

PORTFOLIO

SK Events & Catering

WHAT WE DO
AND WHO WE ARE

EVENTS | CATERING



BY STREET KITCHEN



WE ARE
PASSIONATE,
CREATIVE AND
DEDICATED





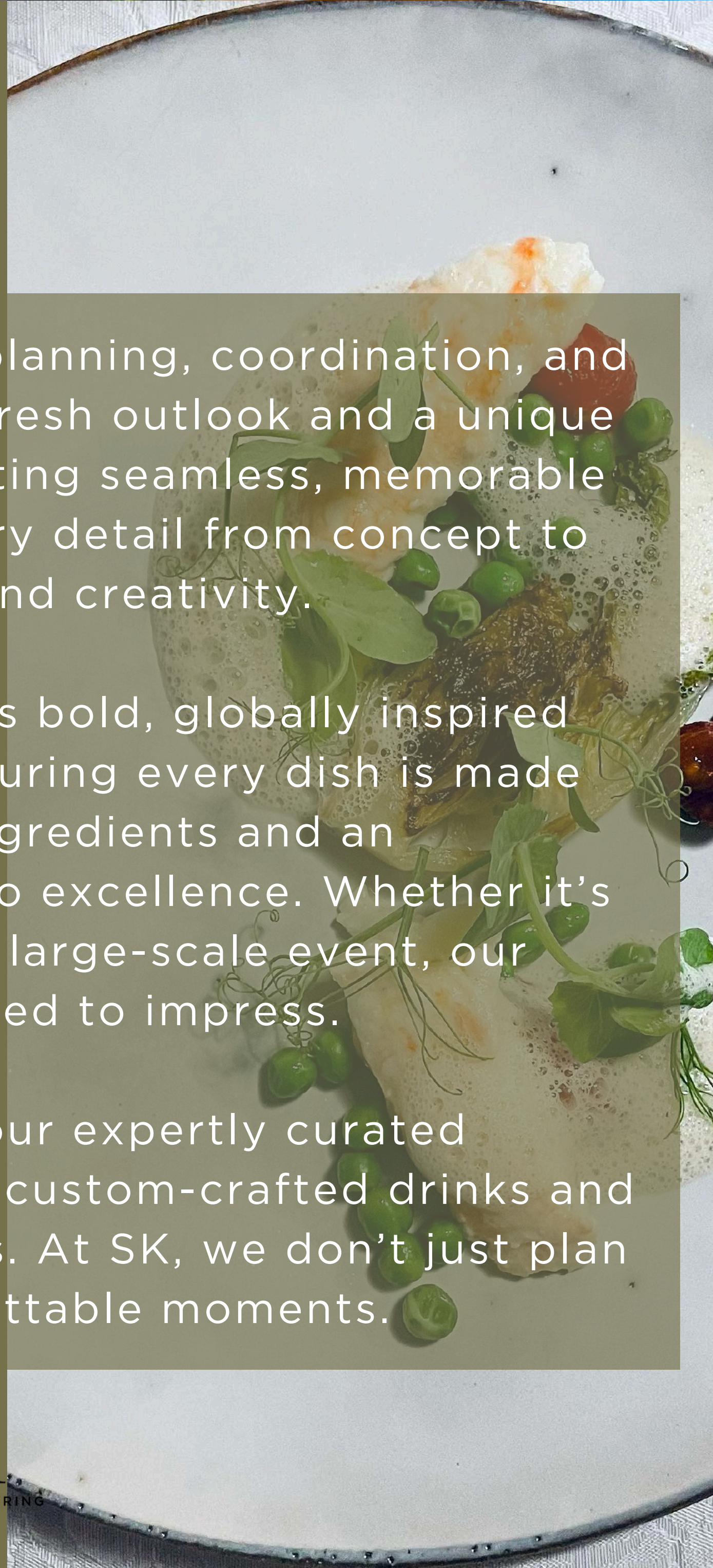
TURNING THE ORDINARY INTO EXTRAORDINARY

PORTFOLIO

SK is a full-service event planning, coordination, and catering company with a fresh outlook and a unique flair. We specialize in crafting seamless, memorable experiences, handling every detail from concept to execution with precision and creativity.

