.

Our rates include :

- VAT (8.1 %)
- The elements mentioned in the offer
- Setting up during the opening hours of the restaurant
- Dismantling and cleaning during the opening hours of the restaurant

Our rates do not include :

- Staff costs : please refer to the "Terms and Conditions" page.
- Delivery charges
- Equipment and furniture rental

The images used in the offer are not contractual.

Your offer may differ from the photos.

Declaration of origin

Meat and poultry

We always declare the origin of the meat and poultry transparently on our menus. The ISO country code gives you direct information on the country of origin of the meat and poultry.

If delivery difficulties force us to make last-minute changes, our declaration is updated the same day the menu is distributed.

Pork, veal and 99% of beef come from Switzerland:

Chicken	Switzerland (CH)
Pork	Switzerland (CH)
Beef	Switzerland (CH)
Veal	Switzerland (CH)
Turkey	Switzerland (CH)
Lamb	Switzerland (CH), New Zealand ¹ (NZ)
Game, game birds	Switzerland (CH)

¹ The production of this meat may have required the use of non-hormonal growth promoters such as antibiotics.

Declaration of origin

Fish

Thanks to the close collaboration we have with our suppliers and the checks we carry out, from the catch to your plate, we can guarantee the quality and safety of our fish.

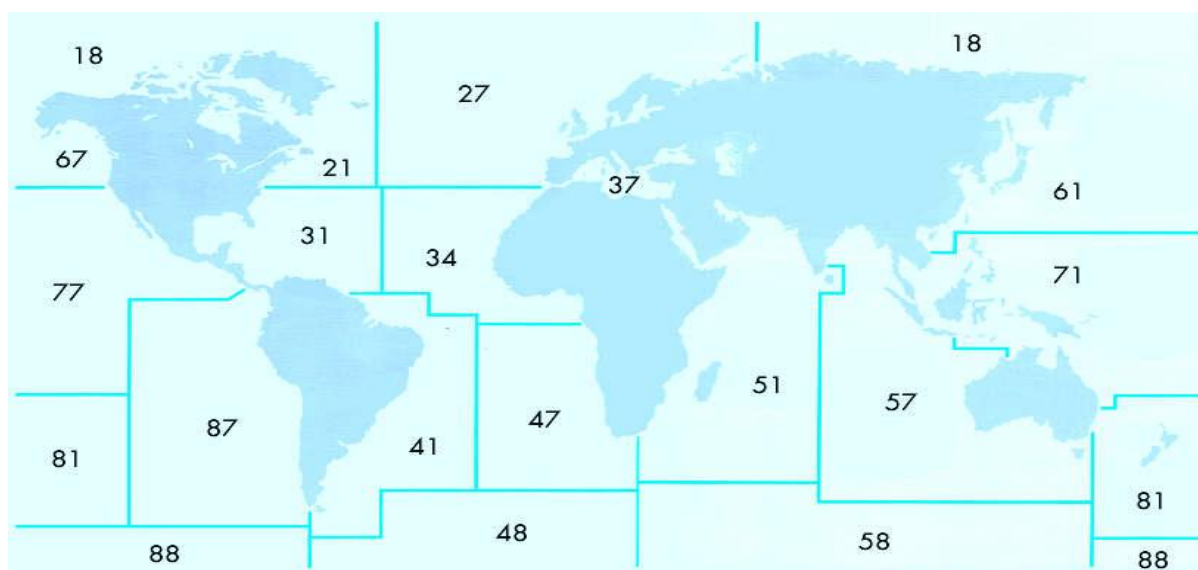
For the purchase of our fish, we work with selected suppliers who support us in our environmental initiatives and offer us fish from sustainable resources. The term 'sustainably sourced' indicates that the origin of the fish species is classified by the WWF as acceptable or recommended.

