



Autumn & winter special

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

Our team takes over the cooking spoon and conjures up the perfect autumn menu for your event with your favorite ingredients.

GAMMACATERING®

Bösch 43
6331 Hünenberg
zug@gammacatering.com
+41 41 781 10 01

Apéro

Veal tartar with Pommery mustard
and pickled yellow radish

Chard muffin with pear

Rabbit rillettes on sourdough bread
with chive oil

Pumpkin galette with roasted pumpkin seeds
and candied pine tips

Wild mushroom tartlet with herb gel
and mascarpone lemon cream

CHF 22.00 per person

Parsley root soup
with fried onion espuma

Stuffed blue potato
with vegetables and gratinated with aged Gruyère

Bison carpaccio
with mushrooms and bacon bread croutons

Smoked duck breast
on beetroot tartar and cassis aspic

Salmon trout sashimi
with pickled cucumber and parsnip cream

CHF 24.00 per person

Only bookable in combination with lunch or dinner.

All prices excl. VAT.

Apéro Riche

Vegetable chips and GAMMA nuts

Onion Riesling soup

Savoy cabbage roulade with strips of root vegetables
cream cheese and hazelnuts

Roast beef cucumber roll

with Pommery mustard mayonnaise and paprika drops

Braised veal cheeks on juniper tarragon jus
on celery mousseline and baked pumpkin

Homemade ricotta ravioli

with roasted mushrooms and herb foam

Marroni mousse with marinated plums

Forest berry tartlet

CHF 49.00 per person

Vegetable chips and GAMMA nuts

Porcini mushroom cream soup

with roasted mushrooms and chive cream

Beetroot carpaccio with pear chutney
goat cream cheese and shaved Belp ball

Smoked bison fillet with pickled pearl onions
leek straw and cold carrot purée

Fried fillet of pike-perch

on potato-leek ragout and chorizo foam

Pumpkin cannelloni with spinach filling and pumpkin seed oil espuma

Biscuit roulade with gingerbread mousse filling
and limoncello gel

Chocolate Eclair

with vanilla yoghurt cream and crisp

CHF 52.00 per person

Alle Preise exkl. MWST.



Lunch/Dinner

Lambs lettuce with potato dressing
fried mushrooms and rye bread croutons

Roasted saddle of deer
with cinnamon jus on creamed savoy cabbage with curd spaetzli

Grape mille feuille with vanilla ice cream

CHF 58.00 per person

Beetroot cream soup with goat cheese espuma

Alpstein chicken with rosemary honey jus
pak choi and steamed quinoa

Mango passion fruit mousse biscuit
vanilla double cream and mint pesto

CHF 64.00 per person

Autumn salad with pumpkin vinaigrette
served with smoked Appenzeller duck breast

Pink roasted veal fillet on thyme jus
Pommes Anna and colourful root vegetables

Tarte Tatin with vanilla ice cream and apple compote

CHF 86.00 per person



Lunch / Dinner

Roasted turbot on champagne cabbage
with saffron Beurre Blanc

Potato truffle soup with fresh herbs

Roasted fillet of beef with sage jus
with Jerusalem artichoke purée and root vegetables

Two-coloured chocolate parfait
with potted grapes and white wine espuma

CHF 96.00 per person

Vegan menu

Broccoli tartar
with pomegranate and white balsamic dressing

Chickpea and sweet potato stew
with baked courgettes

Poppy seed mousse
with pear compote and sweet bread crunch

CHF 59.00 per person



Team & Infrastructure

GAMMA Team

| | | |
|-------------------|----------|---------------------|
| Event manager | per hour | CHF 95.00 |
| Service employee | per hour | CHF 56.00 |
| 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...

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|-------------------------------|--------|-----|-------|
| Sparkling and still water | 77 cl | CHF | 6.00 |
| Softdrinks mixed | 33 cl | CHF | 5.00 |
| Freshly squeezed orange juice | 100 cl | CHF | 11.00 |
| Mountain herbs ice tea | 100 cl | CHF | 16.00 |
| GAMMA Nogroni | 20 cl | CHF | 10.00 |
| Raspberry shrub | 20 cl | CHF | 9.00 |

Sparkling wine

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|----------------------------------|-------|-----|-------|
| Balma Brut, Mas Bertran, Pendes | 75 cl | CHF | 35.00 |
| Champagne Deutz Brut classic, NV | 75 cl | CHF | 71.00 |

White wine

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|--|-------|-----|-------|
| Verdejo "Copaboca" Bodega Copaboca, Spain | 75 cl | CHF | 28.00 |
| Heida AOC, 2018 Cave Biber, Valais | 75 cl | CHF | 59.00 |

Red wine

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|--|-------|-----|-------|
| Bajo Montepulciano d'Abruzzo iLauri, Italy | 75 cl | CHF | 35.00 |
| Rioja Reserva Monasterio de Yuso DOCa David Moreno, Spain | 75 cl | CHF | 55.00 |

Beer

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|---------|-------|-----|------|
| Chopfab | 33 cl | CHF | 5.50 |
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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.