



Celebrate with pleasure

Enjoy an aperitif, a served dinner or an extensive aperitif riche with your guests.

Our team will take over the cooking spoon and conjure up the perfect menu for your event with your favourite ingredients.

Let us inspire you with our seasonal offer from the GAMMA Group.

GAMMACATERING®

Bösch 43
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Beverages

Drinks flat rate for the aperitif up to 2 hours

Sparkling or still mineral water

Orange juice

Homemade mountain herb iced tea

Beer - Chopfab light, non-alcoholic

Spumante Brut Millesimato, Bottega, Veneto

White wine - Soave Il Selese, Azienda I Stefanini, Verona, 2018

CHF 18.00 per person

Drinks flat rate for the dinner

Sparkling or still mineral water

Soft drinks (Cola, Cola Zero, Sprite)

Beer - Chopfab light, non-alcoholic

White wine - Soave Il Selese, Azienda I Stefanini, Verona, 2020

Red wine - Prope Montepulciano d'Abruzzo, Velenosi Vini, 2019

Coffee/Tea

CHF 52.00 per person



Aperitif

Fingerfood delicacies

Parmesan cubes

Broccoli muffin with lemon cream

Mini pita filled with mediterranean vegetables

Mini wraps with chicken and Asian vegetables

Grissini with cured ham

CHF 15.00 per person

Cheese quiche

Marinated olives

Parmesan cubes

Tomato bruschetta with basil

Mini ham croissants

Beef tatar with focaccia cracker and capers

CHF 16.00 per person

Pecorino spinach muffin

Noix Gras with cherry and brioche

Quinoa salad with cucumber, tomatoes and coriander

Falafel with tomato mozzarella salad and yogurt dip

Mini burger with minced beef, truffle mayonnaise and shallots

Sweet potato soup with kaffir foam

CHF 28.00 per person

Apéro riche

Nuts and chips

Gazpacho

Canapé with salmon

Sardinian bread with chili hummus

Homemade sweet potato gnocchi with
Jerusalem artichoke purée and lime foam

Mushroom risotto

Fruit salad

Felchlin chocolate mousse

CHF 48.00 per person

Cheese quiche

Smoked trout with blini and sour cream

Cold potato leek soup (Vichyssoise)

"Vitello Trotato" tender veal tranches with smoked trout sauce

Ricotta ravioli with lemon cream sauce and stewed tomatoes

Beef ragout with root vegetables and mashed potatoes

Tiramisù

Panna Cotta with berry ragout

CHF 71.50 per person

Melon cucumber cold bowl with lemon oil

Mini pita with roast beef

Beetroot cucumber salad with goat cheese cream and rocket

Tomato bread salad with buffalo mozzarella and basil pesto

Smoked beef tartar with roasted brioche

Risotto with citrus fruits and Swiss salmon

Confit beef cheek with Chinese cabbage, horseradish and mashed potatoes

Curd mousse with fresh raspberries

Felchlin chocolate mousse

CHF 87.00 per person

All prices excl. VAT.





Lunch / Dinner

Salmon tartare with ginger sour cream and mango

Beef entrecôte with potato noodles, oven vegetables
and pepper cream sauce

Chocolate tartlet with fresh berries

CHF 82.00 per person

Colorful leaf salad with roasted vegetables and crispy green cabbage

Homemade spinach ricotta ravioli

Saddle of veal steak with ratatouille, fregola sarda and rosemary jus

Yogurt slice with strawberries and vanilla crumble

CHF 95.00 per person

Crispy cauliflower with onsen egg and celery cream

Graved char with mesclun salad and yuzu dressing

Agnolotti with veal stuffing, romanesco and hollandaise sauce

Beef fillet with herb crust, seasonal vegetables, roast potatoes
and port wine jus

Waffle with Snickers ice cream and fresh berries

CHF 115.00 per person



BBO

Alpstein chicken steak
Angus cheese sausage
Wiediker grilled sausage
Baked aubergine rolls with ratatouille
and roquefort

Rosemary potatoes
Mediterranean vegetables
Mashed potatoes with rocket pesto
Corn on the cob

