



# EVENT MENU



JOIN. EXPLORE. DARE. JOIN. EXPLORE. DARE. JOIN. EXPLORE. DARE.

# WELCOME

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Welcome to JED Events – where your event is more than just a date in the diary. My name is Sebastian Brauch, one of the creative minds working tirelessly behind the scenes, helping to elevate the food at your event from mere sustenance into an unforgettable experience.

It fills me with joy and pride when I think back on the many times our guests have shared their positive feedback with us. Words of praise such as, “We’ll never forget your wonderful creations”, or “I wish I could eat at JED every day, all the guests loved the food” motivate me and my team to work hard every day to continually improve and explore new culinary landscapes. This love of cooking and the desire to exceed your expectations is what drives us forwards.

On the following pages of this banquet portfolio you’ll find a selection of our culinary highlights, which we’ve put together to highlight our love of detail and our nose for quality and good taste. But our service goes well beyond the set menus here. We know that every event is unique, as are your preferences and expectations. So if you don’t find what you’re looking for in our selections, I would be more than happy to work with you to create a bespoke package that is perfectly tailored to your needs.

I can hardly wait to welcome you to our space in person and help you design an event you’ll remember for a long, long time.  
Until then, all the best wishes from myself and my kitchen staff.

Yours in culinary excellence,

Sebastian Brauch & the JED kitchen team



## **i** General information:

The prices listed are in Swiss francs (CHF), per person and not including value-added tax of 8.1%.

# DAILY PACKAGES

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## JOIN

105.00

Morning	Two breakfast snacks and fresh fruit
Lunch	Two starters & two mains
Afternoon	Two afternoon snacks

\*This package is also available as a half-day package for CHF 84.50 p.p. and includes a coffee break and lunch.

## EXPLORE

129.00

Morning	Pear muesli, variety of Danish pastries, mixed sandwiches, fresh juices & fruit
Lunch	Three starters, two mains and two desserts
Afternoon	Four afternoon snacks (two sweet & two savoury)

**i** Break times are limited to 30 minutes for morning & afternoon snacks and 60 minutes for lunch. During these times tea, coffee and water are included; outside these times they are available for purchase. For a charge of CHF 19.50 per person, the above-mentioned offer is available à discretion for the entire duration of the event.

<b>Choose your Break</b>	Welcome coffee: Mini croissants   coffee   tea	8.50
	Powerbar: Nuts   dried fruit   bars	11.00
	Smoothie station: Three homemade smoothies	9.50
	Basket of fruit per person	4.50
	Sheet cake   whipped cream	9.50
	Brownies & Caramel	3.50
	Nut and fruit bars	4.00
	Bircher muesli with berries	6.50
	Mini croissants	3.50
	Mini sandwiches (classic & vegi)	4.50
Danish pastry	4.50	

## LUNCH PACKAGES WITHOUT DAILY PACKAGE

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**JOIN** 57.00

Two starters & two mains (chef's choice) including unlimited coffee, tea and mineral water

**EXPLORE** 69.00

Three starters, two mains & two desserts (chef's choice), including unlimited coffee, tea and mineral water

**i** We are pleased to provide these two packages for events of at least 40 people.

**SANDWICH LUNCH** 16.50

Mixed sandwiches, with vegan option (chef's choice)

## LUNCH PACKAGES

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**CREW CATERING** 28.50

Salad, warm main, small dessert (chef's choice)

**i** We are pleased to offer crew catering in Eve's Kitchen during lunch times (11:30 a.m. – 1:30 p.m.). You will be charged for the actual food consumed.

To ensure that your staff can enjoy quality food outside of lunch times, we will be happy to provide you with a cook for crew catering packages of at least 25 people on request (CHF 65/hour).

