

Gunther's Restaurant

1601 Meridian Ave 95125-5532 · +14082669022 · Updated: Jan 14, 2026

[View online menu](#)



COMPLETE DINNER 4

Slow Roasted Free Range Turkey **\$33.00**

w/ Our Famous Sourdough Dressing

Cure 81 Smoked Honey Baked Ham **\$33.00**

w/ Pineapple-Clove Glaze

Slow Roasted USDA Choice Prime Rib au Jus **\$50.00**

w/ Homemade Horse Radish Sauce

Combo

AVAILABLE OPTIONS

Prime Rib & Turkey or Ham: \$60.00

Turkey & Ham: \$40.00

All Three: \$70.00

COMPLETE DINNERS INCLUDE ALL OF THE FOLLOWING 7

Real Mashed Potatoes

Turkey Gravy Made From Scratch

Candied Yams

Green Beans Almondine

Homemade Cranberry-Apple Sauce

Garden Salad

w/ Homemade Ranch & Balsamic Vinaigrette Dressings

Fresh Baked Curacao Rolls & Butter

A LA CARTE 15

Slow Roasted Turkey **\$8.95**

w/ Stuffing, Cranberry, and Gravy

USDA Choice Slow Roasted Boneless Prime Rib of Beef Au Jus **\$33.95**

Slow Roasted Turkey Breast (Boneless) **\$20.00**

Smoked Cure 81 Ham Baked **\$20.00**

w/ Pineapple- Clove Glaze

| | |
|----------------------------------|----------------|
| Mashed Potatoes | \$15.00 |
| Green Beans | \$15.00 |
| Candied Yams | \$15.00 |
| Stuffing | \$15.00 |
| Cranberry Sauce | \$7.50 |
| Dozen Dinner Rolls | \$7.50 |
| Small Pan of Salad | \$25.00 |
| Fresh Baked Pecan Pie | \$29.00 |
| Apple Pie | \$25.00 |
| Pumpkin Pie | \$25.00 |
| Scratch Made Giblet Gravy | \$12.00 |

INDIVIDUAL THANKSGIVING DINNER 6

| |
|--|
| Fresh Roasted Turkey Breast |
| Real Mashed Potatoes |
| Stuffing |
| Green Beans Almondine |
| Fresh Baked Roll & Butter |
| Scratch Made Turkey Gravy & Apple-Cranberry Sauce |

BUBBE'S TABLE 11

| | |
|---|----------------|
| USDA Choice Angus Roasted Brisket of Beef^ | \$22.00 |
| <small>Carved in Pan Gravy - House Ground Horseradish</small> | |
| Roasted Foster Farms Chicken^ | \$8.95 |
| <small>1/4th Size Cuts</small> | |
| Latkes (Potato Pancakes) Sour Cream & Apple Sauce | \$12.95 |
| Potato Kugel^ ~ Matzo Kugel^ ~ Noodle Kugel | \$55.00 |
| Homemade Chicken Matzo Ball Soup^ | \$14.95 |
| Fresh Cucumber Salad^ | \$16.00 |
| Carrot Tsimus - Stewed Prunes, Apricots, and Carrots^ | \$20.00 |

| | |
|---|----------------|
| Charoset - Shickered Raisins, Course Chopped Walnuts and Apples^ | \$25.00 |
| Housemade Chopped Chicken Liver - Schmaltz and All!^ | \$18.00 |
| Gefilte Fish^ | \$2.50 |
| minimum order of 8 pieces | |
| Box of Matzo Crackers^ | \$11.95 |

EGGS AND... 15

| | |
|----------------------------------|--------------------------|
| Egg Breakfast (Any Style) | AVAILABLE OPTIONS |
| | Two Eggs: \$9.95 |
| | One Egg: \$9.50 |

| | |
|-----------------------------|--------------------------|
| Hickory Smoked Bacon | AVAILABLE OPTIONS |
| | Two Eggs: \$12.95 |
| | One Egg: \$12.50 |

| | |
|-----------------------------------|--------------------------|
| Locally Made Sausage Links | AVAILABLE OPTIONS |
| | Two Eggs: \$12.95 |
| | One Egg: \$12.50 |

| | |
|---------------------------------|--------------------------|
| Smoked Cure 81 Ham Steak | AVAILABLE OPTIONS |
| | Two Eggs: \$12.95 |
| | One Egg: \$12.50 |

| | |
|--------------------------------|--------------------------|
| Grilled British Bangers | AVAILABLE OPTIONS |
| | Two Eggs: \$12.95 |
| | One Egg: \$12.50 |

| | |
|------------------|--------------------------|
| Bratwurst | AVAILABLE OPTIONS |
| | Two Eggs: \$13.95 |
| | One Egg: \$13.50 |

| | |
|-------------------|--------------------------|
| Knockwurst | AVAILABLE OPTIONS |
| | Two Eggs: \$13.95 |
| | One Egg: \$13.50 |

| | |
|---------------------------|--------------------------|
| Louisiana Hot Link | AVAILABLE OPTIONS |
| | Two Eggs: \$13.95 |
| | One Egg: \$13.50 |

| | |
|----------------------------------|--------------------------|
| USDA Choice Tri-Tip Steak | AVAILABLE OPTIONS |
| | Two Eggs: \$17.95 |
| | One Egg: \$17.50 |

| | |
|---|--------------------------|
| Marinated Grilled Chicken Breast | AVAILABLE OPTIONS |
| | Two Eggs: \$13.95 |
| | One Egg: \$13.50 |

Ham, Bacon, and Sausage

AVAILABLE OPTIONS

Two Eggs: \$18.95

One Egg: \$18.50

Fried Kosher Salami

AVAILABLE OPTIONS

Two Eggs: \$13.95

One Egg: \$13.50

Eggs Benedict

\$14.95

Poached Eggs Open Face on an English Muffin with Hollandaise & Smoked Ham

Egg Primavera

\$14.95

Poached Eggs, Sautéed Spinach, Tomatoes, Hollandaise on an English Muffin

Eggs Florentine

\$14.95

Eggs Benedict with Sautéed Spinach

MADE TO ORDER GIANT OMELETTES 6

One Ingredient Omelette

\$12.95

Three Cheese Omelette

\$13.95

Special Omelette

\$14.95

Your Choice of up To 4 Ingredients

Egg White Omelette

\$15.95

Your Choice of up to 4 Ingredients

Mixed Vegetable Omelette

\$14.95

A Plethora of Mixed Veggies & Your Choice of Cheese

Meat Lover's Omelette with Cheese

\$16.95

A Plethora of Mixed Veggies & Your Choice of Cheese

BREAKFAST SPECIALTIES 14

Giant Stack of Three Buttermilk Pancakes

\$9.95

Short Stack of Two Pancakes

\$8.95

Silver Dollar Pancakes

\$9.95

Potato Pancakes

\$12.95

Four Homemade Latkes with Sour Cream & Apple Sauce

Fresh Made Golden Brown Waffle

\$7.95

Served until 11:00 AM

Waffle

\$9.95

With Fresh Strawberries & Homemade Whipped Cream (Served until 11:00 AM)