CHF 42.00 per person

Angus cheese sausage
Gnocchi on king oyster mushrooms
with walnut pesto
Monkfish Saltimbocca
Beef tagliata
Veal sausage

Sweet potato wedges
Vegetable rice
Bimi broccoli
Corn on the cob

CHF 56.00 per person

Norway lobster on a lemongrass
skewer
Spare ribs from Iberico pork
Marinated meat skewer
Filo pastry papillote with roma tomato
and buffalo mozzarella
Monkfish Saltimbocca
Alpstein chicken steak

Corn on the cob
Mediterranean vegetables
Mashed potatoes with rocket pesto
Sweet potato wedges
Vegetable rice

CHF 76.00 per person

All prices excl. VAT.

BBQ

Buffet with assorted salads

Cucumber salad
Potatoe salad
Carott salad
Tomato mozzarella salad
Green salad with seeds and croutons
Lentil salad with green cabbage, purslane and orange fillet
Fennel cucumber salad with orange fillet and puffed quinoa
Colorful watermelon salad with goat cheese, onions and nasturtium
Marinated antipasti vegetables
Gamma Dressing

Bread basket

please chose 5 salads

Sauces

Sour ceam
Mustard
BBQ
Chimi churri

included

Dessert buffet

Crème brulée
Panna Cotta with fruit sauce
Fruit salad
Light and dark chocolate mousse
Tiramisù
Chocolate cake with sweet curry paprika whipped cream

CHF 15.00 per person

Team & Infrastructure

GAMMA Team

Event Manager	per hour	CHF 95.00
Service team	per hour	CHF 52.00
Chef de cuisine	per hour	CHF 85.00
Cuisinier	per hour	CHF 60.00
Staff clothing	Employees	CHF 15.00
Travel flat rate	per hour	CHF 52.00
Transport Cham, Rotkreuz, Zug	Flat rate	CHF 30.00
Transport to ...	per km	CHF 2.00

Infrastructure

Complete place setting aperitif	per person	CHF 12.00
Complete place setting aperitif riche	per person	CHF 18.00
Complete place setting dinner/lunch	per person	CHF 18.00
Backstage and service material	per person	CHF 11.00
Grill incl. buffet structure	flat	CHF 290.00
Various cooking utensils		at cost
Mobile catering kitchen		at cost

Additional

Lanterns (different colours)	aprox.	CHF 50.00
Table linen white 220x220	piece	CHF 15.00
Fabric napkins white	piece	CHF 2.50
Bar tables	piece	CHF 40.00
Handling of beverages	per person	CHF 15.00
Event design (flowers, furniture, etc.)		at cost

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



Beverages

Water and Soft drinks

Sparkling or still mineral water	0.77l	CHF	5.00
Soft drinks mixed	0.33l	CHF	4.50

Juices & Iced Tea

Freshly squeezed orange juice	1 l	CHF	11.00
Berry juice with lime	1 l	CHF	21.00
Mountain herb iced tea	1 l	CHF	16.00

Sparkling wine

Cava Brut Selección, Villa Conchi, Spain	0.75l	CHF	36.00
Champagne Deutz Brut classic	0.75l	CHF	71.00

White wine

Pinot Grigio, DOC Paladin Veneto, 2020	0.75l	CHF	33.00
Josè Pariente Sauvignon Blanc, Bodegas Josè Pariente, Rueda, 2020	0.75l	CHF	44.00

Red wine

Prà rosso, 2019 Guido Brivio Vini SA, DOC Ticino	0.75l	CHF	41.00
Sió, Bodegas Ribas Mallorca, 2018	0.75l	CHF	68.00

Beer

Chopfab	0.33l	CHF	5.00
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Drinks & Digestif

Longdrinks		CHF	12.00
Digestif Sortiment			at cost

Drinks are charged according to actual consumption.
We will be happy to advise you on our additional drinks offer.
Prices and vintages are subject to change.
If you deliver your own drinks, we charge CHF 15.00 per guest.
All prices excl. VAT.