EST. 1971

Gunther's

RESTAURANT & CATERING

Holiday Party Catering

MENUS

HOLIDAY BUFFET LUNCHEON — Pages 2 & 3

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1601 Meridian Avenue • San Jose, CA 95125

(408) 266-9022

www.guntherscatering.com

Holiday Luncheon Menu

All Holiday Special Menus are Based on a Guaranteed Minimum of 50 Guests
Packages Include Disposable Plates, Serving Utensils, Napkins, and Cutlery
Chafing Dishes & Serving Utensils, Buffet Linens Also Included
Vegetarian Options Available with All Menus

Frosty's Favorite

- USDA Choice Angus Carved Tri Tips of Beef in Port Wine Mushroom Sauce
- Filet of Lemon Chicken Piccata
- Roasted New Potatoes or Garlic Mashed Potatoes
- Fresh Roasted Vegetable Medley or Garden Salad
- Fresh Baked Rolls & Butter
39.95 per guest

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Santa's Special

- Citrus & Italian Herb Marinated Roasted Boneless Chicken
- House Made Baked Mac -n- Cheese
- Baked Penne Marinara
- Grilled Locally Made Italian Sausage w/ Bell Peppers & Onions
- Garden Salad w/ Balsamic Vinaigrette & Ranch Dressings
- Fresh Baked Rolls & Butter
34.95 per guest

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Fiesta de la Navidad

- Chile Verde
- Beef Birria
- Mixed Grilled Vegetable Fajitas
- Mexican Style Rice + Refried Beans
- Garden Salad w/ Balsamic Vinaigrette & Ranch Dressings
- Warm Tortillas + Housemade Salsa
39.95 per person

20% Production Fee + Sales Tax Applied to All Orders
Delivery Fees Applied Based on Delivery Area

Tom the Turkey's Thanksgiving Dinner

- Foster Farms' Fresh Roasted Free Range Carved Turkey Breast
- Scratch Made Turkey Gravy
- Homemade Cranberry-Apple Sauce
- Cure 81 Smoked Ham – Carved*
Fresh Baked Rolls & Butter
Your Choice of Two Sides or Desserts Listed Below (Add 4.50 per guest for each additional side or dessert)
39.95 per person

SIDES | DESSERTS

- French Bread Stuffing
- Baked Mac -n- Cheese
- Real Mashed Potatoes
- Green Beans Almondine
- Garden Salad w/ Balsamic Vinaigrette & Ranch Dressings
- Pumpkin Pie w/ Whipped Cream
- Gunther's Fresh-Baked Chocolate Chip Cookie
Instead of Ham, You May Choose Two Additional Sides or Desserts as an Even Exchange

Vegetarian | Vegan Entrée Substitutions

Baked Penne Marinara
Baked Pasta Au Gratin (Mac -n- Cheese)
Fettuccini Alfredo
Fire Roasted Risotto Stuffed Bell Pepper w/ Roma Tomato – Chardonnay Broth
Baked Polenta w/ Zucchini Ratatouille

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ADD ONS:

Gunther's Famous Fresh Baked Chocolate Chip Cookies 3.50 **each / Bakers' Dozen** 40.00
Assortment of mini Chocolate Chip Cookies, Meyer Lemon Bars, Brownies 8.95 per guest
Apple Strudel 9.95/ Slice; Whole Strip of Strudel (Serves 11-12) 99.00
11" Pumpkin Pie w/ Whipped Cream (Serves 8-10) 45
11" Fresh Apple Pie w/ Whipped Cream (Serves 8-10) 55.00
Assorted Sodas & Bottled Waters 4.50 each

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Need Professional, On-Site Service Staff?
Please Ask for More Details

Holiday Cocktail Party

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!
CUSTOM MENUS AVAILABLE

THE CARVERY

USDA Choice Angus Red Wine and Garlic Marinated Tri Tips of Beef; Carved Tableside
Housemade Horseradish Sauce, Assorted Gourmet Mustards
Orange Curacao Slider Rolls

GRAZING STATION

Deluxe Charcuterie Board
Bruschetta Classica / Mixed Olive Tapenade: Sourdough Crostini
Mediterranean Style Grilled Vegetable Platter

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
Sicilian Style Chicken Skewers

DESSERT

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

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

Ice, Barware, Appropriate Garnish, Disposable Glassware + Disposable Tumblers for Backup
Professional Bartending
Exercise of Liquor License & Liquor Liability Insurance
WE CAN ALSO PROVIDE BEER, WINE, AND SPIRITS (Please Ask for a Quote)

SERVICES

Professional Servers, Carvery Chef, Kitchen Pro, Event Manager
5 Hours of Service: 1.5 Hour Setup / 3 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
Cocktail Plates, Napkins, Sterling Forks

Price: Based on a Guaranteed Minimum of 50 Guests

125 per person Monday through Thursday
145 per person Friday through Sunday
20% Production Fee + Sales Tax Applied to All Orders
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A la Carte Hors d' Oeuvre Menu

HOT Hors d' Oeuvre Selection	Origin	50 Pieces	100 Pieces
Rack of Lamb Lollipops: Port Mint Reduction***	USA | New Zealand	695.00	995.00
Bourbon Bacon Wrapped Candied Apple Bites***	USA	250.00	400.00
USDA Choice Marinated Tri Tip Steak Skewers***	USA	250.00	400.00
Baked Mac -n- Cheese Melts (Gruyere + Aged Cheddar)	USA	250.00	400.00
Cocktail (All Beef) Meatballs	Sweden	200.00	300.00
Smoked Bratwurst & Bockwurst Bites w/ Bavarian Mustard***	Germany	200.00	300.00
Locally Made Italian Sausage & Peppers***	Italy	200.00	300.00
Mini Chicken Cordon Bleu	France	250.00	400.00
Smoked Chicken Tequila Quesadillas	Mexico	250.00	400.00
Sicilian Style Herb & Citrus Chicken Skewers***	Italy	250.00	400.00
Teriyaki Chicken Skewers	Japan	250.00	400.00
Chinese Style Eggrolls (Chicken, Pork, or Vegetarian)**	China	250.00	400.00
Baked Artichoke Hearts w/ Garlic Butter*	Castroville ☺	250.00	400.00
Spanakopita*	Greece	200.00	300.00
Baked Asiago - Asparagus Phyllo Crisps*	France | Greece	275.00	450.00
Baked Phyllo Purse w/ Brie ~ Pear ~ Almond*	France | Greece	275.00	450.00
Italian Sausage, Spinach & Cheese Mushroom Caps	Italy	250.00	400.00
Risotto & Minced Vegetable Stuffed Mushroom Caps**	Italy	250.00	400.00

COLD Hors d' Oeuvre Selection	Origin	50 Pieces	100 Pieces
Ahi Tuna Tartar on Crispy Wonton	France | Japan	250.00	400.00
Bruschetta Classica**	Italy	175.00	275.00
Hawaiian Bruschetta**	Hawaii	175.00	275.00
Crostini w/ Mixed Olive Tapenade**	Spain	175.00	275.00
Crostini w/ Mixed Mushroom Tapenade	France	200.00	300.00
Jumbo Chilled Tiger Prawns w/ Caper-Cocktail Sauce***	Europe	275.00	450.00
Shrimp Ceviche Shooter w/ Plantain Chip***	Mexico	200.00	300.00
Black Bean & Corn Salsa Shooters w/ Blue Corn Tortilla Chip**	Tex-Mex	200.00	300.00
Caprese Skewers*	Italy	250.00	400.00

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

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

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