| | |
|---|----------------|
| French Toast | \$9.95 |
| 3 Slices of Sourdough Bread Soaked in Our Vanilla Batter | |
| Short Stack of French Toast | \$8.95 |
| Two Slices | |
| Breakfast Sandwich | \$8.95 |
| Two Eggs + Cheese on Toast, English Muffin, or Bagel (Includes Home Fries) | |
| Breakfast Sandwich | \$10.95 |
| with Ham, Bacon, or Sausage (Includes Potatoes) | |
| Matzo Brei | \$15.95 |
| Egg & Milk Soaked Broken Matzo Crackers Grilled to Perfection | |
| Oatmeal | \$7.95 |
| With Raisins & Brown Sugar | |
| Gunther's Famous Corned Beef Hash & Eggs | \$15.95 |
| Our Housemade Corned Beef Chopped & Mixed with Home Fried Potatoes & Sauteed Onions, Two Eggs, and Toast | |
| New York Deli Hash & Eggs | \$16.95 |
| Corned Beef, Pastrami, Sauteed Onions, Homefried Potatoes, and Melted Swiss Cheese Served with Two Eggs & Toast | |

BREAKFAST COMBOS 5

| | |
|---|----------------|
| 2 Pancakes + 2 Eggs Any Style | \$10.95 |
| 2 Pancakes + 2 Eggs + Bacon, Ham, or Sausage | \$13.95 |
| 2 Slices French Toast + 2 Eggs + Bacon, Ham or Sausage | \$13.95 |
| Waffle + 2 Eggs + Bacon, Ham or Sausage | \$13.95 |
| Served until 11:00 AM | |
| 2 Eggs + Cottage Cheese + Fresh Fruit Salad + Toast | \$11.95 |

BREAKFAST SIDES 9

| | |
|--------------------------------|---------------------------|
| Bacon, Ham, or Sausage | \$6.95 |
| Home Fried Potatoes | \$5.95 |
| Bagel | AVAILABLE OPTIONS |
| | With Cream Cheese: \$3.95 |
| | With Butter: \$3.50 |
| Side Single Egg | \$2.95 |
| Toast or English Muffin | \$2.95 |
| Single Pancake | \$5.95 |

| | |
|----------------------------------|---------------|
| Bowl of Fresh Fruit Salad | \$8.95 |
| Cup of Fresh Fruit Salad | \$4.95 |
| Cottage Cheese Cup | \$4.95 |

BEVERAGES MADE FAMOUS IN THE MORNING 7

| | |
|---------------------------------------|--------------------------|
| Bloody Mary | \$9.95 |
| Mimosa | \$9.95 |
| Kahlua or Baileys & Coffee | \$9.95 |
| Cappuccino or Cafe Latte | \$4.95 |
| Cafe Mocha | \$5.95 |
| Fresh Orange Juice | AVAILABLE OPTIONS |
| | Small: \$4.95 |
| | Large: \$6.95 |
| Hot Chocolate, Coffee, Hot Tea | \$3.50 |

HOT HORS D'OEUVRES 27

| |
|---|
| Tri-Tip Steak Tidbits - USA |
| Cocktail Smoked Bratwurst & Bockwurst w/ Bavarian Mustard - Germany |
| Cocktail Meatballs - Sweden |
| Chinese Style Eggrolls - China** |
| Mini Chicken Cordon Bleu - France |
| Cocktail Beef Wellington (Counts As Two Items) - France |
| Gromakis - Hawaii*** |
| Petite Cheese and Spinach Quiche - France* |
| Baked Artichoke Heart Truffles with Garlic Butter - Castroville* |
| Ginger Rolled Steak Wrapped Around Green Peppers and Scallions - Vietnam |
| Smoked Chicken-Tequila Quesadillas - Mexico |
| Twice Baked New Potato Caps - Ireland* |
| Teriyaki Chicken Skewers - Japan |
| Baked Phyllo Purses - France / Greece* |

Filled w/ Brie, Almond, and Pear

Spicy Chicken & Cheese Empanadas - Cuba / Colombia

Petite Crab Cakes w/ Aioli (Counts As Two Items) - Seasonal - USA / England

Potato Samosas w - India**

Vegetable Pakora - India**

Spanakopita - Greece*

Risotto Stuffed Mushroom Caps - Italy *****

Italian Sausage, Herb, Cheese Stuffed Mushroom Caps - Italy***

Baked Phyllo w/ Brie & Raspberry Coulis - France*

Baked Asparagus-Asiago Phyllo Crisps - France / Greece

Chile-Lime Salmon Satay - Canada / Norway***

Locally Made Cocktail Italian Sausage - Italy***

Port Sauteed Portobello & Wild Mushrooms in Puff Pastry (Counts As Two Items) - France*

