Portfolio

SK Events & Catering



WHAT WE DO
AND WHO WE ARE

INTRO

CREATIVE CATERING CONCEPTS

PORTFOLIO

EVENTS | CATERING





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.

&SK
EVENTS | CATERING



PORTFOLIO

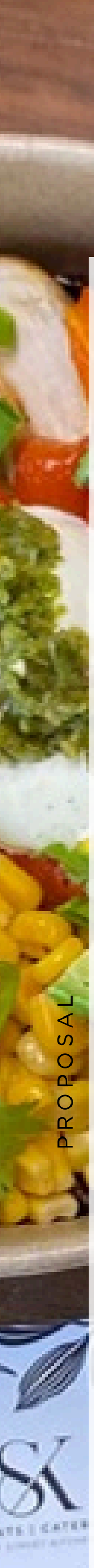
CRAFTED WITH LOVE. DRIVEN BY PASSION. INSPIRED BY YOU.

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.





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.**
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

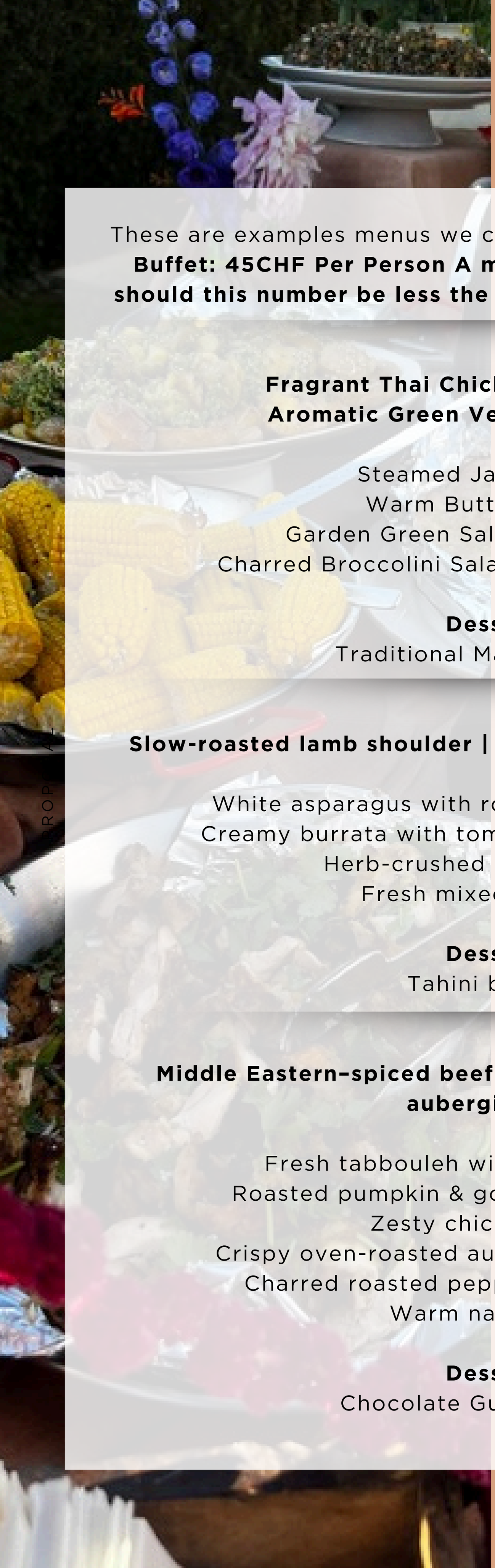
Roasted Salmon Filet
Served with lemon atchar baby potatoes, "gazpacho" salad, fresh herbs and a tarragon mayo vinaigrette.

