



meetings & events

Wedding Package 2020-2021
Dinner/Shareables Package
Friday, Saturday, Sunday and Holidays

Minimum of 100 Adult Guests
or \$10,000 minimum before service charge and sales tax
5 Hours for reception only-6.5 hours for onsite ceremony and reception.
10 pm is encouraged as time for last call

Package Pricing and Required Costs

The wedding base package begins at:
\$75 per person for hors d'oeuvres and dinner plus 24% service charge and 6% sales Tax
Menus have many premium items available as an upgrade per person.
All pricing is listed on the actual menu for upgrade costs.

Additional required costs:

In addition you must purchase a non-alcoholic beverage package between \$15 pp ++
Includes Bartender (this price reflects the full bar package-see bar section of package details) as well as the hot beverage bar after dinner.

Per PA Liquor Control Board and insurance company requirements for non liquor license establishments,
All alcohol must be provided by the client with an approved list by Gather Management but served by our staff.

Cash bars are not allowed.

++ refers to service charge and sales tax as listed in the package details below

Total Estimated Cost for Total Package is:
\$90 for Food and Beverage Package (\$75=+\$15)
\$21.60 per person service charge
\$6.90 Sales Tax
\$118.50 per person.

There is no extra charge for the venue as our service charge allows for setup, cleanup, linens, etc..
Children 2-10 are half price.

Included in Base Package Pricing:

One Hour Cocktail Hour

Choice of 3 Items from the Passed Hors d'oeuvres Menu
Choice of 3 Cold Displayed and 2 Hot Displayed Items from our Gathering Table Menu

A Toast

Alcohol to be supplied by the client-our staff will pour and place at each place setting.

Dinner

Choice of 2 Meat/Seafood and 1 Vegetarian Pre-Ordered Entrées from our Plated/Shareables(family style) Menu

**If choosing entrees as Shareable entrees, two entrée choices are available and will be served to all guests

Additional Entrée Choices-add \$5 per person ++ per choice

*All Salads and Sides are served as Shareables with both the Plated and Shareable Entrees

Choice of One Starch

Choice of One Vegetable

Choice of One Salad

Additional Side Choices may be added for an additional \$3 pp ++

Our Rustic Bread Assortment is included in all meals.

Water on Tables with Glass Water Bottle to Share for Refills

Included Hot Beverage Station :

Available beginning 45 minutes after dinner is finished being served
Coffee, Decaf, Hot Water, Tea Bags, Hot Chocolate Packets

Basic Cake Cutting Included

Desserts Bars completely setup and stage by a licensed baker do not incur an setup fee
Any setup for dessert bars done by our staff will incur a setup fee determined by the level of difficulty and time.



BEVERAGES AND BARTENDING

*****You must choose one of the three Beverage options below**

Reception with No Alcohol:

A fruit infused water dispenser/station will be available to your guests throughout the entire reception.

-Includes Bartender served assorted sodas, iced tea, sparkling water, fruit garnish \$10 pp ++

Required Bartender Fee as listed applies.

Reception with Alcohol: (Choose one)

****Client must provide all alcohol and it must be served by our staff only**

(We do require the bar to close during the first 30 minutes of dinner)

Option 1: Bartender Served Beer and Wine (no liquor) includes, assorted sodas, iced tea, sparkling water, fruit \$12 pp ++

OR

Option 2: Bartender Served, Beer, Wine, Liquor includes assorted sodas, iced tea, sparkling water, tonic, assorted juices, fruit and olives \$15 pp++

Self service alcohol is not permitted with the exception of Wine Bottles on the Table during dinner \$2 pp ++ corking fee

Bartending:

Any alcohol brought to our facility must be served by our staff. The only exception is Wine bottles on the table. These may be self served by your guests. There is a \$2 pp ++ corking fee.

Our staff will card any guests who appear to be under the age of 30 and we will not serve them. Management reserves the right to monitor any underage drinking and will make the host aware of any issues. We do not allow shots.

Thirty minutes prior to the end of the wedding, we will give last call and all drinks will cease being served fifteen minutes prior to the close of the reception contracted time.

