

GUNTHER'S CATERING

For All Occasions

Weddings

Corporate Events

Birthdays

Barbecues

Anniversaries

Memorials

Graduations

Holidays

Bar / Bat Mitzvahs

Full Liquor License

Any Celebration!

1-10,000 + Guests

Last Minute Events



1601 Meridian Avenue - San Jose, CA 95125 - Phone (408) 266-9022 / Fax 266-9030

www.guntherscatering.com

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Plated Meal Service

Package Includes China, Sterling Flatware, Water Glass, Coffee Mug Linen Table Cloths & Napkins
Coffee & Water Service are Included
Staffing Charge Based on Logistics of Your Venue | Plated Meal Average is 1 Staff Per 20 Guests

Four Course Entrée

Course 1: Hors d' Oeuvres

Your Choice of 3 Passed or Stationary Appetizers: Please See Appetizer List

Course 2: Salad

Choose one of Our Samples or We'll Help You Customize

- Classic Caesar Salad
- Mixed Organic Greens, Candied Almonds, Fresh Seasonal Berries, Shaved Parmesan
- Butter & Red Leaf Lettuce, Crumbled Bleu Cheese, Sliced Pears, Roasted Pecans

Fresh Baked Bread & Butter Included

Course 3: The Mains

- USDA Choice Angus Slow Roasted Prime Rib of Beef: Rosemary - Port Wine Au Jus | House Ground Horseradish
- Wild Caught Baked Fresh Atlantic Salmon - Butter, White Wine, Capers, Fresh Herbs
- Roasted Organic Breast of Chicken Marsala
- Fire Roasted Risotto Stuffed Bell Pepper w/ San Marzano Tomato - Chardonnay Broth (Vegan or Vegetarian)

All Mains Include Appropriate Starch & Fresh Vegetable

Course 4: Dessert Trio

- House Made Apple Strudel
- Tiramisu
- Gunther's Fresh Baked mini Chocolate Chip Cookie

Coffee Served at Dessert Time

Price

40-74 Guests 115.00 75-99 Guests 105.00 100+ Guests 99.00



Sample Combination Seated Meal

Course 1: Appetizers

- Deluxe Charcuterie Board
- Seasonal Fresh Fruit Platter

Course 2: Salad

- Baby Organic Greens, Grape Tomatoes, Shredded Carrots, Sliced Cucumber
- Fresh Baked Roll & Butter

Course 3: Entrée Combo

- Carved USDA Choice Angus Tri-Tip of Beef (4oz): Mushroom - Red Wine Sauce
- Baked Atlantic Salmon (4oz.) w/ Tropical Salsa
- Roasted Garlic Whipped Real Potatoes
- Fresh Vegetable

Course 4: Dessert

- New York Style Cheesecake w/ Grand Marnier-Chocolate Drizzle

Price Per Guest

40-74 Guests 99.00 75-99 Guests 89.00 100+ Guests 79.00

One Entrée: Deduct 7.50 per guest

Buffet Style Service

Packages Include Upgraded Disposable Plates, Flatware, and Napkins

China / Linen Upgrades Available (See last Page)

Chafing Dishes and Serving Utensils Included

Optional Staffing Charge Based on Logistics of Your Venue | Buffet Average is 1 Staff Per 30 Guests (Minimum Two Staff)

Buffet Packages Include Your Choice of 4 Sides + Roll & Butter

Entrées

Wine & Garlic Marinated Tri-Tip | Carved New York Strip Loin | Sirloin Tips w/ Cabernet Mushroom Sauce

Filet of Chicken Piccata | Chicken Marsala | Chicken Alfredo | Chicken Scallopini | Teriyaki Chicken | Chicken Riganati

Herb Encrusted Roasted Pork Loin | Smoked Pork Chops | Cure 81 Smoked Ham w/ Pineapple-Clove Glaze

Baked Salmon w/ Caper-Citron Glaze | Fire Roasted Risotto Stuffed Bell Pepper | Baked Polenta w/ Zucchini Ratatouille

Fettuccini Alfredo | Baked Pasta Marinara or Bolognese | Baked Mac -n- Cheese | Five Cheese or Meat Lasagna

