



executive gourmet

by Sategourmet

a gategroup member 

going the extra mile for you.

EXECUTIVE GOURMET GENEVA

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Welcome to our world where guest satisfaction is the main word.

This menu is made with fresh products only from the best suppliers in and around Geneva.
We guarantee you an homemade production by our dedicated and fully involved team to meet your expectations.

Based on the tarmac, our pro-activity, passion and eye for detail ensure you a smooth flight in total confidence.

Our offices are open from 5am to 11pm, 7 days a week. The entire team is at your disposal to listen to your needs and make your life easier.

For your specific enquiries, please note that Executive Gourmet Geneva is Hallal certified.

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This menu list is only indicative. Please ask your local Executive Gourmet representative for choice and availability.

Breakfast



Continental

- 1 Baker basket composed of mini croissant, mini chocolate croissant and mini Danish pastry
- 2 Bread roll (two pieces per person)
- 3 Jams and butter
- 4 Oat cereals and yoghurt “Bicher müesli” plain or red berries
- 5 Selection of Alps cheeses and local cold cuts
- 6 Fresh squeezed orange juice
- 7 2 pieces of cake selected by our pastry chef

American

- 1 Baker basket composed of mini croissant, mini chocolate croissant and mini Danish pastry
- 2 Jams, Philadelphia cheese and butter
- 3 Natural Swiss yogurt
- 4 Scrambled egg or omelette seasoned as you wish
- 5 Exotic and seasonal fruits sliced
- 6 Roasted little turkey sausage, mushroom, baked cherry tomato, roesti potato, grilled bacon
- 7 Fresh squeezed fruit juice of your choice : orange, grapefruit, pineapple, apple, exotic
- 8 2 muffins selected by our pastry chef

Starters and Hors d'oeuvre



Selection of starters

- 1 Mozzarella di Buffala AOP
Slow roasted tomato, Genovese pesto, olive focaccia
- 2 Heart of Scottish smoked salmon
Capers, red onion, pumpkin and green apple chutney
- 3 Slow roasted assorted meats
Homemade pickles and Piccalilli vegetables
- 4 Salmon and tuna tartar
Fresh lime, coriander and sesame dressing
- 5 Grilled marinated antipasti
Pepper, eggplant, zucchini and artichoke
- 6 Avocado cocktail with King Tiger prawns
Mango and cocktail sauce
- 7 Ballotine of foie gras
Hibiscus syrup, fruits carpaccio and pepper nickel toast
- 8 Selection of seafood served on tray
Scallop, lobster, crawfish, crab, king prawn and squid
- 9 Air-dried "Grison" carpaccio walnut and fig
- 10 Carpaccio of veal "vitello tonato" or classic beef with accompaniments and pickles
- 11 Artisan smoked fish
Eel, halibut, mackerel, feta, tuna and swordfish. Wakame seaweed and mustard pannacotta

Dips

- 1 Herbs and sour cream
- 2 Tzatziki
- 3 Mild curry
- 4 Cocktail
- 5 Basilic pesto
- 6 Horseradish
- 7 Tartare

Selection of salads



Salads

- 1 Young rucola
Tomato dressing, chargrilled wild asparagus, roasted pine nuts and tête de moine (Swiss cheese)
- 2 Caesar salad
Little gem lettuce, crispy croutons, Kalamata olives, parmesan and cherry tomato
With your choice of chicken ballotine, grilled tuna
Sashimi or passion fruit roasted crawfish
- 3 Greek salad
Fresh mint, parsley, cucumber and citrus marinated feta cheese
- 4 Young baby leaves
Spelt and pumpkin seeds, wasabi pesto
- 5 Seared swordfish Niçoise
Young baby bean, new potato and olive tapenade toast
- 6 Mini vegetables and sticks
Fresh yoghurt dip and thistle oil humus
- 7 Lamb lettuce
Quail egg, beetroot and sweet potato

Dressings

- 1 Blue cheese dressing
- 2 Caesar dressing
- 3 Balsamic and extra virgin olive oil
- 4 Basilic dressing
- 5 Wholegrain mustard
- 6 Selection of special oils & old vinegar

Canapés and Finger food



Canapés

- 1 Chicken and truffle parfait
- 2 Cream cheese, herbs and Grison roll
- 3 Panna cotta and baby vegetables
- 4 Asparagus and hazelnut cake with quail egg
- 5 Tête de moine (Swiss cheese) with crispy parmesan pastry and fruits
- 6 Crab and lobster blinis
- 7 Potted salmon & smoked Balik
- 8 Foie gras, ginger, duck cake and chutney

Fingers

- 1 Mini quiche
Swiss Gruyère and parmesan, tuna and wholegrain mustard, salmon & broccoli, mushroom
- 2 Mini pizza
Margarita, chicken and wholegrain mustard, primavera, roquefort blue cheese, mushroom and red onions
- 3 Mini oriental snacks
Chicken or vegetarian spring roll with chilly sauce, Indian samossa, falafel, vegetable purse, lentil and quinoa croquette
- 4 Mini chicken or beef skewers satay or teriyaki
- 5 Sweet and sour sesame prawn skewers