## APÉRO PACKAGES

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**JOIN** 39.00

Three finger food canapés (chef's choice)  
One white wine (sommelier's choice)  
Beer | orange juice | water

**EXPLORE** 49.00

Five finger food canapés (chef's choice)  
One white wine and one sparkling wine (sommelier's choice)  
Beer | orange juice | water

**i** Food and beverage service is limited to 60 minutes. During these times the drinks listed here are included; outside these times they are available for purchase.



## DARE

75.00

A selection of eight cold, hot and sweet snacks (chef's choice)  
One white wine & one sparkling wine (sommelier's choice)  
Beer | mineral water

**i** Food and beverage service is limited to 90 minutes. During these times the drinks listed here are included; outside these times they are available for purchase.

## APÉRO SPECIALS

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### APÉRO RICHE

Four cold & two hot seasonal dishes (Chef's Choice) 65.00

Add On's

Two Desserts 12.00

### ORIENTAL

52.00

Hummus | falafel | tahini | Asian pesto  
Freekeh salad | dates | nuts | pomegranate | vegan lemon yoghurt  
Muhammara made from grilled chillies | tree nuts | mini pitta bread  
Chicken shawarma | herb salad | roasted potatoes  
Grilled beef kebab | oven vegetables  
Roasted cauliflower | Greek yoghurt | dukkah | tomato salsa

### ADD-ONS

21.00

Live station: with Swiss cured meats freshly sliced on the Berkel machine and a fine selection of local cheeses. Plus fresh bread, grapes, nuts and fig mustard.

**i** We are pleased to provide this package for events of at least 25 people.

### BAR TABLE SNACKS

JED mixed nuts | assorted crisps 6.50  
Homemade truffle popcorn 6.50  
Marinated olives | chunks of Sbrinz hard cheese 9.50  
Swiss dry-cured ham | cheese platter 12.00

## APÉRO FREE CHOICE

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Want to put together your own customer selection? Feel free to choose from our selection of hors d'oeuvres. The minimum quantity is three canapés, and you will be charged according to the actual number of people.

Focaccia   dry-cured ham   cream cheese   rocket salad	4.50
Classic beef tartare   egg yolk	5.50
Mini Croque Monsieur   truffle   cheese	4.50
House-cured salmon   beetroot cream   red onion   dill	5.50
Dry-cured ham   melon   mint	5.00
Smoked salmon tartare   sour cream   cress	5.50
Cold roast meats   pumpkin seed cream cheese   radishes   crostini	5.50
Savoury macarons	5.00
Tallegio   fig mustard   grapes   seeded bread	4.00
🍷 Pea guacamole   crostini   pistachios   cress	4.50
🍷 Small bruschetta   tomato   basil	4.00
Alpine salmon sashimi   gherkins   wasabi cress	6.00
🍷 Beetroot falafel   pink hummus   pomegranate   coriander cress	4.00
Beef tataki   ponzu   spring onion	6.00
Chicken yakatori   sesame	4.50
Cubed skipjack tuna   avocado purée	5.50
Shrimp   sweet chilli   pineapple	5.00
Cheese skewers   figs	4.50
Salami skewers   sundried tomatoes   olives	5.00

# SEATED DINNER

## Three-course menu

Starting at 66.00

## Four-course menu

Starting at 88.00

**i** You are welcome to put together your own personalised menu with a starter, a main, an intermediate course (for the four-course menu) and a dessert.

