



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

CATERING MENU

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

ARUGULA RADICCHIO SALAD

Arugula, Radicchio, fried capers, Lemon

Vinaigrette

SERVES 6-8 / 75

MAINS

HALF ROAST CHICKEN

amish chicken, au jus (GF)

SERVES 6-8 / 130

PISTACHIO HALIBUT CAPONATTA

Wild caught Halibut, panko, pistachio,

eggplant, olive, caper, tomato

SERVES 6-8 / 200

SIDES

HAND CUT FRIES

salt & pepper (GF)

SERVES 10-12 / 40

CRISPY SMASHED POTATOES

garlic, herbs (GF)

SERVES 10-12 / 70

ROASTED VEGETABLE PLATTTER

seasonal roasted vegetables (GF)

SERVES 6-8 / 64

SNACKS

CASTELVETRANO OLIVE DIP

olives, Manchego, olive oil, jalapeño,

housemade chip

SERVES 6-8 / 60

MARINATED BEET PANZANELLA

Marinated beets, dill, goat cheese,

walnut, balsamic

SERVES 6-8 / 90

FRENCH BAGUETTE 5

PORCK CHOP CASSOULET

French bone in pork chop, Granor beans, bacon,

prosciutto, apple/fennel slaw / 30

SERVES 6-8 / 130

BUTTERNUT SQUASH & MUSHROOM RISOTTO

Arborio rice, butternut squash, goat cheese, cremini

mushroom, basil, cream, walnut, parmesan

SERVES 6-8 / 120

FRIED CHICKEN SANDWICH

brioche, siracha aioli, jalapeño slaw, cilantro

SERVES 6 / 80

HARVEST GRAIN BOWL

Cauliflower, brussel, squash, black rice,

beans, pepita, cilantro lime crema

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 20% service charge.

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