



# CATERING MENU

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# 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 **\***

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## STATIONS

### Avocado Toast Station - \$8

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

### Granola Parfait Station\*<sup>^</sup> - \$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!

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## STATIONARY (Est. \$3-\$6)

**Artisan Cheese & Fruit Platter****V**

**Charcuterie Cups**

**Spinach Artichoke Dip with Tortilla Chips****V\***

**Snack Table** - Assorted Salty Bites, Popcorn, Kettle Chips, Pretzels



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

**Shrimp Beignets** - Old Bay Aioli

**Shrimp Ceviche Shooter\*** - Shrimp, Chili, Cucumber, Garlic

**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

**Lamb Meatballs** - Golden Raisin Pesto, Sumac Yogurt

**Chicken Samosas** - Curry, Sweet Peas, Mint Yogurt



## VEGETARIAN \$6

**Vegetable Panini****V** - Mushrooms, Arugula, Red Bell Pepper, Goat Cheese

**French Fry Cones****V\*** - Sriracha, Peanuts, Garlic Aioli

**Butternut Squash Tartlets****V** - Brown Butter Crispy Sage

**Melted Tomato Bruschetta****V** - 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\*** - \$25  
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

**Vegetable Galette****V** - \$20  
Seasonal Vegetables, Goat Cheese, Herbed Crust

# 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 \*

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## PLATED

### **Flourless Chocolate Cake\* - \$7**

Whipped Cream, Fresh Berries

### **Salted Caramel Cheesecake - \$7**

Dulce de Leche, Sea Salt, Toffee Praline

### **Almond Torte - \$7**

Lemon Cream, Toasted Almonds, Pear Compote

## ASSORTED

### **Seasonal Macarons\* - \$2.25**

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 - \$2.25**

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

### **Cookies & Brownies - \$2**

Chocolate Chunk, Molasses, Gingersnap, Pecan Chocolate Chip, Sugar Cookie, Snickerdoodle, Funfetti Blondies, Peanut Butter Swirl Brownies, Triple Fudge Brownies

### **Assorted Muffins - \$2.25**

Chocolate Chip, Blueberry Streusel, Apple Cinnamon or Banana Nut

### **Mini Biscuits - \$1.50**

Buttermilk or Cheddar-Chive

### **Mini Scones - \$1.50**

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 \$70 and increase based  
on size and complexity.

**Sheet Cake** - \$3 per serving

**Regular Cupcakes** - \$2.50 per

**Mini Cupcakes** - \$1.50 per

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## 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.

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## 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.

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## 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](mailto: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.