

Gunther's Restaurant & Catering

Serving the Bay Area Since 1971



www.guntherscatering.com

1601 Meridian Avenue - San Jose, CA 95125

Tel (408) 266-9022



Comfort Food Catering Menu



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Comfort Food Catering Packages

Funeral - Memorial Receptions | Celebrations of Life | Tribute Catering

All Catering Packages are Freshly Prepared and Include the Following Amenities & Services

- Locally Owned and Family Operated Catering Business Established in 1971
- Professional | Caring on Sight Catering Staff to Serve Your Family and Guests
 - Complete Setup and Service from Start to Finish
 - Bountiful Buffet Options
 - Vegetarian Options with All packages
 - Decorated Buffet Table(s)
 - Simple Bud Vase Centerpiece for Guest Tables
 - Hot and Cold Beverages Included
 - Serveware as Needed
- Leftover Food is Packaged for the Family to Take Home
 - Port to Port Travel
 - Cleanup of Reception Site
 - All Packages Available <almost> Anytime
- Optional Full Bar Beverage Catering and BYOB Options
- Upgraded Disposable Plates, Napkins, and Flatware
 - Alcoholic Drink Cups

LAST MINUTE PLANNING

KOSHER STYLE CATERING AVAILABLE

20% PRODUCTION FEE & SALES TAX ADDED TO ALL ORDERS

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 are never included, nor mandatory.

Please be satisfied with the service you receive. Tips are at client's discretion.

GRATUITY IS AT CLIENT'S DISCRETION

APPETIZERS

HORS D' OEUVRE RECEPTION

- Mini Chicken Cordon Bleu
- Housemade Crostini w/ Olive Tapenade <vegan>
- Bruschetta Classica <vegan>
- Spanakopita <vegetarian>
- California & European Sliced Cheese Board w/ Assorted Crackers <vegetarian>
- Sicilian Style Herb & Citrus Marinated Chicken Skewers <GF>
- Brazilian Beef Skewers w/ Onions, Poblano Chile & Red Bell Pepper
- Cocktail Style Meatballs

Dessert

- Fresh Seasonal Fruit Platter
- Gunther's Fresh Baked Chocolate Chip Cookies
- Meyer Lemon Bars

Beverages

- Fresh Squeezed Lemonade
- Fresh Brewed Iced Tea
- Infused Water
- Coffee & Hot Tea Station

Includes: Condiments, Cups, and Napkins

Price

50 Guests:	3495.00
75 Guests:	4695.00
100 Guests:	5895.00
150 Guests:	7995.00
200 Guests:	9995.00

BYOB Bar Service

You Provide Your Own bar Beverages - We'll Serve!

We Provide: Certified | Professional Bartender(s), Liquor License, Liquor Liability Insurance
375.00 per bartender: 1.5 hr. setup | 4 hour reception | 0.5 hr. cleanup

Bar Glass Rental: Wine | Champagne | Other Glassware on Request
1.25 per glass -- Minimum of 25 per type of glassware, Rented in lots of 25

NO CORKAGE FEES

COMPLETE BAR PACKAGES w/ BEVERAGES AVAILABLE FOR PURCHASE

20% PRODUCTION FEE & SALES TAX ADDED TO ALL ORDERS

AFTERNOON MENU

OPTION 1: Italian Buffet

- Herb & Citrus Marinated Roasted Boneless Chicken
 - Baked Mac -n- Cheese
 - Baked Penne w/ Housemade Marinara
 - Locally Made Grilled Italian w/ Sausage & Peppers
 - Classic Caesar Salad
 - Fresh Fruit Salad
- Fresh Baked Curacao Rolls & Butter

OPTION 2: Barbecue

- BBQ Chicken: Marinated and Basted in Our Housemade Sauce
 - Baked Mac -n- Cheese (vegetarian)
 - Pulled BBQ Pork
 - Sauteed Cut Corn
- Cole Slaw | Fresh Fruit Salad
- Garlic French Bread

OPTION 3: Cold Buffet

- Deli Meat & Cheese Platters
- Roasted Turkey Breast, House Made Roast Beef, Italian Salami, Smoked Ham, Pastrami, Swiss, and Medium Cheddar Cheese*
- Pasta Bianca Salad | Classic Potato Salad | Fresh Cut Fruit Salad | Horiatiki (Greek Salad)
- Relish (Antipasto) Platter
 - Assorted Sliced Breads & Slider Rolls
 - Mustard and Mayonnaise | Lettuce & Tomato Platter

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Dessert Included w/ All Light Fare Options

- Gunther's Fresh Baked Chocolate Chip Cookies | Meyer Lemon Bars | Chewy Fudge Brownies

Beverages

- Fresh Squeezed Lemonade
- Fresh Brewed Iced Tea
- Infused Water
- Coffee & Hot Tea Station

Includes: Condiments, Cups, and Napkins

Price

50 Guests: 3995.00
75 Guests: 5595.00
100 Guests: 6995.00
150 Guests: 8495.00
200 Guests: 9995.00

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FULL FARE MENU

OPTION A:

- USDA Choice Angus Tri Tips of Beef Carved in Mushroom - Cabernet Wine Sauce
 - Filet of Chicken Piccata
 - Baked Penne Marinara <vegetarian>
 - Roasted New Potatoes
 - Fresh Cut Roasted Garden Vegetable Medley
- Garden Salad w/ Balsamic Vinaigrette & Ranch Dressings
 - Fresh Baked Rolls & Butter

OPTION B:

- Fresh Baked Atlantic Salmon Filets w/ Tropical Salsa
 - Baked Polenta Napoleon <vegetarian>
 - Filet of Chicken Marsala
 - Rice Pilaf
 - Fresh Cut Roasted Garden Vegetable Medley
- Garden Salad w/ Balsamic Vinaigrette & Ranch Dressings
 - Fresh Baked Rolls & Butter

OPTION C: KOSHER STYLE LUNCHEON

- Nova Lox Platter(s), House Whipped Cream Cheese, Assorted Fresh Bagels
 - Sliced Red Onion + Tomato Platter w/ Capers + Kosher Dill Spears
 - Egg Salad
 - Cheese Blintzes w/ Sour Cream + Strawberry Preserves
 - Seasonal Fresh Fruit Platter(s)
- Mediterranean Style Marinated Grilled Vegetables (Room Temp.)
 - Greek Salad (Horiatiki)

Dessert + Beverages Included w/ Full Fare Options

- Chewy Fudge Brownies + Meyer Lemon Bars
- Gunther's Fresh Baked Chocolate Chip mini Cookies

- Fresh Squeezed Lemonade
- Fresh Brewed Iced Tea
 - Infused Water
- Coffee & Hot Tea Station

Includes: Condiments, Cups, and Napkins

Price:

- 50 Guests: 4495.00
- 75 Guests: 5995.00
- 100 Guests: 7895.00
- 150 Guests: 10495.00
- 200 Guests: 12,995.00

20% PRODUCTION FEE & SALES TAX ADDED TO ALL ORDERS