



# 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®**

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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

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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

Marinated olives

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Swiss Cironé pieces

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Cheese quiche with spring onions

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Mini ham croissants

CHF 16.00 per person

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Parmesan cubes

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Bruschetta with aubergine

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Mini pita with smoked salmon

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Grissini with cured ham

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Mini wraps with chicken and Asian vegetables

CHF 21.00 per person

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Baked aubergine with honey and fleur de sel

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Quinoa balls with curry and mango chili chutney

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Smoked perch mousse with honey bread chip and cucumber relish

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Lentil potato salad with smoked chicken


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Mini brioche with beef and truffled mayonnaise

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White wine soup with croutons

CHF 31.00 per person



# Apéro riche

Nuts and chips

Gazpacho

Canapé with salmon

Crispbread with chili hummus

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Mushroom risotto

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Fruit salad

Chocolate mousse

CHF 46.00 per person

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Cheese quiche

Smoked trout with blini and sour cream

Cream puff with roast beef

Pea mint soup

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Ricotta ravioli with lemon cream sauce and stewed tomatoes

Beef ragout with root vegetables and mashed potatoes

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Tiramisù

Panna Cotta with berry ragout

CHF 69.00 per person

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Parsnip cream with black truffle

Salmon marinated with beetroot, oranges and sancho pepper

Asian marinated beef tartare

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Tomato mozzarella salad

Beetroot salad with feta and rocket

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Risotto with citrus fruits and Swiss salmon

Confit beef cheek with Chinese cabbage, horseradish and mashed potatoes


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Curd mousse with fresh raspberries

Black forest cherry dessert

CHF 82.00 per person

All prices excl. VAT.



# Lunch/Dinner

Salmon tartare with ginger sour cream and mango

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

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Chocolate tartlet with fresh berries

CHF 86.00 per person

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Colourful tomatoes with fresh "Belper Knolle" and cured ham

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Barley risotto with green asparagus

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Veal fillet with ratatouille, fregola sarda and rosemary jus

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Yogurt slice with rhubarb, raspberry ice cream and verveine

CHF 104.00 per person

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Crispy cauliflower with onsen egg and celery cream

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Graved char with rhubarb asparagus salad and almond cream

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Agnolotti with veal stuffing, romanesco and hollandaise sauce

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

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Carrot cake with chocolate hummus and orange ice cream

CHF 125.00 per person



# BBQ

Spicy pork spare ribs  
Veal sausage  
Chicken steak  
Marinated pork escalope

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Fried potato  
Corn on the cob  
Grilled vegetables

CHF 49.00 per person

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Beef chuck steak  
Chicken steak  
Beef skewer  
Angus cheese sausage  
Veal sausage

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Fried potato  
Corn on the cob  
Grilled vegetables  
Sweet potato

CHF 58.00 per person

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Beef prime ribs  
Chicken steak  
Marinated meat skewer  
Angus cheese sausage  
Wiediker grilled sausage

Prawn skewer

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Fried potato  
Corn on the cob  
Grilled vegetables  
Sweet potato

CHF 75.00 per person



# BBQ

## Buffet with assorted salads

Tomato mozzarella salad  
Carott salad  
Cucumber salad  
Potatoe salad  
Green salad with seeds and croutons  
Italian and French dressing

Bread basket

included

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## Sauces

Sour ceam  
Mustard  
BBQ  
Chimi churri

included

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## Dessert buffet

Panna Cotta with raspberry sauce  
Chocolate brownie  
Fruit salad  
Cream slice

CHF 14.00 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.