



all dishes are family style, reheating instructions provided

CATERING MENU FALL 2022

SNACKS

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

MARINATED BEET SALAD
Dill, goat cheese, za'atar, pear, arugula (GF)
SERVES 10-12 / 80

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 (GF)
SERVES 10-12 / 125

WALNUT CRUSTED WHITEFISH
*Superior whitefish, cornmeal & walnut crust,
herb caper butter (GF)*
SERVES 10-12 / 125

SIDES

HAND CUT FRIES
salt & pepper (GF)
SERVES 10-12 / 40

CRISPY SMASHED
POTATOES
garlic, herbs (GF)
SERVES 10-12 / 70

ROASTED VEGETABLE PLATE
seasonal roasted vegetables (GF)
SERVES 6-8 / 60

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

HARVEST GRAIN BOWL
*sweet potatoes, cauliflower, brussel sprouts,
black rice, farro, granor beans, tzatziki*
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