

Gunther's
Restaurant & Catering
Serving the Bay Area Since 1971



Wedding Reception Menus

Gunther's Restaurant & Catering
1601 Meridian Avenue - San Jose, CA 95125
(408) 266-9022 / Fax (408) 266-9030
www.guntherscatering.com



1601 Meridian Avenue ~ San Jose, CA 95125 ~ 408-266-9022

Wedding Reception ~ Sample Buffet Menu

- *USDA Choice Tri-Tip Carved Tableside w/ Port & Rosemary Reduction Reduction*
 - *Filet Breasts of Chicken Piccata, Scaloppini, or Chicken Marsala*
 - *Fresh Baked Atlantic Salmon w/ Pineapple-Mango Salsa*
- Please choose 2 from above*

Need a Vegetarian Meal for a Few Guests? No Problem

- *Fettuccini Alfredo or Baked Penne Marinara*
 - *Rice Pilaf or Roasted New Potatoes w/ Garlic, Shallots, and Herbs*
 - *Fresh Vegetable*
 - *Mixed Baby Green Salad w/ Balsamic Vinaigrette & Ranch Dressing*
 - *Fresh Fruit Platter*
 - *Fresh Baked Rolls w/ Butter*
- *Passed Hors d' Oeuvres: Please Choose Three from our Hors d' Oeuvre Menu*

- *Cut & Serve Wedding Cake Provided by You*

- *Lemonade, Infused Water Station, and Coffee Station*

- *Complete China & Sterling Flatware*
- *Linen Napkins & Buffet Linens*
- *Service Staff (2 Hours Setup, 4-5 Hour Reception, 1 Hour Cleanup)*
- *Complimentary Care Package for the Bride & Groom upon Departure*
 - *Event Manager Included*

Price Based on 100 Guests or More

49.95 per guest + Labor + Sales Tax

Gratuity is never automatically added. The tip is at the customer's discretion



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Wedding Reception ~ Seated Dinner

Guests May Choose One of the Following Entrees:

- *USDA Choice Angus Prime Rib of Beef Au Jus w/ Creamed Horseradish*
- *Baked Fresh 'Wild Caught' Atlantic Salmon w/ Citron-Caper Glaze*
- *Fire Roasted Risotto Stuffed Bell Pepper w/ Roma-Tomato-Chardonnay Broth*

All Entrees Include:

- *Fresh Vegetable du Jour*
- *Appropriate Starch Accompaniment*
- *Confetti Baby Greens w/ Crumbled Gorgonzola Tossed in Herb Vinaigrette*
- *Fresh Baked Rolls & Butter*

- *Passed Hors d' Oeuvres: Please Choose Three*

- *Cut & Serve Wedding Cake Provided by You*
- *Coffee Service and Water Pitchers at Guest Tables*
- *Linen Napkins, Complete China & Sterling Flatware*
- *Labor (2 Hours Setup, 4-5 Hour Reception, 1 Hour Cleanup)*

Price: Based on 100 Guests or More

69.95 per guest + Labor + Sales Tax

Gratuity is never automatically added. The tip is at the customer's discretion



DIY - We Provide the Food & Setup

The Rest is up to You

Do you need just the food brought to your reception?

Do You already have your service team, china, linens, etc. in place?

This is the perfect package for you

- Choose One: Filet Breasts of Chicken Piccata, Scaloppini, or Chicken Marsala
- Choose One: Fettuccini Alfredo, Baked Penne Marinara, Baked Pasta Bolognese
- Rice Pilaf or Roasted New Potatoes w/ Garlic, Shallots, and Herbs
- Fresh Vegetable
- Mixed Baby Green Salad w/ Balsamic Vinaigrette & Ranch Dressing
- Fresh Baked Rolls w/ Butter

Price

24.95 per guest + sales tax

Gratuity is never automatically added. The tip is at the customer's discretion

More Options Available - Please Contact Us for Details!