Pizza Quiche - USA / Italy

COLD HORS D'OEUVRES 9

Bruschetta Classica**

Hawaiian Bruschetta**

Crostini w/ Mixed Olive Tapenade**

Vegetable Crudite* ** ***

w/ Artichoke Aioli or Roasted Garlic Hummus

Fresh Seasonal Fruit Platter* *****

Jumbo Chilled Tiger Prawns***

w/ Caper Cocktail Sauce

European & California Cheese*

w/ Assorted Crackers and Grape Platters

Savory Puff Shells

Filled w/ NY Style Chicken or Crab (Seasonal) Salad

Caprese Skewers* ***

TURNING IT UP A NOTCH & OPTIONS 4

Wine and Garlic Marinated Tri-Tip Slider Carving Station

w/ Mini Rolls & Condiments; Add \$9.50 per guest

BBQ Shredded Chicken or Pork Sliders

w/ Apple-Vinegar red Slaw; Add \$7.50 per guest; Both Meats Add \$9.50 per guest

Mashed Potato Martini Bar

Homemade Real Mashed Potatoes w/a Plethora of Toppings

Sushi Station

Freshly Made to Order by On-site Sushi Chefs

HOT HORS D' OEUVRES 24

Tri-Tip Steak Tidbits USA

AVAILABLE OPTIONS

50 Pieces: \$100.00

100 Pieces: \$150.00

Cocktail Smoked Bratwurst & Bockwurst - Germany

AVAILABLE OPTIONS

50 Pieces: \$100.00

100 Pieces: \$150.00

Cocktail Meatballs - Sweden

AVAILABLE OPTIONS

50 Pieces: \$100.00

100 Pieces: \$150.00

Chinese Style Eggrolls - China**

AVAILABLE OPTIONS

50 Pieces: \$150.00

100 Pieces: \$200.00

Mini Chicken Cordon Bleu - France

AVAILABLE OPTIONS

50 Pieces: \$200.00

100 Pieces: \$300.00

Cocktail Beef Wellington - England

AVAILABLE OPTIONS

50 Pieces: \$250.00

100 Pieces: \$350.00

Gromakis - Hawaii

AVAILABLE OPTIONS

50 Pieces: \$150.00

100 Pieces: \$200.00

Petite Quiche - France

AVAILABLE OPTIONS

50 Pieces: \$150.00

100 Pieces: \$200.00

Baked Artichoke Heart Truffles - Castroville*

AVAILABLE OPTIONS

50 Pieces: \$150.00

100 Pieces: \$200.00

Ginger Rolled Steak Around Bell Peppers & Scallions - Vietnam

AVAILABLE OPTIONS

50 Pieces: \$150.00

100 Pieces: \$200.00

Smoked Chicken Tequila Quesadillas - Mexico

AVAILABLE OPTIONS

50 Pieces: \$150.00

100 Pieces: \$200.00

Twice Baked New Potato Caps - Ireland*

AVAILABLE OPTIONS

50 Pieces: \$150.00

100 Pieces: \$200.00

Teriyaki Chicken Skewers - Japan

AVAILABLE OPTIONS

50 Pieces: \$150.00

100 Pieces: \$200.00

Spicy Chicken & Cheese Empanadas - Cuba / Colombia

AVAILABLE OPTIONS

50 Pieces: \$200.00

100 Pieces: \$300.00

Petite Crab Cakes w/ Aioli (Seasonal) USA / Canada

AVAILABLE OPTIONS

50 Pieces: \$200.00

100 Pieces: \$300.00

Potato Samosas w/ Mango Chili Sauce - India**

AVAILABLE OPTIONS

50 Pieces: \$200.00

100 Pieces: \$300.00

Vegetable Pakora w/ Mint Chili Dip - India

AVAILABLE OPTIONS

50 Pieces: \$200.00

100 Pieces: \$300.00

Spanakopita - Greece*

AVAILABLE OPTIONS

50 Pieces: \$150.00

100 Pieces: \$200.00

Risotto Stuffed Mushroom Caps - Italy**

AVAILABLE OPTIONS

50 Pieces: \$200.00

100 Pieces: \$300.00

Italian Sausage, Spinach, and Cheese Stuffed Mushroom Cap - Italy

AVAILABLE OPTIONS

50 Pieces: \$200.00

100 Pieces: \$300.00

Baked Raspberry Coulis & Brie in Puff Pastry Kiss - France*

AVAILABLE OPTIONS

50 Pieces: \$200.00

100 Pieces: \$300.00

Baked Asparagus & Asiago Phyllo Crisps - Greece / France

AVAILABLE OPTIONS

50 Pieces: \$200.00

100 Pieces: \$300.00

Chile-Lime Salmon Satay - Canada / Norway

AVAILABLE OPTIONS

50 Pieces: \$250.00

100 Pieces: \$350.00

Mini Pizza Quiche USA / Italy

AVAILABLE OPTIONS

50 Pieces: \$200.00

100 Pieces: \$300.00

COLD HORS D' OEUVRES 10

Bruschetta Classica - Italy**

AVAILABLE OPTIONS

50 Pieces: \$100.00

100 Pieces: \$150.00

Hawaiian Bruschetta - Hawaii**

AVAILABLE OPTIONS

50 Pieces: \$100.00

100 Pieces: \$150.00

Crostini w/ Mixed Olive Tapenade - Greece**

AVAILABLE OPTIONS

50 Pieces: \$100.00

100 Pieces: \$150.00

Jumbo Chilled Tiger Prawns w/ Caper-Cocktail Sauce, Europe

AVAILABLE OPTIONS

50 Pieces: \$200.00

100 Pieces: \$300.00

Savory Puff Shells Filled w/ Chicken Salad or Crab Salad (Seasonal) USA

AVAILABLE OPTIONS

50 Pieces: \$200.00

100 Pieces: \$300.00

Caprese Skewers USA / Italy*

AVAILABLE OPTIONS

50 Pieces: \$200.00

100 Pieces: \$300.00

Vegetable Crudite w/ Artichoke Aioli - International*

AVAILABLE OPTIONS

Small Platter: \$95.00

Large Platter:

\$125.00

Fresh Seasonal Fruit Platter - International**

AVAILABLE OPTIONS

Small Platter:

\$100.00

Large Platter:

\$150.00

European & California Cheese Platter w/ Assorted Crackers & Grapes - USA / Europe*

AVAILABLE OPTIONS

Small Platter:

\$100.00

Large Platter:

\$125.00

Gunther's Fresh Baked Chocolate Chip Cookies - San Jose

AVAILABLE OPTIONS

\$2.35

Bakers' Dozen:

\$28.00

INFO 4

Chafing Dishes w/ Sterno **\$15.00**

Disposable Small Plates, Napkins, Toothpicks, Forks, Serving Utensil **\$1.25**

China Plates & Sterling Forks **\$2.50**

Delivery Available at a Nominal Charge

GUESTS MAY CHOOSE ONE OF THE FOLLOWING 3

Slow Roasted USDA Choice Angus Prime Rib of Beef Au Jus

w/ Au Gratin Potatoes

Fresh Wild Caught Baked Salmon Filet

w/ Tropical Salsa w/ Sundried Tomato Risotto Cake

Vegetarian Option

Fire Roasted Risotto Stuffed Bell Pepper w/ Roma Tomato - Chardonnay Broth

ALL GUESTS TO RECEIVE 5

Fresh Vegetable w/ Entrée

California Salad

Mixed Baby Greens, Glazed Almond Slivers, Fresh Berries, Shaved Parmigiana~Tossed in Pomegranate Vinaigrette

Fresh Baked Roll & Butter

Choice of Three Passed Appetizers

Sample Dessert

Tiramisu w/ Chocolate-Raspberry Coulis or Homemade Apple Strudel w/ Kahlua Whipped Cream

MAIN COURSE 4

USDA Choice Sirloin Tips

w/ Cabernet Mushroom Sauce

Foster Farms Fresh Lemon Chicken Piccata Filets

Rice Pilaf

Green Beans Almondine

SALAD COURSE 1

Mixed Baby Greens

w/ Feta Cheese, Cherry Tomatoes, Shaved Carrots, Tossed in Aged Balsamic Vinaigrette

