



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 *****

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 - \$10

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

Breakfast Taco Station - \$10

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

Mezzaluna Station **V*** - \$6

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

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

BUFFETS

Continental Breakfast **V** - \$15

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

Classic Breakfast - \$20

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 - \$28

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**V^*** - Shaved Vegetables, Balsamic Vinaigrette

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

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

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

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

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)

Shrimp Beignets - Old Bay 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

Prosciutto Flatbread - Caramelized Onions, Parmesan, Arugula, Hot Honey

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.**

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1 SALAD

Classic Caesar - House Croutons, Shaved Parmesan

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

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

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

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

LATE NIGHT

Pricing is per person.

Leave a lasting impression on your guests with one final bite. Choose from our delicious late-night options or talk to our culinary team about customizing your own.

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EVERYTHING ELSE

Vegetarian Egg Rolls**V** - \$3

Pork or Chicken Egg Rolls - \$4

Chips, Salsa, & Guacamole**^*** - \$4

Fried Mac and Cheese**V** - \$4

Bavarian Pretzels or Pretzel Bites**V** - \$5 Honey Mustard, Caramel, Nacho Cheese

Pulled Pork Sliders - \$6 Comes with coleslaw.

Street Tacos* - \$6.50 Corn or Flour Tortillas, Ground Beef, Cheddar Cheese, Sour Cream, Salsa, Onions, Cilantro

Taste of WI - \$6.50 Cheesecurds and Brat Sliders, Ketchup, Mayo, Brown Mustard, and Sauerkraut

Flatbreads - \$7 Caprese Flatbread **V**, Sausage, and Pepperoni, BBQ Pulled Pork, Chicken Pesto

BARS

Popcorn**V*** - \$2.50 Buttered Popcorn, Kettle Corn, White Cheddar

French Fry**V*** - \$4 Shoestring Fries, Ranch, Ketchup, Mayo, Barbecue, and Nacho Cheese

Cereal**V** - \$4 Five of your favorite cereals and assorted milk.

Snack**V** - \$5 Assorted Popcorns, Pretzels, Chips, and Trail Mix

Mashed Potato* - \$5 Garlic Mashed Potatoes, Sour Cream, Cheddar Cheese, Green Onions, Bacon, Whipped Butter

PB & J**V** - \$5 Peanut Butter, Almond Butter, Cashew Butter, Assorted Jellies, Nutella, and Marshmallow Fluff

Nacho**V*** - \$5 Tortilla Chips, Lettuce, Sour Cream, Salsa, Refried Beans, Nacho Cheese, Jalapeños (Add Ground Beef For \$1.50)

Poutine - \$7 Shoestring Fries, Cheese Curds, Brown Gravy

Pancake**V** - \$7 Buttermilk Pancakes, Whipped Butter, Chocolate Chips, Maple Syrup, Whipped Cream, and Fresh Berries

Chicken Tender - \$9 Breaded Chicken Tenders, Shoestring French Fries, Ketchup, Ranch, Honey Mustard, and Barbecue

Biscuit - \$10 Buttermilk Biscuits, Assorted Jams, Herb Butter, Honey Butter, Nutella**V**, Sausage Gravy

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 *

PLATED

Flourless Chocolate Cake* - \$7

Whipped Cream, Fresh Berries

Salted Caramel 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

ASSORTED

Seasonal Macarons* - \$2

Lemon Poppyseed, Salted Caramel, Pistachio, Chocolate Espresso, Raspberry Cream, Double Chocolate Brownie Blueberry Cheesecake, S'mores, Churro, Pumpkin Cheesecake, 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, Molasses, Gingersnap, Pecan Chocolate Chip, Sugar Cookie, Snickerdoodle, Funfetti Blondies, Peanut Butter Swirl Brownies, 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.

Only Regular sized cupcakes can be filled.

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

Sheet Cake - \$3 per serving

Regular Cupcakes - \$2 per

Mini Cupcakes - \$1 per

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
Raspberry, Almond, Lemon

Alternative Toppings

Toasted Meringue, Cookie Dough,
Toasted Marshmallow, Whipped
Cream

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
Ganache, Peanut Butter Buttercream

Lemon Poppyseed

Lemon Poppy Seed Cake, Lemon
Curd, Vanilla Lemon Zest
Buttercream

Strawberry Shortcake

Vanilla Cake, Strawberry Jam,
Whipped Cream

Milk and Cookies

Chocolate Chip Cake, Chocolate
Ganache, Vanilla Buttercream

Chocolate Almond

Chocolate Cake, Toasted Almonds,
Chocolate Almond Buttercream

Snickerdoodle

Cinnamon Swirl Cake,
Cinnamon-Brown Sugar Syrup, Vanilla
Buttercream

German Chocolate

Chocolate Cake, Toasted Coconut
Pecan Caramel, Chocolate
Buttercream

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 roughly 6 months before their wedding.

Do I need to have appetizers at my event?

While you are not required to have appetizers, our catering team highly recommends choosing one to three appetizers at your event. This allows you and your guests to have some small bites of delicious food during your cocktail hour before sitting for dinner.

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 only 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.