****We will not serve anyone who is visibly intoxicated, including but not limited to the bride, groom, wedding party, family, guests, etc. We reserve the right to require visibly intoxicated guests to prove they are not driving and have a designated driver. In the event that a guest must be called an UBER, the financially responsible party booking the wedding will be required to assist us in doing this and will be responsible for paying the fee to UBER if their guest is unable to. Any refusal to follow this protocol will result in proper authorities being notified. We take this extremely seriously for the safety of your guests and others on the road.**

++ Service Charge and Sales Tax:

An appropriate level of staff for the number of guests AND the level of service your details demand will be provided along with an Event Captain and/or Manager before and during your function. We charge a 24% Service Charge to cover setup, cleanup, linens, and basic staffing. This service charge allows us not to charge a venue fee as it covers the cost of using the facility. This is not a gratuity. Gratuities are optional and at your discretion. All gratuities will be split accordingly amongst the entire team. 6% Pennsylvania Sales Tax is added to all purchases. If you would like to request additional staff or special service staff, additional charges will be incurred. Please be aware that any excessive mess made by your guests in our restrooms, event area, porch, landscaping, or parking lot due to erratic behavior will be assessed and cleanup at a rate of \$25 per hour will be assessed to the client financially responsible for the event.

Wedding Details

Room Setup, Linens, Audio Visual, China:

Wedding package includes Guest Tables, Seating per person, Black or white linen(halfway down to the floor) on round tables, Black or White Linen Napkins, Rustic Wood Tables are generally not clothed but can be upon special request for an additional charge.

Appropriate cocktail plates, dinner plates, basic glassware, forks and paper napkins and a normal use for ice will be provided. (no cash value/trade will be given for not using our linens and bringing in your own.)

A head table for the wedding party or a sweet heart table is available for all receptions.

A cake/dessert table, area for name cards, gift/card table, and our wood mantle will be available for pictures or props.

Additional tables, specific linen colors or styles or special seating will incur additional charges
Any special requests will incur an upcharge.

Any Candles brought into the facility must be pre-approved by our management staff as a safe item to bring in.

All centerpieces must arrive to us **completely assembled** if a florist or wedding planner is not handling them. This is includes, name cards, favors, knick knacks or any kind

Pricing and details are based solely on the basic information as listed. Every customization, change, substitution, increase in service level, decorating detail that is requested will most likely incur a service charge that will be communicated in the contract and any addendums.

An LCD Projector may be rented from us for \$75 ++. The item you are showing on the projector must be brought to us and tested when you drop off you other items. We are not responsible for any malfunction of electronic equipment. You are welcome to bring your own projector in at no cost. Whether you rent ours or bring your own, our staff cannot operate your audio visual presentation during the event. Please have someone designated to do this.

Room Rental Charges and Miscellaneous

We do not charge an additional rate as the pricing is already figured into the package. However, any setup that is special, customized, or in addition to, or substituted for the basic package set up will always be an extra charge.

We do not allow ANY outside food, non-alcoholic beverages, with ONLY the exception of cookie trays or desserts by family, unless it is brought and set up by a licensed bakery or baker. We do not allow any guest set up of any food spaces.

We cannot accept any baked items the day of the wedding as our day will be planned according to our details agreed upon.

Optional Onsite Ceremony

Ceremony cost for onsite with basic setup of chairs (enough chairs will be set for 75% of your final count minus the bridal party) \$750 plus 24% service charge and 6% sales tax
Any Audio/Visual equipment will be charged as extra

Optional Bridal Cottage

The Bridal Cottage is onsite and available for up to 4 hours prior to the onsite ceremony to get ready and for first look photos, plus one hour after the ceremony. We will allow belongings to be kept in the cottage during the reception, but the cottage is not locked so no valuables may be stored during that time. We will not accept any responsibility for lost or stolen items that are left in the cottage. Light fare is available through our sister company 29 Cooks Catering for the bridal party. A small sampling of hors d'oeuvres for the wedding party will be provided. If they choose to use the cottage during the cocktail reception. All personal belongings must be removed at the end of the reception.

For offsite ceremonies with reception only Weddings, the bridal cottage will be available for for one hour prior to the wedding reception, during the cocktail hour. First look pictures are permitted earlier in the day. We will allow belongings to be kept in the cottage during the reception, but the cottage is not locked so no valuables may be stored during that time. We will not accept any responsibility for lost or stolen items that are left in the cottage. A small sampling of hors d'oeuvres for the wedding party will be provided. All personal items must be removed after the end of the reception.