## Spring/summer starters

Assorted salad leaves   tomatoes   cucumber   fennel   chickpeas   herb dressing	14.00
Buffalo mozzarella   assorted tomatoes   basil   pine nuts	16.00
Pea soup   tarragon oil   almonds	24.00
Roasted pepper soup   lemon sesame yoghurt   almond dukkah	24.00
Gazpacho   basil oil   focaccia	26.00
Mini burrata   watermelon   mint   assorted tomatoes   focaccia	18.00
Gazpacho   pan-fried prawns   basil oil   focaccia	32.00
Tuna niçoise   lettuce   tomatoes   beans   potatoes   egg yolk	29.00
Char tartare   tarragon oil   potatoes   mustard seeds   fennel and herb salad	26.00
Vitello tonnato   roast veal served medium rare   tuna cream   caper pesto	26.00
Beef tartare   classic   egg yolk   cress salad   brioche	26.00
Veal tartare   confit shallots   roasted capers   Belper Knolle cheese   brioche	26.00
Veal tartare   skipjack tuna   rocket glaze   dried cherry tomatoes	28.00
Kingfish ceviche   mango   avocado   lime   pickled red onion	26.00
<b>Ⓢ</b> <b>Ⓟ</b> Organic carrot tartare   virgin rapeseed oil   hemp seeds   jalapeño cream   nut cress	18.00

## Spring/summer mains

Grilled corn-fed poulard breast   truffled cauliflower risotto   jus   cress	42.00
Beef entrecôte   jus   potato gratin   whole spinach   snow peas   wild broccoli	52.00
Sea bass   lemon sauce   summer vegetables   Venere rice	44.00
Pan-fried char fillet   saffron risotto   sundried tomatoes   rocket salad   pine nuts	44.00
Sea bream fillet   ratatouille   sage gnocchi	38.00
<b>Ⓢ</b> <b>Ⓟ</b> Grilled baby lettuce and green asparagus   herb emulsion   roasted asparagus	38.00
New potatoes   orange reduction   fresh passion fruit	
Veal saddle steak   thyme jus   vegetable caponata   polenta gratin	56.00
Fillet of beef   chanterelle sauce   broccolini   potato gratin	58.00

# SEATED DINNER

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## Fall/winter starters

Mixed leaf salad   Palatinate carrots   grapefruit   pomegranate seeds   herb dressing	14.00
Wintery red cabbage and orange salad   caramelised chestnuts   nuts	16.00
Lettuce   orange fillets   soft cheese   balsamic   pistachio	16.00
Lamb's lettuce   Picandou goat's cheese   thyme honey   apple vinaigrette   tree nuts	18.00
Parsnip soup   coffee oil	24.00
Potato and leek soup   crème fraîche   tarragon oil	24.00
Roasted pepper soup   lemon sesame yoghurt   almond dukkah	24.00
Dry-cured ham   buffalo mozzarella   marinated beetroot   figs   almonds	22.00
Parmesan soup   truffle   baked black tiger prawns	32.00
60°C free-range egg   potato espuma   leek   bacon   brioche croutons   chives	18.00
Beef consommé   prawn dumpling   Thai spring onions	32.00
House-cured salmon tartare   beetroot   yuzu   sorrel	26.00
Alpine salmon   mango   sorrel   pickled mustard seeds and red onions	26.00
Char tartare   tarragon oil   potatoes   mustard seeds   fennel and herb salad	26.00
Beef tartare   classic   egg yolk   cress salad   brioche	26.00
Veal tartare   confit shallots   roasted capers   Belper Knolle cheese   brioche	26.00
🌱🌿 Roasted beetroot tartare   saffron cream   tempura   yuzu   cress salad	18.00

## Fall/winter mains

Beef entrecôte   port wine jus   seasonal vegetables   potato gratin	52.00
Braised beef   red wine sauce   roasted winter vegetables   potato gratin	44.00
Braised beef shoulder   bacon and onion sauce   savoy cabbage & carrots   mashed potatoes	44.00
🌱🌿 Braised pointed cabbage   vegan jus   sautéed mushrooms   parsnip purée	38.00
Veal cheeks   Madeira jus   spring onion risotto   mushrooms   purslane	52.00
Veal saddle steak   chanterelle sauce   broccoli   potato gratin	56.00
Fillet of beef   red wine sauce   roasted winter vegetables   root vegetable purée	58.00
Fillet of veal   truffle jus   broccoli   flower sprouts   celeriac purée	62.00



# SEATED DINNER

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## Intermediate courses for the four-course menu

