

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

****ASK ABOUT OUR EXCLUSIVE & PREFERRED BANQUET FACILITIES****

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Plated Meal Service

Package Includes China, Sterling Flatware, Water Glass, Coffee Mug Linen Tablecloths & 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 - Candied 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 130.00 75-99 Guests 125.00 100+ Guests 120.00



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

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

Price Per Guest

40-74 Guests 120.00 75-99 Guests 110.00 100+ Guests 99.00

One Entrée: Deduct 7.50 per guest

***ALL MENUS SUBJECT TO A 20% PRODUCTION FEE + SALES TAX
NEED PROFESSIONAL STAFFING? PLEASE SEE LAST PAGE FOR DETAILS***

Buffet Style Service

Packages Include Upgraded Disposable Plates, Flatware, and Napkins
 Optional: China / Linen Upgrades Available | Professional Service Staff (See last Page)
Buffet Packages Include Your Choice of 4 Sides + Roll & Butter

Entrées

Wine & Garlic Marinated Tri-Tip | 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 | House Made Corned Beef | NY Style Pas

Premium Entrées (Additional Price Per Guest)

Herb Encrusted, Roasted NY Striploin (\$5) | Slow Roasted Prime Rib (\$9) | Carved Filet Tenderloin (\$15)
 Seared, Roasted Halibut w/ Lemon Caper Glaze (Market Price) | Chilean Sea Bass w/ Beurre Blanc Sauce (Market Price)

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 | Orzo Salad | Horiatici Salad (Greek Salad) | Refried or Whole Beans
 Garden Salad w/ Balsamic Vinaigrette & Ranch Dressings | Classic Caesar | Fresh Cut Fruit Salad | Potato Salad | Macaroni Salad
 Hungarian Cucumber Salad | Purple Rice + Quinoa Salad w/ Citrus Dressing | Fresh Seasonal Fruit Platter

<u>PRICE PER GUEST</u>	40 - 59 Guests	60-74 Guests	75 - 124 Guests	125+ Guests
One Entrée	50.00	48.00	46.00	45.00
Two Entrées	53.00	51.00	49.00	47.00
Three Entrées	56.00	54.00	51.00	49.00
Four Entrées	59.00	57.00	54.00	51.00

Add Beverages

Coffee Station: Coffee | Decaffeinated Coffee | Hot Tea Station w/ Condiments: 5.95 per guest
Cold Drink Station: Fresh Squeezed Lemonade | Fresh Brewed Iced Tea | Infused Water: 5.95 per guest
Hot & Cold Station: Coffee + Cold Drink Station: 9.95 per guest
Assorted Sodas & Bottled Waters: 3.50 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: 8.95 per guest
Assorted Cakes | Pies | Ice Cream Sundae Bars | Flambe Ice Cream or Cheesecake | Much More: Please Ask

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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***	USA New Zealand	695.00	995.00
Y Bourbon Bacon Wrapped Candied Apple Bites***	USA	250.00	400.00
Y USDA Choice Marinated Tri Tip Steak Skewers***	USA	250.00	400.00
Y Baked Mac -n- Cheese Melts (Gruyere + Aged Cheddar)	USA	250.00	400.00
Y Cocktail (All Beef) Meatballs	Sweden	200.00	300.00
Y Smoked Bratwurst & Bockwurst Bites w/ Bavarian Mustard***	Germany	200.00	300.00
Y Locally Made Italian Sausage & Peppers***	Italy	200.00	300.00
Y Mini Chicken Cordon Bleu	France	250.00	400.00
Y Smoked Chicken Tequila Quesadillas	Mexico	250.00	400.00
Y Sicilian Style Herb & Citrus Chicken Skewers***	Italy	250.00	400.00
Y Teriyaki Chicken Skewers	Japan	250.00	400.00
Y Chinese Style Eggrolls (Chicken, Pork, or Vegetarian)**	China	250.00	400.00
Y Baked Artichoke Hearts w/ Garlic Butter*	Castroville ☺	250.00	400.00
Y Spanakopita*	Greece	200.00	300.00
Y Baked Asiago - Asparagus Phyllo Crisps*	France Greece	275.00	450.00
Y Baked Phyllo Purse w/ Brie ~ Pear ~ Almond*	France Greece	275.00	450.00
Y Italian Sausage, Spinach & Cheese Mushroom Caps	Italy	250.00	400.00
Y Risotto & Minced Vegetable Stuffed Mushroom Caps**	Italy	250.00	400.00
Y Cocktail Arancini*	Italy	200.00	300.00