Our menus always provide information on the origin of the fish:

- Country of origin of freshwater fish (ISO country code)
- Country of production for farmed fish (ISO country code)
- Fishing area for sea fish

We refer to the FAO for information on fishing zones:

(Food and Agriculture Organization of the United Nations)



18	Arctic Ocean	51	Western Indian Ocean
21	North-west Atlantic	57	East Indian Ocean
27	North-East Atlantic	58	Southern Indian Ocean
27	Ill d Baltic Sea	61	North-west Pacific
31	Mid-west Atlantic	67	North-east Pacific
34	Central Eastern Atlantic	71	Western Pacific Ocean
37	Mediterranean; Black Sea	77	Eastern Pacific Ocean
41	South West Atlantic	81	South West Pacific
47	South East Atlantic	87	South East Pacific
48	Southern Atlanti	88	Southern Pacific

Breakfasts & Coffee breaks

Available for groups of 10 or more

Price per person – CHF


Welcome coffee / drink break 5.50

Coffee, assorted teas
Orange juice
Still and sparkling water



Classic break 7.50

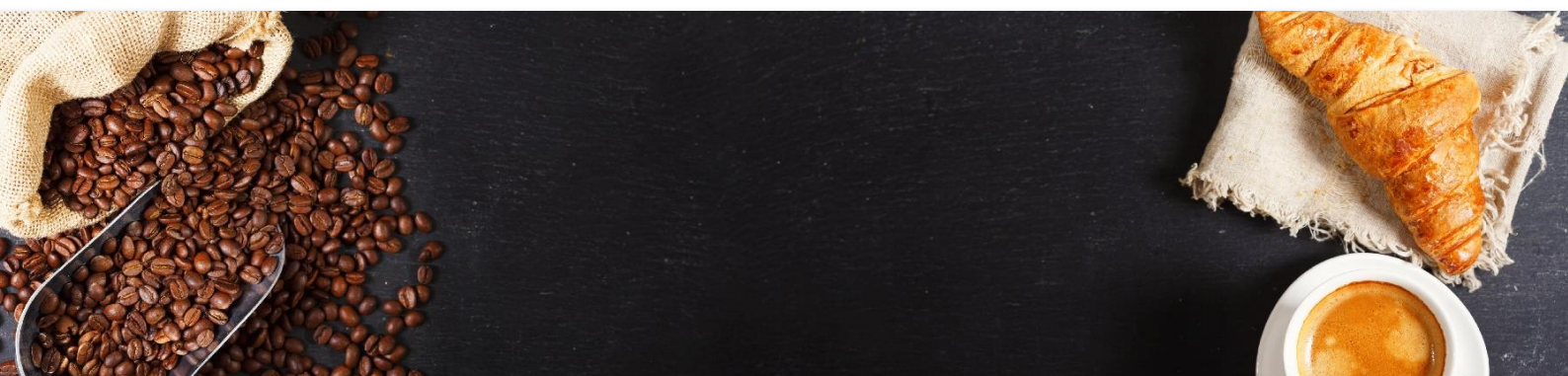
Coffee, assorted teas
Orange juice
Still and sparkling water
Fresh croissant (1x) or mini pastries (2x)

Full break 9.50

Coffee, assorted teas
Orange juice
Still and sparkling water
Fresh croissant (1x) or mini pastries (2x)
Fruit basket 

Continental Breakfast 12.50

Coffee, assorted teas
Orange juice
Still and sparkling water
Fresh croissant (1x) or mini pastries (2x)
Cheese and charcuterie platters  
Country bread
Butter and jam



Supplements

Available for groups of 10 or more

Price per unit – CHF

Butter croissant	1.60
Rustic croissant	1.80
Chocolate croissant	2.40
Mini pastry	1.00
Seasonal fruit  	1.50
Fruit basket (20 people)  	30.00
Brookie	2.50
Homemade cookie	2.50
Homemade muffin	3.80
Homemade cake slice	2.50
Bircher muesli	3.50
Fruit salad  	2.50
Orange juice liter	8.00
Iris fruit juice 25cl	4.50
Various sodas 1,5 liters	8.00
Hot chocolate (portion)	2.70
Still or sparkling mineral water liter	6.00
Beer 25cl	3.00

Snacks

Available for groups of 10 or more

The classics

Price per person – CHF

Classic afternoon break (V) **8.50**
Coffee, assorted teas
Orange juice
Still and sparkling water
Homemade cookies and homemade cake

Premium afternoon break (V) **11.50**
Coffee, assorted teas
Orange juice
Still and sparkling water
Homemade cookies and homemade muffin
Seasonal fruit salad (V)



Sandwichs

Available for groups of 10 or more

Price per person – CHF

Quick lunch sandwich 🍴 🍷 **10.00**

(3 small sandwiches per person)

