

GAMMACATERING®

GAMMA BRINGTS

Inspired by our passion for the finest products and delicious cuisine, GAMMA BRINGTS serves a selection of light delicacies in practical wooden boxes: from fresh breakfasts and relaxed office lunches to deluxe sandwiches or spontaneous appetisers, all delivered quickly and easily to your home or office.



DRINKS	Unit	Price
SOFT DRINKS		
Water with or without gas	77cl	5.00
Soft drinks mixed sortiment	33cl	4.50
WHITE WINE		
Soave DOC Il Selese, Azienda Agricola I Stefanini, Verona, 2015 Traubensorte: Garganega	75cl	24.00
RED WINE		
Irpinia Aglianico DOC, Azienda Agricola Nativ Traubensorte: Aglianico	75cl	23.50
BEER		
Eichhof Lager	33cl	5.00
Eichhof non-alcoholic	33cl	5.00
TEA AND COFFEE		
Nespresso / L'Art du Thé	Portion	4.00
HOMEMADE DRINKS IN SWING TOP BOTTLES		
GAMMA'S AUTUMN EDITION		
Orange-ginger-sage juice	20cl	5.00
Spice-orange iced tea	20cl	5.00
Apple-ginger-orange juice	20cl	5.00
Ginger-mint iced tea	20cl	5.00
Lemongrass-ginger-coconut iced tea	20cl	5.00
FRESH FRUIT JUICE		
Hünenberger apple juice	20cl	4.50
Apple ginger juice	20cl	5.00
Orange ginger sage juice	20cl	5.00
Kiwi apple juice	20cl	5.00
FRESH SMOOTHIES		
Orange, apple, carrot and ginger	20cl	6.00
Banana and orange	20cl	6.00
Mango, pineapple, banana and orange	20cl	6.00
Orange, apple, blueberry, banana and passion fruit		

FOR BREAKFAST / BRUNCH	Unit	Price
Croissant	Person	1.50
Grandma's Swiss twist bread	Kg	12.00
Butter, homemade jam and Swiss honey from Bergdietikon	Person	3.00
"Birchermuesli" in a jar	Person	6.50
Fresh seasonal yoghurt	Person	3.50
Local cheese and dried meat with bread and garnish	Person	14.00
Seasonal fruit basket	Basket for 5 people	25.00

IN BETWEEN MEALS

SWEET MORNING OR AFTERNOON COFFEE BREAK

Mini Viennoiserie (2 pastries per person)	Person	5.00
Mini sfogliatelle filled with chocolate, lime or ricotta	Piece	2.20
"Berliner" Doughnut filled with raspberry jam	Piece	2.00
Seasonal fruity flan round	Small	26.00
	Big	52.00

"TO NIBBLE"

Marinated olives	Person	3.00
Rosemary breadsticks	Person	2.50
Vegetable sticks with homemade sauces	Person	4.50
Tortilla chips with tomato-salsa and guacamole	Person	6.50
GAMMA's nutmix	Person	4.50
Pretzel sticks and potato chips	Person	4.00
Puff pastry with cheese, cumin and fennel seeds	Person	3.00

GAMMA APERITIF

Grandma's filled Swiss Zopf bread	Small	20.00
with ham, cream cheese and wild garlic	Large	39.00

"EARTHY" MEAT AND CHEESE PLATTER

Local cheese and dried meat with delicious garnish and bread	Person	15.00
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FINGERFOOD DELICACIES	Unit	Price
Tomato mozzarella skewer	Person	3.50
Melons and cured ham skewer	Person	4.00
Smoked salmon on pumpernickel and horseradish	Person	4.00
Crispy baguette with salami, cheese and salmon	Person	7.50
Watermelon with feta, spring onion, basil and mint	Person	3.50
Cherry tomato filled with ratatouille	Person	3.00
Beef meatballs with herbal pesto	Person	4.00
Tomato mozzarella falafel with currants curd cheese	Person	3.00
Spinach cheese falafel with mint curry yoghurt	Person	3.00
Chili con carne falafel with lime sour cream	Person	3.50
Black bread with Jumi butter and chives	Person	3.00
Dried apricots with bacon and Philadelphia	Person	3.50
Small cheese quiche	Person	4.00
Wiener in puff pastry and mustard	Person	3.50
Courgette roll with nut cheese filling	Person	3.00

TWIST PRETZEL SANDWICH

Sandwich from twist pastry stuffed with salami, ham, smoked fish and cheese	20 Portions/Sandwich	88.00
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SIMPLE, HEALTHY FOCACCIA

Various focaccia with your choice of filling

Tandoori Chicken (spring onions, curry & yoghurt sauce)		
Mexican (sliced turkey, avocado, tomatoes, jalapeños, sweetcorn)		
Parma ham and burrata cheese (dried tomatoes, balsamic vinegar, sea salt)		
Smoked salmon (horseradish, lime, cress and cream cheese)	Focaccia	11.00

Veggie options

Bella Italia (tomato, basil, mozzarella)		
Egg salad (chives, cucumber, radicchio, radish)		
Antipasti (red peppers, aubergine, courgette, marjoram, cream cheese)		
Double cheese and pear (rocket & cream cheese)	Focaccia	9.00

Minimum order of 10 focaccia.

Up to 20 pieces, please select max. 2 different focaccia.

From 20 pieces, please select max. 3 different focaccia.

BUFFET LUNCH / DINNER

Unit

Price

IN A JAR

Salads are served with bread.