Any excessive mess made by the bridal or wedding party will be assessed a cleaning charge of \$200 and will be billed to the credit card on file for the cottage rental. Any damages to furniture, décor, or any other items will be charged full retail value to the credit card on file as well.

Optional Rehearsal for Onsite Ceremony

One hour will be allotted for bridal party and necessary guests. We do not allow any food to be brought to the rehearsal as we are cleaning and getting ready for your event.

In the event that we cannot accommodate a rehearsal the day before your wedding due to another event happening, we will make arrangements with you to come earlier in the day or a different day.

Vendors

We do not allow any outside caterers to be used at Gather.

DJ's and Musicians must provide a valid certificate of liability insurance to us 30 days prior to the reception. All sound system aspects are their responsibility to provide. Any audio visual aspects (projectors, screens, etc. will need to be provided by your vendors.) We do not allow any foam or bubbles inside the event venue.

Florists, Bakers, and Photographers must be professionally licensed.

You are required to purchase all of your vendors a meal and will be charged a \$30 charge per person ++

We will provide non-alcoholic beverages for them as well as a place to eat during the dinner.

Deposits, Payments and Minimums

A \$1000 NON-REFUNDABLE deposit is due with a signed contract five days after receipt. We cannot hold space past the five days, and will contact you if another inquiry is made before we have received your deposit and contract

90 days prior to the event an additional \$1000 NON-REFUNDABLE installment payment will be due.

. This payment may be made by credit card, personal check, cash, cashiers check or certified check

Final Guaranteed Guest Count of no less than 100 adult guests will be due to us 14 days prior to the reception date by email.

Final payment minus the \$2000 already paid will be due 10 days prior to the reception date. Final payment may not be made by personal check. It must be credit card, cash, certified check, cashiers check, or money order.

Cancellations:

Cancellation between the time of the client issuing the first deposit of \$1000 non-refundable and 89 days, will result in the loss of the deposit only. Cancellation between 90 days and the client issuing the second payment of \$1000 up until 45 days prior, will result in the loss of the initial deposit and the installment payment as a total of \$2000.

Cancellation between 44 days and 11 days prior will result in the loss of the \$2000 as above and an additional \$5000 cancellation fee unless we are able to re-book an event of equal expected value. Cancellation between 10 days and the day of the reception will result in 100 percent of all monies either paid to us as a deposit, installment, or due to us as the final payment for the contracted guaranteed minimum guest count given on day 14 being due.

Additional Charges: In the event that the client has items that have been clearly listed in our package as incurring an additional charge, incurred on the day of the wedding such as but not limited to extra setup, décor, an onsite add on of a coffee station not pre-ordered, catering for the bridal party, the credit card secured for the security deposit will be billed the amount due and will be communicated clearly to the financially responsible party.

Gather Meetings & Events ~ 5402 Chestnut Street ~ Emmaus ~ PA~18049
www.gathereventspa.com ~ gatheremmaus@gmail.com ~ 484-225-8087

Looking for Casual Catering to pickup for a party?
Check out our sister company www.29cooks.com



Passed Hors d'oeuvres Menu

*Premium items are an additional charge for package pricing as listed

Smoked Chicken Verde Quesadillas with Mango pico de gallo and crème fraiche

Chicken Po' Boy Crostini

French bread crostini topped with fine diced blackened grilled chicken breast, grilled pineapple bits, and Cajun lime remoulade

Sriracha BBQ Chicken Sliders

Mini Martins super soft potato rolls, pulled smoked chicken in a creamy bbq sauce with a hint of sriracha, sharp cheddar, crunchy maple bourbon pickle relish.

Drunken Meatballs

Bullet bourbon brown sugar glazed beef meatballs garnished with candied pistachio dust.

Chicken Tikka Masala Naan Bite

Mild Indian inspired spiced chicken in a creamy tomato sauce served on mini naan square crisp with a crispy jasmine rice crumb garnish

Southern Crispy Chicken Bites

Tender chicken breast, hand breaded and fried to a golden crisp. Served with a drizzle of creamy honey mustard bbq

Beef & Blue Crostini

Crostini toast topped with creamy blue cheese mozzarella mixture and topped with diced beef tenderloin, roasted red peppers and chives

Brisket Tostadas

Mini corn round topped with Spanish Manchego, smoked beef brisket and a drizzle of bbq and horsey sauce