DESSERT 4

Assortment of Myer Lemon Squares

Smoeres' Bars

Boysenberry Cheesecake Bites

Gunther's Famous Fresh Baked Chocolate Chip Cookies

FEATURED ITEMS 5

Fresh Baked Rolls & Butter

Water Goblets & Pitchers

Coffee Service China

Sterling Flatware

Linens

PRIME RIB BUFFET 8

USDA Choice Roasted Prime Rib of Beef Au Jus Carved to Order Buffet Side

Chicken Scaloppini or Baked Salmon

Roasted New Potatoes, Potatoes Au Gratin, or Rice Pilaf

Fresh Vegetable

Garden Salad

w/ Ranch & Balsamic Vinaigrette

Bakery Fresh Rolls and Butter

Coffee, Infused Water, and Lemonade Station

Dessert Station

THREE ENTRÉE BUFFET 8

Sirloin Tips in a Cabernet Mushroom Sauce or Carved Tri-Tips of Beef

Chicken Breast Filets in a Lemon Caper Sauce

Scaloppini, Marsala, or Teriyaki Sauce

Fettuccini Alfredo or Baked Penne Marinara

Rice Pilaf, Potatoes Au Gratin, or Roasted New Potatoes

Fresh Vegetable

Garden Salad

w/ Ranch & Balsamic Vinaigrette

Bakery Fresh Rolls and Butter

Tropical Fruit Punch and Coffee

TWO ENTRÉE BUFFET 7

Sirloin Tips in a Cabernet Mushroom Sauce or Carved Tri-Tips of Beef

Substitute Lasagna, Fettuccini Alfredo, or Baked Penne Marinara

Fresh Chicken Breast Filets in a Piccata, Scaloppini, Marsala, or Teriyaki Sauce

Substitute Lasagna, Fettuccini Alfredo, or Baked Penne Marinara

Rice Pilaf, Potatoes Au Gratin, or Roasted New Potatoes

Fresh Vegetable

Garden Salad

w/ Ranch & Balsamic Vinaigrette

Bakery Fresh Rolls and Butter

Tropical Fruit Punch and Coffee

ONE ENTRÉE BUFFET 6

Sirloin Tips in a Cabernet Mushroom Sauce

Beef Stroganoff, or Hungarian Goulash

Filet of Chicken Scaloppini

Chicken Piccata, Chicken Marsala, or Teriyaki Chicken

Rice Pilaf

Fried Rice, Bow-Tie Pasta, or Roasted Red Potatoes

Fresh Vegetable

Garden Salad, Bakery Fresh Rolls, and Butter

Fresh Perked Coffee and Tropical Fruit Punch

LIGHTER BUFFET 3

Choose One

Lasagna, Fettuccini Alfredo, Baked Penne Bolognese, or Baked Penne Marinara

Garden Salad, Bakery Fresh Rolls, and Butter

Fresh Perked Coffee and Tropical Fruit Punch

VEGETARIAN BUFFET 5

Fire Roasted Risotto Stuffed Bell Peppers

Pasta Primavera Alfredo

Sautéed Zucchini & Bell Pepper Medley

Garden Salad, Bakery Fresh Rolls and Butter

Fresh Perked Coffee and Tropical Fruit Punch

ADDITIONAL OPTIONS 4

Add Fresh Fruit Salad **\$3.00**

Add (a) Fresh Fruit Platter(s) **\$4.00**

Gunther's Famous Fresh Baked Chocolate Chip Cookies **\$1.95**

Add Appetizers or Other Scrumptious Desserts!

Ask for more details

CHINA & LINEN PACKAGE UPGRADES AVAILABLE 1

Full Service ~ Delivery & Setup ~ Restaurant Pickup

Please see back page for options & service details

MEXICAN BUFFET 5

Choose Two

Chile Colorado, Chile Verde, Carne Asada, Chicken Molé, Enchiladas, Tamales, and Carnitas

Mexican Rice and Refried Beans

Fresh Tortillas, Garden Salad, Fresh Fruit Platters

Tortilla Corn Chips and Homemade Salsa

Fresh Perked Coffee and Tropical Fruit Punch

OKTOBERFEST SPECIAL 7

Smoked Bratwurst

Bockwurst Sausage

Nuremberg Bratwurst

Hot German Potato Salad

Sauerkraut

Red Cabbage

Fresh Baked Rye Bread / Bavarian Mustard

MORE GERMAN 8

Stuffed Cabbage

Wienerschnitzel / Jaegerschnitzel

Kassler Ripchen

Rouladen

Sauerbraten

Potato Pancakes

Spaetzle

Apple Strudel & More!

HUNGARIAN BUFFET 5

Magyaras Goulash and Chicken Paprikas

Bow-Tie Pasta and Fresh Green Beans Almondine

Fresh Cucumber Salad and Garden Salad

w/ Ranch & Balsamic Vinaigrette

Bakery Fresh Rolls and Butter

Fresh Perked Coffee and Tropical Fruit Punch

COLD BUFFET PACKAGE 4

Assorted Deli Meat and Cheese Platters

Roast Beef, Smoked Ham, Roasted Turkey, Pastrami, Italian Salami, Alpine Swiss, and Cheddar Cheese

Choose Up to Four Salads

Potato, Red Potato, Pasta Bianca, Coleslaw, Macaroni, 3 Bean, Garden Salad, Fresh Fruit Salad

Relish (Antipasto) Tray

A Lavish Assortment of Kosher Dills, Olives, Marinated Artichoke Hearts, and Giardeneira Vegetables

Bakery Fresh Assorted Sliced Breads

Sourdough French, Corn Rye, and Whole Wheat Breads

CONDIMENTS 1

Deli Mustard and Mayonnaise

BEVERAGES 2

Fresh Perked Coffee

Lemonade

ADD A HOT ENTRÉE 2

Lasagna, Pasta Primavera Alfredo, or Baked Penne Bolognese **\$6.50**

Lemon Chicken **\$7.95**

with Caper Sauce, Chicken Marsala, or Sirloin Tips with Rice Pilaf or Roasted Red Potatoes

ADD APPETIZERS 1

Add Appetizers

Please see our hors d'oeuvre selection for some tasty ideas

NEED PARTY RENTALS AND EVENT SERVICES? 1

Need Party Rentals and Event Services?

