



SWISS
JAPANESE
CONTEMPORARY
CUISINE

Ohayou Gozaimasu – Good Morning

Food is our passion and we care to prepare it with much creativeness as possible to give you a moment of joy.

We are happy to offer you a variety of food and beverages for your events or meetings to make them an event better success.






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Conference Catering 2018

(01.01.2018-31.12.2018)

In meetings, your team members have to stay concentrated and focused on the topics. Keeping this in mind, we offer energizing food & drinks for the entire day. In this document, you will find our entire catering offer. Please choose the matching articles and send us your order. Furthermore, we are happy to fulfill your individual wishes. Please note that we do not charge any delivery fees.

MORNING PACKAGES

☼ Welcome Coffee / Coffee break		9
☼ Standard Morning Package		12
☼ Swiss Package		13
☼ Healthy Break		14
☼ Japanese Breakfast		15
☼ Japanese Breakfast		15

☼ **Welcome Coffee / Coffee break**
coffee or tea, mineral water 0.5 liter & croissant


☼ **Standard Morning Package**
coffee or tea, mineral water 0.5 liter, orange juice & croissant

☼ **Swiss Package**
coffee or tea, mineral water 0.5 liter, Birchermuesli & Zopf

☼ **Healthy Break**
coffee or tea, mineral water 0.5 liter, fresh orange or grapefruit juice, yoghurt, homemade muesli bar

☼ **Japanese Breakfast**
green tea, tamago yaki (egg omelets), pickles, fresh fruits skewer

LUNCH PACKAGES

☼ Lokami lunch		26
☼ Swiss lunch		18
☼ Bento Box		23
☼ Healthy and light		16

☼ **Lokami lunch**
soup, bento box & dessert

☼ **Swiss lunch**
soup or salad, main course (daily changing) & dessert

☼ **Bento Box**
with daily changing fresh ingredients

☼ **Healthy and light**
variation of seasonal salad with poached chicken breast, house dressing or vegetable brochet with tabbouleh (vegetarian)





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A LA CARTE

DRINKS

☼ Coffee can (~7 people)	20
☼ Coffee Nespresso machine (per pad)	4
☼ Tea can (selection of various flavors)	12
☼ Mixed fruit juices from Granini 0.33 liter	4.5
☼ Mineral water 0.5 liter (with/without gas)	4
☼ Soft drinks 0.3 liter (Cola, Cola Zero, Citro lemonade, Shorley, Rivella red)	4
☼ Smoothies	7.5
☼ Freshly squeezed orange or grapefruit juice (1 liter)	20
☼ Home-made Thai ice tea	5.5



BREAKFAST

☼ Croissants (lye / butter / whole-grain)	2.5
☼ Mini breads	2
☼ Mini croissants	2
☼ Almond croissant	3.5
☼ Chocolate croissant	3.5
☼ Brioche	3
☼ Yoghurt, assorted (1 cup)	2.5
☼ Birchermuesli (seasonal)	5.5
☼ Scrambled eggs with chives	10.5
☼ Zopf (500 gr.)	9





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SNACKS

☼ Chicken wings (3 pcs.)	7
☼ AlpenZushi (3 pcs.)	7.5
☼ Beef skewer (3 pcs.)	11
☼ Shrimps skewer (3 pcs.)	12
☼ Vegetable tempura	8
☼ Vegetables crudité with dip (1 bowl)	8
☼ Mini beef burger (1 pc.)	4
☼ Springrolls (3 pcs.)	5
☼ Vegetarian Gyoza (3 pcs.)	5
☼ Bowl of edamame (soy beans), steamed and salted	6
☼ Grilled vegetable skewer	4.5
☼ Rice balls (3 pcs.)	6
☼ Mixed tortilla wraps (2 pcs.)	6

LUNCH

☼ Bentobox with meat, fish or vegetarian	18
☼ Soup (regularly changing)	5
☼ Asian salad with mango and avocado	10
☼ Seasonal salad with vegetables	8
☼ Finger sandwiches (5 pcs. à 4 x 4 cm)	15
☼ Fried rice (vegetarian)	7
☼ Assorted sandwiches (cheese, fish, meat, vegetarian)	6.5 to 7.5
(Bastrami 7.5, tuna 7, vegetable 6.5, ham 6.5, cheese 6.5)	



BRAINFOOD

☼ Granola muesli bar	3.5
☼ Fruit skewer (3 pcs.)	12
☼ Salted mixed nuts (1 bowl)	15.5
☼ Dried fruits (1 bowl)	10.5
☼ Fruit salad (1 cup)	6.5
☼ Fruit basket (price per person)	2.5





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SWEETS

☼ Home-made chocolate cake (1 pc.)	5
☼ Home-made poppy seeds cake (1 pc.)	5
☼ Home-made fruit tarte (1 pc.)	5
☼ Danish pastry	2
☼ Mini cakes (1 pc.)	4
☼ Cookie	3
☼ Macarons (3 pcs.)	5
☼ Mini muffins (2 pcs.)	4
☼ Home-made panna cotta	5
☼ French patisserie (3 pcs.)	6
☼ Petit four (1 pc.)	2
☼ Mini Dessert (1 pc.)	4
☼ Miniardise (2 pcs.)	6

The catering team of the Restaurant Lokami is looking forward to spoil you with special food to make your meeting more comfortable.

Reservations at:

Restaurant Lokami, Bar & Lounge

Elässerrheinweg 101

Asklepios 8 / Novartis Campus

CH-4056 Basel

info@lokami.ch

www.lokami.ch

For urgencies please call us at +41 (0) 61 696 48 48





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Catering Terms & Conditions 2017

Orders Times

Definitive orders have to be placed at latest the day before till 14:00 pm. For caterings or events with more than 20 persons, we need the order at least 48 hours (two working days) in advance.

Cancellations

Cancellations 24 hours and more	free
Cancellations less than 24 hours	100% of food costs

Transport costs

Deliveries within Asklepios 8	free
Deliveries in other buildings	free

Cost for staff on demand (per hour)

Chef de Service / Chef	60.00
After 24:00 h and on weekends	+ 25%
Service or kitchen staff	48.00
After 24.00 h and on weekends	+25%

Material

The material and tabletop is in the prices included. Losses or defects will be charged, e.g.

Bento box	35.00
Coffee or tea pot	60.00
Nespresso coffee machine	250.00

Terms of payment

Monthly bill (payable within 10 days after receiving)

