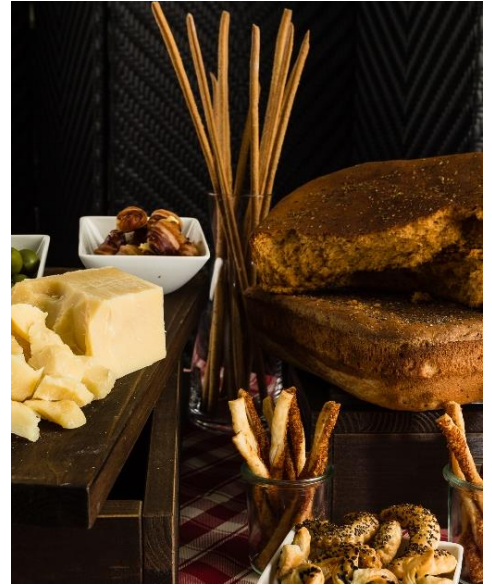


GAMMACATERING®

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 II 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		
Iffinger Amber	33cl	5.00
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 WINTER EDITION		
Orange-ginger-sage juice	20cl	5.00
Spiced-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		
Minimum order quantity is 10 Smoothies		

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
	Gross	52.00

"HEALTHY" MORNING OR AFTERNOON COFFEE BREAK

Eat natural bar (dark chocolate, almond and apricot)		
Seasonal fruitsalad in a jar		
GAMMA brainfood (selection of nuts and dried fruits)	Person	9.00

APÉRO

"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
--	--------	-------

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
Small Croissant with ham	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 tartlet	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/Sandwiches	88.00
--	------------------------	-------

SIMPLE, HEALTHY FOCACCIA

Various focaccia with your choice of filling

Reuben (pastrami, sauerkraut, cheese)		
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.		
"Waldorf salad" Root celery salad with apples and walnuts		
Fermented Beetroot with sourcream mousse and bresola		
Red cabbage salad with smoked duck		
Pumpkin salad with grapes and smoked chicken		
Yellow beetroot-apple salad		
Carrot-ginger-orange salad		
The Classics		
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
Leek-potato soup	20cl	9.00
Celery-mocha soup	20cl	9.00
Beetroot-coconut soup	20cl	10.50
Grisons barley soup	20cl	10.00
BUFFET LUNCH / DINNER		
<u>Winter dishes</u>		
"Pastetli" puff pastry with veal, mushrooms and root vegetables in a creamy sauce	Person	32.00
Turkey with brussels sprouts with cranberry, vegetables and sweet potatoes	Person	29.00
Ham roasted in honey with mashed potatoes and pumpkin-grape ragout	Person	28.00
<u>Meat</u>		
Fusilli with ham, green peas and cream sauce	Person	18.00
Lasagne with beef	Person	20.00
Ham with potato salad and horseradish	Person	21.00
"Paupiette" with potato gratin and root vegetables	Person	23.00
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	24.00
Chicken stroganoff with pilav rice	Person	24.00
Braised beef with root vegetables and Ticinese polenta	Person	25.00
1 pair of frankfurter sausages with potato salad	Person	12.00
1 pair of german sausages with a pretzel and sweet mustard	Person	12.00
<u>Vegetarian</u>		
Spaetzle with cheese and vegetable stripes	Person	17.00
"Swiss Älplermakkronen" Pasta and potatoes with cheese, ham and apple puree	Person	17.00
Gnocchi gratin with mushrooms and herbs	Person	18.00
Yellow vegetable curry with sticky rice	Person	19.00
Seasonal ravioli with garden vegetables and sage butter	Person	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

Chocolate sponge cake with mocha mousse
Vermicelle with meringues and sour cherries
Chestnutcake with plum compote
Crème brûlée with quinces
Crumble cake with plums
Nougat banana tiramisu

Unit

Price

The Classics

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 FINGERFOOD

Colourful macarons
Various seasonal cake pops
Mini cupcakes
Assorted chocolate pralines

Person

4.00

Person

6.00

Person

6.00

Person

5.00

We calculate two items of sweet fingerfood per person.

CANDY BAR

4 candy boxes filled with candy

Person

7.00

INFRASTRUCTURE AND TRANSPORT

INFRASTRUCTURE

Cover and serviettes
Champagne, white wine, red wine or long drink glasses
Espresso or coffee cups, saucers and spoons
Nespresso coffee machine
White cloth napkins
White tablecloths (200x200cm)
Service- / kitchen equipment
Table

Person

at cost

Piece

0.75

Set

1.00

Piece

45.00

Piece

2.50

Piece

15.00

Set

200.00

Piece

25.00

TRANSPORT

Transport within Hünenberg Bösch
Transport to Cham
Transport to Rotkreuz
Transport to Zug
Transport to Baar
Transport to Zurich/Lucerne

Transport

free

Transport

20.00

Transport

20.00

Transport

30.00

Transport

50.00

km

2.00

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

free

STAFF

Staff for transport and dismantling
Service employees or cook

Number of employees

1

Price/hour

49.00

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.

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.