<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	250.00	400.00
Y Lox & Cream Cheese Canapé on English Cucumber	USA UK	275.00	450.00
Y Bruschetta Classica**	Italy	175.00	275.00
Y Hawaiian Bruschetta**	Hawaii	175.00	275.00
Y Crostini w/ Mixed Olive Tapenade**	Spain	175.00	275.00
Y Crostini w/ Mixed Mushroom Tapenade	France	200.00	300.00
Y Jumbo Chilled Tiger Prawns w/ Caper-Cocktail Sauce***	Europe	275.00	450.00
Y Shrimp Ceviche Shooter w/ Plantain Chip***	Mexico	200.00	300.00
Y Black Bean & Corn Salsa Shooters w/ Blue Corn Tortilla Chip**	Tex-Mex	200.00	300.00
Y Caprese Skewers*	Italy	250.00	400.00
Y Dolmas – Rice Stuffed Grape Leaves** (***)	Mediterranean Mid East	150.00	250.00

<u>PLATTERS BOWLS</u>	<u>Origin</u>	<u>Small</u>	<u>Large</u>
Y Vegetable Crudité w/ Roasted Garlic Hummus**	International	125.00	175.00
Y Seasonal Fresh Fruit Platter**	International	150.00	200.00
Y California & European Style Cheese Board & Crackers*	Europe USA	xxxxxx	295.00
Y Marinated, Grilled Vegetable Platter**	Mediterranean	xxxxxx	395.00
Y Charcuterie Board	Italian European	xxxxxx	295.00
Y Babaganoush w/ Pita** (***)	Mediterranean Mid East	100.00	150.00
Y Roasted Garlic Hummus w/ Pita** (***)	Mediterranean Mid East	100.00	150.00
Y Tabouleh Salad**	Mediterranean Mid East	100.00	150.00

Y Upgraded Disposable Cocktail Plates + Napkins: \$2.00 per guest - - - - Chafing Dish w/ Sterno: \$25.00 each

***Vegetarian or can be made vegetarian | ** Vegan or can be made vegan | ***Gluten-free or can be made Gluten Free**

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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 & WELCOMED!

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' OEUVRE 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

******You May Also Substitute or Add from Our Appetizer List (Lamb is not Included)******

DESSERT

Gunther's Famous Fresh Baked Chocolate Chip mini Cookies

Meyer Lemon Squares, Chewy Fudge Brownies

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

Bar + Beverage Service

We Feature a California Type 58 "Caterer's" Liquor License – Let Us Bring the Party to You!

Spirits | Signature Drinks | Wine | Beer | Mocktails

Complete Packages or BYOB

Please See Page 11 for Details

Also Available:

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

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

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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 Three Salads

Potato, Red Potato, Pasta Bianca, Coleslaw, Macaroni, 3 Bean, Fresh Fruit Salad, Horiatiki (Greek Salad)

Relish (Antipasto) Tray

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

Bakery Fresh Assorted Sliced Breads

Sliced Sourdough French, Corn Rye, and Whole Wheat Breads + Slider Rolls

Condiments

Deli Mustard and Mayonnaise | Shredded Lettuce and Tomato

Price Per Guest

40+ Guests 27.95

Package Include Disposable Plates, Forks, Knives, and Napkins

Add a Hot Entrée

Lasagna, Pasta Primavera Alfredo, or Baked Penne Bolognese- 9.95 per guest - - More Options Available, Please Ask

Need Dessert?

Assortment of Lemon Bars, Chewy Fudge Brownies & Fresh Baked Chocolate Chip Cookies: 7.95 per guest

Add Beverages

Coffee Station: Coffee | Decaffeinated Coffee | Hot Tea Station w/ Condiments: 5.95 per guest

Cold Drink Station: Fresh Squeezed Lemonade | Fresh Brewed Iced Tea | Infused Water: 5.95 per guest

Hot & Cold Station: Coffee + Cold Drink Station: 9.95 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 34.95 16-24 Guests 32.95 25+ Guests 30.95 100+ Guests 28.95

Package Include Disposable Plates, Forks, Knives, and Napkins

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Bento Style Lunch & Dinner Box

Individual Meals - Minimum of 15 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

24.95

HOT MEAL BENTO BOX

- Carved USDA Choice Angus Tri Tips of Beef in Mushroom Wine Sauce 34.95
Mashed Real Potatoes & Fresh Cut Daily Vegetable

- Carved Free Range Turkey Breast 24.95
Mashed Real Potatoes & Fresh Cut Daily Vegetable

- Fresh Baked Atlantic Salmon w/ Caper-Citron Glaze 34.95
Rice Pilaf & Fresh Cut Daily Vegetable

- Bacon Wrapped USDA Choice Angus Filet Mignon w/ Port Wine Reduction 59.95
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> 22.95
Double Fresh Vegetables

Oktoberfest Special 24.95
Smoked Bratwurst ~ Bockwurst ~ Sauerkraut ~ Red Cabbage ~ German Potato Salad

Coq Au Vin 27.95
Mashed Real Potatoes & Fresh Cut Daily Vegetable

BENTO BOX ADD-ONS

Garden Salad 5.95
Mixed Organic Greens ~ Tomato ~ Sliced Cucumber ~ Carrots: Balsamic Vinaigrette & Ranch Dressings