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)

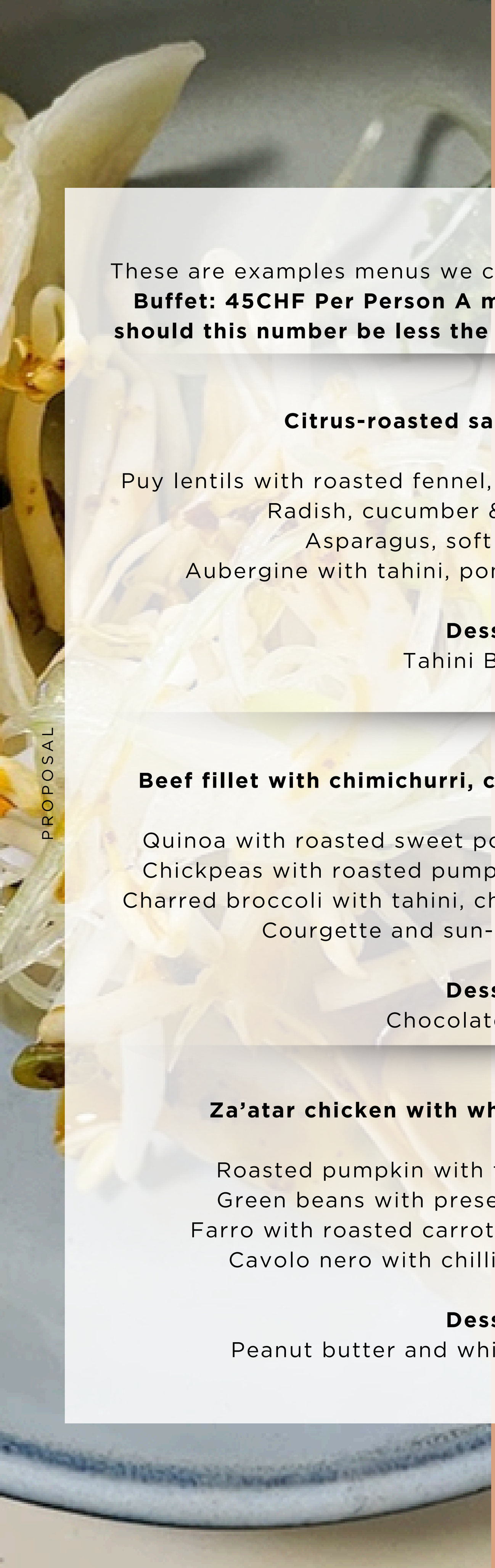
White asparagus with roasted red pepper salsa
Creamy burrata with tomato & courgette ribbons
Herb-crushed baby potatoes
Fresh mixed leaf salad

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



PROPOSAL

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.

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

APERO 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

SEA

FLYING DINNER SMALL BITES

Oysters three ways · Baked with a creamy cheese and pata negra topping; beer battered with two house emulsions; fresh with green nahm jim.

Popcorn shrimp skewer · Crisp fried shrimp with coriander emulsion and lime.

Tuna tataki · Lightly seared tuna with fermented green chilli, lime, coriander and crisp shallots; a punchy alternative is Thai-style chilli-lime dressing.

Crispy rice and tuna tartare · Crisp sushi rice with diced tuna, avocado, sesame, spring onion and a sharp chilli-lime dressing.

Sea bass crudo · Sea bass with tamarind and coconut dressing, Thai basil and a little chilli.

Potato fondant and caviar · Crisp-edged potato fondant with sour cream, chives and caviar.

MENU

SEA

FLYING DINNER
BIGGER BITES

South African pickled fish · Gently curried pickled white fish with soft onion, warm spice and a small toasted bread accompaniment.

Black miso cod · Miso-glazed cod, sautéed Asian greens and smooth pommes purée.

Squid ink lobster roll · Black squid ink roll with Canadian lobster, sour cream, chives and lemon.

Crab and sweetcorn dumplings · Delicate crab and sweetcorn dumplings with a rich lobster bisque sauce.

Thai green fish curry · White fish and baby vegetables in fragrant green coconut curry with a buttery naan.

Crab and sweetcorn dumplings · Delicate crab and sweetcorn dumplings with a rich lobster bisque sauce.

Mini fish and chips · Crisp white fish and shoestring chips with roasted garlic aioli.

MENU

EARTH

FLYING DINNER
SMALL BITES

Saffron and wild mushroom arancini · Crisp risotto rice, wild mushroom and saffron, with basil aioli and a
dusting of vegetarian hard cheese.

Courgette and labneh crostini · Whipped labneh, ribbons of courgette, lemon and basil pesto on toasted sourdough.

Thai vegetable lettuce cup · Gingered mushrooms and water chestnuts, vegetarian kimchi, house pickles and toasted sesame in a lettuce leaf.