Assorted sandwiches, ham, vegetables, tomato-mozzarella cheese

Quick lunch sandwich + 🍴 🍷 **12.00**

(3 small sandwiches per person)

Assorted sandwiches, ham, vegetables, tomato-mozzarella cheese

Homemade focaccia with toppings

Sandwich & dessert 🍴 🍷 🍰 **18.00**

(3 small sandwiches per person)

Assorted sandwiches, ham, vegetables, tomato-mozzarella cheese

Homemade focaccia with toppings

Assortment of sweet pieces (2x)

Seasonal fruit



Standing lunch options

Available for groups of 10 or more

Price per person – CHF

Chef's lunch

22.00

Salted cake assortment

Parmesan cheese cream, dried tomatoes, pesto and rocket salad

Provençal beef stew with confit potatoes (served hot)

Skewer of seasonal fruit

Gourmet tartlet

Déjeuner gourmand

26.00

Assortiment de cakes salés

Salade de lentilles, grenade et Granny Smith

Assortiment de pizza (servi chaud)

Parmentier de bœuf confit et son jus (servi chaud)

Salade de fruits de saison

Tartelette gourmande

Some items are served in reusable containers. A deposit of CHF 2.00/container will be charged in the event of loss.



Bento Box

Available for groups of 10 or more (minimum 5 pieces per bento).

Price per person – CHF

The Veggie Bento 28.00

- Thai salad with lemongrass and black sesame
- Grilled tofu teriaki, sesame soba noodles and bok choy
- Exotic vegan chocolate tartlet

The Bento of the lake 28.00

- Eggplant tartare with pan-fried tomatoes and focaccia toast
- Salmon filet, vanilla carrot mousseline and herb potatoes
- Revisited Tiramisu

Le Chef's Bento 28.00

- Tomato and mozzarella mille-feuille with pesto
- Slow cooked Swiss chicken, herb jus, rice and crispy courgettes
- Caramelised seasonal fruit crumble

Our bento boxes are served in reusable containers. A deposit of CHF 10.00 per container will be charged in the event of loss.



Buddha Bowls

Available for 15 people or more (minimum 5 pieces per bowl)

Price per person – CHF

Veggie bowl 18.00

- Mesclun, julienne carrots, saffron rice, melting sweet potato, vegetable samossa and tandoori sauce

Asian bowl 18.00

- Rice noodles, soy and Chinese cabbage, shredded carrots, marinated chicken vegetable nems, peanuts and lime

Chef's bowl 18.00

- Crunchy salad, spicy shrimps, mint soy and organic quinoa duo with lime

Our buddha bowls are served in reusable containers. A deposit of CHF 10.00 per container will be charged in the event of loss.



Menu served traditional

Available for 10 people or more, shared menu for all guests

Only available in our restaurants

Price per person – CHF

3 course menu made-to-measure	from 30.00
• (starter-main course-dessert)	
5 course menu made-to-measure	from 45.00
• (2 starter-main course-cheese-dessert)	



Buffet

Available for 20 people or more. Self-service buffet.

Price per person – CHF

Chef buffet

35.00

Starters

Mixed salad assortment

Main course

One main course (meat or fish) with 2 side dishes (vegetable and starch)
Vegetable protein options available

Desserts

Dessert assortment

Buffet example

Starters

Cretan Salad

Italian Tapioca Salad

Candied eggplant with mint and fresh grapes

Thai rice noodles and salmon tataki

Main course

Braised poultry, curry-coconut

Jasmine-scented rice

Mediterranean vegetable flan

Desserts

Fruit salad

Chocolate-raspberry tart

Passion mousse



BBQ

Available for groups of 20 or more. Self-service buffet.

Price per person – CHF

BBQ **35.00**

Starters

Choice of mixed salads

Hot buffet BBQ

Grilled meats (1 per person)

Desserts

Dessert assortiment

Buffet example

Starters

Carrot salad

Grilled zucchini salad

Italian pasta salad

Tomato feta basil

Melon and ham salad

BBQ buffet

Grilled sausage

Marinated beef

Grilled chicken

Tofu skewer

Desserts

Fruits salad

Fruit tartlet

Chocolate mousse



To share

Available for a minimum of 10 people.