Classic Caesar Salad 5.95
Hearts of Romaine ~ Parmesan Cheese ~ Croutons: Caesar Dressing

Cup of Soup 5.95
Chicken Matzo Ball Soup ~ Garden Vegetable ~ Chicken Noodle ~ Potato Leek

Gunther's Fresh Baked Chocolate Chip Cookies 3.50
Assorted 12 Ounce Cans of Sodas or Bottled Water 3.50

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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, Beef, or Prawns w/ 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

Boneless BBQ Chicken
Grilled Italian Sausage w/ Sausage Peppers & Onions
Baked Mac -n- Cheese
Baked penne Marinara
Asian Style Cole Slaw
Classic Potato Salad
Fresh Baked Slider Rolls
34.95 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
37.95 per guest

BBQ #3

USDA Choice, Garlic & Wine Marinated Tri-Tip
BBQ Fresh Foster Farm's Chicken
Pulled BBQ Pork
Choice of: Baked Beans, Chili con Carne, or Vegetarian Chili
Choice of Potato or Pasta Bianca Salad
Garden Salad
Sourdough Garlic French Bread
52.95 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 Platter(s)
Classic Tossed Caesar Salad
Sourdough Garlic French Bread
59.95 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
32.95 per guest

BBQ #7 (Fiesta)

USDA Choice: Sangria BBQ Carne Asada
Tequila-Lime-Cilantro Marinated Pollo Borracho
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
49.95 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 e w/ Southwestern Aioli
Fresh Fruit Platter
45.00 per guest

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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

15.95 per guest

Two Pastas - 20.95 per guest

BBQ - BUDGET BAR-BE-QUE

BBQ Boneless Chicken

Sautéed Cut Corn

Chili Beans

Garlic French Bread

16.95 per guest

PASTA FEED + BBQ MENUS 27.50 PER GUEST

2 Pastas – 31.50 PER GUEST

PACKAGE ADD ONS

Classic Caesar Salad 5.95 per guest

Traditional Potato Salad 4.95 per guest

NY Style Macaroni Salad 4.95 per guest

Pasta Bianca Salad 4.95 per guest

Fresh Cut Fruit Salad 5.50 per guest

Gunther's Fresh Baked Chocolate Chip Cookies 3.50 each

Disposable Plates, Napkins, Cutlery 2.00 per guest

12 oz. Canned Sodas 3.50 each | 16.9 oz Bottled Water 3.50 each

MEATS BY THE POUND

Prepared and Made In-House | Minimum 2 Pounds

RED WINE & GARLIC MARINATED USDA CHOICE ANGUS TRI-TIP 33.00/ lb.

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

ROASTED FREE RANGE CARVED TURKEY BREAST 33.00/ lb.

PINEAPPLE - CLOVE GLAZED CURE 81 HAM 30.00/ lb.

USDA CHOICE ROASTED BRISKET OF BEEF 33.00/ lb.

Carved in Pan Gravy

CHOPPED CHICKEN LIVER 25.00/ lb.

Housemade, Schmaltz & All

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Beverage Menu

BASIC BAR PACKAGE (Unlimited Four Hours)

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)



Bring Your Own Beverages - We'll Serve

Bartender: 60.00 per Bartender - per Hour (5 Hour Minimum)

BYOB Package #1 – All Disposable Glassware

Ice, Disposable Glassware, Appropriate Garnish, Barware – 15.00 per Guest

BYOB Package #2 – 2 Pieces of Glassware Per Guest

Ice, Wine Glasses (Bar Only), Champagne Flute or Hi Ball Glass, Appropriate Garnish, Barware - 17.50 per Guest

BYOB Package #3 – 4 Pieces of Glassware Per Guest

Ice, Wine Glasses (Guest Tables & Bar), Champagne Flutes, Rocks Glasses, Martini Stemware – 20.00 per Guest

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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) 20.00 each | 72" Round Table (Seats 10-12) 25.00 each

8' Rectangular Banquet Tables (Seats 8-10) – May also be Used as Serving Tables 25.00 each

Plastic Chairs w/ Aluminum Frame 3.50 each

Wooden Chairs w/ Pads (White, Black, Natural Wood) 6.00 each

Chiavari Chairs w/ Padding 12.00 each

Market Umbrellas 65.00 each ~ Canopies & Tents – As Quoted

Linens a la Carte (Many Colors and Sizes Available – Please ask) – Starting at 18.00 each

Delivery / Retrieval Charges may Apply. Setup and Teardown of Rental Furniture 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: 60.00 per hour - per staff (with a guarantee 5 hours total per staff).

600.00 minimum staffing charge (1200.00 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 Department of Tax and Fee Administration, production fees, delivery fees rental items, and all services and products related to catered events are subject to sales tax.

Payment

Gunther's requires a 25% ***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 Visa, American Express, MasterCard, Discover, Apple Pay, Google Pay, Checks, and Cash

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