



CATERING MENU

139 N Broadway
Green Bay, WI 54303
920.544.8170



ABOUT THE MENU

Led by Chef Jyll Everman, Gather's catering team is committed to providing an unforgettable culinary experience that will captivate you and your guests. From fresh, ingredient-driven appetizers and an inspired spin on traditional recipes, to interactive food stations and customizable menus, the Gather culinary team brings thoughtfulness, creativity, and seasonality to the table to create an experience that we delight your palate, and leave you and your guests with the ultimate in 'beyond the banquet' entertaining!

Ease your mind - and your to-do list - with Gather's talented team of experts. You and your guests will have a delicious dining experience that will delight the palate and leave talking about the food! At Gather, the food is matched only by the warmth, care, and service provided by our whole team. From the moment you walk through the doors, until the very last table has cleared, Gather will be with you, every step of the way.

BREAKFAST

Pricing is per person.

From easy grab-and-go, house-made pastries, full breakfast buffets or interactive brunch stations, let the Gather team start your day in a delicious and memorable way! Breakfast menu includes coffee, juice, milk and tea.

Vegetarian **V** | Vegan **^** | Gluten Free *****

1 STATIONS

Avocado Toast Station - \$8

Smoked Salmon, Tomato, Bacon, Eggs, Salsa, Feta, Chickpeas, Radish, Pickled Onion

Granola Parfait Station - \$6

Assorted Yogurts, Fresh Fruit, Granola, Gluten Free Granola, Chocolate, Honey, Coconut ***^**

Biscuit Bar - \$7

Buttermilk Biscuits, Assorted Jams, Herb Butter, Honey Butter, Nutella, Apple Butter **V**

Breakfast Taco Station - \$10

(Interactive | Chef attending to build tacos to order) Chorizo, Bacon, Eggs, Assorted Cheeses, Crispy Potatoes, Black Beans, Salsa

Mezzaluna Station - \$6

(Interactive | Chef attending to chop custom salads.) Fresh Salad Greens, Assorted Vegetables, Assorted Cheeses, Nuts, Custom Vinaigrettes **V***

Interactive stations require a \$100 Chef on Site fee.

2 BUFFET

Continental Breakfast - \$15

Fresh Fruit Platter **or** Skewers, Granola-Yogurt-Berry Parfait **or** Chai Almond Oatmeal, Assorted Pastries, Coffee & Juice **V**

Classic Breakfast - \$18

Fresh Fruit Platter, Granola-Yogurt-Berry Parfait, Applewood Smoked Bacon **or** Maple Glazed Sausage, Herb Roasted Potatoes, Classic Scrambled Eggs, Assorted Pastries, Coffee & Juice

Gather Breakfast - \$22

Fresh Fruit Platter, Granola-Yogurt-Berry Parfait, Maple Glazed Sausage, Applewood Smoked Bacon, Classic **or** Denver Scrambled Eggs, Herb Roasted Potatoes, Warm Ham & Cheese Breakfast Sliders, Apple Walnut Baked French Toast

LUNCH

Pricing is per person.

Let Gather's fresh lunch menu inspire you with their variety of dishes, sure to please every guest. **All Entrees come with a salad. All sandwiches and tacos are served with Kettle Chips & Caramelized French Onion Dip.**

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1 SALAD

Classic Caesar - House Croutons, Shaved Parmesan

Mixed Baby Greens - Shaved Vegetables, Balsamic Vinaigrette **V^***

2 ENTREE

California Chicken Club - \$20
Bacon, Avocado, Sriracha Aioli

Turkey Panini - \$18
Pesto Aioli, Tomato, White Cheddar

Chicken Caesar Wrap - \$18
Shaved Parmesan, Spinach Tortilla

BLT - \$18
Applewood Bacon, Garlic Aioli, Country Bread

Gather Burger - \$22
Smoked Gouda, Tomato, Chipotle Mayo

Shrimp Po'Boy Street Tacos - \$24
Cajun Remoulade, Pepper Relish

BBQ Pulled Pork - \$20
Sriracha Slaw, Brioche Bun

Fresh Fish Tacos - \$20
Tomato, Creamy Cilantro Slaw *****

Cavatapi - \$20
Pesto, Sundried Tomato, Artichokes **V**




Farro - \$20
Roasted Vegetables, Shaved Parmesan, Balsamic Vinaigrette **V**

Grilled Cheese - \$15
Heirloom Tomato, Pesto **V**

APPETIZER


Pricing is per person.


Our kitchen team is ready to craft delicious, recognizable appetizers with a modern twist. Don't see a favorite? Contact us to customize your event to feature your favorite flavors!