Chile Colorado | Chile Verde | Carnitas | Birria de Res | Barbacoa | Chicken Tinga | Carne al Pastor | Fajitas

Beef Goulash | Beef Stroganoff | Chicken Paprikas | Corned Beef

Premium Entrées: USDA Choice Angus Slow Roasted Prime Rib (*add 7.00 per guest*) | Carved Filet Tenderloin (*add 12.00 per guest*)

Sides - Please Choose 4

Garlic Whipped Potatoes | Roasted New Potatoes | Potatoes Au Gratin | Mashed Potatoes

Rice Pilaf | Steamed Rice | Vegetable Fried Rice | Mexican Style Rice | Spaetzle | Buttered Bow-Tie Noodles

Oven Roasted Fresh Vegetable Medley | Green Beans Almondine | Baby Carrot & Pea Medley | Refried or Whole Beans

Garden Salad w/ Balsamic Vinaigrette & Ranch Dressings | Classic Caesar | Fresh Cut Fruit Salad | Potato Salad | Macaroni Salad

PRICE PER GUEST	40 - 74 Guests	75 - 99 Guests	100 - 199 Guests	200+ Guests
One Entrée	40.00	38.00	36.00	33.00
Two Entrées	43.00	41.00	39.00	36.00
Three Entrées	45.00	43.00	41.00	38.00
Four Entrées	48.00	46.00	44.00	41.00

Add Beverages

Coffee Station: Coffee | Decaffeinated Coffee | Hot Tea Station w/ Condiments: 4.95 per guest

Cold Drink Station: Fresh Squeezed Lemonade | Fresh Brewed Iced Tea | Infused Water: 4.95 per guest

Hot & Cold Station: Coffee + Cold Drink Station: 7.50 per guest

Assorted Sodas & Bottled Waters: 2.50 ea. (Minimum of 12 of each type)

Beer ~ Wine ~ Spirits: Please See Beverage Menu

Desserts

Basic Cookies & Bars: Gunther's Fresh Baked Chocolate Chip Cookies, Meyer Lemon Bars, Chewy Fudge Brownies: 6.95 per guest

Deluxe Cookies & Bars: The Basic+Key Lime Bars, Raspberry Shortbread, White Chocolate Macadamia Nut Cookies: 9.95 per guest

Assorted Cakes | Pies | Ice Cream Sundae Bars | Flambe Ice Cream or Cheesecake | Much More: Please Ask

China & Linen Upgrade

China Plate, Two Pieces of Glassware, Sterling Flatware, Linen Napkins

Poly-Cotton, Full Length Linens (Many Colors to Choose) Included for all Guest Dining & Service Tables - 20.00 per guest

A la Carte Hors d' Oeuvre Menu

<u>HOT Hors d' Oeuvre Selection</u>	<u>Origin</u>	<u>50 Pieces</u>	<u>100 Pieces</u>
Y Rack of Lamb Lollipops: Port Mint Reduction	New Zealand	695.00	995.00
Y Bourbon Bacon Wrapped Candied Apple Bites	USA	225.00	375.00
Y Spicy Brazilian Steak Skewer w/ Poblano Peppers	Brazil	225.00	375.00
Y USDA Choice Tri Tip Steak Tidbits	USA	150.00	250.00
Y Cocktail (All Beef) Meatballs	Sweden	150.00	250.00
Y Smoked Bratwurst & Bockwurst Bites w/ Bavarian Mustard	Germany	150.00	250.00
Y Locally Made Italian Sausage & Peppers	Italy	150.00	250.00
Y Mini Chicken Cordon Bleu	France	225.00	375.00
Y Smoked Chicken Tequila Quesadillas	Mexico	225.00	375.00
Y Sicilian Style Herb & Citrus Chicken Skewers	Italy	225.00	375.00
Y Teriyaki Chicken Skewers	Japan	225.00	375.00
Y Chinese Style Eggrolls (Chicken, Pork, or Vegetarian)	China	225.00	375.00
Y Baked Artichoke Hearts w/ Garlic Butter	Castroville ☺	225.00	375.00
Y Spanakopita	Greece	150.00	250.00
Y Baked Asiago - Asparagus Phyllo Crisps	France Greece	225.00	375.00
Y Baked Phyllo Purse w/ Brie ~ Pear ~ Almond	France Greece	225.00	375.00
Y Italian Sausage, Spinach & Cheese Mushroom Caps	Italy	225.00	375.00
Y Risotto & Minced Vegetable Stuffed Mushroom Caps	Italy	225.00	375.00
Y Vegetable Pakora	India	150.00	250.00
Y Potato Samosas	India	225.00	375.00
Y Cocktail Arancini	Italy	150.00	250.00