Trays

Price per person – CHF

Cheese platters (V) (I) (8) **12.00**
served with fresh bread

Charcuterie platters (P) (8) **12.00**
served with fresh bread

Vegetable dips (V) **8.00**
served with sauces

Assortment of antipastis (V) (I) **12.00**
marinated olives, grilled vegetables, Neapolitan bruschetta, skewer of tomato-mozzarella with pesto


Olives and peanuts (V) **4.00**



Aperitif & cocktail

Available for a minimum of 20 people

Price per person – CHF

Light snacks  Crisps & nuts	4.00
Aperitif package Flutes, 3 cold canapés	14.50
Premium aperitif package Flutes, 5 cold canapés	20.50
"The Chef's selection" – Small hunger 9 pieces (3 cold, 3 warm, 3 sweet)	31.50
"The Chef's selection" – Classic 12 pieces (4 cold, 4 warm, 4 sweet)	42.00
"The Chef's selection" – Greedy 15 pieces (5 cold, 5 warm, 5 sweet)	52.50



Aperitif & cocktail

Bites are made for a minimum of 20 people according to the formulas on page 17.

Cold pieces :

- *Homemade mini chicken tortilla*
- *Creamy pumpkin mousse with lemon and rice crisps*
- *Lemon-coriander avocado mousse with tortilla crumble*
- *Cocktail shrimp and avocado tartar*
- *Assortment of mini-sandwiches*
- *Vegetable maki with wasabi mousse*
- *Savoury mini muffins and bagels*
- *Vitello tonnato toast with rosemary*
- *Spring rolls with crunchy vegetables*

Warm pieces :

- *Assorted homemade focaccia*
- *Lemongrass salmon croustilles*
- *Falafel and hummus*
- *Creamy risotto with mushrooms*
- *Chicken empanadas*
- *Crispy vegetable gyoza with sweet chili sauce*
- *Mini Swiss cheeseburger*
- *Butternut squash mousse, hazelnut oil, and cured ham chips*

Sweet pieces :

- *Crunchy lemon-meringue verrine*
 - *Paris-Brest*
 - *Assortment of macarons*
 - *Red fruit tartlet*
 - *Mini Opéra*
 - *Traditional tiramisu*
 - *Cannelé Bordelais*
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Cakes

Available for a minimum of 10 people.

Price per person – CHF

Made-to-measure according to your wishes

from 6.50

Birthday cake, baptism cake, wedding cake, number cake...



Drinks

Available for a minimum of 10 people.

Drinks available on a pay-per-use basis on request.

Price per person – CHF

Classic lunch package		4.00
Still and sparkling mineral water, coffee		
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Premium lunch package		6.50
Still and sparkling mineral water, iced tea Coca-Cola, Coca-Cola Zéro and coffee		
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Drinks package (1 hour)		13.00
Still and sparkling mineral water, iced tea Coca-Cola, Coca-Cola Zéro, white wine, red wine and beer		
<hr/>		
Drinks package (2 hours)		22.00
Still and sparkling mineral water, iced tea Coca-Cola, Coca-Cola Zéro, white wine, red wine and beer		
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Corkage fee	per bottle 75cl	15.00



GENERAL TERMS AND CONDITIONS

Confirmation deadline

All orders must be validated at least 72 hours before the event. The final number of guests must be confirmed at least 48 hours before the event. If the actual number of guests is higher than announced, invoicing will be based on the number of guests present during the event. If the actual number is lower than announced, invoicing will be based on the final number announced 48 hours in advance.

Delivery fees

For deliveries to meeting rooms, offices and on campus, we charge a flat delivery fee to cover our expenses.

Personnel costs

Manager / Head chef	per hour	CHF 55.00
Service employee / cook / kitchen dishwasher	per hour	CHF 49.00

Staff hours are billed from 4:00 pm onwards (one hour before guests arrive and one hour after they leave). During the standard opening hours of the outlets, the staff hours are charged according to the services provided.

Equipment and furniture rental

Depending on the event, there may be costs associated with the rental of equipment and/or furniture.

Missing or damaged equipment will be charged to the client.

Please read our full catering terms and conditions by clicking on this link. <https://clients.eurest.ch/epfl/fr/AGB>