White wine Aquarello risotto   zucchini   dried cherry tomatoes   rocket salad	22.00
Pumpkin risotto   spinach   pumpkin seeds and seed oil	22.00
White port wine risotto   sautéed mushrooms   purslane	22.00
🍷 Aubergine ravioli   sauce of assorted cherry tomatoes   marinated spinach	22.00
Peccorino and fig pasta   Parmesan sauce   fresh spinach	22.00
Truffle ravioli   Parmesan foam   spinach   hazelnuts	26.00
Risotto alla Milanese   porcini mushrooms   watercress	24.00
Fillet of salmon   pea purée   almond and mint pesto   wild broccoli	26.00
Mousse of Ratte potatoes   truffle   poached egg   spinach	24.00
Pan-fried pike perch fillet   lemon butter   peas   napa cabbage   fennel and herb salad	26.00
Sea bass fillet   sautéed vegetables   tomato and tarragon vinaigrette   miso hollandaise	28.00
Sea bass   fregola sarda   kale   celeriac   red wine butter	28.00

**i** You are also welcome to choose a second seasonal starter for the intermediate course.

## Desserts

Warm brownie   cherries   vanilla ice cream   caramel crumble	16.00
🍷 Vegan raw chocolate cake   vanilla cherries   sorbet	16.00
🍷 Lemongrass panna cotta   mango   passion fruit   coconut ice cream	16.00
Warm chocolate cake   sour cream ice cream   mango   caramel   salty macadamia	16.00
Tiramisu   coffee espuma   dark chocolate	16.00
Cheesecake   marinated berries   sorbet	14.00
Vanilla cream   puff pastry   marinated berries   mint   meringue	16.00
Cinnamon star millefeuille   puff pastry   baked apple ragout   vanilla ice cream	16.00
Chocolate tray cake   biscuit   mousse   ganache	16.00
Selection of Swiss cheeses   plum and fig mustard   Swiss "Birnbrot" pear bread	16.00

# SEATED DINNER

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## ADD-ONS

Mini macarons | petite fours 8.00

JED's large cheese board buffet 12.00

Large selection of Swiss cheese specialities | fruit and white bread | plum and fig mustard | grapes | nuts

Upgrade: dessert buffet (choose four) 19.00

Homemade cheesecake | marinated berries

Brownie | vanilla cream | caramel | blueberry

☑️ Tonka bean panna cotta | apricot | coconut | pistachio

Tiramisu | coffee | cocoa | cubed mango

Chocolate mousse | ganache | stewed cherries

Vanilla cream | puff pastry | raspberries

Selection of Swiss cheeses | fig mustard | Swiss "Birnbrot" pear bread

☑️ Lemongrass panna cotta | passion fruit | coconut

Cubed mango | basil | honey mascarpone | salted macadamia

Chocolate soufflé | vanilla ice cream

# STREETFOOD & STANDING DINNER

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**i** We are pleased to provide this package for events of at least 100 people. You can customise how the mains are presented at your standing dinner. You have two options:

**Option 1: street food & flying service**

**Option 2: live cooking & flying service**

Please note that your number of guests determines how many different mains you can select:

### Streetfood Dinner

100-199 guests: 3 mains

200-349 guests: 4 mains

> 350 guests: 5 mains

### Standing Dinner

100-199 guests: 2 mains

200-299 guests: 3 mains

> 300 guests: 4 mains

A kitchen, service and logistics fee of CHF 850 will be charged for each additional food station requested.

