

# GATHER

## APPETIZER - PER PIECE

TRUFFLED POTATO CROQUETTES | pecorino fonduta | 2.5  
MUSHROOM TAPENADE ON CROSTINI | goat's cheese | 2.75  
POTATO LATKE WITH CAVIAR | creme fraiche, chives | 3  
CURED SALMON CROSTINI | cucumber, creme fraiche | 2.5  
DUCK RILLETTE CROSTINI | dijon, sour pickle & onion | 2  
PORK + BEEF MEATBALLS | white sauce, fresh herbs | 1.75  
CHARCUTERIE CUPS | chef's selection | 4.5

## PLATTERS - PER 12 PEOPLE

### DIPS & SPREADS

| chef's choice with breads & crackers | 42  
24 PIECE CHILLED SHRIMP

| lemon & cocktail sauce | 54

### CHEESE & FRUIT DISPLAY

| chef's selection | 44

### CHILLED + SLICED BEEF

| lemon aioli, crostini, pickled onion | 96

### WHOLE BAKED BRIE WHEEL

| honey, seasonal fruit, nuts | 52

## TIER 1 - \$38/PERSON

SALAD GARDEN | cucumber, tomato, shaved  
onion, croutons, citrus  
vinaigrette

ENTREE CHOICE: CHICKEN | fingerling potatoes, seasonal  
vegetables, salsa verde

SALMON | marinated farro salad,  
vegetables, caper vinaigrette

POLENTA | heirloom polenta, fontina,  
mushrooms, grana padano

DESSERT PANNA | with honey & olive oil,  
COTTA pistachio

## TIER 2 - \$44/PERSON

START PICK 1 CAESAR | baby gem lettuce, grana  
padano, white anchovies,  
croutons

ENTREE CHOICE: CHICKEN | fingerling potatoes, seasonal  
vegetables, salsa verde

SALMON | marinated farro salad,  
vegetables, caper vinaigrette

POLENTA | heirloom polenta, fontina,  
mushrooms, grana padano

DESSERT PICK 1 PANNA | with honey & olive oil,  
COTTA pistachio

CHOCOLATE GIANDUJA | italian chocolate shortbread

## TIER 3 - \$50/PERSON

START PICK 1 GARDEN | cucumber, tomato, shaved  
onion, crouton, citrus  
vinaigrette

BAKED ONION SOUP | caramelized onions, beef  
stock, sherry, gruyere,  
sourdough crouton

ENTREE CHOICE: DUCK | honey-glazed, parsnip puree,  
winter veggies, hazelnut,  
brown butter vinaigrette

SALMON | marinated farro salad,  
vegetables, caper vinaigrette

POLENTA | heirloom polenta, fontina,  
mushrooms, grana padano

DESSERT PICK 1 PANNA | with honey & olive oil,  
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