In a spoon

- 1 Cured parma ham and melon
- 2 Citrus lobster medallion
- 3 French cheese, dry fruit and chutney
- 4 Foie gras and cacao crumble

In a glass

- 1 Avocado and king prawn cocktail
- 2 Salmon and king crab tartar with herbs and pink peppercorn
- 3 Cherry tomato and mozzareline caprese with pesto sauce
- 4 Coronation chicken and pineapple

Sandwiches



Type of bread*

- 1 Mini French baguette : classic, wholemeal, olive, tomato
- 2 Bread roll : white, multigrain and wholemeal
- 3 Mini roll : white and assorted
- 4 Mini bagel, brioche bun, pretzel
- 5 Tortilla wrap
- 6 Open on toasted rye bread
- 7 Toast bread selection
Tomato, cereals, campagne

* *Bread from artisan baker Swiss or France*

Sandwich feelings

- 1 Scottish smoked salmon with tzatziki of cream cheese
- 2 Free range egg and rocket salad
- 3 Tuna chunk slightly spicy with chive and salad
- 4 Grilled chicken breast, avocado and sundried tomato
- 5 Tête de moine (Swiss cheese) with fruit chutney
- 6 Grilled vegetables, mozzarella and humus
- 7 Club : classically served in triangle
Chicken, tuna, smoked salmon, cheese and tomato
- 8 Cured beef, young salad leaves

Main Courses Meat



Beef

- 1 Sirloin steak pan roasted as you wish
Grilled asparagus, mashed potato and "Voatsiperifiry" peppercorn (grand cru)
- 2 Beef Stroganoff pie braised in terra cotta pot
Basmati steamed rice
- 3 Chateaubriand chargrilled to your liking
Morel sauce, pan fry carrot and Lyonnais potato

Lamb

- 1 Rack of new season lamb
Olive crust, rosemary sauce, creamy butternut squash and steamed broccoli
- 2 Chargrilled lamb cutlets
Gravy, roasted root vegetables and wilted spinach
- 3 Five hours braised lamb shank
Vegetable tagine and coriander couscous

Chicken

- 1 Grilled rosemary chicken breast
Rosemary sauce, roasted potato and steamed vegetables
- 2 Chicken stuffed ballotine
Sundried tomato, mozzarella, pesto, spring onion and spätzle
- 3 Baby chicken roasted Cajun style
Cauliflower, leek gratin and Pearl of potato

Veal and duck

- 1 Seared veal medallion
Parmesan cream sauce, green beans, chive and mashed potato
- 2 Creamy sliced veal "Zurich" style
Slow roasted roesti potato and wild mushrooms
- 3 Slow roasted duck leg
Cranberry sauce, chutney, mini pak choy and creamy polenta

* Beef breed «Charolaise» from France
Lamb from New Zealand
Veal breeds «Charolaise» from France
Corn-fed poultry from Switzerland or France

Main Courses Fish



Fish

- 1 Chargrilled salmon or red tuna
Virgin sauce, ratatouille, olive oil and crushed potato
- 2 Sole and spinach roulade
Dill sauce, basmati rice and pan fried vegetables
- 3 Herb crusted cod
French green pea and gratin of penne rigate
- 4 Perch fillet "Geneva" style
Parsley and lemon cream sauce, potato and mini braised endive
- 5 Sea bass or sea bream
Lemon sauce, saffron rice and braised mini fennel

Seafood

- 1 Lobster "Thermidor"
Peeled off the shell
- 2 Giant gambas al plancha
Spicy tomato sauce, wild rice and mange tout

Main Side Dishes



Sides

- 1 Steamed vegetables
Oyster mushroom, romanesco, mini zucchinis, radish, asparagus, mange tout and baby sweetcorn
- 2 Grilled vegetables
Mini bell peppers, mini aubergine, zucchini and asparagus
- 3 Potatoes
Potato gratin, sautéed, mashed, Lyonnais, pearl potato, roesti potato or oven baked
- 4 Steamed rice
Jasmin, basmati or biryani
- 5 Slow braised lentil
- 6 Grilled asparagus
- 7 Pan fry carrots
- 8 Leek gratin
- 9 Creamy polenta

Sauces

- 1 Cream of parmesan
- 2 Rosemary
- 3 Morels cream sauce
- 4 Four peppercorn
- 5 Lemon sauce
- 6 Dill sauce
- 7 Cranberry sauce
- 8 Spicy tomato sauce
- 9 Virgin sauce

Pastas, Risottos and Soups



Italian pasta

- 1 Porcini tortellini
- 2 Ravioli spinach & ricotta
- 3 Tagliatelle, penne rigate and spaghetti
Sauce : bolognese, marinara, arrabiata, alfredo
- 4 Homemade beef or vegetarian lasagna