Vegetarian  | Vegan  | Gluten Free 



STATIONARY \$2

Artisan Cheese & Fruit Platter 

Assorted Crudités with Lemon Dill Dipping Sauce 

Spinach Artichoke Dip with Tortilla Chips 

Classic Hummus - Mediterranean Garnish Pita Chips 



SEAFOOD \$MP (Est. \$7-\$10)

Crab Cakes - Harissa Aioli

Shrimp Cocktail Shooters - Bloody Mary Sauce*

Seared Scallop - Corn Pudding, Micros

Shrimp and Grits Shooters - Bacon, Pepper Relish*

Shrimp Po'Boy Sliders - Cajun Remoulade



MEAT \$7

Pulled Pork Street Taco - Pineapple Slaw

Filet Mignon Crostini - Gorgonzola Cream, Chimichurri

Burger Sliders - Caramelized Shallots, Secret Sauce

Chicken Flatbread - Pistachio Pesto, Sun Dried Tomato


Steak Flatbread - Roasted Corn, Caramelized Onions, Arugula


Meatball Sliders - Spicy Marinara, Provolone


Spanish Chicken Wontons - Soffrito, Avocado Creme





VEGETARIAN \$6

Caprese Skewers - Spinach Tortellini, Balsamic Reduction 

Wild Mushroom Turnovers - Gruyere Cheese 

Caprese Flatbread - Fresh Mozzarella, Basil 

Crostini - Red Wine Poached Pears, Creamy Gorgonzola 

Melted Tomato Bruschetta - Pesto Ricotta 

DINNER

Pricing is per person.

From fresh seafood to local vegetables, Gather's Dinner experience is a delicious way to impress guests with restaurant quality dishes, warm service and customizable menu. **Entrees include Salad, Fresh Bread, Butter, Milk and Coffee.**

Vegetarian **V** | Vegan **^** | Gluten Free *****

1 SALAD

Classic Caesar - House Croutons, Shaved Parmesan

Mixed Baby Greens - Shaved Vegetables, Balsamic Vinaigrette **V^***

2 ENTREE

Herb Roasted Chicken - \$20
Roasted Baby Potatoes, Spiced Carrots *****

Cabernet Braised Short Ribs - \$35
Goat Cheese Mashed Potatoes, Seasonal Vegetable *****

Filet Mignon - \$45
Roasted Garlic Mashed Potatoes, Seared Green Beans, Garlic-Herb Butter *****

Roasted Salmon - \$MP
Green Beans, Mushrooms, Baby Potato, Creamy Citrus Dill Sauce *****

Tuscan Shrimp - \$MP
Sun Dried Tomatoes, Spinach, Parmesan Polenta *****

Diver Scallops - \$MP
Corn Pudding, Roasted Asparagus

Surf & Turf - \$MP
Grilled Hanger Steak, Shrimp Scampi, Parmesan Roasted Potatoes, Seasonal Vegetable *****

Cavatapi Pasta - \$20
3 Cheeses, Seasonal Vegetable **V**

Butternut Squash Lasagna - \$20
Ricotta, Spinach, Sage **V**

DESSERT

Pricing is per piece.

We highly recommend finishing your meal with one of our creative and indulgent desserts, created by our Pastry Chef Maddy Meyer. Don't see your favorite dessert listed? Contact us for a consultation!

Gluten Free *

1 PLATED

Flourless Chocolate Cake - \$7
Whipped Cream, Fresh Berries *

Cheesecake - \$7
Dulce de Leche, Sea Salt, Toffee Praline

Fresh Berry Tart - \$7
Pastry Cream, Mint

Almond Torte - \$7
Lemon Cream, Toasted Almonds, Pear Compote

2 ASSORTED

Seasonal Macarons - \$2

Lemon Poppyseed, Salted Caramel, Honey White Chocolate Orange, Pistachio, Chocolate Espresso, Raspberry Cream, Double Chocolate Brownie, Strawberry Champagne, Lavender Coconut or Birthday Cake * (Birthday Cake is not gluten free)

Mini Pie Shooters - \$1.75

Pumpkin Ganache Pie, Pecan Caramel Chess Pie or French Silk Pie (Can be made gluten free upon request. *)

Panna Cotta Shooter - \$1.75

Toasted Sesame with Honey, Coconut with Hazelnuts, Buttermilk with Cherry Compote or Dark Chocolate with Kahlua

Cookies & Brownies - \$1.25

Chocolate Chunk, Pecan Chocolate Chip, Sugar Cookie, Snickerdoodle, or Triple Fudge Brownies

Assorted Muffins - \$1.25

Chocolate Chip, Blueberry Streusel, Apple Cinnamon or Banana Nut

Assorted Loaf Breads - \$7/loaf

Banana Nut, Lemon Pound, Orange Olive Oil

Mini Biscuits - \$1

Buttermilk or Cheddar-Chive

Mini Scones - \$1

Chocolate Chip or Lemon Poppyseed

CAKES & CUPCAKES

All cakes & cupcakes can be made
Gluten Free upon request.