Ask us about tables, chairs, tenting, linens, and lighting

ASSORTED SANDWICH PLATTER 8

House Made USDA Choice Roast Beef

House Roasted Turkey Breast

Cure 81 Ham

Wine Cured Italian Salami

New York Style Tuna Salad

New York Style Chicken Salad

Vegetarian

Sandwiches on Assorted Breads or Rolls

with Lettuce and Tomatoes on the Sandwiches, Mustard & Mayonnaise on the Side

SALADS 7

Potato

Pasta

Cole Slaw

Macaroni

Red Potato

Fresh Fruit Salad

Garden Salad

DESSERTS & DRINKS 6

Chewy Fudge Brownies

Lemon Bars

Home Baked Chocolate Chip Cookies

Assorted Regular

Diet Sodas

Bottled Waters

BAGGED OR BOXED LUNCHES 3

Bagged or Box Lunch #1 **\$16.00**
Sandwich, Salad, Soda, Dessert

Bagged or Box Lunch #2 **\$15.00**
Sandwich, Bag of Chips, Soda, Dessert

Bagged or Boxed Lunch #3 **\$14.00**
Sandwich, Bag of Chips, Soda

BASIC BAR PACKAGE 11

Assorted Regular

Diet Soft Drinks

Bottled Waters

House Chardonnay

Merlot

Cabernet Sauvignon

Wine Upgrades Available

Pinot Grigio

Wine Upgrades Available

Assorted Premium Microbrew

Domestic

Imported Beers

Professional Bartender(s), Appropriate Glassware, and Barware

PREMIUM BAR PACKAGE 5

Assorted Premium Spirits and Liqueurs

Call Brands, Premiums, and Top Shelf Available

Your Favorite Blends, Mixes, Juices, and Garnish

Basic Bar Package Listed Above

Professional Bartender(s), Appropriate Glassware, and Barware

Optional: Champagne & Cider Toast

BRING YOUR OWN BEVERAGES - WE'LL SERVE 3

BYOB Package #1 \$8.00

Ice, Disposable Glassware, Appropriate Garnish, Barware

BYOB Package #2 \$10.00

Ice, Wine Glasses (Bar Only), Champagne Flute or Hi Ball Glass, Appropriate Garnish, Barware

BYOB Package #3 \$12.00

Ice, Wine Glasses (Guest Tables & Bar), Champagne Flutes, Rocks Glasses, Martini Stemware

BEVERAGE SERVICE A LA CARTE 4

Your Favorite Wine or Champagne by the Bottle or by the Case

Please Ask for a Quote

Kegs of Domestic \$350.00

Imported, or Microbrew Beers (Includes Jockey Box & CO2)

Glassware \$1.00

Champagne Flute, Wine, Martini, Rocks, Hi-Ball, Cordials, Snifters, etc

Ice \$15.00

DESSERT BARS 5

Key Lime

Boysenberry Cheesecake

Meyer Lemon

Pecan

Chewy Fudge Brownies & More

CAKES 6

Tiramisu

German Chocolate

NY Style Cheesecake

Carrot Cake

Hungarian Apple Brandy

Black Forest Cake

SPECIALTIES 3

Apple Strudel

w/ Homemade Caramel Sauce & Fresh Made Whipped Cream

Bread Pudding

Rice Pudding

FULL SERVICE ICE CREAM SUNDAE BARS 1

Full Service Ice Cream Sundae Bars

Your Choice of 3 Flavors of Treat Ice Cream: Toppings: Warm Chocolate Diablo, Mixed Berries Jubilee, Homemade Whipped Cream, Caramel Sauce, Chopped Nuts, Jimmies, Sprinkles, Mini Marshmallows, Cherries, Crumbled Oreos, Bananas and Gunther's famous fresh baked chocolate chip cookies

CHINA / LINEN UPGRADES & RENTAL EQUIPMENT 1

China Place Settings & Linen Package Upgrade

Complete Place Settings and Linen Package Include: China Plate and Coffee Cup, Sterling Flatware, Linen Napkins, Table Cloths, and Skirting. Linens Included for all Guest Tables, Buffets, and Coffee Stations ~ Additional Linens Available for a Nominal Fee

AVAILABLE OPTIONS

Standard Linens: \$10.00
Floor Length Linens:
\$12.00

LET US HANDLE YOUR PARTY RENTAL NEEDS 7

60" Round Tables (Seats 8-10) **\$11.00**

8' Rectangular Banquet Tables (Seats 8-10) **\$11.00**

May also be Used as Serving Tables

Plastic Chairs **\$1.50**

w/ Aluminum Frame

Wooden Chairs **\$3.50**

w/ Pads (White, Black, Natural Wood)

Market Umbrellas **\$28.00**

Canopies & Tents

As Quoted

Linens a la Carte

\$12.00

Many Colors, Sizes, and Themes Available - Please ask

SERVICES & TERMS ²

Pickups

We will prepare all of the food on your menu and will have your meal ready for you at your convenience. Our staff will help you load your automobile. Deposits on non-disposable equipment may be required

Delivery and Setup

Not only will we prepare a mouth-watering meal, we'll bring it to you and set it up. A delivery charge will apply

PROFESSIONALLY STAFFED EVENTS ³

Enjoy your event and your company while our professional service team takes care of you and your guests.

Staff Charges per hour - per staff (with a guarantee 5 hours per staff). \$40.00

Minimum Staffing Charge

AVAILABLE OPTIONS

\$450.00

Minimum for Sundays:

\$1,000.00

ALL PRICING INCLUDES COSTS TO COVER ³

Gratuities

Gratuities are not added on automatically, but they are appreciated. Tips are at the discretion of the client

Sales Tax

Sales tax will be added to all food & beverages. Per the California Board of Equalization, service charges, delivery fees & rental items are subject to sales tax

Payment

Gunther's requires a 25% non-refundable initial payment based on the estimated guest count. Guest count and any balance remaining must be submitted ten days prior to your event. We accept cash, company or personal checks, Visa, American Express, and MasterCard. Prices are subject to change until an event has been booked. Premiums may be added during holidays and peak business times