Beverage Menu

Basic Bar Package (Unlimited Four Hours)

*Assorted Regular, Diet Soft Drinks, and Bottled Waters
Chardonnay, Merlot, Cabernet Sauvignon
(Wine Upgrades Available)*

Assorted Premium and Imported Beers

Professional Bartender, Appropriate Glassware, and Barware

Add Champagne & Cider Toast: 3.00 per guest

Price Per Guest

50-99 Guests 22.00 100 Guests or More 20.00



Premium Bar Package (Unlimited Four Hours)

Assorted Premium Spirits and Liqueurs (Stoilchnaya, Tanqueray, Jose Cuervo, etc.)

Your Favorite Blends, Mixes, Juices, and Garnish

Basic Bar Package Listed Above (Wine Upgrades Available)

Professional Bartender, Appropriate Glassware, and Barware

Add Champagne & Cider Toast: 3.00 per guest

Price Per Guest

50-99 Guests 33.00 100 Guests or More 30.00

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



Bring Your Own Beverages - We'll Serve

Bartender: 40.00 per Bartender - per Hour (4 Hour Minimum)

BYOB Package #1

Ice, Disposable Glassware, Appropriate Garnish, Barware – 8.00 per Guest

BYOB Package #2

Ice, Wine Glasses (Bar Only), Champagne Flute or Hi Ball Glass, Appropriate Garnish, Barware – 10.00 per Guest

BYOB Package #3

Ice, Wine Glasses (Guest Tables & Bar), Champagne Flutes, Rocks Glasses, Martini Stemware – 12.00 per Guest



Hot Hors D' Oeuvre Menu

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| • <i>Tri-Tip Steak Tidbits****</i> | <i>USA</i> |
| • <i>Cocktail Smoked Bratwurst & Bockwurst w/ Bavarian Mustard ***</i> | <i>Germany</i> |
| • <i>Cocktail Meatballs ***</i> | <i>Sweden</i> |
| • <i>Chinese Style Eggrolls **</i> | <i>China</i> |
| • <i>Mini Chicken Cordon Bleu</i> | <i>France</i> |
| • <i>Gromakis ***</i> | <i>Hawaii</i> |
| • <i>Petite Cheese and Spinach Quiche*</i> | <i>France</i> |
| • <i>Baked Artichoke Heart Truffles with Garlic Butter*</i> | <i>Castroville ☺</i> |
| • <i>Ginger Rolled Steak Wrapped Around Green Peppers and Scallions ****</i> | <i>Vietnam</i> |
| • <i>Smoked Chicken-Tequila Quesadillas</i> | <i>Mexico</i> |
| • <i>Twice Baked New Potato Caps* (***)</i> | <i>Ireland</i> |
| • <i>Teriyaki Chicken Skewers ***</i> | <i>Japan</i> |
| • <i>Baked Phyllo Purses (Filled w/ Brie, Almond, and Pear)*</i> | <i>France / Greece</i> |
| • <i>Risotto Stuffed Mushroom Caps** (***)</i> | <i>Italy</i> |
| • <i>Italian Sausage, Herb, Cheese Stuffed Mushroom Caps (***)</i> | <i>Italy</i> |
| • <i>Baked Asparagus-Asiago Phyllo Crisps</i> | <i>France / Greece</i> |
| • <i>Locally Made Cocktail Italian Sausage</i> | <i>Italy</i> |

Cold Hors d' Oeuvre Selection

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|--|----------------------|
| • <i>Bruschetta Classica**</i> | <i>Italy</i> |
| • <i>Hawaiian Bruschetta**</i> | <i>Hawaii</i> |
| • <i>Crostini w/ Mixed Olive Tapenade**</i> | <i>Greece</i> |
| • <i>Vegetable Crudite w/ Artichoke Aioli* (***)</i> | <i>International</i> |
| • <i>Jumbo Chilled Tiger Prawns w/ Caper Cocktail Sauce ***</i> | <i>Europe</i> |
| • <i>European & California Cheese w/ Assorted Crackers and Grape Platters*</i> | <i>USA / Europe</i> |

* = vegetarian or can be made vegetarian
 **= vegan or can be made vegan
 *** = gluten free or can be made gluten free