Vegetable samosa · Spiced seasonal vegetables in crisp pastry with a hot tamarind chutney.

Wild mushroom tartlet · Buttery pastry, thyme-roasted mushrooms, aged Parmesan and a little pickled shallot.

Charred pumpkin skewer · Lime and coriander glaze with toasted pumpkin seeds and a sharp herb dressing.

MENU

EARTH

FLYING DINNER
BIGGER BITES

Sweetcorn fritter · Crisp sweetcorn and spring onion fritter with sriracha mayonnaise and lime.

Roasted vegetable mini pie · Buttery pastry filled with roasted seasonal vegetables, caramelised onion and herb cream.

Thai pumpkin curry · Roasted pumpkin and baby vegetables in a fragrant coconut curry with jasmine rice and
Thai basil.

Wild mushroom agnolotti · A small bowl of handmade mushroom agnolotti with concentrated mushroom jus and sage.

Stuffed cabbage roll · Savoy cabbage wrapped around pearl barley, chestnuts and herbs, with a light mustard béchamel.

Girolle and ricotta gnudi · One soft ricotta dumpling with sautéed girolles, sage and toasted hazelnut, served on a spoon.

MENU

LAND

FLYING DINNER SMALL BITES

Steak tartare on chicken-fat brioche · Finely cut beef tartare, oyster emulsion and crisp shredded fried cabbage on toasted brioche.

Korean fried chicken · Crisp glazed chicken, cultured sour cream and a small spoon of caviar.

Steak skewer with salsa verde · Seared beef with parsley-caper salsa verde and a crisp shallot finish.

Beef or pork lettuce cup · Ginger and chilli mince, house pickles and kimchi with herbs in a crisp lettuce leaf.

Peri-peri chicken skewer · Chargrilled chicken thigh with a punchy house peri-peri glaze and crisp fried Thai

Pork belly with umeboshi · Crisp roasted pork belly, umeboshi plum glaze and fresh shiso.

MENU

LAND

FLYING DINNER
BIGGER BITES

Asian-style short rib · Slow-braised beef short rib with a glossy aromatic glaze, pickled cucumber and crisp shallots.

Walking taco · An opened individual bag of corn chips filled to order with spiced beef, black beans, shredded lettuce, pico de gallo, lime crema and pickled jalapeño.

Beef asado taco · Slow-cooked beef asado, charred street corn, jalapeño salsa and salsa roja in a warm corn tortilla.

Crisp Thai chicken thigh · Crisp chicken thigh with green chilli salsa, cucumber and fragrant rice.

Masala chicken roti · Dry-spiced masala chicken, labneh, sautéed spinach and a soft roti.

Roast duck pancakes · Roast duck, soft pancakes, plum sauce and cucumber.

MENU

DESSERT

SMALL BITES

Dulce de leche and apple tartlet · One-bite crisp tartlet with dulce de leche and spiced apple.

Passion fruit and burnt meringue tartlet · One-bite tartlet with sharp passion fruit curd and torched

Dark chocolate and pistachio tartlet · One-bite chocolate tartlet with pistachio and a little sea salt.

Seasonal mini pavlova · A crisp mini meringue with softly whipped cream and fruit chosen for the season.

BIGGER BITES

Sticky toffee pudding with rum banana · Warm date sponge, rum-glazed banana and toffee sauce in a small
bowl.

Malva cake with stone fruit · Warm malva cake with roasted stone fruit and fior di latte ice cream in a small bowl.

Chocolate Guinness cake · A generous chocolate Guinness cake portion with chocolate mousse and a dark chocolate shard in a small bowl.

