



2020 ADULT Interactive Group Cooking & Team Building, & Chef's Family Table Dining

Group Cooking Party -20 Person Minimum-50 Person Maximum

-2 appetizers

-1 entrée

-1 salad

-1 Dessert

Includes Non-Alcoholic Beverages (Please see Bar info for Adding A Bar)

\$75 per person plus 22% service charge

The group will do two appetizers together to eat throughout the party and then split into groups to prepare the rest of the meal. Everyone will then sit down together to enjoy. This is a great option for couples and team building groups.

Only Available Tuesday, Wednesday and Thursday

Adult Interactive Group Cooking & Team Building

Appetizers: (Choose 2)

- Build your Own Salsa & Guacamole Bar with Fresh Tortilla Chips
 - BBQ Chili Bean Cream Cheese Frito Dip
 - Philly Cheesesteak Egg Roll
- Warm Queso & Creamy Avo Dip Duo with Fresh Tortilla Chips
- Yukon Potato, Bacon, Cheddar, Caramelized Onion Empanada
 - Mediterranean Roasted Veggie Flatbread
 - Wonton Cheeseburger Bites
 - Chinese Chicken Salad
- Spinach Artichoke Parmesan Dip with Crostini
 - Swedish Meatballs
 - Chicken Swarma Skewer
 - Mini Gyro Pita Cups
- Avo Smash on Pumpernickel Rounds
- Smoked Salmon Cream Cheese Canape \$2 pp extra
- Prosciutto Parmesan Asparagus Puff Pastry Canapes \$1 pp Extra
- Lump Crab Stuffed Baby Bella Mushrooms \$2 pp extra

Salads: (Choose 1)

- Tuscan Caesar Salad
- Cajun Cornbread Pecan Salad
- Italian Arugula Spinach Mozz Salad
- Apple Pear Goat Cheese Salad
- Strawberry Feta Crunch Salad
- Grilled Pineapple BBQ Salad

Entrees: (Choose 1)

- Chicken Tikka Masala with Basmati Rice and Torn Naan Crisps
- Brown Sugar Maple Blackened Chicken with Bourbon Mashed Sweet Potatoes
- Chicken Cordon Bleu with Butter Parsley Steam Baby Red Potatoes
- Lemon Herb Grilled Sliced Chicken Penne with Spinach Cream Sauce
 - Rustic Herb Pie Crust Topped Grilled Chicken Pot Pie
 - Grilled Chicken Piccata and Garlic Mashed Potatoes
- Everything Crusted Chicken Breast with Scallion Cream Cheese Sauce with Grilled Asparagus
 - Green Chile Chicken Enchiladas with Yellow Rice and Black Beans
- Chicken & Shrimp Paella (Roasted Veggie Paella Available to make as an option)
- Country Sausage Gravy & Biscuits with Cheddar Hash Brown Casserole
 - Homestyle Meatloaf and Mashed Potatoes
 - Steak Diane with Filet Tips \$2 extra pp

Desserts: (Choose 1)

- Chocolate Cream Puffs
- Levain Bakery Style Peanut Butter Chocolate Cookies
 - Flourless Almond Orange Cake
 - Pineapple Upside Down Cake
 - Bananas Foster Upside Down Cake
 - Cinnamon Streusel Bundt Cake
 - Oreo Truffles



Chef's Family Table – 18 Person Minimum-25 Person Maximum

-3 Displayed Chef's Choice Hors d'oeuvres

-Shareable Salad

-2 Shareable Entrees

-Shareable Starch

-Shareable Vegetable

-Rolls and Butter

-Plated Individual Dessert

-Non Alcoholic Beverages

\$95 per person plus 22% service charge + 6% sales tax

Experience the hustle and bustle of your meal being made in our open kitchen. Join us in the action or watch while having a drink and a few hors d'oeuvres. Dine in our kitchen as you GATHER at our Farmhouse tables for a shareable family style meal in a casual setting. Perfect for a group of friends who want to have dinner out or a corporate group after a long day of meetings!

MENU FOR THE CHEF'S FAMILY TABLE MAY BE CHOSEN FROM OUR GATHER SHAREABLE ENTRÉE MENU AT

www.gathereventspa.com OR THE COOKING PARTY MENU.

You also have the option to do Chef's choice and just let us know what proteins or special dietary restrictions you have!

The other details:

Adding a Bar:

We do not have a liquor license, however our insurance broker requires that we bartend all alcohol brought in by you. Each Option Below requires a Bartender Fee of \$150 plus service charge and sales tax to be added.

Option 1:

BYOB – it is given to the Bartender upon arrival and poured for you throughout the party.

Option 2:

Beer and Wine is brought in by the leader of the group the day before the event for us to serve.

Option 3:

Add a mixer package for \$3 per person plus service and tax and the leader of the group brings in the alcohol the day before for us to serve. We will create a custom drink menu for your group based on the spirits you bring along with Beer and wine.

Deposits and Bookings

-A non-refundable save the date deposit of \$200 is required for all cooking parties and Chef's Family Table.

-The person booking the party is wholly responsible for any minimums due and will be asked to make up the difference if their group does not meet the minimum.

-If you would like your party to pay individually this may ONLY be done by emailing them a link we supply to you and they pay using our online registration.

-No cancellations may be made prior to 14 days of the party and will result in the person booking the party to be billed the full amount of the minimum guest count at \$75 per person minus the deposit.