



WEDDING CATERING MENU

139 N Broadway
Green Bay, WI 54303
920.544.8170

TABLE OF CONTENTS

About The Menu	3
Culinary Experiences	4
Appetizers	5
Dinner	6
Sides & Vegetables	7
Cakes & Cupcakes	8
Dessert	9
Late Night.....	10
FAQ	11
Gallery	12



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.

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 starts at \$45 per person for 6 Appetizer choices. The appetizer experience can also be subbed into any of our wedding packages. Please see Appetizer menu.

2

INTERACTIVE FOOD STATIONS

Gather's Interactive Food Stations are entertaining, approachable, and a sure way to create a fun experience your guests will remember. Select a few different stations to create your perfect meal experience.

Pricing varies depending on menu.

3

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. It is perfect for a rehearsal dinner. Our very own Chef Jyll Everman will work with your event's host to create a customized, coursed-out dinner, complete with hand-picked wine pairings that will be sure to impress.

Dinner starts at \$200 per person, depending on date and menu chosen.

APPETIZERS

Pricing is per person.

Must be ordered for full guest count.

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** GF



STATIONARY

\$MP (Est. \$5-\$9)

Artisan Cheese & Fruit Platter 🍃

Charcuterie Cups

Spinach Artichoke Dip 🍃GF - Tortilla Chips

Crostini Table - Assorted Pre-Assembled Crostini

Shrimp Ceviche GF - Tortilla Chips



SEAFOOD

\$MP (Est. \$9-\$12)

Shrimp Beignets - Old Bay Aioli

Seared Scallop - Corn Pudding, Micros

Crab Fritters - Sriracha Aioli, Chive

Seared Ahi Tuna GF - Mustard Vinaigrette, Mediterranean Salad

Shrimp Corndog - Sriracha Ketchup, Dijon Aioli



MEAT

\$9

Pulled Pork Street Taco - Sriracha Slaw

Filet Mignon Crostini - Gorgonzola Cream, Chimichurri

Crispy Chicken Sandwich - Butter Lettuce, Spicy House-made Pickles, Honey Mustard Aioli

Chicken Flatbread - Romesco, Asiago, Arugula

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

Bahn Mi Meatballs GF - Lettuce Cup, Carrot, Mint, Jalapeno, Chili Glaze

Pork Sope GF - House Tomatillo Salsa, Refried Beans, Cojita Cheese



VEGETARIAN

\$7

Savory Funnel Cake 🍃 - Roasted Shallot Aioli, Parmesan

Wild Mushroom Arancini 🍃 - Parmesan, Garlic Aioli

Ricotta Gnocchi 🍃 - Sicilian Pesto

White Flatbread 🍃 - Fresh Mozzarella, Ricotta, Fresh Garlic, Chili Flake

Melted Tomato Bruschetta 🍃 - Pesto Ricotta

Fig Crostini 🍃 - Whipped Goat Cheese

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, Water and Coffee.**

Vegetarian 🌱 | **Vegan** 🌱 | **Gluten Free** GF

1 SALADS

Classic Caesar -

House Croutons, Shaved Parmesan

Mixed Baby Greens 🌱🌱GF -

Shaved Vegetables, Cherry Tomatoes, Balsamic Vinaigrette

Spinach & Berry 🌱GF -

Seasonal Berries, Feta, Lemon Vinaigrette

2 SIGNATURE ENTREES

Herb Roasted Chicken GF - \$37

Tri-Color Fingerling Potatoes, Honey Roasted Carrots, Garlic Herb Sauce

Roasted Salmon - \$42

Roasted Yukon Gold Potatoes, Wild Mushrooms, Seared Green Beans, Creamy Dill Sauce

6oz Filet Mignon GF - \$60

Roasted Garlic Mashed Potatoes, Seasonal Vegetable, Confit Shallot Butter

Cabernet Braised Short Ribs GF - \$45

Goat Cheese Mashed Potatoes, Seasonal Vegetable

Squash Lasagna 🌱 - \$24

Ricotta, Spinach, Sage

2 ENTREES

Pan Seared Chicken GF - \$37

Roasted Root Vegetable Gratin, Peppercorn Cream Sauce

Chicken Piccata - \$35

Crispy Chicken Cutlet, Roasted Garlic Mashed Potatoes, Balsamic Green Beans, Piccata Sauce