****Ginger Teriyaki Beef Tenderloin Skewer**

Thin sliced beef tenderloin marinated in ginger teriyaki served on a skewer. Creamy wasabi garnish. (premium \$2 additional per person)

Bacon Cheddar Burger Ball

Smoked bacon, ground beef, white cheddar, caramelized onions baked into meatballs. Served on a pick with a sweet bourbon bbq drizzle

BLT Avo Sliders

Mini Martins potato rolls with chipotle mayo, crispy brown sugar pepper bacon, heirloom roasted tomato, romaine chiffonade, fresh avocado bite

Bacon Mac and Cheese Bite

Creamy mac & cheese, crumbled smoked bacon, rolled in parmesan panko bread crumbs and lightly fried

Frankies in Blankies

Tried and true smokey cocktail franks rolled in puff pastry with a dark ale mustard dip

Country Ham Biscuits

Mini biscuit cup with warm Havarti and country ham and a dollop of bacon apple onion jam

****Lobster Croissant Canape**

House made parsley tarragon croissant mini triangle baked as a one bite cup and filled with a traditional cold water lobster salad garnished with a micro pepper flower (premium \$2 additional per person)

Cajun Blackened Shrimp Tostada

on a Mini Grilled Blue Tortilla Round.

Garnished with roasted garlic avocado mash and red amaranth micro green (premium \$1 additional per person)

Creamy Crab Bruschetta Crostini

Pumpernickel crostini with a creamy crab cheddar melted on top with a touch of roasted garlic tomato bruschetta (premium \$1 additional per person)

Herb Poached Tail On Shrimp

Colossal shrimp poached in a lemon herb broth, peeled, chilled and served with fresh horseradish cocktail sauce (premium \$2 additional per person)

Smoked Ahi Tuna

Ginger sesame lime Ahi Tuna cube, smoked to medium rare and served chilled (premium \$2 additional per person)

Crabcake Stuffed Baby Bellas

Baby bella mushrooms stuffed with our mini lump crabcakes and baked. (Premium \$1 additional per person)

Bourbon BBQ Scallops Wrapped in Bacon

Tender scallops wrapped in smokey bacon and glazed with our Bullet bourbon bbq sauce (premium \$3 additional per person)

Oyster Shooters

Fresh shucked Oysters on the half shell with a lemon squeeze and fresh grated horseradish or hot sauce (premium \$3 additional per person)

Crabbie Bites

Lump mini crab cakes brushed and baked with lemon garlic butter. Garnished with a dot of Cajun remoulade (premium \$2 additional per person)

Heirloom Tomato Basil Crostini

Ciabatta crostini topped with a creamy basil mozzarella parmesan melt, roasted heirloom tomatoes and fresh basil chiffonade

Chips & Dip

Caramelized onion dip served in a bamboo cup with sweet Maui kettle chips

Goat Cheese & Fig Jam Flatbread Bite

Mini house made sweet Potato roti flatbread baked to semi crisp and spread with sheeps milk manchego & goat cheese, topped with jalapeno fig jam and garnished with mini dianthus edible flower.

Spinach Feta Triangles

Traditional spanakopita filling of feta and spinach rolled and baked in a crispy layered filo dough

Avo Smash

Pumpernickel toast topped with a leaf of baby spinach topped with fresh lime and pink salt smashed avocado. Garnished with mango pico de gallo

Florentine Stuffed Baby Bellas

Baby bella mushrooms stuffed with a white cheddar, spinach, sundried tomato filling and baked.

Grilled Cheese Tomato Shooter

A mini square of sourdough grilled cheese served on a mini cup of tomato basil bisque (Premium \$1 additional per person)

Butternut Squash Apple Shooter

Roasted butternut squash green apple bisque served with a cinnamon sugar wheat crouton in a mini cup (Premium \$1 additional per person)

Bloody Mary Gazpacho Shooter

English cucumber heirloom tomato chilled gazpacho with a little bloody mary twist. Topped with a toasted lemon olive oil ciabatta crumble (Premium \$1 additional per piece)

Gathering Tables

We love to see everyone gather around a big table and enjoy the food and each other. Our displays are rustic, fun, crowd friendly and delicious!