Healthy Food Basket

150CHF (HT)

All products are made in-house and packaged beautifully

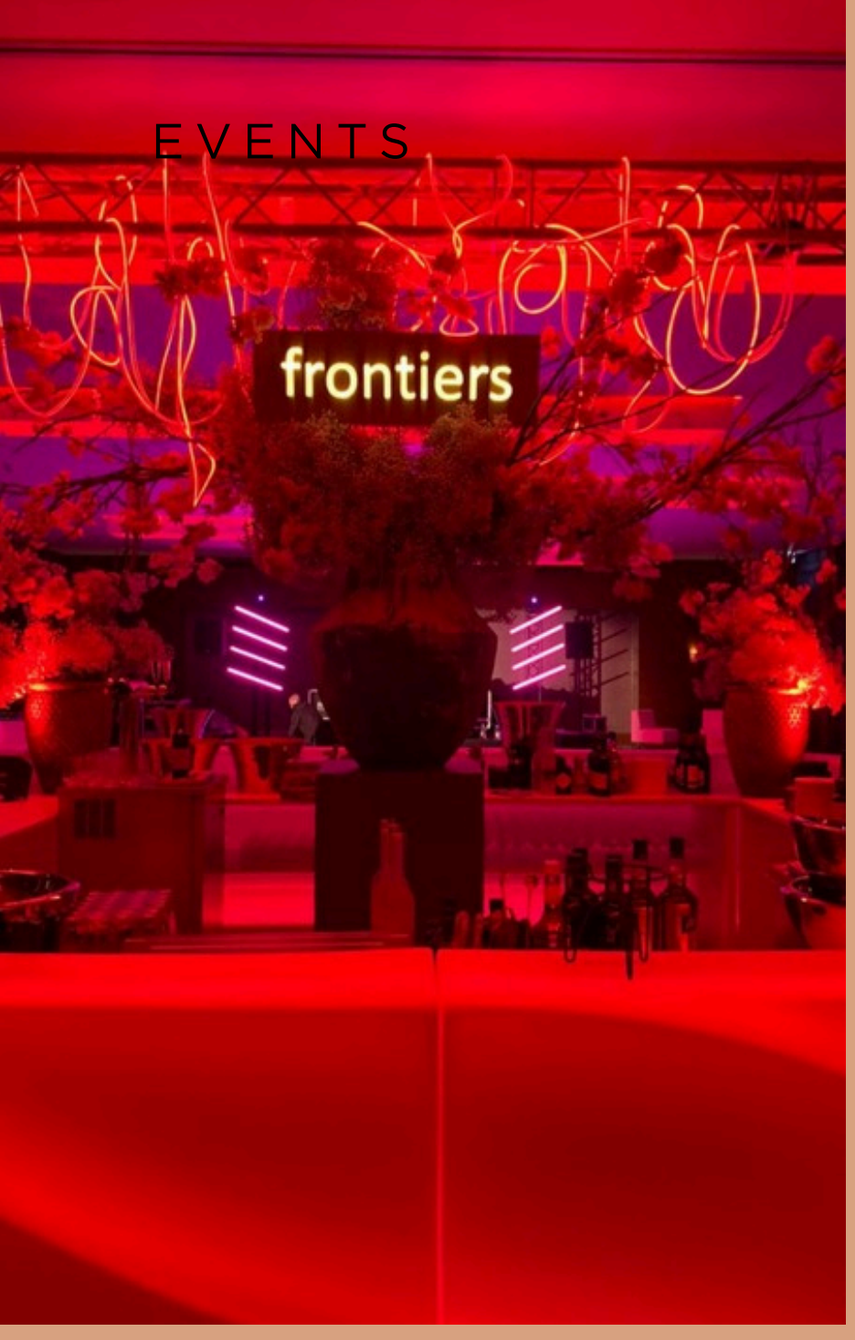
Walnut and seed loaf
Our famous granola in a glass bottle
Wild garlic pesto
Our famous Sichuan oil
Farm organic eggs
Salted local butter
Organic Italian lemons
Bouquet of pink radicchio