<u>COLD Hors d' Oeuvre Selection</u>	<u>Origin</u>	<u>50 Pieces</u>	<u>100 Pieces</u>
Y Ahi Tuna Tartar on Crispy Wonton	France Japan	225.00	375.00
Y Bruschetta Classica	Italy	150.00	250.00
Y Hawaiian Bruschetta	Hawaii	150.00	250.00
Y Crostini w/ Mixed Olive Tapenade	Spain	175.00	275.00
Y Jumbo Chilled Tiger Prawns w/ Caper-Cocktail Sauce	Europe	225.00	375.00
Y Shrimp Ceviche Shooter w/ Plantain Chip	Mexico	175.00	275.00
Y Black Bean & Corn Salsa Shooters w/ Blue Corn Tortilla Chip	Tex-Mex	150.00	250.00
Y Caprese Skewers	Italy	175.00	275.00

<u>PLATTERS</u>	<u>Origin</u>	<u>Sm. Platter</u>	<u>Lg. Platter</u>
Y Vegetable Crudit� w/ Roasted Garlic Hummus	International	100.00	150.00
Y Seasonal Fresh Fruit Platter	International	125.00	175.00
Y California & European Style Cheese & Crackers	Europe USA	125.00	175.00
Y Marinated, Grilled Vegetable Platter	Mediterranean	xxxxxx	250.00

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Hors d' Oeuvre Reception - *Unlimited up to Two Hours*

**** Choose Any Ten Appetizers Above (Lamb NOT Included) ****

Price Per Guest (Service Staff Not Included in Price)

40-74 Guests 45.00 75-99 Guests 43.00 100-199 Guests 41.00 200-499 Guests 38.00 500+ Guests 35.00

Traditional Cold Buffet

Assorted Deli Meat and Cheese Platters

Roast Beef, Smoked Ham, Roasted Turkey, Pastrami, Italian Salami, Alpine Swiss, and Cheddar Cheese

Choose up to Four Salads

Potato, Red Potato, Pasta Bianca, Coleslaw, Macaroni, 3 Bean, Garden Salad, Fresh Fruit Salad

Relish (Antipasto) Tray

A Lavish Assortment of Kosher Dills, Olives, Marinated Artichoke Hearts, and Giardiniera Vegetables

Bakery Fresh Assorted Sliced Breads

Sourdough French, Corn Rye, and Whole Wheat Breads

Condiments

Deli Mustard and Mayonnaise

Price Per Guest

40-74 Guests 19.95 75-99 Guests 19.50 100-199 Guests 18.95 200+ Guests 18.50

Package Include Disposable Plates, Forks, Knives, and Napkins

Add a Hot Entrée

Lasagna, Pasta Primavera Alfredo, or Baked Penne Bolognese- 8.50 per guest

Add Appetizers

Please See Our Hors d' Oeuvre Selection for Some Tasty Ideas

Need Dessert?

Assortment of Lemon Bars, Chewy Fudge Brownies & Fresh Baked Chocolate Chip Cookies: 5.95 per guest

Add Beverages

Coffee Station: Coffee | Decaffeinated Coffee | Hot Tea Station w/ Condiments: 4.95 per guest

Cold Drink Station: Fresh Squeezed Lemonade | Fresh Brewed Iced Tea | Infused Water: 4.95 per guest

Hot & Cold Station: Coffee + Cold Drink Station: 7.50 per guest

Assorted Sodas & Bottled Waters: 2.50 ea. (Minimum of 12 of each type)

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Sandwich & Salad Buffet Luncheon

ASSORTED FRESH MADE SANDWICHES

Housemade Roast Turkey, Housemade Roast Beef, Smoked Cure 81 Ham, Wine Cured Salami, Vegetarian Daily Fresh Baked Rolls & Bread | Cheese, Lettuce & Tomato on the Sandwich | Dijon Mustard & Mayo on the Side

