

# PORTFOLIO

SK Events & Catering

WHAT WE DO  
AND WHO WE ARE

EVENTS | CATERING

SK

BY STREET KITCHEN



WE ARE  
PASSIONATE,  
CREATIVE AND  
DEDICATED







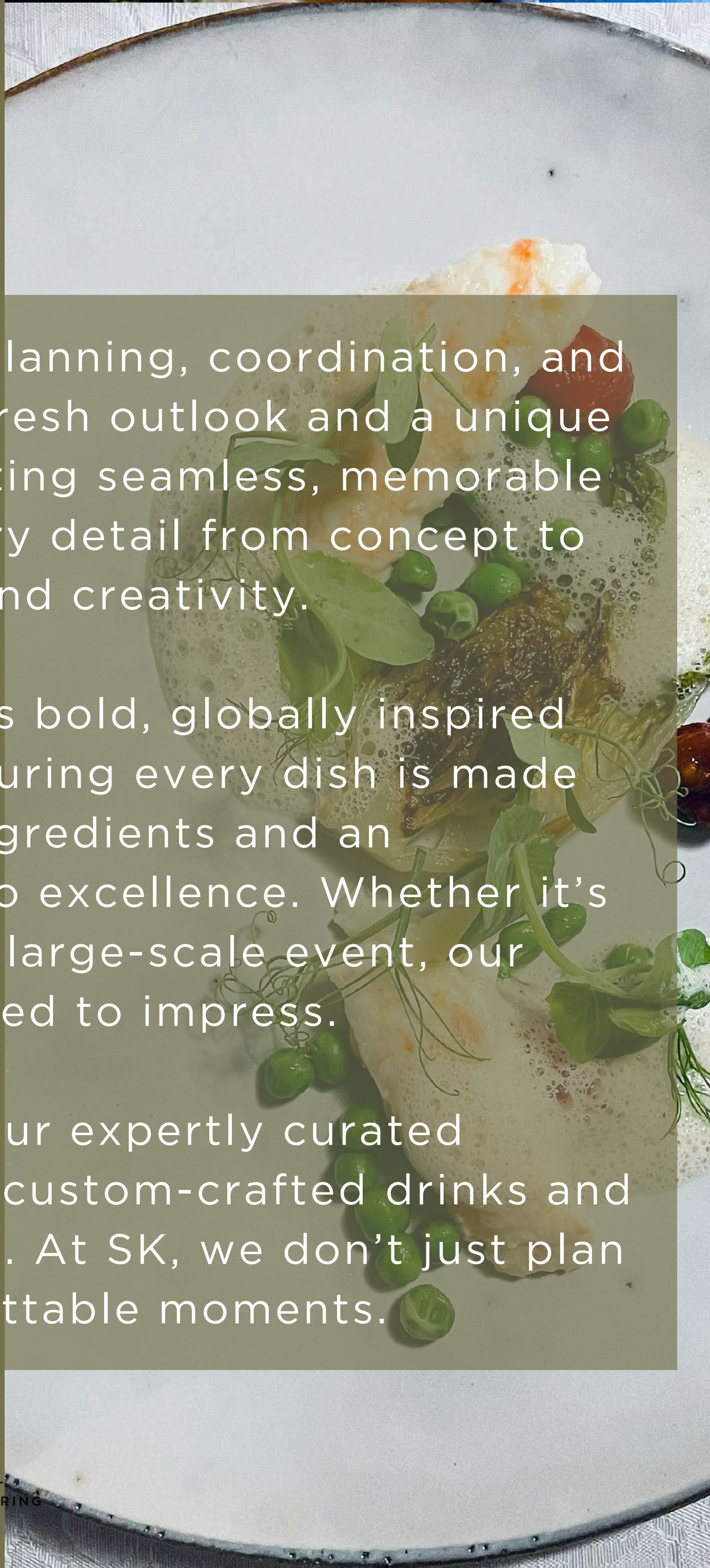
## TURNING THE ORDINARY INTO EXTRAORDINARY

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.





# 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.



EVENTS | CATERING





# 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 soffritto 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 naan 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

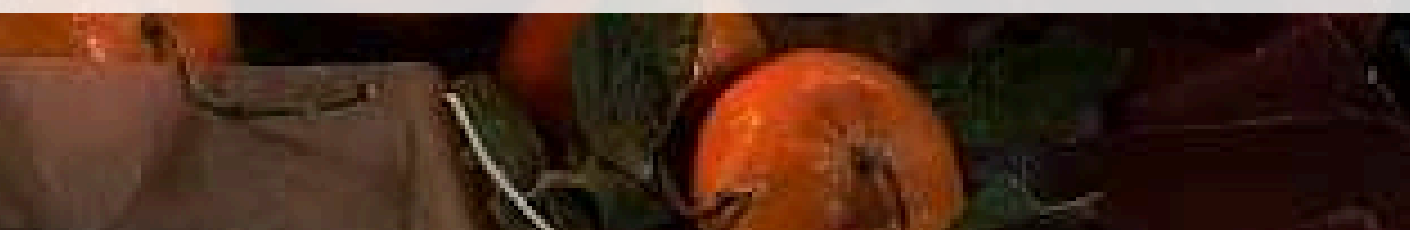
**Quails Scotch egg** with hot mustard

**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 sauce

**Shrimp Cameroons** with fermented red sauce

**Tamarind Fish curry**

**Pickled South African Fish**

**Lobster rolls** on black ink brioche with tarragon mayo

**Mini Fish and Chips**





# Healthy Food Basket

**150CHF (HT)**

All products are made in-house and packaged beautifully

**Walnut and seed loaf**

**Our famous granola in a glass bottle**

**Wild garlic pesto**

**Our famous Sichuan oil**

**Farm organic eggs**

**Salted local butter**

**Organic Italian lemons**

**Bouquet of pink radicchio**

We arrange everything in a wicker basket, lining it with a beautiful French linen dish towel - an elegant part of the gift.

Each item is carefully labelled and packaged in glass, brown paper, and silk paper, then tied with ribbons for a charming finishing touch.

**Order Time 48 Hours In Advance**





“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.

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.



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.



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.





PORTFOLIO

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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