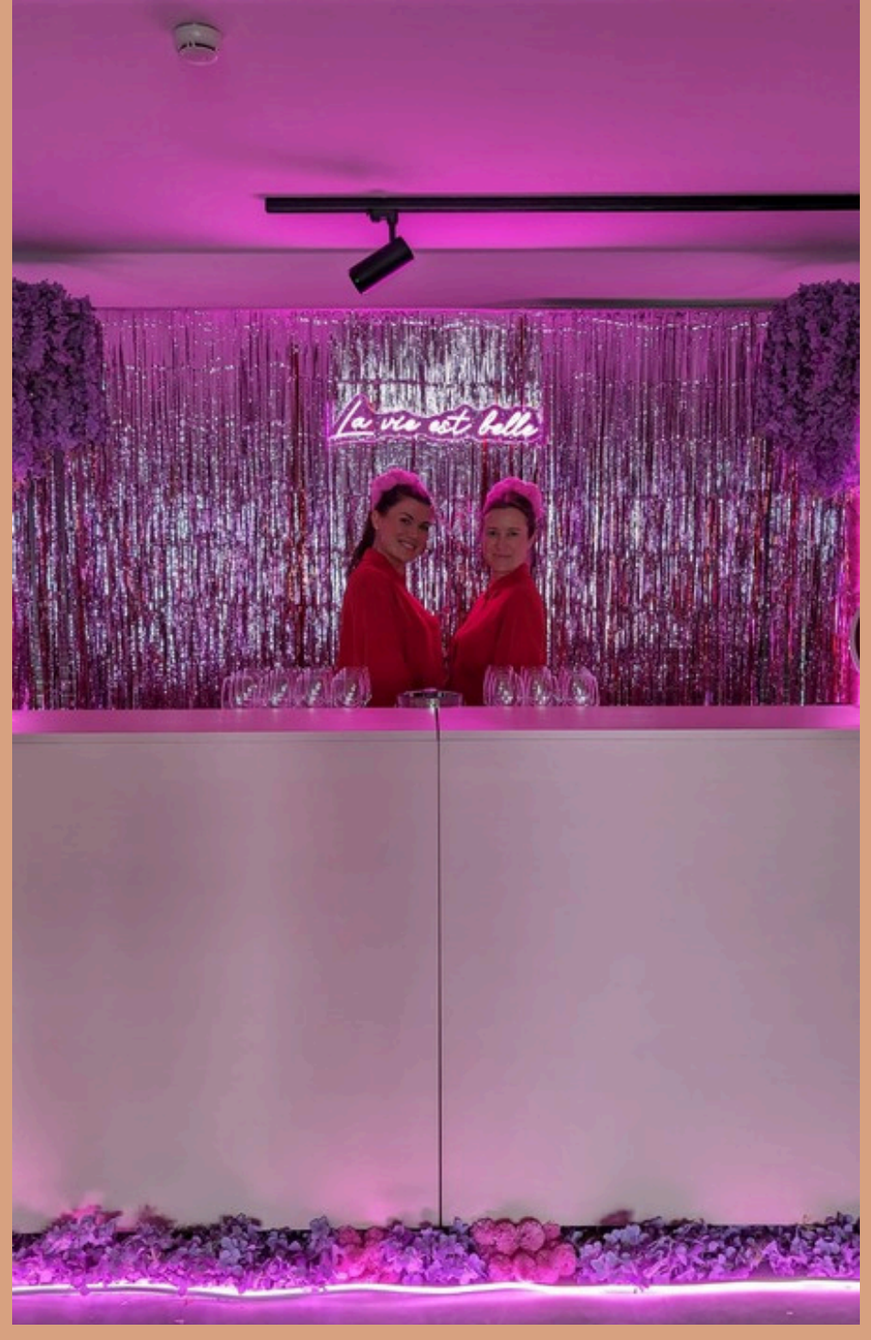
We arrange everything in a wicker basket, lining it with a beautiful French linen dish towel - an elegant part of the gift.

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

EVENTS







PORTFOLIO



“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

PROPOSAL

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.

WHO WE HAVE WORKED WITH

CUSTOMER REVIEWS

I have had the pleasure of working with STK on two occasions—once for a barbecue lunch and once for an evening garden party, both in a professional context.

On each occasion, everyone I encountered at STK was exceptionally pleasant, attentive, and professional. Their experience and expertise are obvious apparent from the outset. They quickly understand what you are looking for and offer thought-through and creative suggestions - often better than the ideas I had initially envisioned, and in addition find a solution to every request or challenge. Working with them is both easy and reassuring, as you immediately feel that everything is in highly capable hands.

The food is excellent, and the presentation and décor are stylish and always have that little extra touch that makes an event feel truly special. I can wholeheartedly recommend STK and would not hesitate to work with them again. I am certain they will be my first choice for future events.

Cathrine Donnet - Executive Assistant & Project Coordinator - International Petroleum Corporation

“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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