Autumn

Pumpkin salad with grapes and smoked chicken

Yellow beetroot apple salad

Carrot ginger orange salad

Winter

"Waldorf Salad" Root celery salad with apples and walnuts

Chicory salad with orange and pine nuts

Cabbage salad with bacon and caraway

Spring

Celery salad with Granny Smith apple and chicken

Quinoa salad with tomatoes, coriander and rocket

Asparagus salad with dried meat

Summer

"Caprese" Tomato and mozzarella salad with basil and balsamic vinegar

Bell pepper and corn salad with avocado and chicken

Watermelon salad with spring onions and peppermint

The Classics

You are also welcome to swap any of the seasonal salads with any of the classics below.

Hörnli pasta salad with vegetables

Boiled beef salad with potato bread

Sausage and cheese salad with cucumber

Sweetcorn salad with red peppers

Potato salad "just like Grandma makes it"

Jar

5.00

Minimum order of 12 salad jars.

Within the minimum order, 3 salads can be chosen.



FROM THE SOUP POT	Unit	Price
Autumn / Winter		
Carrot and orange soup	20cl	
Pumpkin soup with ginger	20cl	9.00
Chestnut and porcini mushroom soup	20cl	9.00
Grisons barley soup	20cl	10.50
		10.00
Spring / Summer		
Gazpacho (chilled vegetable soup with red peppers, cucumber and garnish)	20cl	
Vichyssoise (chilled potato soup with garnish)	20cl	9.00
Wild garlic soup	20cl	9.00
White asparagus soup	20cl	10.00
Corn and red peppers soup	20cl	12.00
		11.00
BUFFET LUNCH / DINNER		
Meat		
Jugged vension with curd spaetzle and red cabbage	Person	
Jugged vension with bread dumplings and savoy cabbage	Person	35.00
Fusilli with ham, green peas and cream sauce	Person	38.00
Lasagne with beef	Person	18.00
Ham with potato salad and horseradish	Person	20.00
"Paupiette" with potato gratin and root vegetables	Person	21.00
Meatloaf roasted potatoes, mustard sauce and garden vegetables	Person	23.00
Meatloaf with mashed potatoes and vegetables	Person	23.00
Fried chicken with tomato, herb butter sauce and spaetzle	Person	23.00
Chicken stroganoff with pilav rice	Person	24.00
Braised beef with root vegetables and Ticinese polenta	Person	24.00
2 Frankfurter sausages with potato salad	Person	25.00
2 German sausages with a pretzel and sweet mustard	Person	12.00
		12.00
Vegetarian		
Spaetzle with cheese and vegetable stripes	Person	
"Swiss Älplermakronen" Pasta and potatoes with cheese, ham and apple puree	Person	17.00
Gnocchi gratin with mushrooms and herbs	Person	17.00
Yellow vegetable curry with sticky rice	Person	18.00
Seasonal ravioli with garden vegetables and sage butter	Person	19.00
		22.00

Up to 10 people we serve a selection of 1 main course incl. a vegetarian alternative. If several different main courses are required for up to 10 people, there is an additional charge of CHF 40.

DESSERTS IN A GLASS

Unit

Price

Autumn

Crème brûlée with quinces

Plums crumble cake

Nougat banana tiramisu

Winter

Irish Coffee

Chestnut mousse with blood orange and pistachio

Gingerbread cake with mandarin salad

Spring

Green tea honey madeleine with mango

Lemon tart

Crème chiboust with rhubarb

Summer

Burrata mousse with strawberries and balsamico

Cherry crumble cake

Vanilla panna cotta with berries

The Classics

You are also welcome to swap any of the seasonal salads with any of the classics below.

Felchlin Swiss chocolate mousse

Aargau Swiss carrot cake

GAMMA's cherry cake

Fruit salad

Seasonal fruit cake

Jar

5.00

Minimum order of 12 jars.

Within the minimum order, 3 desserts can be selected.

SWEET FINGER FOOD

Colourful macarons

Person

4.00

Various seasonal cake pops

Person

6.00

Mini cupcakes

Person

6.00

Assorted chocolate pralines

Person

5.00

We calculate two items of sweet finger food per person.

CANDY BAR

4 candy boxes filled with candy

Person

7.00

INFRASTRUCTURE AND TRANSPORT

Unit

Price

INFRASTRUCTURE

Cover and serviettes	Person	at cost
Champagne, white wine, red wine or long drink glasses	Piece	0.75
Espresso or coffee cups, saucers and spoons	Set	1.00
Nespresso coffee machine	Piece	45.00
White cloth napkins	Piece	2.50
White tablecloths (200x200cm)	Piece	15.00
Service- / kitchen equipment	Set	200.00
Table	Piece	25.00

TRANSPORT

Transport within Hünenberg Bösch	Transport	free
Transport to Cham	Transport	20.00
Transport to Rotkreuz	Transport	20.00
Transport to Zug	Transport	30.00
Transport to Baar	Transport	50.00
Transport to Zurich/Lucerne	Transport	at cost

You are also welcome to pick up the food from Bösch 43.

STAFF

Number of Employees

Staff for transport set-up and/or dismantling	1	49.00
Service employees or cook	1	60.00

Staff costs will be charged according to actual hours worked.

We charge CHF 200.00 for service and kitchen utensils if the event includes service employees or a Cook. cook.

All prices are quoted in CHF excl. 7.7% VAT.

For express deliveries within 48 hours we charge CHF 80.

A small charge of CHF 30 will apply to orders under CHF 100.

Loss or breakage of materials will be charged.

In the event of a cancellation after the order has been placed

100% of the agreed services will be invoiced.

Pickup on weekends or late evenings is charged at CHF 120.

Pickup on Monday or the following day is free of charge.