# STREETFOOD DINNER

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## STREETFOOD MENU

94.50

### Starters (all four included)

Asian beef tartare | mango | cucumber | ginger | sesame seeds

Alpine salmon sashimi | lettuce | soya dressing | pickled radish | daikon cress

Stracciatella burrata | watermelon | mint | assorted tomatoes

① Pink hummus | beetroot and pomegranate salsa | mini pitta breads

### Mains (selection based on number of guests, see p. 9)

Zurich Dog | Wiedikerli bratwurst | JED hot dog sauce | fried onions | sweet and sour gherkin

Pulled pork burger | BBQ sauce | cole slaw | fried onions

① Asian dumplings | vegetables | tofu | sesame seeds | dipping sauce

Fish & chips | tartar sauce – served flying from a vendor

Pastrami sandwich | Swiss beef | sauerkraut | Bergkäse cheese | Dijon mayo

Asian chicken | herb salad | roasted potato | garlic dip

① Falafel bowl | Asian salad | fresh herbs | mint yoghurt (can be made vegan)

① Asian aubergine ragout | lemon yoghurt | bulgur herb salad

① Indian vegetable curry | lentils | coconut | fresh herbs | pomegranate

① Aubergine ravioli | pepper sauce | roasted cauliflower | herb salad

### Desserts (choose two)

Homemade cheesecake | lime | marinated berries

① Lemongrass panna cotta | mango | passion fruit | coconut

Gasparini ice cream and sorbet served from the vendor

Churros | cinnamon sugar

# STANDING DINNER

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JOIN

99.50

## Starters (choose four)

Beef tartare | classic | egg yolk | brioche

🌱 Organic carrot tartare | hemp seeds | jalapeño cream | nut cress | malt loaf

Caramelised goat's cheese | balsamic lentils | figs | pomegranate | almond

Lettuce | orange fillets | soft cheese | balsamic | pistachio

Stracciatella burrata | assorted tomatoes | basil

Beef salad | Thai style | red onions | cucumber | tomato | mint

Prawn cocktail | pineapple | mini lettuce

Asian beef tartare | mango | cucumber | sesame | ginger

Alpine salmon sashimi | mini lettuce | cucumber | mint | Granny Smith apple | black sesame seeds

Hummus | beetroot and pomegranate salsa | mini pitta

Roasted cauliflower | Greek yoghurt | dukkah | tomato salsa

Fennel salad | orange | cous cous | avocado | pistachio | dill

Beluga lentil salad | pomegranate | celery stalks | fresh herbs

Dry-cured ham | Mediterranean vegetables | focaccia | rocket salad

## Mains (selection based on number of guests, see p. 9)

Falafel bowl | lettuce | tomatoes | cucumber | olives

Asian chicken | roast potatoes | chilli peppers | sour cream | herb salad

Beef tagliata | Parmigiano Reggiano | rocket salad | roast potatoes

Salmon fillet | lemon butter | peas | napa cabbage | fennel and herb salad

🌱 Aubergine ravioli | sauce of assorted cherry tomatoes | marinated spinach

🌱 Asian dumplings | vegetables | tofu | sesame seeds | dipping sauce

Peccorino and fig pasta | Parmesan sauce | fresh spinach

Fried battered perch | tartar sauce | Zurich fries – served flying

Flank steak strips | roasted vegetables | chimichurri

Braised beef | red wine sauce | roasted vegetables | roasted potatoes

Roasted chicken | potato and cucumber salad | cress dip

# STANDING DINNER

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EXPLORE

119.00

## Starters (choose four)

Tuna | mango | avocado | tomato | pickled red onion

Veal tartare | Belper Knolle cheese | roasted capers | sorrel | croutons

Beef tartare | classic | egg yolk | brioche

House-cured Alpine salmon | caviar | chive crème fraîche | malt bread

Char tartare | tarragon oil | cubed potatoes | pickled mustard seeds | cress

🍷 Organic carrot tartare | hemp seeds | jalapeño cream | nut cress | malt loaf

Kingfish ceviche | avocado | mango | lime | pickles

Alpine salmon sashimi | mini lettuce | cucumber | mint | Granny Smith apple | sesame