BBQ #1 ⁵

USDA Choice All Beef Angus 1/3 Lb. Burgers

w/ Cheese & Condiments

USDA Choice All Beef Angus 1/4 Ib. Hot Dogs

Vegetarian Garden Burgers - upon Request

Chili con Carne or Vegetarian Chili Beans

Choice of: Pasta or Potato Salad

BBQ #2 ⁷

BBQ Fresh Foster Farm's Chicken

BBQ Fresh St. Louis Pork Spareribs

Choice of: Baked Beans, Chili con Carne, or Vegetarian Chili Beans

Corn on the Cob

Garden Salad

Pasta Bianca Salad

Garlic Sourdough French Bread

BBQ #3 7

USDA Choice, Garlic & Wine Marinated Tri-Tips

BBQ Fresh Foster Farm's Chicken

Locally Made Italian Sausage

w/ Onions & Peppers

Choice of: Baked Beans, Chili con Carne, or Vegetarian Chili Beans

Choice of Potato or Pasta Bianca Salad

Garden Salad

Sourdough Garlic French Bread

BBQ #4 7

USDA Choice New York Steaks

w/ Port BBQ Sauce

Margarita Marinated (Boneless / Skinless) Chicken Breasts

w/ Mango Salsa

Southwestern Style Roasted New Potatoes

Zucchini & Bell Pepper Medley

Fresh Fruit Salad

Classic Tossed Caesar Salad

Sourdough Garlic French Bread

BBQ #5 (MESQUITE GRILL) 9

USDA Choice Filet Mignon

w/ 5 Chile Compound Butter

Sushi Grade "A" Swordfish Filets

Rack of Lamb

w/ Chimichurri Sauce

Lime-Herb Marinated Grilled Tiger Prawn Skewers

Twice Baked New Potato Caps

Grilled Tender Asparagus

w/ Lemon Zest & Roasted Shallots

Candied Pecan & Gorgonzola Spring Mix Salad

Fresh Seasonal Fruit Platter

Fresh Baked French Bread & Butter

BBQ #6 4

Fire Roasted, Risotto Stuffed Bell Peppers

Fresh Grilled Balsamic Basted Vegetable Skewers, Corn on the Cob

Sundried Tomato Tossed Penne Salad, Fresh Fruit Salad

Garlic Sourdough French Bread

BBQ #7 (FIESTA) 6

USDA Choice: Sangria Basted BBQ Carne Asada (Beef)

Tequila-Lime-Cilantro Marinated Pollo Borracho (Chicken)

Spanish Style Rice & Whole Beans

Fiesta Salad

w/ Salsa Vinaigrette & Fresh Tortillas

Corn Tortilla Chips

w/ Homemade Salsa

Guacamole, Sour Cream, Shredded Cheese, Cilantro, Onions, Hot Sauce

BBQ #8 (HORS D' OEUVRE) 7

USDA Choice: Gourmet Sliders

USDA Choice Wine & Garlic Marinated Tri-Tip Steak Tidbits

Teriyaki Chicken Skewers, Chile-Lime Salmon Satay

Cocktail Bockwurst & Smoked Bratwurst

w/ Bavarian Mustard

Bruschetta Classica

Vegetable Crudite

w/ Southwestern Aioli

Fresh Fruit Platter

MEATS ⁹

USDA Choice Wine & Garlic Marinated Tri Tip **\$11.95**

USDA Choice Angus New York Steak

AVAILABLE OPTIONS

10 oz: \$14.95

16 oz: \$19.95

Foster Farms Fresh BBQ Chicken **\$5.95**

Margarita Marinated (Boneless / Skinless) Chicken Breast **\$6.95**

USDA Choice Angus All Beef Hot Dogs **\$4.95**

Barbecued Baby Back Ribs

AVAILABLE OPTIONS

1/2 Rack: \$14.95

Full Rack: \$24.95

Smoked Brats, Italian Sausage, or La Hot Links **\$3.25**

USDA Choice All Beef Angus Burgers **\$5.95**

Barbecued St. Louis Pork Spareribs **\$8.95**

SIDES ⁹

Chili con Carne or Baked Beans **\$2.95**

Corn on the Cob **\$2.50**

Classic Caesar Salad **\$4.50**

Garlic Sourdough French Bread **\$1.95**

Southwestern Style New Potatoes **\$3.95**

Fresh Fruit Salad **\$3.50**

Potato or Pasta Bianca Salad **\$2.50**

Garden Salad **\$3.95**

w/ 2 Dressings

Balsamic Basted Vegetable Skewers **\$3.95**

DESSERTS 3

| | |
|--|---------------|
| Gunther's Famous Fresh Baked Chocolate Chip Cookies | \$1.95 |
| Chewy Fudge Brownies or Lemon Bars | \$2.50 |
| Chilled Seedless Watermelon | \$2.50 |

MISCELLANEOUS 2

| | |
|---|----------------|
| Disposable Plates, Heavy Duty Cutlery, Napkins | \$1.25 |
| Linens (Round or Rectangular) | \$10.00 |

RENTAL EQUIPMENT 5

| | |
|--|----------------|
| Round Tables - 60" (Seats 8-10) | \$10.00 |
| Rectangular Tables - 6' or 8' (Serving or Guest Tables) | \$10.00 |
| Chairs | \$1.50 |
| Linens: Round or Rectangular (Various Colors & Sizes) | \$10.00 |

Tenting

Please Call for a Quote

EGGS 15

| | |
|-----------------------------------|---|
| Egg Breakfast (Any Style) | AVAILABLE OPTIONS Two Eggs: \$9.95 One Egg: \$9.50 |
| Hickory Smoked Bacon | AVAILABLE OPTIONS Two Eggs: \$12.95 One Egg: \$12.50 |
| Locally Made Sausage Links | AVAILABLE OPTIONS Two Eggs: \$12.95 One Egg: \$12.50 |
| Smoked Cure 81 Ham Steak | AVAILABLE OPTIONS Two Eggs: \$12.95 One Egg: \$12.50 |
| Grilled British Bangers | AVAILABLE OPTIONS Two Eggs: \$12.95 One Egg: \$12.50 |
| Bratwurst | AVAILABLE OPTIONS Two Eggs: \$13.95 One Egg: \$13.50 |

Knockwurst**AVAILABLE OPTIONS**

Two Eggs: \$13.95

One Egg: \$13.50

Louisiana Hot Link**AVAILABLE OPTIONS**

Two Eggs: \$13.95

One Egg: \$13.50

USDA Choice Tri-Tip Steak**AVAILABLE OPTIONS**

Two Eggs: \$17.95

One Egg: \$17.50

Marinated Grilled Chicken Breast**AVAILABLE OPTIONS**

Two Eggs: \$13.95

One Egg: \$13.50

Ham, Bacon, and Sausage**AVAILABLE OPTIONS**

Two Eggs: \$18.95

One Egg: \$18.50

Fried Kosher Salami**AVAILABLE OPTIONS**

Two Eggs: \$13.95

One Egg: \$13.50

Eggs Benedict**\$14.95**

Poached Eggs Open Face on an English Muffin with Hollandaise & Smoked Ham

Egg Primavera**\$14.95**

Poached Eggs, Sautéed Spinach, Tomatoes, Hollandaise on an English Muffin

Eggs Florentine**\$14.95**

Eggs Benedict with Sautéed Spinach

SANDWICHES FROM COAST TO COAST 21**The Reuben****\$14.95**

Toasted bread piled high with our homemade corned beef, pastrami, melted swiss, and our very own sauerkraut. Suggested Condiments: 1000 island dressing or mustard. Suggested Bread: Rye (of course), swirled rye or Kaiser Roll

The New Yorker**\$13.95**

Choice of Corned beef or pastrami nestled with coleslaw between 2 slices of bread / roll of choice. Suggested Condiments: Deli mustard. Suggested Bread: Rye (of course), swirled rye, or Kaiser Roll

