



Dinner Buffets

GUNTER DELIGHT

Selection of three tray passed hors d' oeuvres

❧ *Salads* ❧

Fresh Mixed Greens with a Sherry Vinaigrette and Honey Dijon
Vinaigrette, Ranch Dressing, Diced Egg and Roma Tomato
Traditional Spinach Salad with Mushrooms
Broccoli Cheddar and Bacon Salad

❧ *Entrees* ❧

(Select 3)

Grilled Peppered NY Petite Steaks
with a Wild Mushroom Sauce
Seared Salmon with a Dill Mustard Sauce
Mini Beef Tenderloin
Halibut Steak
Mini Chicken and Asparagus in Puffy Pastry
(Add an additional \$4.00 per person if 4 entrees are selected)

❧ *Starches* ❧

(Select one starch)

Roasted Yukon Potatoes, Jalapeno Cheddar Mashed Potatoes,
Steamed Fingerling Potatoes with Parsley Butter, Penne Pasta
Primavera, Wild Rice with Almonds

❧ *Vegetables* ❧

(Select two vegetables)

Steamed Broccoli and Carrots, Asparagus with Roasted
Tomatoes, Fresh Vegetable Sauté, Zucchini Pepper Blend,
Gunter's Freshly Baked Rolls with Butter

\$50.00 Per Person

All Buffets include Freshly Brewed Coffee, Decaffeinated Coffee, and Mango Iced Tea

Your catering manager will customize a buffet for your specific tastes upon request.

Minimum of 50 People

Add \$5.00 per Person for Buffets less than 50 People



Hot Hors d'oeuvres



Minimum Order of 50 Pieces required/Items Priced per Piece

Stuffed Shrimp with Poblano Garlic Cream Cheese \$4.00	Scallops Wrapped in Bacon \$4.00
Gulf Miniature Crab Cakes \$4.00	Asparagus in Puff Pastry \$3.50
Mini Beef Wellington \$3.50	Shrimp or Duck Quesadillas \$3.50
Lamb and Artichoke Kabob \$3.50	Szechwan Beef Roll on Bamboo Skewer \$3.50
Mini Baked Potato with Cheese \$3.00	Chicken or Beef Empanadas \$3.00
Brie in Croute \$3.50	
Chicken and Fig Skewer \$3.50	
Baked Spring Rolls with Chili Peanut Sauce \$3.00	
Chicken Flautas with Guacamole Cilantro Sauce \$3.00	
Grilled Chicken Wrapped in Jalapeño and Smoked Bacon \$3.50	
Hawaiian Pineapple Chicken Skewer with Teriyaki Glaze \$3.50	
Filo Pocket Stuffed with choice of Sun -dried Tomato or Mushroom \$3.00	
Mushroom Caps Stuffed with Italian Sausage, Spinach Florentine, or Crabmeat \$3.50	
Bruschetta with Tomato, Mozzarella Cheese, Drizzled with Olive Oil and Basil \$3.00	
Spanakopita, Filo Pocket Stuffed with Spinach & Feta Cheese \$3.00	



Cold Hors d'oeuvres



Minimum Order of 50 Pieces required/Items Priced per Piece

Jumbo Shrimp, Crab Claws or Oysters on the Half Shell
Served on Crushed Ice with Rémoûlade or Cocktail Sauce
\$3.50

Assortment of Gourmet Deviled Eggs with Smoked Salmon and
Caviar and Chives with Boursin Cheese
\$3.50

Baby New Potatoes with a Variety of Stuffing to Include Caviar and
Sour Cream, Sour Cream with Chives and Smoked Salmon Mousse
\$ 3.50

Bruchetta with Tomato, Mozzarella Cheese Drizzled with Olive Oil and Basil
\$3.50

Finger Sandwiches
(Cucumber Water Cress, Chicken, Tuna Salad, Pimento Cheese, or Egg Salad)
\$3.00

