



*Elegant · Fresh
Delicious*

Event Catering Menu Suggestions 2020/21

With Mountain Thyme staff on-site to cook and serve

Canapes

Hot/warm

Apple & sage sausage rolls
Thai fish bites with coriander chutney (contains peanuts)
Chorizo & prawn skewers with saffron aioli dip
Coriander & turmeric chicken skewers with satay dip
Beef sliders with caramelised onions
Lamb kofta lollipops with baba ghanoush
Croquettes Valaisannes with lemon mayo
Steak brochettes with béarnaise sauce
Goat's cheese & caramelised red onion tartlets (v)
Spanakopita triangles with tzatziki dip (v)
Parsnip, Parmesan & filo cigars (v)
Vegetable spring rolls with Asian dip (v)
Pumpkin & coconut chilli soup shots with crispy onions (v)
Middle Eastern carrot fritters (v)

Cold

Blinis with smoked salmon with dill & mustard sauce
Chicken Caesar salad in croustades
Rare roast beef in mini Yorkshire puddings with beetroot horseradish
Crispy potato rösti with quail's egg, pancetta & pea puree
Assiette Valaisanne
Scotch egg quarters with piccalilli
Falafels with tahini yoghurt dip (v)
Parmesan cups with pea & mint puree (v)
Vietnamese summer rolls (with prawns or mango) (v)
Cranberry, pecan & goat's cheese truffles (v)
Roquefort & pear endive cups with caramelised walnuts (v)



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Bowl food

Our bowl food menu suggestions are perfect for events where everybody can eat while standing & mingling, with simply a bowl & a fork, & yet still get a delicious & filling meal. You can choose how many different items your guests can sample – see our Catering Prices for details of the different options.

Mains

- Sheppard's Pie with a Duchess potato topping, served with peas
- Lamb tagine with jewelled couscous & flaked almonds
- West African beef stew with potato puree
- Chicken Tikka Masala with basmati rice
- Thai yellow chicken & prawn curry with sticky rice
- Vietnamese duck salad
- Coronation chicken with mango & apple & potato salad
- Cauliflower & chickpea curry with pilau rice (v)
- Pumpkin & sage risotto with crispy onions (v)
- Vegetable chilli/chilli con carne with brown rice, guacamole & taco shards (v)

Side dishes

- Avocado, spinach, pea & lardon salad
- Beluga lentils with roasted sweet potato, feta & hazelnuts (v)
- Buffalo mozzarella, coloured tomatoes & rocket salad with pesto drizzle (v)
- Stir-fried green vegetables with sesame seeds (v)
- Char-grilled ratatouille (v)
- Sweet potato chips with chipotle mayo (v)
- Zata'ar flatbreads with tzatziki dip (v)



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Barbecues

We can host barbecues at your venue of choice – please enquire for prices of equipment hire.

Mains

- Butterflied leg of lamb with rosemary & garlic (min 15 people) (5chf supplement pp)
- Rump steaks marinated in bourbon (10chf supplement pp)
- Sticky pork ribs with home-made BBQ sauce
- Home-made beef & pork burgers with ginger & chilli
- Pulled pork in buns
- Chicken breast marinated in thyme, garlic & balsamic
- Tandoori chicken drumsticks
- Scotch eggs with chorizo
- Courgette, pepper & halloumi skewers with mint & lemon dressing (v)
- Asparagus skewers (v)
- Herby sweet potato & butterbean burgers (v)

Sides & salads

- Avocado, spinach, pea & lardon salad
- Aromatic crunchy coleslaw with Asian dressing (v)
- Tabbouleh (v)
- Tarragon & shallot dressed new potato salad (v)
- Buttery corn on the cob (v)
- Baked sweet potatoes with chickpea & tahini yoghurt filling (v)
- Home-made flatbreads with houmous & guacamole (v)
- Buffalo mozzarella, coloured tomatoes & rocket salad with pesto drizzle (v)
- Fennel & orange salad with lamb's lettuce (v)
- Brown rice salad with crunchy veg & cashew nuts (v)

Desserts

- Chocolate & cardamom brownies
- Lemon blondies
- Pavlova with Gruyere cream & fresh berries
- Meringue roses with pistachio buttercream, mascarpone & strawberries
- Grapefruit tartlets
- Apple tart roses
- Fruit skewers with chocolate dip



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