6oz Tenderloin GF - \$55

Parmesan Mashed Potatoes, Seasonal Vegetable, Dijon Cream Sauce

6oz Sirloin Filet GF - \$55

Parmesan Smashed Potatoes, Duo of Seasonal Vegetables, Gorgonzola Butter

Surf & Turf GF - \$MP

Grilled Hanger Steak, Shrimp Scampi, Parmesan Roasted Potatoes, Seasonal Vegetable

Calabrian Butter Salmon - \$42

Israeli Cous-sous, Roasted Fennel, Cherry Tomatoes

Tuscan Shrimp GF - \$38

Sun-Dried Tomatoes, Spinach, Parmesan Polenta

Diver Scallops - \$MP

Corn Pudding, Roasted Asparagus

Cavatappi Pasta 🌱 - \$24

3 Cheeses, Seasonal Vegetables

Chickpea Curry 🌱GF - \$24

Coconut Milk, Ginger, Basmati Rice

Grain Bowl 🌱 - \$24

Ancient Grains, Sweet Potatoes, Chickpeas, Carrot Slaw, Peanut Sauce

SIDES & VEGETABLES

Customize your entrée with our fresh, seasonal vegetables and variety of side dishes. From sautéed green beans to roasted root vegetables, each option is crafted to complement your meal perfectly. Choose your favorites and create a dish that's uniquely yours.

Vegetarian 🌱 | **Vegan** 🌱 | **Gluten Free** GF

SIDE OPTIONS

Potatoes GF

Parmesan Smashed Yukon Potatoes, Goat Cheese Mashed Potatoes, Parmesan Mashed Potatoes, Roasted Garlic Mashed Potatoes, Sweet & Spicy Sweet Potatoes

Rice GF

Lemon Dill Rice, Wild Rice, Garlic & Herb Rice, White Rice, Parmesan Risotto

Corn

Parmesan Corn Pudding, Parmesan Polenta **GF**, Classic Grits **GF**

Gratin GF

Thyme & Gruyère Potato Gratin, Root Vegetable Gratin

Pasta

Israeli Couscous, Penne Pasta, Cavatappi Pasta, Seasonal Farro

Squash

Maple Roasted Acorn Squash **GF**, Farro with Butternut Squash and Dried Cranberries, Roasted Spaghetti Squash **GF**

VEGETABLE OPTIONS

All vegetable sides are GF

Year Round

Balsamic Green Beans, Classic Green Beans, Honey Roasted Carrots, Spiced Carrots

Winter (December - March)

Roasted Brussels Sprouts with Bacon, Balsamic Roasted Brussels Sprouts, Lemon & Garlic Broccoli, Parsnip Potato Gratin

Spring (April - May)

Roasted Asparagus, Asparagus with Feta & Almonds, Parsnip Potato Gratin, Sweet & Spicy Roasted Cauliflower

Summer (June - August)

Sweet Corn Succotash, Roasted Asparagus, Asparagus with Feta & Almonds, Sautéed Lemon & Herb Zucchini, Roasted Cauliflower, Sautéed Summer Squash, Sautéed Kale with Roasted Garlic

Fall (September - November)

Roasted Brussels Sprouts with Bacon, Balsamic Roasted Brussels Sprouts, Garlic & Lemon Roasted Broccoli, Maple & Rosemary Roasted Carrots



CAKES & CUPCAKES

All cakes & cupcakes can be made Gluten-Free upon request. Prices to vary.

Only Regular-sized cupcakes can be filled.

6-inch Cake - Starts at \$90

Tiered Cake - Starts at \$200 and increase based on size and complexity.