Hot Corned Beef**\$13.95**

Lean & Mean!! A quarter pound of our very own, tender, brined favorite brisket cut beef; boiled and then baked just right. Suggested Condiments: Deli Mustard. Produce. Swiss if you like. Suggested Bread: Rye, swirled rye, Kaiser roll

Hot Pastrami**\$13.95**

Our brisket cut pastrami is smoked and peppered to bring out the best flavor of this timeless, classic sandwich. Suggested Condiments: Deli Mustard. Swiss or Provolone. Suggested Bread: Rye, Swirled Rye, Kaiser or French roll

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| Fresh Roasted Turkey Sandwich | \$11.95 |
| Thanksgiving is everyday at Gunther's. Our turkey is trimmed & roasted here; then carved to order for you. Suggested Condiments: Our homemade apple-cranberry sauce, a cup of chicken broth to dip, or mayo & produce | |
| Roasted Brisket of Beef | \$13.95 |
| USDA choice brisket of beef, seasoned and roasted slowly in its natural jus. Trimmed & carved to order. The Best! Suggested Condiments: Straight Horseradish, Gravy, or Au Jus. Suggested Bread: Rye (of course), swirled rye or Kaiser roll | |
| Marinated Grilled Chicken Breast | \$11.95 |
| Fresh filet chicken breasts marinated in lemon and lime juice, herbs, olive oil, chardonnay and a hint of tequila. Suggested Condiments: Olive oil, balsamic vinegar, lettuce. Suggested Bread: Grilled sourdough French roll | |
| The Cold Vegetarian | \$10.95 |
| Lettuce, tomato, red onion, bell peppers, zucchini, yellow squash, cucumber, avocado, choice of cheese. Suggested Condiments: Mayo and mustard or ranch to dip. Suggested Bread: Whole wheat or sourdough, or French Roll | |
| 1/2 Pound Grilled Sausage Sandwiches | \$11.95 |
| Bratwurst - Knockwurst - Polish - Linguisa - Louisiana Hot Link. Your choice: Butterflied & grilled to order | |
| USDA Choice Tri-Tip Sandwich | \$13.95 |
| Aged angus tri-tip marinated in red wine, olive oil, garlic, soy sauce, and herbs char-broiled to perfection. Suggested Condiments: The works, Au Jus, or steak sauce. Suggested Bread: It's all good, your choice | |
| The Tri-Tip Philly (Gunther's Style) | \$14.95 |
| USDA Choice tri-tip filets loaded with red onions, bell peppers & mushrooms sauteed in port with melted Jack. Suggested Bread: Grilled sourdough French Roll | |
| The Chicken Philly | \$12.95 |
| Fresh marinated chicken breast filets charbroiled with sauteed onions, mushrooms, peppers, and Jack cheese. Suggested Bread: Grilled sourdough French roll | |
| The Vegetarian Philly | \$11.95 |
| Loaded with grilled zucchini, mushrooms, bell peppers, Monterey Jack cheese and fresh avocado. Suggested Condiments: side of ranch. Suggested Bread: Grilled sourdough French roll | |
| Corned Beef or Pastrami Philly | \$14.95 |
| Your choice: corned beef, pastrami, or combo of both, sauteed onions, peppers, mushrooms and Swiss Cheese. Suggested Bread: Grilled sourdough French roll | |
| Cold Roast Beef | \$11.95 |
| We roast and trim USDA Choice Sirloin eye of the round which accounts for superb flavor and tenderness. Suggested Condiments: All of the standard condiments, fresh horseradish. Suggested Bread: Cheddar kaiser roll or sliced sourdough | |
| New York Style Chicken or Tuna Salad | \$10.95 |
| We use cream cheese to blend the fresh hand pulled chicken or albacore tuna and seasoned just right. Suggested Condiments: Lettuce, tomato, mayonnaise. Suggested Bread: Sliced whole wheat, sourdough, or rye | |
| Chopped Chicken Liver | \$12.95 |
| "Jewish Soul Food" Schmaltz and all. We grind it fresh. Many of our regular customers drive miles for this goody. Suggested Condiments: Sliced red onions. Suggested Bread: Light rye, pumpernickel, or a kaiser roll | |
| French Dip | \$12.95 |
| Fresh sliced USDA choice beef eye of the round roast, dipped in natural jus and loaded on a grilled sourdough French roll | |

Grilled Teriyaki Chicken Dip **\$12.95**

Char-broiled, marinated filets with our port-teriyaki dipping sauce. Served on a grilled sourdough French roll

The Rich Boy (The Hero's Hero) **\$13.95**

Pastrami, corned beef, roasted turkey, roast beef, smoked ham, Italian salami, and your choice of cheese. Suggested bread: Sourdough French roll. Condiments: The works!

Hot Open Face Sandwiches

Choice of your favorite sandwich on top of two slices of bread with our real mashed potatoes smothered in gravy. The price of your chosen sandwich + \$2

USDA CHOICE ANGUS 1/2 POUND BURGERS 6

Hamburger **\$9.50**

Cheeseburger **\$9.95**

Bacon - Cheeseburger **\$11.95**

Pastrami & Swiss Cheeseburger **\$14.95**

Philly Burger **\$12.95**

Grilled Onions, Peppers, Mushrooms, Melted Monterey Jack

Patty Melt **\$11.95**

1000 Island, Swiss, Sauteed Onions, on Grilled Rye

OTHER FAVORITES 10

Smoked Cure 81 Ham **\$10.95**

German Bologna **\$10.95**

Italian Salami **\$11.95**

Kosher Salami **\$11.95**

B.L.T. **\$9.95**

Grilled Cheese **\$7.95**

Cold Cheese **\$7.95**

Meatloaf **\$10.95**

Braunsweiger **\$10.95**

Egg Salad **\$9.95**

ENTREES 12

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|---|----------------|
| Roasted Turkey Breast | \$18.95 |
| Roasted on the bone for tenderness, then trimmed, and finally carved fresh just for you. Don't forget the gravy. We take the broth from the turkey and cool it so the fat rises to the top and solidifies, then skim it off. What's left is the pure stock that is the foundation of our 99% fat free gravy | |
| Roasted Chicken | \$16.95 |
| Foster Farms fresh quarter chicken seasoned just right and roasted. Leg & thigh? Breast & wing? Your choice | |
| Meatloaf | \$16.95 |
| Homemade meatloaf served in our garlic - mushroom - onion gravy | |
| Roasted Brisket of Beef | \$19.95 |
| Tender brisket slow roasted and carved to order. An East Coast favorite! | |
| BBQ Lamb Shank | \$21.95 |
| Tender New Zealand lamb shank with our homemade BBQ sauce. This one brings our regular customers in from miles away! | |
| Lamb Tenderloin | \$29.95 |
| Charbroiled lamb tenderloins with sauteed onions. Mint jelly on the side | |
| Grilled Lemon Herb Chicken | \$19.95 |
| Fresh Foster Farms chicken filets are marinated in chardonnay, capers, lemon juice, and fresh herbs | |
| New York Steak | \$29.95 |
| USDA choice 10-11 ounce hand trimmed strip loin, char-broiled to perfection. Top it off with Sautéed Mushrooms in Port Wine | |
| Tri-Tip Steak | \$22.95 |
| USDA Choice marinated in red wine, garlic, olive oil, herbs & spices. Char-broiled to order | |
| Grilled Fresh Salmon | \$24.95 |
| Served with butter-lemon-caper sauce or mango salsa (when available) | |
| Filet of Tilapia | \$19.95 |
| Tender tilapia grilled to order with a squeeze of fresh lemon | |
| Grilled Calves Liver & Onions | \$19.95 |
| For those who like this dish, you'll love ours. For those on the fence, we will make you a believer | |

