



all dishes are family style, reheating instructions provided

CATERING MENU

SNACKS

CASTELVETRANO OLIVE DIP
*olives, Manchego, olive oil, jalapeño,
housemade chip*
SERVES 6-8 / 60

HOUSEMADE FOCACCIA
focaccia, sea salt
SERVES 10-12 / 60

PIMENTO CHEESE DIP
*Aged cheddar, jalapeño, pimento,
housemade chips*
SERVES 6-8 / 60

MAC & CHEESE
*smoked cheddar, mozzarella, white american,
breadcrumbs*
SERVES 10-12 / 130

PAPPARDELLE BOLOGNESE
beef, pork, cream, tomato, parmesan
SERVES 6-8 / 110

SALADS

CURRIED CARROT SALAD
Baby kale, turmeric, citrus, pistachio, goat cheese
SERVES 6 -8 / 100

ARUGULA & RADICCHIO SALAD
*Shaved fennel, fried capers, lemon
vinaigrette, parmesan*
SERVES 6-8 / 85

FRENCH BAGUETTE 5

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 / 150

BLACK SEA BASS
*seared sea bass, pistachio chimichurri,
chickpea salad*
SERVES 6-8 / 180

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 / 64

FRIED CHICKEN SANDWICH
brioche, siracha aioli, jalapeño slaw, cilantro
SERVES 6 / 100

HARVEST GRAIN BOWL
*sweet potatoes, cauliflower, brussel sprouts,
black rice, farro, beans, tzatziki*
SERVES 6-8 / 120

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