

# Gather55

NOURISH · CONNECT · GIVE

## Catering Menu



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## Takeout Catering

### Salads

**½ Tray \$30 | Full Tray \$60**

- Kale Caesar Salad w Chickpea Croutons
- Classic Chopped Romaine Caesar Salad w Garlic Croutons
- Greek Pasta Salad
- German Potato Salad
- Tossed Garden Salad w Two Dressings
- Caprese Salad (*Fresh Mozzarella, Tomato & Basil*) | **\$45/\$90**

### Mains

- Chicken Marsala **½ \$75 / Full \$150**
- Chicken Piccata **\$75/\$150**
- Tuscan Chicken **\$75/\$150**
- Grilled Teriyaki Chicken **\$75/\$150**
- Pan-Seared Salmon w Lemon Beurre Blanc **\$90/\$200**
- Stuffed Flounder w Lemon Sauce **\$85/\$175**
- Pork Milanese **\$80/\$160**
- Herb-Crusted Pork Medallions w Gravy **\$80/\$160**
- Flank Steak w Mushrooms **\$90 /\$180**

**½ Tray - Serves 15 people  
Full Tray - Serves 30 people**

### Sides

**½ Tray \$40 | Full Tray \$80**

- Rice Pilaf
- Jasmine Rice
- Garlic Mashed Potatoes
- Roasted Rosemary-Garlic Red Potatoes
- Tri-Color Tortellini or Pasta (*Choice of Marinara, Alfredo, Pesto Cream, or Vodka Sauce*)
- Steamed Broccoli w Olive Oil & Garlic
- Sautéed Vegetable Medley
- Green Beans w Olive Oil & Garlic

### Dessert Platters | \$3pp

- Assorted Brownies & Blondies
- Fresh Baked Cookies
- Cannoli
- Assorted Pies and Cakes



## Breakfast & Lunch Offerings

minimum of  
15 people

### Continental I \$12pp

#### Baked Goods Platter

Assorted Pastries, Muffins, Croissants, and Bagels

*Served with fruit preserves, butter, and cream cheese*

#### Seasonal Fruit Platter

Substitute Yogurt Parfaits I +\$3pp

#### Drink Station

Coffee, Tea, and Assorted Fruit Juices

#### Breakfast Sandwiches I +\$5pp

Sausage Egg & Cheese, Bacon Egg & Cheese

### Hot Breakfast Buffet I \$19pp

#### Scrambled Eggs

#### Bacon & Sausage

#### Breakfast Potatoes

#### Baked Goods Platter

Assorted Pastries, Muffins, Croissants, Bagels

*Served with fruit preserves, butter, and cream cheese*

#### Drink Station

Coffee, Tea, and Assorted Fruit Juices

#### Midday Break Station I +\$7.50pp

whole fruit, energy bars, bottled water

### Boxed Lunch or Platter I \$16pp

#### Sandwich & Wrap Choices

Turkey, Ham, Italian Combo, Roast Beef, Grilled Vegetable & Hummus (v), Tuna, Chicken Salad

Served with chips, seasonal fruit, fresh baked cookie, and your choice of water or soda.

***\*ask us about our custom lunch offerings\****



## Dinner Offerings

minimum of 20 people

### Buffet I \$45pp

Fresh Baked Bread  
Choice of Salad  
Choice of 2 Entrees  
Additional Entree I +\$5pp  
Choice of Dessert  
Beverage Station  
Coffee, Tea, Soda, and Water

### Plated I \$50pp

Fresh Baked Bread  
Choice of Salad  
Choice of 3 Entrees  
Choice of Dessert  
Beverage Station  
Coffee, Tea, Soda, and Water

### Passed Hors D'oeuvres

**Tomato & Fresh Mozzarella**  
Crostini I +\$3 per piece  
**Mini Crab Cake I +\$4 per piece**  
spicy remoulade  
**Chicken Skewer I +\$3 per piece**  
sweet chili beurre blanc  
**Yucca Rellenos I +\$4 per piece**  
yucca, herbed cheese, aji verde  
sauce



*Customizable packages are available upon request. Beer & Wine Service is available for an additional fee, all packages do not include our 20% service charge and sales tax.*

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## Salads

### Kale Caesar Salad

parmesan, lemon, crispy garbanzos

### G55 Chopped Salad

gorgonzola, red pepper flake, chopped vegetables, avocado, lemon olive oil vinaigrette

### Mixed Green Salad (vg)

tomato, cucumber, Kalamata olive, carrot, balsamic vinaigrette

## Desserts

### Cannoli

sweet ricotta, chocolate chip

### Crème Brûlée

vanilla, custard

### Cheesecake

strawberry, graham cracker

### Flourless Chocolate Torte

bourbon, orange, crème fraiche, black pepper

### Assorted Dessert Station I +\$5pp

Can't decide? Includes a little bit of everything.

## Entrees

### Chicken Piccata

lemon, capers, white wine

### Pork Chop Milanese

arugula, parmesan, lemon beurre blanc

### Stuffed Eggplant & Kale (vg)

vaudavan beans, tomato agrodulce, fregola

### Pasta Bolognese

rigatoni, beef, pork, ricotta

### Lomo Saltado

stir fried beef, crispy potatoes, tomato, red onion, white rice

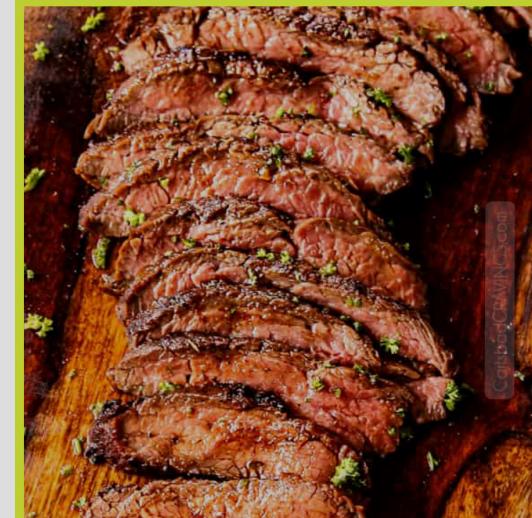
### Pan Seared Salmon I +\$8pp

### Flank Steak I +\$10pp

wild mushroom demi glace, roasted vegetable and potato

### Stuffed Sole I +\$6pp

crab meat stuffing, lemon white wine



## Assorted Stations

minimum of 20 people

*\*stations are only available as additions for customized menu packages\**

### Fruit, Assorted Cheese, and Vegetable Table | \$15pp

Assorted cheese and crackers, sliced seasonal fruit, sliced vegetables and assorted dips

### Antipasto | \$21pp

Assorted Italian meats and cheeses, Italian roasted vegetables and olives

### New England Raw Bar | \$MP

Choice of oysters, clams, shrimp cocktail

### Chef Manned Carving Station | Call for Pricing

Choice of Roast Beef, Ham, or Turkey

Served with Roasted Potatoes, Vegetables, & Gravy

Add Garden or Caesar Salad | +\$10pp

### Pasta Station | Call for Pricing

Add Garden or Caesar Salad | +\$10pp

### Assorted Dessert Station | \$10pp