ALL TIME FAVORITES 12

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|--|----------------|
| Knockwurst & Sauerkraut | \$16.95 |
| Two smoked pork & beef sausages served with our homemade sauerkraut | |
| Bratwurst & German Potato Salad | \$16.95 |
| Two grilled pork & veal sausages with herbs accompanied by our hot German potato salad | |
| The German Special | \$18.95 |
| One Knockwurst, one Bratwurst, hot German potato salad, sauerkraut, and red cabbage | |
| Wiener Schnitzel | \$25.95 |
| Breaded veal cutlets w/ lemon wedge (Served with potato pancakes and red cabbage) | |

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|--|--|
| Jaegerschnitzel | \$25.95 |
| Breaded veal cutlet dressed in hunter-mushroom sauce (Served with potato pancakes and red cabbage) | |
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| Stuffed Cabbage | \$18.95 |
| German style cabbage rolls filled with ground sirloin and rice. Simmered and served in our sweet-n-sour cabbage sauce. Your choice of two sides + bread | |
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| Five Cheese Lasagna | \$16.95 |
| Served with your choice of soup or salad | |
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| Meat Lasagna | \$16.95 |
| Served with your choice of soup or salad | |
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| Beef or Cheese Ravioli | \$16.95 |
| Served with your choice of soup or salad | |
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| Spaghetti Marinara with Meatballs | \$14.95 |
| Served with your choice of soup or salad | |
| <hr/> | |
| Veal Parmigiana | \$25.95 |
| Hand-sliced veal top round breaded and flamed. Baked with marinara sauce & melted mozzarella cheese (Served with spaghetti marinara & today's fresh vegetable) | |
| <hr/> | |
| Baked Macaroni & Cheese | AVAILABLE OPTIONS |
| Mmmmmmm! Mmmmmmm!! Made fresh daily with penne pasta and a blend of cheeses, then baked. | \$14.95 |
| Served with your choice of one side | Mac -n- Cheese Served As a Side: \$4.95 |

SAMPLE WEDDING RECEPTION - BUFFET 9

USDA Choice Tri-Tip Carved Tableside

w/ Port & Rosemary Reduction

Filet Breasts of Chicken Piccata

Scallopini, or Chicken Marsala

Fresh Wild Caught Baked Atlantic Salmon

w/ Caper-Citron Glaze (add \$4.50 per guest)

Fettuccini Alfredo or Baked Penne Marinara

Rice Pilaf or Roasted New Potatoes

w/ Garlic, Shallots, and Herbs

Fresh Vegetable

Mixed Baby Green Salad

w/ Balsamic Vinaigrette & Ranch Dressing

Fresh Fruit Platter

Fresh Baked Rolls w/ Butter

PASSED HORS D' OEUVRES 5

Cut & Serve Wedding Cake Provided by You

Lemonade, Infused Water, and Coffee Station

Complete China & Sterling Flatware

Linen Napkins & Buffet Linens

Service Staff

2 Hours Setup, 4-5 Hour Reception, 1 Hour Cleanup

GUESTS MAY CHOOSE ONE OF THE FOLLOWING ENTREES 3

USDA Choice Angus Prime Rib of Beef Au Jus

w/ Creamed Horseradish

Baked Fresh 'Wild Caught' Atlantic Salmon

w/ Citron-Caper Glaze

Fire Roasted Risotto Stuffed Bell Pepper

w/ Roma-Tomato-Chardonnay Broth

ALL ENTREES INCLUDE 4

Fresh Vegetable du Jour

Appropriate Starch Accompaniment

Confetti Baby Greens

w/ Crumbled Gorgonzola Tossed in Herb Vinaigrette

Fresh Baked Rolls & Butter

PASSED HORS D' OEUVRES: PLEASE CHOOSE THREE 5

Cut & Serve Wedding Cake Provided by You

Coffee Service and Water Pitchers at Guest Tables

Complete China & Sterling Flatware

Linens, Linen Napkins & Skirting

Labor (2 Hours Setup, 4-5 Hour Reception, 1 Hour Cleanup)

HOT HORS D' OEUVRE MENU 25

Bourbon - Bacon Wrapped Candied Apple Bites

Tri-Tip Steak Tidbits

Cocktail Smoked Bratwurst & Bockwurst

w/ Bavarian Mustard

Cocktail Meatballs

Chinese Style Eggrolls

Mini Chicken Cordon Bleu France

Cocktail Beef Wellington France

Gromakis

Petite Cheese and Spinach Quiche

Baked Artichoke Heart Truffles

with Garlic Butter

Ginger Rolled Steak Wrapped Around Green Peppers and Scallions

Smoked Chicken-Tequila Quesadillas

Twice Baked New Potato Caps

Teriyaki Chicken Skewers

Baked Phyllo Purses

Filled w/ Brie, Almond, and Pear

Spicy Chicken & Cheese Empanadas

Petite Crab Cakes w/ Aioli

Spanakopita

Risotto Stuffed Mushroom Caps

Italian Sausage, Herb, Cheese Stuffed Mushroom Caps

Baked Asparagus-Asiago Phyllo Crisps

Chile-Lime Salmon Satay

Locally Made Cocktail Italian Sausage

Port Sauteed Portobello & Wild Mushrooms in Puff pastry

Pizza Quiche

COLD HORS D' OEUVRE SELECTION 9

Bruschetta Classica

Hawaiian Bruschetta

Crostini w/ Mixed Olive Tapenade

Vegetable Crudite

w/ Artichoke Aioli

Fresh Seasonal Fruit Platter

Jumbo Chilled Tiger Prawns

w/ Caper Cocktail Sauce

European & California Cheese

w/ Assorted Crackers and Grape Platters

Savory Puff Shells Filled

w/ Chicken or Crab Salad USA

Caprese Skewers