Cakes - Start at \$60 and increase based
on size and complexity.

Regular Cupcakes - \$2 per

Mini Cupcakes - \$1 per

1

CREATE YOUR OWN

Cake & Cupcake Flavor

Chocolate, Vanilla, Funfetti, Chocolate
Chip

Fillings

Lemon Curd, Chocolate Ganache,
White Chocolate Ganache, Strawberry
Jam, Raspberry Jam, Blueberry Jam,
Salted Caramel, Whipped Cream,
Fresh Berries

Buttercream Frosting Flavors

Vanilla, Chocolate, Cream Cheese,
Coffee, Peanut Butter, Cake Batter,
Cookie Butter, Cookies & Cream,
Raspberry, Almond, Lemon

Alternative Toppings

Toasted Meringue, Cookie Dough,
Toasted Marshmallow, Whipped
Cream, Whipped Ganache, Brownie
"Batter"

2

SIGNATURE FLAVORS

Almond Raspberry

Almond Cake, Raspberry Jam, Toast-
ed Almonds, Vanilla Buttercream

Carrot Cake

Apricot Preserve Filling, Nuts Added
Upon Request

Banana Nut

Banana Walnut Cake, Chocolate Ga-
nache, Peanut Butter Buttercream

Lemon Poppyseed

Vanilla Lemon Zest Buttercream

Strawberry Shortcake

Vanilla Cake, Strawberry Jam,
Whipped Cream

Milk and Cookies

Chocolate Chip Cake, Chocolate Ga-
nache, Vanilla Buttercream

Chocolate Almond

Chocolate Cake, Toasted Almonds,
Chocolate Almond Buttercream

Snickerdoodle

Cinnamon Swirl Cake, Cinna-
mon-Brown Sugar Syrup, Vanilla But-
tercream

German Chocolate

Chocolate Cake, Toasted Coconut
Pecan Caramel, Chocolate Butter-
cream

Triple Chocolate

Chocolate Cake, Chocolate Ganache,
Chocolate Buttercream

CULINARY EXPERIENCES

1 **APPETIZER EXPERIENCE** For Any Guest Count

Experience all of your favorite flavors through an assortment of our passed and stationary appetizers. Gather's culinary team has created miniature versions of favorite dishes, elevating any event into a culinary experience!

Pricing depends on the appetizers selected. Please see the Appetizer menu.

2 **5 COURSE WINE DINNER** For 10-40 Guests

Gather's 5 Course Wine Dinner is the ultimate culinary experience and a unique and memorable way to treat your guests. Our very own Chef Jyll Everman will work with your events host to create a customized, coursed-out dinner, complete with hand picked wine pairings that will be sure to impress.

Dinner starts at \$100 per person, depending on date and menu chosen.

3 **INTERACTIVE COOKING CLASS** For 10-60 Guests

Gather's Interactive Cooking Classes are entertaining, approachable, and a sure way to create a fun experience your guests will remember. Select a menu and get hands on in the kitchen where you will learn how to prep and cook an amazing meal that's later enjoyed around a community table. Class includes 1 glass of wine during your meal.

Cooking Class Rental and Chef start at \$800, menus start at \$40 per person.



FAQ

If I wanted a customized menu experience, what are my next steps?

Chef Jyll loves to design custom menus to “personalize” your event. Schedule a consultation with her at jyll@gatheronbroadway.com

Will I be able to taste the food before I make menu decisions regarding my wedding?

Yes, Gather hosts quarterly food tastings for all booked weddings 6 months before their wedding.

Do you offer late-night food?

Absolutely! We have a limited late-night menu for suggestions, but the Gather team loves to customize this part of your event, leaving a lasting impression on your guests.

Is there an outside catering fee if I decide to bring in my own catering?

Yes, it is 12% of the total catering bill. Signage must be provided to let guests know who is providing the catering. The outside catering fee is not required for late-night or desserts.

Do you serve family-style?

We do not offer family-style at this time.

Do you offer buffet service?

We offer a buffet service for breakfast and lunch.

Does Gather cater outside of the building?

Gather does not currently cater outside of the building, but contact Chef Jyll for private parties.

Does Gather provide wedding cakes?

Gather catering offers an extensive dessert menu, including wedding cakes. Once booked, our pastry chef, Maddy Meyer, will work with you to create your dessert vision.