YOUR CHOICE OF TWO HOUSEMADE SALADS

Classic Potato ~ Red Potato ~ Macaroni ~ Four Bean ~ Fresh Cut Fruit ~ Mediterranean Orzo ~ Pasta Bianca

DESSERT PLATTER

Gunther's Fresh Baked Chocolate Chip Cookies ~ Meyer Lemon Bars ~ Chewie Fudge Brownies

SODAS & BOTTLED WATERS

Assortment of Canned Sodas & Bottled Water

Price Per Guest

12 - 15 Guests 22.95 16-24 Guests 21.95 25+ Guests 20.95 100+ Guests 19.95

Package Include Disposable Plates, Forks, Knives, and Napkins

Bento Style Lunch & Dinner Box

Individual Meals - Minimum of 12 Each Type - Includes Disposable Utensil / Napkin Pack

SANDWICH BENTO BOX

ASSORTED FRESH MADE SANDWICHES

Housemade Roast Turkey, Housemade Roast Beef, Smoked Cure 81 Ham, Wine Cured Salami, Vegetarian Daily Fresh Baked Roll | Cheese, Lettuce & Tomato on the Sandwich | Dijon Mustard & Mayo on the Side

YOUR CHOICE OF TWO HOUSEMADE SALADS

Classic Potato ~ Red Potato ~ Macaroni ~ Four Bean ~ Fresh Cut Fruit ~ Mediterranean Orzo ~ Pasta Bianca

DESSERT

Gunther's Fresh Baked Chocolate Chip Cookie

Price Per Guest

19.95

HOT MEAL BENTO BOX

- Carved USDA Choice Angus Tri Tips of Beef in Mushroom Wine Sauce 28.95
Mashed Real Potatoes & Fresh Cut Daily Vegetable

- Carved Free Range Turkey Breast 22.95
Mashed Real Potatoes & Fresh Cut Daily Vegetable

- Fresh Baked Atlantic Salmon w/ Caper-Citron Glaze 28.95
Rice Pilaf & Fresh Cut Daily Vegetable

- Bacon Wrapped USDA Choice Angus Filet Mignon w/ Port Wine Reduction 39.95
Au Gratin Potatoes & Fresh Cut Daily Vegetable

Roasted Chicken Riganati 24.95
Citrus & Herb Marinated Roasted Chicken Breast, Carved in Natural Jus
Rice Pilaf & Fresh Cut Daily Vegetable

Fire Roasted Risotto Stuffed Bell Pepper w/ San Marzano Tomato Sauce <vegetarian or vegan> 19.95
Double Fresh Vegetables

Grilled Polenta w/ Zucchini Ratatouille <vegan> 19.95
Double Fresh Vegetables

Oktoberfest Special 22.95
Smoked Bratwurst ~ Bockwurst ~ Sauerkraut ~ Red Cabbage ~ German Potato Salad

Corned Beef & Cabbage 24.95
Boiled Potatoes ~ Boiled Carrots

Roasted Brisket of Beef 26.95
Mashed Real Potatoes & Fresh Cut Daily Vegetable

BENTO BOX ADD-ONS

Garden Salad 4.95
Mixed Organic Greens ~ Tomato ~ Sliced Cucumber ~ Carrots: Balsamic Vinaigrette & Ranch Dressings

Classic Caesar Salad 4.95
Hearts of Romaine ~ Parmesan Cheese ~ Croutons: Caesar Dressing

Cup of Soup 4.95
Chicken Matzo Ball Soup ~ Garden Vegetable ~ Chicken Noodle ~ Potato Leek

Gunther's Fresh Baked Chocolate Chip Cookies 2.95

Assorted 12 Ounce Cans of Sodas or Bottled Water 2.50

Fun and Unique Catering Ideas

Please Call for Pricing and Menu Creation!

