

THE GATHERING

SUMMER MENU OPTIONS

APPETIZERS (CHOOSE 2)

Ceviche

fresh fish, citrus, herbs, compressed watermelon, plantain chips, crackers

Shrimp "Cocktail"

classic or modern twist with spices, current syrup, blueberry cream

Pork Sliders

peach bbq sauce, creamy slaw

Beef Strip Steak

scotch bonnet custard, corn fumet, cilantro

Vegetable Tartlet

roasted vegetables, goat cheese, herbs

SALADS (CHOOSE 1)

Summer Greens

grapes, dried berries, manchego, sunflower seeds, champagne vinaigrette

Caesar Salad

baby romaine quick charr on the grill with shaved parmesan, croutons, dressing

Summer Tomato Salad

heirloom tomatoes, burrata, basil, white balsamic

Watermelon Cucumber Salad

compressed watermelon, cucumber, pickled red fresno peppers, mint, feta

Wedge Salad

baby iceberg, bacon, croutons, blue cheese, ranch dressing



ENTREES (CHOOSE 1)

Flat Iron Steak

charred corn, pickled red onions and peppers, blue cheese, molé

Ribeye

filet of rib, herb beef butter, pickles

Pork Kabobs

pork loin, peppers, onions, anticucho sauce

Salmon

champagne citrus glazed, fennel, herbs

Pappardelle

roasted vegetables, summer corn sauce, herbs

Lamb

lamb, herb and parmesan crusted, lamb jus, mint oil

Steamed Fish

white fish en papillote with wine, fennel, butter, lemon

SIDES (CHOOSE 2)

Corn Spoonbread

not your traditional cornbread

Ratatouille

zucchini, summer squash, eggplant, tomato, herbs

Couscous

toasted pine nuts, herbs, olives, raisins, feta

Red Skin Potatoes

herb roasted, butter sauce

Wild Mushroom Tart

mushrooms, custard, herbs

Creamed Corn

corn, reduced cream, parmesan, jalapenos, panko

Polenta

mascarpone, herbs



Beans

yellow and greens, garlic, onions, herbs

Collards

pork, onions, garlic, vinegar

Vegetable Mix

a mixture of what's in season cooked and presented simply

DESSERTS (CHOOSE 1)

Angel Food Cake

grilled, warm fruit compote, whip cream and mint

Chocolate Mousse

fruit, sugar cookies, pretzels

Banana Pudding

nilla wafers, bananas, whip cream

Funnel cake

mini fried dough with garnishes



THE GATHERING

FALL MENU OPTIONS

APPETIZERS (CHOOSE 2)

Chili

smoked brisket chili, lemon gremolata

Shrimp "Cocktail"

classic or modern twist with spices, red chili oil, cranberry cream

Rock Shrimp

fried, sirichai, lemon aioli, red tobiko

Vegetable Spring Roll

coconut peanut butter sauce, peanuts, thai chillis

Pork Eggrolls

tasso and shredded pork, collard greens, peach chutney, spicy mustard

Tenderloin

roasted filet, caramelized apple jam, balsamic reduction on a crostini

SALADS (CHOOSE 1)

Fall Greens

spiced pecans, fried gorgonzola cheese, roasted apple vinaigrette

Caesar Salad

baby romaine with shaved parmesan, croutons, dressing

Spinach Salad

roasted red peppers, herb potato chip, feta cheese, warm bacon dressing

Beet And Pumpkin Salad

roasted beets and pumpkin, goat cheese, pumpkin seeds, harissa hummus

Wedge Salad

baby iceberg, bacon, croutons, blue cheese, ranch dressing



ENTREES (CHOOSE 1)

Chicken

roasted airline breast, prosciutto and smoked mozzarella, rosemary butter sauce

Filet

roasted, bordelaise sauce, crispy onions

Short Rib

braised, braising reduction, sambal cream, fried arugula

Pork

roasted tenderloin, dijon cream sauce, fried sage

Lobster Butternut Squash Gnocchi

brown butter, sage, pumpkin seeds, pumpkin seed oil

Salmon or Bass

pan seared, ginger soy reduction, fried rice noodles

Spaghetti Squash

roasted, tomato fondue, basil, toasted hazelnuts, shaved ricotta salata (vegan if desired)

SIDES (CHOOSE 2)

Anson Mills Grits

white cheddar

Mashed Potatoes

yukon gold potatoes, butter, cream

Risotto

traditional or modern twist with caramelized onion and bacon

Potato Gratin

cream, parmesan

Butternut Squash

roasted with fried sage, brown butter beurre blanc, toasted pumpkin seeds

Creamed Spinach

spinach, reduced cream, parmesan

Carrots

spice roasted carrots, citrus crema



Swiss Chard

stewed, onions, garlic, herbs

Cauliflower

roasted, herbs, balsamic reduction

DESSERTS (CHOOSE 1)

Beignets

powder sugar, chocolate, carmel

Bread Pudding

dark chocolate, vanilla bourbon crème anglaise

Apple Fritters

caramel sauce, pepper flakes

Pumpkin Crème Brulee

burnt ginger sugar, mint



THE GATHERING

WINTER MENU OPTIONS

APPETIZERS (CHOOSE 2)

Chili

smoked brisket chili, lemon gremolata

Shrimp "Cocktail"

classic or modern twist with spices, green chili oil, grapefruit cream

Crab Cake

pan fried with herb aioli

Pork Empanadas

fried with hot honey

California Roll

classic roll

Tenderloin

roasted filet, roasted pear jam, port reduction on a crostini

SALADS (CHOOSE 1)

Winter Greens

focaccia croutons, roasted red peppers, fennel, ricotta salata, red wine vinaigrette

Caesar Salad

baby romaine with shaved parmesan, croutons, dressing

Spinach Salad

roasted red peppers, herb potato chip, feta cheese, warm bacon dressing



Beet And Acorn Squash Salad

roasted beets and acorn squash, goat cheese, pumpkin seeds, harissa hummus

Wedge Salad

baby iceberg, bacon, croutons, blue cheese, ranch dressing

ENTREES (CHOOSE 1)

Chicken

roasted airline breast, prosciutto and smoked mozzarella, rosemary butter sauce

Filet

roasted tenderloin, steak sauce, crispy peas

Short Rib

braised short rib, braising reduction, sriracha crema, pickled orange zest

Pork

roasted loin, dijon cream sauce, fried sage

Vegetable Lasagna

roasted vegetables, layered with tomato fondu, ricotta, herbs (vegan if desired)

Tuna

sesame seared, ginger soy reduction, fried rice noodles

Halibut

pan roasted with lemon beurre blanc, red fresno, fried capers

SIDES (CHOOSE 2)

Anson Mills Grits

white cheddar

Mashed Potatoes

yukon gold potatoes, butter, cream

Risotto

traditional or modern twist with wild mushrooms and port reduction



Potato Tart

crispy potato, caramelized onion

Spaghetti Squash

roasted spaghetti squash with tomato fondu, fried sage, toasted pumpkin seeds

Creamed Spinach

spinach, reduced cream, parmesan

Carrots

spice roasted carrots, citrus crema

Escarole

stewed, onions, garlic, herbs, cider vinegar

Cauliflower

curry roasted with raisins, greek yogurt

DESSERTS (CHOOSE 1)

Apple Puff Pastry

caramel apple, Mitchel's vanilla bean icecream, mint

Bread Pudding

dark chocolate, vanilla bourbon cream anglaise

Chocolate Mousse

raspberries, mint

Crème Brulee

classic or modern twist orange with burnt rosemary sugar

