



all dishes are family style, reheating instructions provided

CATERING MENU SUMMER 2022

SNACKS

PIMENTO CHEESE DIP

aged cheddar, jalapeño, pimento, dip only
SERVES 10-12 / 60

CASTELVETRANO OLIVE DIP

olives, Manchego, olive oil, jalapeño, dip only
SERVES 10-12 / 60

HOUSEMADE FOCACCIA

focaccia, sea salt
SERVES 10-12 / 60

FRENCH BAGUETTE \$5

MAC & CHEESE

*smoked cheddar, mozzarella, white american,
breadcrumbs*
SERVES 10-12 / 90

PAPPARDELLE BOLOGNESE

beef, pork, cream, tomato, parmesan
SERVES 10-12 / 115

SALADS

PEACH BURRATA

peaches, arugula, balsamic
SERVES 10-12 / 85

GATHER WEDGE SALAD

*Iceberg, Neukse lardon, house ranch, blue
cheese, breadcrumbs*
SERVES 10-12 / 72

CHEESE

CHEESE & CHARCUTERIE PLATE

assortment of lovely cheese & charcuterie
SERVES 6-8 / 125

MAINS

HALF ROAST CHICKEN

amish chicken, au jus
SERVES 10-12 / 125

HERB CRUSTED SALMON

organic salmon, dijonnaise, herbs, lemon
SERVES 10-12 / 125

SIDES

HAND CUT FRIES

salt & pepper
SERVES 10-12 / 40

CRISPY SMASHED POTATOES

garlic, herbs
SERVES 10-12 / 70

ROASTED VEGETABLE PLATE

seasonal roasted vegetables
SERVES 6-8 / 60

FRIED CHICKEN SANDWICH

brioche, siracha aioli, jalapeño slaw, cilantro
SERVES 6 / 72 OR SERVES 12 / 144

ROASTED VEG GRAIN BOWL

*granor beans, forbidden rice, roasted veg,
avocado crema*
SERVES 10-12 / 110

All prices and offerings subject to change.

Confirmed orders are available to pick up at 5pm on date requested.

All catering order will be subject to a 22% service charge.

To order, please email us at catering@gatherallday.com