Roasted beetroot | stracciatella burrata | figs | pistachio

Swiss buffalo mozzarella | watermelon | assorted tomatoes | mint

Smoked duck breast | celeriac | mandarin orange | watercress | walnut

Parsnip soup | coffee oil – shot of soup served flying

## Mains (selection based on number of guests, see p. 9)

Spanish beef entrecôte from LUMA | grilled peppers | potato gratin

Veal cheeks | truffle jus | root vegetables | cipolotti | celeriac purée

Beef tartare | celery sticks | grilled sourdough bread | tarragon mustard

Truffle ravioli | Parmesan sauce | fresh spinach | hazelnut

Pike perch fillet | pea purée | almond and mint pesto | wild broccoli

🍷 Japanese dumplings | shiitake dashi | bimi broccoli

🍷 Braised pointed cabbage | vegan jus | sautéed mushrooms | parsnip purée

White port wine risotto | sautéed mushrooms | purslane | hazelnut | mature Sbrinz cheese

Sea bass | lemon sauce | summer vegetables | Venere rice

54°C veal shoulder | white port wine sauce | tarragon oil | fried onion stock | cress

Bacon-wrapped pike-perch | warm apple and lentil salad | watercress

Pike perch | red wine butter | parsnip purée | lardo

# STANDING DINNER

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## Desserts (choose two, each additional dessert + CHF 6)

Homemade cheesecake | marinated berries

Brownie | vanilla cream | caramel | blueberry

🌱 Tonka bean panna cotta | apricot | coconut | pistachio (vegan)

Tiramisu | coffee | cocoa | cubed mango

Chocolate mousse | ganache | stewed cherries

Vanilla cream | puff pastry | raspberries

Selection of Swiss cheeses | fig mustard | Swiss "Birnbrot" pear bread

🌱 Lemongrass panna cotta | passion fruit | coconut (vegan)

Cubed mango | basil | honey mascarpone | salted macadamia nut

Chocolate soufflé | vanilla ice cream

## ADD-ONS

**Go Live** - If you want to add a little extra action to your event, you are welcome to select an add-on from the live kitchen menu:

Fresh from the large pizza oven | focaccia | dry-cured ham | 15.00

stracciatella burrata | Mediterranean vegetables | rocket salad

Pasta live – tagliatelle with tomato sauce made fresh at the stand | 12.00

basil | Belper Knolle cheese

Live from the liquid nitrogen tank | Greek yoghurt ice cream | honey | 6.00

pistachio

Candyfloss fresh from our machine for dessert 5.00

Cajun popcorn as an aperitif - fresh from our machine 5.00

## Midnight Snack

Mini hot dog | Wiedikerli bratwurst | JED sauce | fried onions | sweet and sour gherkin 10.50

Fish & chips | tartar sauce 10.50

Parmesan truffle fries | truffle mayo 8.50

Sweet potato fries | avocado dip 7.50

**i** From 11:00 p.m. until the actual end of the midnight snack period, you will be billed for two chefs at a price of CHF 75/hour.

# STANDING DINNER

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## BBQ-DINNER

105.00

**i** We only serve this package in our Eve's Kitchen restaurant for events of up to 200 guests.

### Starters

Mango and prawn salad | rocket | avocado  
Italian dry-cured ham | marinated grilled vegetables | Parmesan flakes  
Buffalo mozzarella | watermelon | assorted tomatoes | mint  
Potato salad | cucumber | radish | cress  
Greek salad | cucumber | peppers | feta  
Ceasar salad | bacon | croutons | Parmesan dressing  
Bread selection

### Grill live station

Rib-eye steaks  
Asian marinated chicken thigh steaks  
Pork neck steaks  
Zurich pork bratwurst  
Whole side of salmon marinated with Cajun seasoning and lime  
Roasted baby potatoes | sour cream  
Mediterranean vegetable stir-fry  
Various sauces and homemade herb butter

### Desserts

Brownie cubes | vanilla sauce | caramel | salted peanuts  
Homemade cheesecake | fresh and marinated berries  
Large fruit trolley | watermelon | pineapple | mango