Giant Pan Action Stations: Serves 50-1000+

*Our Culinary Team will Woo You and Your Guests as We Cook Up Some Deliciousness Before Your Eyes!
Some Possibilities Include:*

Paella

Scallops, Jumbo Tiger Prawns, Clams, Calamari (Seafood Market Availability), San Marzano Tomatoes, Rice, Leeks, Shallots

Jambalaya

Jumbo Prawns, Andouille Sausage, Free-Range Chicken, Mirepoix, Fire Roasted Tomatoes: Served w/ Dirty Rice

Fajitas

Marinated Steak, Chicken, Prawns, Fresh Cut Onions & Bell Peppers, Flamed w/ Tequila!
Served w/ Mexican Style Rice, Warm Tortillas, Guacamole, Salsa, and Shredded Cheese

Asian Style Stir Fry

Soy-Garlic Marinated Chicken, Zucchini, Baby Corn, Bamboo Shoots, Carrots, Onions, Celery
Served w/ Fried Rice or Yakisoba Noodles Mixed in

VEGETARIAN & VEGAN OPTIONS AVAILABLE

Flambé Savories & Sweets

We'll Fire up Your Event with Flambé Presentations

Beef Tenderloin "Filet Mignon" Carvery

Our Special Herb Rubbed Roasted Tenderloin Carved to Order
Gentleman Jack, Cabernet Sauvignon, Cracked Pepper, Dijon, and Chopped Garlic Flamed Tableside

Bananas Foster | Berries Jubilee | Chocolate Diablo

Locally Made French Vanilla Ice Cream or
New York Style Cheesecake w/ Your Favorite Flambé Toppings



For the Holidays & Seasons

Take the Stress Out of Holiday Event Planning - We're Here to Help

CHRISTMAS & FESTIVUS PARTIES

Company Galas ~ Office Luncheons ~ House Cocktail Parties ~ We'll Be Your Pot Luck Partners!

HANNUKAH

Latkes ~ Brisket ~ Kugels

THANKSGIVING

Complete Turkey Meals w/ All the Trimmings ~ A la Carte Mains & Sides ~ Individual Meals

OKTOBERFEST

Grilled Sausages & Bavarian Fare ~ Bier Gardens ~ German Bands

FOURTH OF JULY & SUMMER EVENTS

Barbecues ~ Tropical Theme Bars ~ Pool Parties ~ Outdoor Venues

ST. PATRICKS DAY

Corned Beef & Cabbage ~ Fine Irish Beer & Whiskeys ~ Company Luncheons

MARDIS GRAS

Jambalaya | Gumbo Made Fresh at Your Place Business ~ Bananas Foster ~ Beads for Cocktails

Barbecue ~ California Grilling

*All BBQ Packages Include Disposable Plates, Cutlery, Napkins, and Chafing Dishes
Prices are Based on a Guarantee of 50 Guests – Ask about Full Service / On-Site Grilling
Add Chilled Sodas & Bottled Waters to any Package: 2.50 each*

BBQ #1

USDA Choice All Beef Angus 1/3 lb. Burgers
w/ Cheese & Condiments
USDA Choice All Beef Angus 1/4 lb. Hot Dogs
Vegetarian Garden Burgers – upon request
Chili con Carne or Vegetarian Chili Beans
Choice of: Pasta or Potato Salad
21.00 per guest

BBQ #2

BBQ Fresh Foster Farm's Chicken
BBQ Fresh St. Louis Pork Spareribs
Choice of:
Baked Beans, Chili con Carne, or Vegetarian Chili Beans
Corn on the Cob
Garden Salad
Pasta Bianca Salad
Garlic Sourdough French Bread
25.00 per guest

BBQ #3

USDA Choice, Garlic & Wine Marinated Tri-Tips
BBQ Fresh Foster Farm's Chicken
Locally Made Italian Sausage w/ Onions & Peppers
Choice of: Baked Beans, Chili con Carne, or Vegetarian Chili
Choice of Potato or Pasta Bianca Salad
Garden Salad
Sourdough Garlic French Bread
42.00 per guest

BBQ #4

USDA Choice New York Steaks w/ Port BBQ Sauce
Margarita Marinated (Boneless / Skinless) Chicken Breasts w/
Mango-Pineapple Salsa
Southwestern Style Roasted New Potatoes
Zucchini & Bell Pepper Medley
Fresh Fruit Salad
Classic Tossed Caesar Salad
Sourdough Garlic French Bread
49.00 per guest

BBQ #5 (Mesquite Grill)