Cheese Pleaser

Cave Aged Sharp Cheddar, Vermont Extra Sharp Cheddar, Dill Havarti, Habanero Jack, Baby Swiss. Little bit of crackers, berries, grapes and dark ale mustard

Cheesed to Meat Ya

Local garlic and plain ring bologna, sliced pepperoni stick, smoked meat sticks, housemade jerky, sharp yellow and white cheddar, jalapeno jack cheese, pepperoni cheese, horseradish cheddar, sweet hot mustard.

Veggie Field

Broccoli, Carrots, Cauliflower, English Cucumber, Heirloom Grape Tomatoes, Watermelon Radish, Baby Bella Mushrooms, Split Sweet Snap Peas, Butternut Squash Hummus and Sour Cream Dill Dip

Pumpnickel Spinach Boat

Our hollowed out fresh pumpnickel bread loaf filled with a cold creamy spinach dip surrounded by pumpnickel and marble rye bread pieces for dipping. A crowd favorite display and flavor!

“That’s Amore” Board

Shaved prosciutto, genoa salami, sharp provolone, shaved romano, fresh mozzarella balls, country olive mix, stuffed cherry peppers, gorgonzola stuffed olives, roasted red peppers, dried fig and apricot garnish

*****Red, White and Blue**

Sliced Beef tenderloin, rare and medium rare, Amish Blue Cheese, Roasted garlic black pepper mayo, roasted red pepper strips, horsey sauce, horseradish, coarse grain dark ale mustard, balsamic caramelized onion jam. Served with a side of round mini rolls - (Premium item \$10 additional charge per person)

Spread It On

Boursin herb cheese, Apricot topped Pistachio Goat Cheese, Baby Chive Cream Cheese, Roasted Red Pepper Cheddar Spread, Blackberry Lemon Preserves, Supergrain Crackers, Sesame Rice Crackers, Soft Rosemary Ciabatta

*****By the Sea**

Peeled Colossal Shrimp, Jumbo Crab Cocktail, Mango Lime Lobster Salad, Smoked Salmon Cream Cheese Spread, Wheat Crackers, Cocktail Sauce, Crab Bruschetta, Sliced Smoked Ahi Tuna, Sesame Soy Sauce, Wasabi Cucumber Sauce. (Premium item \$10 charge per person)

******Just the Shrimp**

Peeled, chilled lemon poached colossal shrimp displayed with cocktail sauce. (Premium item \$10 charge per person)

Far East Fusion

English Cucumbers, seaweed chips, wasabi peas, sesame sticks, daikon & watermelon radish, heirloom carrots, cucumber garlic yogurt dip, roasted chick peas, matcha black sesame dusted pistachio goat cheese dip, torn naan bread, pickled ginger roses, wasabi, pea shoots, vegan crunchy Edamame slaw (all vegan option available upon request)

Middle Eastern Mezze

Roasted Butternut Squash Hummus, Roasted Red Pepper Hummus, Babaganoush, Whipped Feta Spread, torn naan bread crisps, English cucumbers, stuffed grape leaves, roasted red peppers, crumbled feta, country olive blend.

Fiesta Fun

Traditional guacamole, roasted corn poblano guacamole, mango black bean salsa, fresh tomato salsa, Key Largo corn tortillas chips, salt and pepper assorted flour tortilla chips, chipotle sour cream dip.

MelonBerry Board

Watermelon, Cantaloupe, Honeydew, Strawberries, Blueberries, Blackberries, Raspberries, Strawberry Cream Cheese and Orange Chocolate Dip

Fruit Abound

Clementine Wedges, Watermelon, Cantaloupe, Apple Slices, Red Grape Clusters, Golden Pineapple, Strawberries, Blueberries, Blackberries, Kiwi, Fresh Coconut, Mango Slices, Strawberry Pineapple Whip Dip

Crostini & Canapes

Beef & Blue or Heirloom Tomatoes Crostini, Goat Cheese Apple Pecan on Multigrain Crostini, BLT Deviled Eggs, Cream Cheese Chive Caviar Pumpnickel Canape

