

# 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](http://www.guntherscatering.com)

## **TABLE OF CONTENTS**

<b>Plated Meal Service</b>	<b>p.3</b>
<b>Hot Buffets</b>	<b>p.4</b>
<b>Appetizers a la Carte</b>	<b>p.5</b>
<b>Cocktail &amp; Hors d' Oeuvre Reception</b>	<b>p.6</b>
<b>Cold Buffet</b>	<b>p.7</b>
<b>Sandwiches</b>	<b>p.7</b>
<b>Bento Style   Individual Meals</b>	<b>p.8</b>
<b>Fun and Unique Catering Ideas</b>	<b>p.9</b>
<b>Holiday   Seasonal Catering</b>	<b>p.9</b>
<b>BBQ Catering</b>	<b>p.10</b>
<b>Banquets on a Budget</b>	<b>p.11</b>
<b>Meats by the Pound</b>	<b>p.11</b>
<b>Beverage   Bar Menu</b>	<b>p.12</b>
<b>China   Linen Upgrades</b>	<b>p.13</b>
<b>Party Rentals</b>	<b>p.13</b>
<b>Terms of Services   Details</b>	<b>p.13</b>

# 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

<b>PRICE PER GUEST</b>	<b>40 - 74 Guests</b>	<b>75 - 99 Guests</b>	<b>100 - 199 Guests</b>	<b>200+ Guests</b>
<b>One Entrée</b>	40.00	38.00	36.00	33.00
<b>Two Entrées</b>	43.00	41.00	39.00	36.00
<b>Three Entrées</b>	45.00	43.00	41.00	38.00
<b>Four Entrées</b>	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>	Origin	50 Pieces	100 Pieces
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>	Origin	50 Pieces	100 Pieces
Y Ahi Tuna Tartar on Crispy Wonton	France   Japan	225.00	375.00
Y Lox & Cream Cheese Canapé on English Cucumber	USA   UK	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>	Origin	Sm. Platter	Lg. Platter
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

=====

## 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

# Cocktail & Hors d' Oeuvre Reception

Let our professional staff serve you and your guests in your home, office, or location of choice while you entertain and enjoy your guests without the worries and hassles!

***SAMPLE MENU ~ CUSTOMIZED PACKAGES AVAILABLE***

## **THE CARVERY & STATIONED APPETIZERS**

USDA Upper Choice Angus, Red Wine and Garlic Marinated Tri Tips of Beef; Carved Tableside

*Also Available: Carved Filet Tenderloin Upgrade A/Q*

Housemade Horseradish Sauce, Assorted Gourmet Mustards, Chimichurri

California + European Sliced Cheese Platter

Orange Curacao Slider Rolls

Bruschetta Classica + Mixed Olive Tapenade: Housemade Crostini

Mediterranean Grilled Vegetable Platter

Seasonal Fresh Fruits

## **PASSED HORS d' OEUFRE SELECTION**

Bourbon Glazed Bacon Wrapped Candied Apples

Risotto Stuffed Mushroom Caps

Baked Phyllo Purse w/ Brie~Pear~Almond

Jumbo Chilled Prawns w/ Caper-Cocktail Sauce

Mini Chicken Cordon Bleu

## **DESSERT**

Gunther's Famous Fresh Baked Chocolate Chip mini Cookies, Meyer Lemon Squares,

Chewy Fudge Brownies, White Chocolate Macadamia Nut Cookies, Snickerdoodles

## **BYOB BAR - You Provide the Liquid, We Bring Everything Else**

Bar Setup (as needed)

Ice, Barware, Appropriate Garnish, 2 Pieces of Glassware Per Guest + Disposable Tumblers for Backup

Professional Bartending

*WE CAN ALSO PROVIDE BEER, WINE, AND SPIRITS (Please Ask for a Quote)*

## **SERVICES**

Professional Servers, Carvery Chef, Kitchen Pro, Event Manager

6 Hours of Service: 2 Hour Setup / 3.5 Hours Event Time / 0.5 Hour Cleanup: Additional Time Available A/Q

General & Liquor Liability Insurance, Worker's Comp Insurance (*very important on your property!*)

Pre-Event Site & Reality Check

Poly-Cotton Linens for Serving Tables

China Cocktail Plates, Napkins, Sterling Forks

## **Price: Based on a Guaranteed Minimum of 50 Guests**

99.00 per guest + 20% Production Charge + Sales Tax

*Also Available: Please Ask for a Quote*

*Party Rentals: Cocktail Tables, Seating, Linens, Tenting, Lighting, and Much More*

*Décor, DJ or Live Music, Centerpieces, Photography, Photobooths, and More!*

# 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)

=====

# 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 27.95    16-24 Guests 26.95    25+ Guests 25.95    100+ Guests 24.95

**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: 55.00 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 65.00 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 (Based Upon Availability)**

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

\* We offer One Way Deliveries / Setups Using Disposable Pans, Bowls, Etc. **or**

\* Round Trip Service Including Delivery / Setup / Equipment Removal

### **Professionally Staffed Events**

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

Staff Charges: 55.00 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 CA 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.