USDA Choice Filet Mignon
w/ 5 Chile Compound Butter
Sushi Grade "A" Swordfish Filets
Rack of Lamb w/ Chimichurri Sauce
Lime-Herb Marinated Grilled Tiger Prawn Skewers
Twice Baked New Potato Caps
Grilled Asparagus w/ Lemon Zest & Roasted Shallots
Candied Pecan & Gorgonzola Spring Mix Salad
Fresh Seasonal Fruit Platter
Fresh Baked French Bread & Butter
Please Call for Market Pricing

BBQ #6 (Vegetarian)

Fire Roasted, Risotto Stuffed Bell Peppers
Fresh Grilled Balsamic Basted Vegetable Skewers
Corn on the Cob
Sundried Tomato Penne Salad, Fresh Fruit Salad
Garlic Sourdough French Bread
29.00 per guest

BBQ #7 (Fiesta)

USDA Choice: Sangria BBQ Carne Asada
Tequila-Lime-Cilantro Marinated Pollo Boracho
Spanish Style Rice & Whole Beans
Fiesta Salad w/ Salsa Vinaigrette & Fresh Tortillas
Corn Tortilla Chips w/ Homemade Salsa
Guacamole, Sour Cream, Shredded Cheese, Cilantro, Onions,
Hot Sauce
39.00 per guest

BBQ #8 (Hors d' Oeuvres)

USDA CHOICE: GOURMET SLIDERS
USDA Choice Wine & Garlic Tri-Tip Steak Tidbits
Teriyaki Chicken Skewers, Chile-Lime Salmon Satay
Cocktail Bockwurst & Smoked Bratwurst
w/ Bavarian Mustard
Bruschetta Classica
Vegetable Crudit  w/ Southwestern Aioli
Fresh Fruit Platter
45.00 per guest

Banquets on a Budget

Minimum of 50 Guests ~ Please, No Substitutions.

Banquets on a Budget Only Include Food Served in Disposable Containers
This Menu is Exclusively for Pickups at Our Restaurant - Not Eligible for Full Service Staffing

PASTA FEED

Choose One: Baked Penne Marinara, Fettuccini Alfredo, Baked Penne Bolognese (*Add 1.00 per guest*)

Garden Salad w/ Italian Dressing

Garlic French Bread

11.95 per guest

Two Pastas - 16.95 per guest

BBQ - BUDGET BAR-BE-QUE

BBQ Chicken Leg Quarter

Sautéed Cut Corn

Chili Beans

Garlic French Bread

12.95 per guest

PASTA FEED + BBQ MENUS 23.95 PER GUEST

2 Pastas - 28.95

PACKAGE ADD ONS

Classic Caesar Salad 5.00 per guest

Traditional Potato Salad 4.50 per guest

NY Style Macaroni Salad 4.50 per guest

Pasta Bianca Salad 4.50 per guest

Fresh Cut Fruit Salad 5.00 per guest

Gunther's Fresh Baked Chocolate Chip Cookies 3.00 each

Disposable Plates, Napkins, Cutlery 1.50 per guest

12 oz. Canned Sodas 2.50 each

16.9 oz Bottled Water 2.50 each

MEATS BY THE POUND

Prepared and Made In-House | Minimum 2 Pounds

RED WINE & GARLIC MARINATED USDA CHOICE ANGUS TRI-TIP 28.00/ lb.

Tender, Hand Carved Tri-Tip in Mushroom - Red Wine Sauce

ROASTED FREE RANGE CARVED TURKEY BREAST 24.00/ lb.

PINEAPPLE - CLOVE GLAZED CURE 81 HAM 24.00/ lb.

USDA CHOICE ROASTED BRISKET OF BEEF 26.00/ lb.

Carved in Pan Gravy

CHOPPED CHICKEN LIVER 22.00/ lb.

