



Winter special

Enjoy with your guests a winterly aperitif, a served dinner or an extensive aperitif riche. Our team takes over the cooking spoon and conjures up the perfect winter menu for your event with your favorite ingredients.

GAMMACATERING®

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Apéro

Pumpkin salsiz cake

Mini roasters stuffed with fondue cheese and chives

Pimientos stuffed with pumpkin and peppers

House pickled salmon tranche with cucumber relish and mustard seeds

Carrot-orange soup with aperol granules

CHF 19.00 per person

Puff pastry pillows filled with veal ragout and chervil sour cream

Pumpkin cannelloni
with wild mushroom and spring cabbage filling and cranberry gel

Baked celery with vegan curry mayonnaise

Bruschetta with venison ham and shaved horseradish

Potato truffle soup with leek mousse

CHF 25.00 per person

Crostini with Appenzeller duck and cassis aspic

Chard muffin with pear

Crispy fake tuna (honeydew melon)
with vegan lemon mayonnaise and leeks

Triple cauliflower (roasted, mashed, pickled)

Polenta thaler with mushroom flan and mint

Celery cream soup with coffee soil

CHF 32.00 per person

Only bookable in combination with lunch or dinner.

All prices exc. VAT.

Lunch / Dinner



Pumpkin carpaccio with rowan berry chutney,
seeds and pickled pumpkin

Black feathered chicken on chorizo polenta, mini corn and red wine jus

Chocolate mousse in Baumkuchen coat with hot fruits

CHF 78.00 per person

Bulgur arugula salad with caramelized pumpkin and beetroot

Beef entrecôte with potato pea puree, finger carrots and scarlet jus

Almond croquant parfait
with passion fruit espuma and chocolate earth

CHF 87.00 per person

Lunch / Dinner

Red cabbage salad
with roasted figs, arugula and cassis dressing

Mushroom risotto with citrus fruit ragout

Roasted saddle of venison
with carrot almond puree, flower sprouts and speculoos jus

Coconut cream with pineapple compote

CHF 105.00 per person

Vegan menu

Chard and fennel salad with Dijon mustard vinaigrette and dried mango

Coconut topinambur ragout with colorful cauliflower and coffee

Lukewarm chocolate cake with mandarin granité

CHF 63.00 per person

Team & Infrastructure

GAMMA Team

Event manager	per hour	CHF 95.00
Service employee	per hour	CHF 52.00
Chef de cuisine	per hour	CHF 85.00
Cuisinier	per hour	CHF 60.00
Employee clothing	employee	CHF 15.00
Transports		according to effort

Infrastructure

Complete tableware apéro riche	per person	CHF 18.00
Complete tableware dinner/lunch	per person	CHF 20.00
Backstage- and servicematerial	per person	CHF 11.00
Mobile catering-kitchen		according to effort

Additional

Lanterns (different colours)	from	CHF 50.00
White table linen 220x220	piece	CHF 15.00
White napkins	piece	CHF 2.50
High tables incl. table linen	piece	CHF 40.00
Event design (Flowers, furniture, etc.)		according to effort

Team and infrastructure costs are charged
according to actual expenditure.
All prices excl. VAT.



Drinks

Water, juices and ice tea...

Sparkling and still water	77 cl	CHF	5.00
Softdrinks mixed	33 cl	CHF	5.00
Freshly squeezed orange juice	100 cl	CHF	11.00
Berry juice with lime	100 cl	CHF	21.00
Mountain herbs ice tea	100 cl	CHF	16.00
Mulled wine	20 cl	CHF	6.50
Mulled gin	20 cl	CHF	6.50

Sparkling wine

Spumante Brut Millesimato, Bottega, Veneto, 2021	75 cl	CHF	32.00
Champagne Deutz Brut classic, NV	75 cl	CHF	71.00

White wine

Soave Il Selese, Azienda I Stefanini, Verona, 2020	75 cl	CHF	28.00
Heida AOC, 2018 Cave Biber, Valais	75 cl	CHF	59.00

Red wine

Prope Montepulciano d'Abruzzo, Velenosi Vini, Abruzzo, 2019	75 cl	CHF	32.00
16 Lune, Cantine Riva Marcote, Ticino 2020	75 cl	CHF	54.00

Beer

Chopfab	33 cl	CHF	5.00
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Drinks & Digestif

Longdrinks	CHF	14.00
Digestif assortment	according to effort	

Drinks are charged according to actual consumption.
We will be happy to advise you on our additional beverage offer.
Prices and vintages are subject to change.
We charge handling fee of CHF 15.00 per guest for beverages delivered by the guest.
All prices excl. VAT.