Our catering service brings bold, globally inspired flavours to your table, ensuring every dish is made with the highest quality ingredients and an unwavering commitment to excellence. Whether it's an intimate gathering or a large-scale event, our bespoke menus are designed to impress.

Enhance your event with our expertly curated cocktail service, featuring custom-crafted drinks and immersive bar experiences. At SK, we don't just plan events—we create unforgettable moments.





PORTFOLIO

CRAFTED WITH LOVE. DRIVEN BY PASSION. INSPIRED BY YOU.

Our team is experienced and talented. No task is too big or small, we offer catering from small intimate dinners to large corporate functions. Our menus are tailored to your every need using only the best ingredients available.



MENU

LUNCH BOWL EXAMPLES

Food is LOVE

Here are our Winter lunch bag options. **A minimum order of 10 per item is required.**

35CHF pp Lunch bowl with dessert.

Herby Lentil Tabbouleh

Roasted Beetroot or Tuna mixed with Broccolini soffrito and aubergine ratatouille with a herby yoghurt dressing

Bulgar Wheat with Roasted Peppers

Roasted cumin sweet potato OR Grilled fennel chicken with fine beans, a soft egg and a roasted garlic vinaigrette

Mexican Prawn Salad

Charred corn, avocado and crisp baby gem lettuce and is topped with lightly pickled white cabbage with a burnt leek ranch dressing

Indian Spiced Lamb Meatballs

With cucumber raita herby couscous, chakalaka and mint salsa

Roasted Salmon Filet

Served with lemon atchar baby potatoes, "gazpacho" salad, fresh herbs and a tarragon mayo vinaigrette.

Chilli Chicken & Green Chilli Sauce

Compressed cucumber pickle Seasoned white rice sauteed cabbage. soft egg. coriander spring onion.

Quick Fried Steak Bites

Tossed in house nam jim and served with, kimchi, bean sprouts, julienned carrots, lots of fresh herbs, noodles and topped with a fresh tomato salsa

Dessert options:

Lemon cookie | Tahini brownie | Double chocolate sea salt cookie | Peanut butter cookie

Optional Extra

House vitality juice shots: Cold pressed organic vegetable and fruit juice shots made in-house to rid brain fog and boost vitality | **Powerballs:** Our nutritious powerballs are organic and healthy for an afternoon pep in your step

MENU

APERIO EXAMPLE

I get 2 of each canape chosen)

6 x Canapes: **30CHF(HT) PP**

10 x Canapes: **45CHF(HT) PP**

Empanadas

Perfectly baked with a vegetarian filling

Veggie Spring Rolls

Crispy fried and served with an Asian dipping sauce

Tart

With tomato and goats cheese

Crostini

With grilled artichoke and lemon

Crostini

With roasted red pepper, toasted almond and parsley

Chicken Skewer

Flavoured with lemon and olive

Mini sandwiches

Chicken | Beef | Vegetarian

Beef filet

Served carpaccio style with a delicious chimichurri

Prawn

Served in a crunchy lettuce cup

Cheese and charcuterie platters

Variety of local artisan cheeses and cured meats

Variety

Of dips, olives and antipasti

MENU

FLYING EXAMPLE

Small Bites

Cost

Tier 1: 50CHF (HT) Per Person: 3 x small 3 x big bites 1 x dessert

Tier 2: 70CHF (HT) Per Person: 4 x small 4 x big bites 1 x dessert

Small Bites

Smoked fish and fennel on a rye cracker

Snow crab tostada with Avo smash and sesame

Mini smashed cucumber salad bowls

Potato Hash brown with aniseed myrtle cured ocean trout, cultured cream and preserved yuzu