Hot Displayed Selections for Gathering Tables

- Italian Meatballs in Marinara
- Swedish Meatballs
- Franks in Puff Pastry
- *Mini Lump Crab Cake Bites w/Lemon Remoulade Dip \$2.00 more per person
- Pulled Pork with Mini Potato Rolls
- *Mini Brisket Sandwiches w/ Potato Rolls with Jack Daniels BBQ & Horsey Dip \$1.00 more per person
- Southern Battered Chicken Tenders with BBQ & Honey Mustard Dips
- Sweet & Sassy Boneless Breaded Wing Bites with Blue Cheese Dip
- Grilled Jerk Chicken Bites with White Alabama BBQ Dip
- Pierogie Casserole
- Spinach Feta Filo Puffs
- Mini Assorted Quiche
- Beer Cheese Buffalo Chicken Dip with Key Largo Corn Tortilla Chips
- Parmesan Spinach Artichoke Dip with Assorted Flour Tortilla Chips
- Mexican Queso Dip with Key Largo Corn Tortilla Chips
- Crabcake Stuffed Mushrooms \$5 pp
- Florentine White Cheddar Stuffed Mushrooms \$4 pp
- Italian Breaded Mozzarella Sticks with Marinara \$4 pp
- Bacon Cheddar Mini Potato Skins with Sour Cream Dip \$4 pp

Add On Carving Chef

- Salt & Pepper New York Strip Loin with Horseradish Sauce and Mini Rolls \$10 pp
- Smoked Beef Brisket with Jack Daniels BBQ Sauce, Horseradish Sauce and Mini Rolls \$8 pp
- Teriyaki Glazed Flank Steak \$8 pp
- Maple Dijon Boneless Turkey Breast \$6 pp
- Apricot Brown Sugar Country Smoked Ham \$5 pp



Plated & Shareable Entrees Menu

Both Plated and Shareable (passed) entrees are served with shareable(passed) sides and salads.

**Premium items will incur an upcharge as indicated.

*Buffets are available upon request.

Greek Chicken Avgolemono

Garlic olive oil infused pan seared boneless chicken breast served on a traditional Greek lemon sauce. - Great item to please all types of eaters.

Country Chicken with Gravy

Herb marinated grilled chicken breast served on PA Dutch Potato Bread Stuffing and topped with pan roasted chicken gravy. A house favorite.

Chicken Marbella

Olive oil, white balsamic marinated boneless chicken breast, finished with plums, white wine, fresh oregano, roasted garlic, capers, and Spanish olives.

Chicken Tikka Masala

Indian inspired paprika curried boneless chicken breast, marinated, char broiled and served in a fragrant tomato cream sauce. (mild)

Apricot Dijon Chicken Breast

Applewood smoked boneless chicken breast, charred and glazed with coarse grain Dijon apricot sauce with a touch of brown sugar

Wild Mushroom Chicken Marsala

Grilled boneless chicken breast, wild mushroom blend, simmered in Marsala wine sauce with a touch of fresh sage.

Bourbon Molasses BBQ Charred Chicken

Marinated boneless chicken breast, charred with Bullet bourbon BBQ Sauce

Dijon Horseradish Tenderloin

Herb crusted beef tenderloin, roasted, sliced and served with Dijon horseradish demi glace (Premium upcharge \$10 per person)

French Onion Tenderloin

Balsamic onion marinated beef tenderloin, roasted, sliced and topped with caramelized leek and onion demi glace and a gruyere French bread crouton (Premium upcharge \$10 per person)

Pan Seared Lamb Rack

Domestic lamb, pan seared in a salted butter olive oil blend. Finished in the oven to medium. Sliced and served with savory Dijon pan sauce. (Premium upcharge \$12 per person)

Garlic Poblano Brisket Blue

Smoked sliced brisket in pan juices, finished with roasted garlic poblano butter, roasted tomatoes and smoked Amish blue cheese crumbles.

Smokehouse Brisket

Smoked sliced beef brisket with a Jack Daniels BBQ and Creamy Horseradish side

Spiked Honey Whiskey Peach BBQ Brisket

Honey whiskey soaked fresh peaches, roasted, and blended into our Kansas City style bbq sauce heartily drizzled on slow smoked rustic hand cut beef brisket. A rustic house favorite.

Southern Lump Crab Cakes

Lump crab meat with a touch of Cajun seasoning and a panko cornmeal crust, served with lemon chive remoulade (Premium upcharge \$8 per person)

Crab Stuffed Flounder with Lobster Cream Sauce

Fresh flounder stuffed with our house lump crabcakes, brushed with lemon chive garlic butter and topped with Lobster Cream Sauce (Premium upcharge \$8 per person)

Peruvian Garlic Shrimp

Shrimp sautéed in an olive oil garlic paprika sauce with a touch of onion and roasted garlic (Premium upcharge \$6 per person)

Black Pepper Maple Salmon

Atlantic salmon filet oven roasted and finished with a black pepper maple sauce with a touch of lemon and brown sugar

Cajun Blackened Salmon

Atlantic salmon filet, blackened with a Cajun spice blend. Served with a key lime butter sauce.