Housemade, Schmaltz & All

Beverage Menu

BASIC BAR PACKAGE

Assorted Regular, Diet Soft Drinks, and Bottled Waters
House Chardonnay, Merlot, Cabernet Sauvignon, Pinot Grigio
(Wine Upgrades Available)
Assorted Premium Microbrew, Domestic, and Imported Beers
Professional Bartender(s), Appropriate Glassware, and Barware
Champagne / Cider Toast (add 4.00 per guest)

Price Per Guest

50 Guests or More ~ 40.00

100 Guests or More ~ 35.00

PREMIUM BAR (Unlimited Four Hours)

Assorted Premium Spirits and Liqueurs (Call Brands, Premiums, and Top Shelf Available)
Your Favorite Blends, Mixes, Juices, and Garnish
Basic Bar Package Listed Above
Professional Bartender(s), Appropriate Glassware, and Barware
Optional: Champagne & Cider Toast

Price Per Guest

Starting at 45.00 per Guest (Based on 50 Guests or More)

Also Available: Martini & Cigar Bars, Tropical Bars, Top Shelf, and Mocktails



Bring Your Own Beverages - We'll Serve

Bartender: 50.00 per Bartender - per Hour (5 Hour Minimum)

BYOB Package #1

Ice, Disposable Glassware, Appropriate Garnish, Barware – 10.00 per Guest

BYOB Package #2

Ice, Wine Glasses (Bar Only), Champagne Flute or Hi Ball Glass, Appropriate Garnish, Barware - 14.00 per Guest

BYOB Package #3

Ice, Wine Glasses (Guest Tables & Bar), Champagne Flutes, Rocks Glasses, Martini Stemware – 16.00 per Guest

China / Linen Upgrades & Rental Equipment

CHINA + LINEN UPGRADE PACKAGE

Complete Place Settings and Linen Package Include:

China Plate, Two Pieces of Glassware, Sterling Flatware, Linen Napkins
Poly-Cotton, Full Length Linens Included for all Guest Dining & Service Tables
20.00 per guest

Let Us Handle Your Party Rental Needs

60" Round Tables (Seats 8-10) 15.00 each | 72" Round Table (Seats 10-12) 22.00 each
8' Rectangular Banquet Tables (Seats 8-10) – May also be Used as Serving Tables 15.00 each
Plastic Chairs w/ Aluminum Frame 3.00 each
Wooden Chairs w/ Pads (White, Black, Natural Wood) 5.00 each
Chiavari Chairs w/ Padding 10.00 each
Market Umbrellas 45.00 each ~ Canopies & Tents – As Quoted
Linens a la Carte 15.00 & up (Many Colors, Sizes, and Themes Available – Please ask)
Delivery / Retrieval Charges may Apply. Setup and Teardown Available at a Nominal Charge.

Terms of Service and Details

Pickups

We will prepare all of the food on your menu and will have your meal ready for you at your convenience.
Our staff will help you load your automobile. Deposits on non-disposable equipment may be required.

Delivery and Setup

Not only will we prepare a mouth-watering meal, we'll bring it to you and set it up. A delivery charge will apply.

Professionally Staffed Events

Enjoy your event and your company while our professional service team takes care of you and your guests.

Staff Charges: 50.00 per hour - per staff (with a guarantee 5 hours total per staff).

500.00 minimum staffing charge (1000.00 minimum for Sundays)

In accordance with state labor laws, staff rates for 8-12 hours will be billed at 1.5 times. After 12 hours at double time.

Staffing will be assigned in accordance with the proper needs of the event as determined by Gunther's Catering

Production Charge

Effective January 1, 2021, Gunther's will add an 20% production fee to cover, but not limited to production team wages, PPE (personal protective equipment), caterer's insurance, equipment purchases and maintenance, licensing, and other costs and fees of doing business related to your event. ***Please note: This is not a gratuity.***

Gratuities

A suggested gratuity will be added to full-service Events, but ultimately, all tips are at the discretion of the client

Sales Tax

Sales tax will be added to all food & beverages.

Per the California BOE, production fees, delivery fees & rental items are subject to sales tax.

Payment

Gunther's requires a 50% ***non-refundable*** initial payment at time of booking to secure your date.

Guest count and any balance remaining must be submitted ten days prior to your event.

We accept cash, Visa, American Express, MasterCard, Discover, Apple Pay, Google Pay, Checks, and Cash

CREDIT / DEBIT CARDS ARE SUBJECT TO A 3.5% SURCHARGE TO COVER PROCESSING FEES

Prices are subject to change until an event has been booked. Premiums may be added during holidays and peak business times.