

Gather55

N O U R I S H • C O N N E C T • G I V E

Catering Menu

Revised September 2026



Gather55

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 - ½ Tray \$75 / Full Tray \$150

Chicken Marsala
Chicken Piccata
Tuscan Chicken
Grilled Teriyaki Chicken
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 | \$5pp

Choice of:
Assorted Brownies & Blondies OR
Fresh Baked Cookies OR
Cannolis



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Breakfast & Lunch Offerings minimum of 15 people

Continental Breakfast | \$14pp

Baked Goods Platter

Assorted Pastries, Muffins, Croissants, Bagels. *Served with fruit preserves, butter, and cream cheese*

Seasonal Fruit Platter

Substitute Yogurt Parfaits | +\$3pp

Drink Station

Coffee, Tea, and Assorted Fruit Juices

Breakfast Sandwiches | +\$5pp

Sausage Egg & Cheese, Bacon Egg & Cheese

Hot Breakfast Buffet | \$24pp

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 | +\$7.50pp

whole fruit, energy bars, bottled water

Boxed Lunch or Platter | \$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



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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 2 Sides
1 Starch, 1 Vegetable
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

Plated I \$50pp

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

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 Brulee

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

Tomato Basil Pasta (vg)

tomato, basil, garlic, parmesan
Available with Gluten-Free Pasta

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



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Assorted Stations minimum of 20 people

stations are only available as additions for customized menu packages

Fruit, Assorted Cheese, and Vegetable Table I \$15pp

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

Antipasto I \$21pp

Assorted Italian meats and cheeses, Italian roasted vegetables and olives

New England Raw Bar I \$MP

Choice of oysters, clams, shrimp cocktail

Chef Manned Carving Station I Call for Pricing

Choice of Roast Beef, Ham, or Turkey
Served with Roasted Potatoes, Vegetables, & Gravy
Add Garden or Caesar Salad I +\$10pp

Pasta Station I Call for Pricing

Add Garden or Caesar Salad I +\$10pp

Assorted Dessert Station I \$10pp