Meyer Lemon Herb Salmon

Roasted Atlantic salmon filet basted with Meyer lemon olive oil, seasoned with oregano, parsley and garlic and finished with a light lemon white wine cream sauce.

Lemon Artichoke Seafood Pappardelle

Jumbo lump crab, shrimp, large bay scallops, artichoke hearts, roasted heirloom tomatoes, pappardelle egg noodles, lemon parmesan cream sauce

Ratatouille Tart

Layered roasted potatoes, tomatoes, grilled zucchini, roasted butternut squash on an herb pastry crust. Finished with a touch of cream and shaved Manchego cheese. (Request can be made to make this Vegan)

Roasted Vegetable Paella

Saffron infused rice with roasted eggplant, grilled zucchini, roasted butternut squash, roasted tomatoes, roasted chick peas, roasted carrots.

Shareable Sides

Premium items will incur an upcharge as indicated

- Red Skin Roasted Garlic Mashed Potatoes
- Parsley Chive Butter Steamed Baby Red Potatoes
- Yukon Mashed Potatoes
- Loaded Cheddar Bacon Potato Bake
- Potato Leek Manchego Gratin
- Lemon Herb Roasted Fingerling Potatoes (Premium \$1 extra pp)
- Brown Sugar Mashed Sweet Potatoes
- Rustic Roasted Maple Butter Sweet Potatoes
- 7 Cheese Orecchiette Mac & Cheese (Premium \$1 extra pp)
- Potato Gnocchi w/ Sage Browned Butter (Premium \$1 extra pp)
- Manchego Caramelized Leek Risotto (Premium \$2 extra per person)
- Roasted Tomato Garlic Parmesan Risotto (Premium \$2 extra per person)
- Wild & Basmati Rice Blend with Cranberries
- Roasted Butternut Squash Wild Rice Blend
- Yellow Rice with Pigeon Peas
- Roasted Dill Carrots
- Maple Brown Sugar Roasted Carrots
- Roasted Lemon Garlic Asparagus (Premium \$1 extra per person)
- Garlic Olive Oil Haricot Vert Green Beans with Toasted Pecans
- Southern String Beans with Bacon and Onion
- Roasted Brussels with Shallots (Premium \$1 extra per person)
- Roasted Brussels with Caramelized onions and Bacon (Premium \$1 extra)
- Roasted Parmesan Cream White Shoepeg Corn
- Tuscan Grilled Vegetable Blend (Premium \$1 extra)
- Roasted Fall Vegetable Medley (Premium \$1 extra)

Shareable Salads

Harvest Cheddar

Greens, apples, sharp white cheddar, candied walnuts. Citrus Vinaigrette

Power Up

Greens, apples, carrots, edamame, sunflower seeds, pumpkin seeds, dried edamame. Apple Cider Vinaigrette

Tuscan Caesar

Romaine Hearts, baby spinach, shaved parmesan, grated romano, cracked black pepper, Kalamata olives, roasted red peppers, croutons. Creamy Caesar

Manchego Pear Fennel Avo Salad

Arugula, baby spinach, asian pears, fennel, dried cranberries, marconia almonds. Meyer Lemon Olive Oil

Strawberry Almond

Greens, strawberries, broccoli, red onion, goat cheese, toasted almonds. Strawberry Balsamic

French Country Salad

Red leaf lettuce, baby spinach, watercress, garlic seared haricot vert crisp green beans, bacon crumbles, shiitake mushrooms, red onion, Chevre goat cheese crumbles, toasted almonds. Dijon Maple Vinaigrette

Italian House Salad

Romaine, shaved parmesan, heirloom tomatoes, English cucumbers, roasted tomatoes, red onion, croutons. Romano Italian

Southern Bacon Corn Salad

Romaine, sharp cheddar, hard boiled egg, bacon, roasted corn, heirloom tomato, toasted pecans, cornbread crumble. Buttermilk BBQ Ranch

Shareables and Plated Entrees are always served with our rustic bread basket, orange blossom honey cinnamon butter and whipped creamery butter.