

# PORTFOLIO

SK Events & Catering

WHAT WE DO  
AND WHO WE ARE



CREATIVE  
CATERING  
CONCEPTS





## 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.**

**30-35CHF pp** Lunch bowl with dessert.

### **Middle Eastern beef kofta bowl**

With bulgur wheat, roasted aubergine, tomato & cucumber salad, shredded lettuce, herbs & garlic tahini

### **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

### **Cape Malay coconut prawn bowl**

with turmeric rice, roast pumpkin, charred green beans, tomato sambal, cucumber ribbons & citrus leaf dressing

### **Roasted Salmon Filet**

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

### **Peri-peri chicken power bowl**

With quinoa, roasted peppers, charred corn, baby spinach, cucumber & lemon yoghurt dressing

### **North African spiced beef bowl**

With quinoa, roast pumpkin, spiced cauliflower, kale, grated carrot & cumin-lemon dressing

### **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

## BUFFET LUNCH EXAMPLES

These are examples menus we cater for all tastes and dietaries.

**Buffet: 45CHF Per Person A minimum of 15 pax is required should this number be less the price per person will increase.**

### **Fragrant Thai Chicken & Prawn Curry Aromatic Green Vegetable Curry (V)**

Steamed Jasmine Rice  
Warm Buttered Naan  
Garden Green Salad with Avocado  
Charred Broccolini Salad with Citrus Dressing

#### **Dessert**

Traditional Malva Pudding

### **Slow-roasted lamb shoulder | Herb-roasted mushrooms (V)**

White asparagus with roasted red pepper salsa  
Creamy burrata with tomato & courgette ribbons  
Herb-crushed baby potatoes  
Fresh mixed leaf salad

#### **Dessert**

Tahini brownie

### **Middle Eastern-spiced beef meatballs | Whole-roasted aubergine (V)**

Fresh tabbouleh with herbs and lemon  
Roasted pumpkin & golden market beetroot  
Zesty chickpea salad  
Crispy oven-roasted aubergine with herb salsa  
Charred roasted peppers with salsa verde  
Warm naan bread

#### **Dessert**

Chocolate Guinness Cake

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## BUFFET LUNCH EXAMPLES

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### **Citrus-roasted salmon with fennel**

Puy lentils with roasted fennel, shallots & mustard vinaigrette  
Radish, cucumber & yoghurt dressing  
Asparagus, soft herbs & capers  
Aubergine with tahini, pomegranate & crispy garlic

#### **Dessert**

Tahini Brownie

### **Beef fillet with chimichurri, charred spring onion & lemon**

Quinoa with roasted sweet potato, orange zest & almonds  
Chickpeas with roasted pumpkin, harissa, feta & coriander  
Charred broccoli with tahini, chilli crunch oil & roasted lemon  
Courgette and sun-dried tomato salad

#### **Dessert**

Chocolate Cookie

### **Za'atar chicken with whipped feta & lemon oil**

Roasted pumpkin with feta, dates & hazelnuts  
Green beans with preserved lemon & almonds  
Farro with roasted carrots, tahini & sesame crumb  
Cavolo nero with chilli, garlic & pangrattato

#### **Dessert**

Peanut butter and white chocolate brownie

# MENU

APERRO EXAMPLE

## **Veggie Spring Rolls**

Crispy fried and served with an Asian dipping sauce

## **Tart**

With tomato and goats cheese

## **Mini Tartlet**

Wild mushroom and cream cheese-filled crisp tartlet shell

## **Crostini**

With roasted red pepper, toasted almond and parsley

## **Chicken Skewer**

Mexican spiced with a tomatillo salsa

## **Mini sandwich**

Classic and tasty Reuben (vegetarian option available)

## **Beef filet**

Served carpaccio style with a delicious chimichurri or Moroccan butter

## **Lamb kofta**

Served with a yoghurt dipping sauce

## **Prawn**

Asian flavours 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

**Mini tartlet** of wild mushroom and aged parmesan

**Smoked fish** and fennel on a rye cracker

**Snow crab** tostada with Avo smash and sesame

**Beetroot salmon gravlax** on buttery brioche with dill cream

**Mini smashed cucumber** salad bowls

**Tuna tartare** with nahm jim served on

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

**Grilled prawn skewer** with tomato glaze, herb crumb and roasted garlic aioli

**Pork belly** that has been glazed and served with umeboshi plum

**Roja spiced and grilled octopus** with burnt leek

**Gyoza** with braised beef OR wild mushrooms

**Steak skewer** spiced with a smoky marinade, topped with tomatillo salsa

**Prawn lollypop** with a fresh herb and zesty dipping sauce

**Chicken skewer** with fried Thai basil and chilli caramel glaze

**Seared Tuna tataki** on aubergine caponata

## Bigger Bites

**Mini taco**

**Pickled South African Fish**

**Thai jungle curry** with fried herbs

**Kimchi & 3 cheese** brioche toastie

**Harissa prawns**, chickpeas, tomato & preserved lemon

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

**Taiwanese fried chicken** on a milk bun with hot sauce.

**Mini chicken shawarma** with fresh cucumber and tomato salsa and dressing

**Lamb kofta** with yoghurt, herbs & warm flatbread

**Gourmet Beef sliders** on a brioche bun served with caramelised onions and mature cheddar cheese.

**5-spice duck** with compressed cucumber and spicy compote

**Lamb meatball** with burnt tomato sauce, labneh and wild garlic pesto

**Miso-basted black cod** with sauteed baby bok choy

**Tamarind Fish curry**

**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.



## 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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