



*all dishes are family style, reheating instructions provided
please order at least 48 hours in advance*

CATERING MENU

SNACKS

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

STREET CORN SALSA
*Charred sweet corn, cotija cheese, roasted peppers,
jalapeno, red onion, mayonnaise
housemade chip*
SERVES 6-8 / 60

FRENCH BAGUETTE 5

GRILLED SHRIMP & MANGO SALSA
Marinated gulf shrimp, adobo, mango salsa
SERVES 6-8 / 135

MUSHROOM & PESTO RISOTTO
*Arborio rice, goat cheese, cremini mushroom, pesto,
asparagus, cream, walnut, parmesan*
SERVES 6-8 / 120

STARTER

GATHER WEDGE SALAD
*Iceberg lettuce, blue cheese, house ranch, bacon
lardon, cherry tomato, bread crumbs*
SERVES 6 -8 / 72

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

MAINS

HALF ROAST CHICKEN
amish chicken, au jus (GF)
SERVES 6-8 / 100

HERB CRUSTED SALMON
*Wild caught salmon, parsley, scallions,
dill, dijon*
SERVES 6-8 / 120

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

CARRIBEAN GRAIN BOWL
*Basmati rice, Granor beans, yucca, nopales,
sweet potato, plantain, coconut, mango salsa*
SERVES 6-8 / 120

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

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