Risottos

- 1 Creamy mascarpone and parmesan
- 2 Spinach, lime and ricotta
- 3 Butternut squash and black truffle
- 4 Scallops, saffron and king prawn
- 5 Asparagus

Soups

- 1 Mushroom
- 2 Minestrone or garden vegetables
- 3 Carrot and coriander
- 4 Lobster bisque
- 5 Leek and potato
- 6 Tomato and basil
- 7 Pumpkin
- 8 Asparagus

Food from around the world



India

- 1 Biryani and saffron rice
- 2 Korma mild curry with coconut milk and almond
- 3 Madras medium hot curry with diced tomato and coriander

Your choice of beef, chicken, lamb, king prawn or vegetables. Served with basmati rice

Asia

- 1 Thai green curry
Ginger, lemon grass and coconut milk
- 2 Satay creamy peanut and cashewnut
- 3 Stir fried rice
- 4 Stir fried noodles
- 5 Sweet and sour

Your choice of beef, chicken, king prawn or vegetables. Served with jasmine rice.

Lebanese

- 1 Arabic cold Mezze
Tabouleh, hommos, moutabal, wine leaves, fattoush salad...
- 2 Arabic hot Mezze
Falafel, cheese cigar, fatayers, samboussik, kebbe, batata hara...
- 3 Arabic bread
- 4 Chawarma Lahmé
- 5 Basela Bi Lahmé
- 6 Um ali
- 7 Mouhalabieh
- 8 Maamoul
- 9 Baklawa...

Our team is at your disposal for any special request you may have.

Desserts



Desserts

- 1 American pancake with red berries or maple syrup
- 2 Cinnamon crumble apple pie
- 3 Toblerone chocolate mousse
- 4 Lemon and meringue tart
- 5 Soft heart dark chocolate moelleux
- 6 Floating island
- 7 Pistachio and cherry tiramisu
- 8 Raspberry entremet
- 9 Chocolate and “Voatsiperifiry” pepper cake
- 10 Roasted hazelnut éclair
- 11 Mini cookies
Dark chocolate chips, cranberry white chocolate, pecan, raisin & oat, pistachio
- 12 Muffins
Chocolate, banana speculos, blueberry, white chocolate raspberry, grapefruit ginger
- 13 Cakes
English, lemon, pistachio, chocolate, carrot
- 14 Assorted petits fours
- 15 Exotic sliced fruits tray

Our chef’s specialities

- 1 Swiss three chocolate
- 2 New-York baked cheesecake
- 3 Crêpes suzette
- 4 Crème brûlée
- 5 Tiramisu, marshmallow and macaroon
- 6 Vanilla pod panna Cotta
- 7 Pineapple parfait
- 8 Lime and mint citrus trifle

Sauces and coulis

- 1 Orange suzette
- 2 Rich chocolate
- 3 Vanilla custard
- 4 Raspberry and red berries
- 5 Swiss double cream

Beverages



Freshly squeezed juices

- 1 Carrot juice
- 2 Grapefruit juice
- 3 Kiwi juice
- 4 Mango juice
- 5 Tropical juice
- 6 Orange juice
- 7 Pineapple juice
- 8 Strawberry juice
- 9 Tomato juice

Hot drinks

- 1 Coffee
- 2 Arabic coffee
- 3 Hot milk
- 4 Hot chocolate
- 5 Hot water
- 6 Tea
Earl gray, English breakfast, classic Darjeeling, classic Green tea, classic Morning glory, classic Roibosh Orange

Seasonal juices

- 1 Winter
Tangerine, pear, apple or pomegranate
- 2 Spring
Avocado honey milk, peach or watermelon
- 3 Summer
Apricot, fig, melon, grape or strawberry
- 4 Autumn
Banana orange, green apple or kiwi

Water and soft drinks

- 1 Still water : Volvic and Evian
- 2 Sparkling water : Perrier and San Pellegrino
- 3 Coke, Diet coke, Coke Zero
- 4 Fanta, Seven up, Ginger Ale, Schweppes

Concierge & Other Services



To make your life easier

- 1 Wet ice
- 2 Dry ice
- 3 Styrofoam box
- 4 Whole lemon / orange
- 5 Sliced lemon / orange

Groceries

- 1 Jam Bonne Maman
- 2 Honey
- 3 Sugar sachet
- 4 Coffee cream
- 5 Nuts
- 6 Potato crisps

Toiletries

- 1 Hot towels
- 2 Kleenex
- 3 Gloves
- 4 Tooth brush
- 5 Napkins
- 6 Refreshing wipes
- 7 Toilet rolls
- 8 Bags


Equipment

- 1 Drinking cups
- 2 Coffee spoon
- 3 Thermos
- 4 Kitchen towel
- 5 Serving dishes
- 6 Bread basket
- 7 Ziploc bags

Do not hesitate to inform us about your needs, and our team will be pleased to work on your expectations. Please note that you can cancel your order until 24h before the delivery time without any fees.

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