Tuna tartare with pickled ginger on black crackers

Ajo verde with fresh white fish crudo, charred corn & radish

Pork belly in soy with pickled red cabbage in a shiso leaf

Panko crusted Coconut shrimp in a lettuce cup

Quails Scotch egg with hot mustard

Gyoza with braised beef

Fried beef cheek croquettes, burnt chilli dipping sauce

Roasted scallop, butternut puree, Szechuan oil and guanciale

Chicken skewer with fried Thai basil and chilli caramel glaze

Bigger Bites

Mini taco

Thai jungle curry with fried herbs

Kimchi & 3 cheese brioche toastie

Singapore chicken rice bowl

Taiwanese fried chicken on a milk bun with hot sauce.

Chicken chilli skewer with black garlic glaze

Beef sirloin that has been cut thin with Moroccan butter.

Cabbage roll with pork & chive filling and a dipping sauce

Lamb meatball with burnt tomato and

Shrimp Cameroons with fermented red sauce

Tamarind Fish curry

Pickled South African Fish

Lobster rolls on black ink brioche with tarragon mayo

EVENTS

frontiers



“WE DO NOT
REMEMBER
DAYS WE
REMEMBER
MOMENTS”

We offer event management from ideation to implementation. We partner with the best in the industry for decoration and entertainment. From special dinner, corporate events, themed parties, team - building events and workshops.



EVENTS | CATERING

PAST EVENTS

GET INSPIRED BY SOME OF OUR PAST EVENTS, FROM PARTIES TO SCIENCE FORUM, FROM SUMMER OPEN-AIR FESTIVAL TO A 7-DAY RETREAT IN ITALY.



LONDON

For a 600-person Christmas bash, we transformed a Spitalfields church into a party paradise with Social Pantry catering, live music, and a glitter makeup bar, creating an unforgettable night.



MADRID

We hosted a chic Red Christmas party for 80 guests at the stylish EDITION hotel, complete with cocktail dinnatoire, lively decorations, and a vibrant atmosphere.



LAUSANNE

We excel at transforming spaces, whether it's turning a field into an open-air festival with food trucks and silent discos or converting the Royal Savoy Hotel's conference room into a nightclub, ensuring fun for all ages.



MONTREUX

At the Science Forum, we emphasized sustainability for 500 attendees over three days with locally sourced plant-based menus, stunning floral arrangements, and an immersive 3D mapping show.



TUSCANY

For a Swiss company's leadership retreat, we provided comprehensive hospitality at a 17th-century villa, handling everything from transfers and meals to elaborate decor and outdoor events.



GSTAAD

At HUUS Hotel, we crafted a 5-day retreat for 120 employees, featuring nutritious meals, hikes, yoga, and themed social gatherings, blending health and entertainment in the Swiss Alps.



CUSTOMER REVIEWS

“We had the pleasure of trying out some of their food recently and couldn’t think more highly of their mélange of different flavours and fresh ingredients.”

-The Lausanne Guide

“I am writing to extend a heartfelt thank you to the Street Kitchen team for the exceptional catering service and impeccable event organization. Their flexibility and readiness to accommodate our requests, despite our stringent budget and tight deadlines, truly sets them apart. The professionalism displayed when interacting with the Leadership level is commendable, solidifying their competence. They have never failed to impress us with their punctuality, diverse and delightful menu choices, and an aesthetically pleasing venue setup. The ease of communication in working with the team has made them an integral part of our Frontiers family. A big thanks for their relentless pursuit of perfection and for delivering such an experience. Looking forward to our continued collaboration!”

-Yulia Milushova, Executive Assistant to the Executive Office Frontiers



EVENTS | CATERING
BY STREET KITCHEN

GET IN TOUCH

Contact us for any information or to set up a one-on-one consultation regarding your catering and event needs.

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