Chiffonade of Beef with Creamed Horseradish served on a Crisp Crouton
\$3.00

Tortilla Wrapped Pinwheels Stuffed with Smoked Chicken and Cream Cheese
\$3.25

Tortilla Wrapped Pinwheels Stuffed with Prosciutto and Cream Cheese
\$3.00

Crumbled Feta Cheese with Roasted Bell Peppers on a Pita Triangle
\$3.00

Botana with Chicken and Avocado Cream and Cilantro Garnish
\$3.00

Assorted California Rolls with Wasabi Soy Dipping Sauce
\$3.25

Cherry Tomatoes Stuffed with Crab Salad
\$3.25

Crostini with Black Olive Tapanade
\$3.25

Prosciutto Wrapped Asparagus
\$3.50

Cilantro Lime Shrimp Skewer
\$3.50

Antipasto Skewer with Salami, Cheese Tortellini and an Olive
\$3.00

Tortilla Wrapped Pinwheels Stuffed with Black Beans
\$3.00



Beverage



HOSTED BAR

CASH BAR

Top Shelf Mixed Drinks	\$5.50
Deluxe Mixed Drinks	\$6.00
Imported Beer	\$4.75
Domestic Beer	\$4.50
House Wine by the Glass	\$5.50
Non-Alcoholic Beer	\$4.25
Mineral Waters	\$3.50
Soft Drinks	\$3.50
Cordials	\$7.00

Top Shelf Mixed Drinks	\$6.00
Deluxe Mixed Drinks	\$6.50
Imported Beer	\$5.25
Domestic Beer	\$4.75
House Wine by the Glass	\$6.00
Non-Alcoholic Beer	\$4.50
Mineral Waters	\$3.50
Soft Drinks	\$3.50
Cordials	\$7.50

Fresh Fruit Punch (non-alcoholic)	\$50.00/ Gallon
Sangria Punch Mimosa's	\$240.00/ Gallon

Frozen Margarita	\$240.00/Gallon
Frozen Margarita Machine Rental	\$150.00

Note: Per Gallon Beverage Approx. 16-18 Servings on request for Hosted Bars

A \$75.00 Bartender Fee is applicable on all bars for a 3-hour minimum, \$20.00 per hour for every hour after
 A \$75.00 Cashier Fee is applicable on Cash Bars for a 3-Hour minimum, \$20.00 per hour for every hour after

TOP SHELF

Jack Daniels Black
 Dewars White
 Smirnoff
 Tanqueray
 Jose Cuervo Gold
 Canadian Club
 Bacardi Silver

DELUXE BRANDS

Bourbon - Wild Turkey 101
 Scotch - Chivas Regal
 Vodka - Ketal One
 Gin - Bombay Sapphire
 Tequila - Cuervo 1800
 Blend - Crown Royal
 Rum - Myers Dark 101

CORDIALS

Courvoisier VS
 Amaretto Di Sarrono
 B and B
 Grand Marnier
 Kahlua
 \$2.00 Additional

DOMESTIC BEER

Budweiser
 Bud Light
 Miller Lite
 Coors Light

IMPORTED BEER

Corona
 Dos XX Lager
 Amstel Light
 Shiner Bock

BAR PACKAGES

Priced Per Person, Per Hour

PACKAGE

FIRST HOUR

ADDITIONAL HOURS

Package #1 Top Shelf
 Full bar with Top Shelf Mixed Drinks (excluding cordials)
 Domestic and Imported Beers, House Wines and Soft Drinks

\$13.00 Per Person

\$8.00 Per Person Per Hour

Package #2 Deluxe Brands
 Full bar with Deluxe Mixed Drinks (excluding cordials)
 Domestic and Imported Beers, House Wines and Soft Drinks

\$14.00 Per Person

\$9.00 Per Person Per Hour

Package #3 Wine and Beer and Soft Drinks
 Domestic White and Red Wine, Domestic and
 Imported Beer, Mineral Waters and Soft Drinks

\$ 12.00 Per Person

\$7.00 Per Person Per Hour

Package #4 Beer and Margaritas
 Assorted Domestic Beers and Margaritas on the Rocks,
 Mineral Water and Soft Drinks

\$12.00 Per Person

\$7.00 Per Person Per Hour