Sheet Cake - \$2 per serving

Regular Cupcake - \$2.50 per

Mini Cupcake - \$1.50 per

CREATE YOUR OWN

Cake & Cupcake Flavors

Chocolate, Vanilla, Funfetti, Chocolate Chip, Red Velvet, Carrot Cake, Lemon

Fillings

Lemon Curd, Chocolate Ganache, Strawberry Jam, Raspberry Jam, Salted Caramel, Whipped Cream, Fresh Berries

Buttercream Frosting Flavors

Vanilla, Chocolate, Cream Cheese, 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, Toasted Almonds, Vanilla Buttercream

Carrot Cake

Cream Cheese Buttercream, Candied Carrots

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

Snickerdoodle

Cinnamon Swirl Cake, Vanilla Buttercream, Brown Sugar Streusel

German Chocolate

Chocolate Cake, Toasted Coconut Pecan Caramel, Chocolate Buttercream

Triple Chocolate

Chocolate Cake, Chocolate Ganache, Chocolate Buttercream

Berries & Cream

Choice of Chocolate or Vanilla Cake, Whipped Cream, Vanilla Bean Buttercream, Fresh Berries



DESSERT

Pricing is per person.

We highly recommend finishing your meal with one of our creative and indulgent desserts, created by our Pastry Chef Maddy Meyer. Several of our desserts can be made allergen friendly upon request.

Gluten Free GF

Mini Cheesecake - \$2.50

Plain, Salted Caramel, Turtle, Chocolate Chip, Strawberry

Cake Pops - \$2.50

Chocolate Hazelnut, Birthday Cake, Double Chocolate, Vanilla Bean, Cookie Butter

Chocolate Covered Strawberries GF - \$2

Mini Berry Tartlets - \$1.50

Pastry Cream or Lemon Curd, Fresh Berries

Mini Cannolis - \$2.25

Sweet Cream with Chocolate Chips or Lemon Pistachio



Seasonal Macarons GF - \$2.25

Lemon Poppyseed, Salted Caramel, Pistachio, Raspberry Cream, Double Chocolate Brownie, Blueberry Cheesecake, Mocha or Birthday Cake

Mini Pie Shooters GF - \$2.25

Pumpkin Ganache Pie, Pecan Caramel Chess Pie, Key Lime or French Silk Pie

Cookies - \$2.25

Salted Chocolate Chunk, Molasses, Rolled Sugar Cookie, Snickerdoodle, Oatmeal Peanut Butter, Funfetti or Shortbread Sandwich Cookies

Bars - \$2.25

Double Chocolate Brownies, Funfetti Blondies, Peanut Butter Swirl Brownies, Chai Blondies or Millionaire Shortbread

Cake Push Pops - \$3

Pick your flavor from the Cakes & Cupcakes Page



LATE NIGHT BARS

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. **The Late Night menu is only available for those looking for a snack after a meal, it cannot be substituted for a meal or appetizer experience.**

Vegetarian 🌱 | **Vegan** 🌱 | **Gluten Free** GF

Vegetarian Egg Rolls 🌱 - \$3

Chips, Salsa, & Guacamole 🌱GF - \$4

Fried Mac and Cheese 🌱 - \$4

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

Pulled Pork Sliders - \$6
Comes with choice of coleslaw

Street Tacos GF - \$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

Heart Shaped Flatbreads - \$7
Caprese Flatbread 🌱, Sausage, and Pepperoni, BBQ Pulled Pork, Chicken Pesto

Walking Taco GF - \$6
Fritos, Seasoned Ground Beef, Lettuce, Tomatoes, Sour Cream, Cheddar Cheese, Salsa

Popcorn 🌱GF - \$2.50
Buttered Popcorn, Kettle Corn, White Cheddar

French Fry 🌱GF - \$4
Shoestring Fries, Ranch, Ketchup, Mayo, Barbecue

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

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

Nacho 🌱GF - \$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 🌱 - \$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 🌱, Sausage Gravy



FAQ

If I wanted a customized menu experience, what are my next steps?

Chef Maddy loves to design custom menus to personalize your event. Schedule a consultation with her at maddy@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 8-12 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.

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.

Does Gather allow outside dessert?

We do allow outside desserts from licensed vendors. If you would like staff to set up or cut outside desserts please reach out regarding fees. Gather does offer dessert stands for rent.

Do you serve family-style?

We do not offer family-style at this time.

Does Gather cater outside of the building?

For outside lunch catering please see our outside catering menu located on our website.

Does Gather allow outside catering?

At this time, Gather does allow you to use an outside caterer. The caterer must be from a licensed company and vetted by Gather's catering manager. There will be an outside catering fee applied to your final bill.

