

Gumba's Catering – [www.gumbas.com](http://www.gumbas.com) – Tel. 408.737.8384  
Fax. 408.737.8335 – [info@gumbas.com](mailto:info@gumbas.com) – Text 408.835.2144

# GUMBA'S FAMILY-STYLE / BUFFET STYLE MENU




 (GF) Gluten-Free symbol means the dish can be made Gluten-Free by using Gluten-Free Penne Pasta. Gumba's does NOT guarantee against the risk of cross-contamination. When ordering a Gluten-Free dish, please specify Gluten-Free PENNE Pasta.



Vegan dishes are prepared with vegetable ingredients



## VEGAN Entrees & Pastas – 5 portions / 10 portions / 20 portions

-  (GF) Penne (or Spaghetti) with Marinara sauce - \$70 / \$120 / \$200
-  **(GF) Penne Arrabbiata-** Fresh tomatoes, basil, garlic, herbs, and hot red peppers, mixed with spicy marinara - \$80 / \$150 / \$280
-  **(GF) Veggie Lover's Creamy Coconut Penne – velvety and creamy vegan coconut sauce mixed with vegetables, topped with Spinach and basil - \$80 / \$150 / \$280**

## Vegetarian Entrees & Pastas - \$80.00 for 5 people / \$150.00 for 10 people / \$280.00 for 20 people

### **Baked Rigatoni with Eggplant**

**Cheese Ravioli-** Served with either Marinara sauce OR Alfredo sauce

**Cheese Manicotti-** Served with either Marinara sauce, OR Romano sauce

**Eggplant Parmigiana Romana-** Eggplant baked with marinara and mozzarella cheese

**Vegetarian Lasagna-** Sheets of pasta and fresh vegetables baked with marinara and mozzarella cheese

**Rigatoni (or Fettuccine) Alfredo-** Pasta in creamy Alfredo sauce

**Penne (or Rigatoni) with Pesto; or Creamy-Pesto Sauce-** Pasta in home-made basil sauce



**Penne (or Rigatoni) Primavera-** With fresh vegetables, virgin olive oil, garlic, and marinara sauce

**Penne (or Rigatoni) Pomodoro-** Fresh basil, olive oil, fresh sun-dried tomatoes, fresh garlic, and black olives



**Penne (or Rigatoni) Asparagus & Zucchini Primavera**


**Tri-Color Tortellini-** Stuffed with cheese and served with Alfredo sauce

The following Vegetarian dishes can be made Gluten-Free upon request:

-  **(GF) Penne (or Rigatoni) Bistro-** Tossed with fresh tomato, artichoke hearts, garlic, basil, and olive oil
- Spinach Ravioli-** Filled with ricotta cheese and spinach served with either: Marinara sauce OR Romano (Creamy-Marinara) sauce
-  **(GF) Steamed Vegetable Platter-** Sautéed with fresh garlic and extra virgin olive oil over Rigatoni Pasta

## Chicken Pasta Dishes - \$95.00 for 5 people / \$175.00 for 10 people / \$330.00 for 20 people

-  **Rigatoni ala Francisco-** Chicken breast, wild mushrooms sautéed with Alfredo sauce
-  **Rigatoni Chicken Alfredo-** Chicken breast mixed with alfredo sauce

 **Penne Chicken Melanzane-** Chicken & eggplant sautéed with fresh basil, chopped tomatoes, garlic, and extra virgin olive oil

 **Cajun Rigatoni with Chicken breast-** Sautéed with Cajun (Spicy) sauce

**Rigatoni Chicken Primavera-** Chicken breast sautéed with fresh vegetables, & marinara sauce mixed with a touch of cream sauce

**Chicken Parmigiana** – breaded chicken topped with Marinara sauce. Topped with mozzarella cheese & oven-baked. Served over Rigatoni pasta

The following Chicken dishes can be made Gluten-Free upon request:

- ② **(GF) Chicken Cacciatore-** Chicken breast sautéed with fresh vegetables over Rigatoni pasta
- ② **(GF) Chicken Marsala-** Chicken breast sautéed with wild mushrooms and Marsala wine over Rigatoni pasta
- ② **(GF) Chicken Picatta al Lemone-** Breast of chicken sautéed in a lemon-caper sauce over Rigatoni pasta
- ② **(GF) Penne Pesto with Chicken** – Pasta mixed with Pesto (basil-based) sauce. Topped with Grilled Chicken

**Beef and/or Pork Pastas – \$100.00 for 5 people / \$180.00 for 10 people / \$300.00 for 20 people**

  **Cajun Rigatoni Gumbo-** With prawns, chicken, & Louisiana sausage in a Cajun sauce

  **Cajun Rigatoni with Louisiana Sausage-** Mushrooms & onions in a Cajun sauce

**Penne Carbonara-** Pancetta (Italian bacon) in cream-based sauce with peas

**Meat Lasagna**– Homemade beef and pork lasagna

**Ravioli ala Fiorentina-** Meat ravioli served with home-made meat sauce

**Rigatoni with Meatballs-** Two (2) large meatballs per each portion


**Meat Tortellini-** Ring-shaped “belly-button” pasta filled with a delicious blend of ground beef, ricotta, and Romano cheeses. Served with meat sauce

The following dishes can be made Gluten-Free upon request:

- ② **(GF) Rigatoni with Mushroom meat sauce-** Spaghetti with meat sauce and sautéed mushrooms
- ② **(GF) Rigatoni (or Penne) with Meat Sauce** – ground beef and ground pork simmered in a tomato sauce
- ② **(GF) Baked Rigatoni Sicilian Salami-** Imported Salami mixed with Rigatoni pasta, and topped with meat sauce and mozzarella cheese
- ② **(GF) Rigatoni with Italian Sausage-** Rigatoni with Italian sausage

**Seafood Pastas - \$125.00 for 5 people / \$210.00 for 10 people / \$370.00 for 20 people**

 **Penne Scallop Portofino-** Sautéed scallops, mushrooms, & onions in Marinara sauce w/ touch of cream

 **Shrimp Fettuccine (or Penne) Alfredo** - Jumbo prawns & bay shrimp sautéed w/ fresh garlic and shallots in cream sauce

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**Rigatoni Prawns ala Roma-** Served with marinara and mixed with a mushroom-onion sauce

**Rigatoni Seafood** - Scallops, jumbo prawns, & calamari sautéed with a sauce made from mushrooms, onions, tomatoes, and cream tossed with linguine pasta

**Lobster Ravioli-** With an Alfredo sauce with a touch of marinara

**Snow-Crab Ravioli-** With creamy pesto sauce

 **Cajun Rigatoni Prawns** – Jumbo prawns sauteed in a Cajun (Spicy) sauce mixed with mushrooms

 **Cajun Rigatoni Seafood-** Jumbo prawns, scallops, & calamari, sautéed with Cajun (Spicy) sauce

The following Seafood dishes can be made Gluten-Free upon request:

- ② **Rigatoni & Clams-** Manila clams sautéed with garlic in Chardonnay wine sauce
- ② **Rigatoni Pesto with Prawns** – Rigatoni pasta mixed with Pesto (basil-based) sauce & sauteed Prawns
- ② **Penne Bella Luna-** Prawns, broccoli, chopped tomatoes, garlic, and extra-virgin olive oil
- ② **Rigatoni Bordelaise-** Prawns and scallops sautéed in garlic-butter sauce. Mixed with Italian white wine
- ② **Penne Puttanesca-** Garlic, basil, anchovies, chopped tomatoes, capers, and black olives
- ② **Scampi over Penne-** Tiger prawns sautéed with garlic, shallots, & lemon-Chardonnay wine sauce
- ② **Tilapia over Penne Pasta-** Garlic-wine-butter sauce mixed with lemon sauce, capers, & garlic. Over Penne pasta
- ② **Prawns ala Toscana-** Prawns and wild mushrooms sautéed in sherry cream sauce. Served over Rigatoni pasta
- ② **Steamed Shellfish-** Clams and prawns in a garlic butter white wine sauce over Rigatoni pasta

### **VEGETARIAN SALADS - \$60 for 5 people / \$95 for 10 people / \$175 for 20 people**

- Caprese Salad – fresh mozzarella cheese, sliced tomatoes, fresh basil, and roasted garlic. Topped w/ glaze
- Mediterranean Salad – Marinated artichoke hearts, bell peppers, tomatoes, lettuce, olives & feta cheese
- Spinach Salad – Spinach with walnuts, fresh tomatoes, mozzarella cheese, lettuce, & bell peppers

### **Salads with Chicken - \$70.00 for 5 people / \$130.00 for 10 people / \$240.00 for 20 people**

**Barbecued Chicken Salad-** With walnuts and sprinkled with gorgonzola cheese

**Chicken Caesar Salad**

**Cajun Chicken Salad-** Fresh tomato, swiss and mozzarella cheese, topped with Cajun chicken breast

**Caribbean Chicken Salad-** Chicken breast, romaine lettuce, Dole pineapple chunks

**Spinach Salad with Chicken-** Spinach salad and marinated chicken breast

### **APPETIZERS (FAMILY-STYLE TRAYS)**

	<u><b>For 5</b></u>	<u><b>For 10</b></u>	<u><b>For 20</b></u>
<b>Garlic Bread</b>	\$15	\$28	\$52

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**House Salad** (lettuce, tomato, red cabbage, & carrots) w/ side of \$25 \$42 \$80

Italian & Ranch dressings

**Caesar Salad** (lettuce, parmesan cheese, croutons, & dressing) \$25 \$42 \$80

**Chicken Wings (Spicy or BBQ)**– 25 wings for \$35

**Large Meatballs**– 10 Meatballs for \$40; or 20 Meatballs for \$70

**Italian Sausage**– 10 Italian Sausages for \$40; or 20 Sausages for \$70

**Mozzarella Cheese sticks**– 20 Cheese Sticks for \$25; or 40 Cheese Sticks for \$45

**Gumba's Terms and Conditions:**

- We require 2-day advance notification for most orders catering order
- Gumba's accepts cash, credit card, check, Apple Pay, and Google Pay.
- **Payment Terms:** 50% deposit required for catering order payment due 2 days before event
- **CATERING SERVICES:** DROP-OFF AND SET-UP ONLY \$50; FULL-CATERING AND FULL-SERVICE = \$50 (FOR SET-UP AND CLEAN-UP) + \$50 PER EACH HOUR FOR EVERY 50 GUESTS.
- **ONE-HOUR FULL CATERING AND FULL SERVICE = \$100**
- **TWO-HOUR FULL CATERING AND FULL SERVICE = \$150**
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