



Gather  
Catering  
Co.



BY THE STANDARD POUR  
SONORA, CA

# Appetizer Menu

\$24 per person (Stationed)

*Choice of Six (6)*

*Additional options are \$4 per person.*

**La Brea French Baguette** Extra Virgin Olive Oil, Balsamic Vinegar

**Tomato Bruschetta** Fresh Basil, Garlic, Olive Oil

**Avocado Toast** Fiscalini Cheddar, Arugula, Arbol Chili Sauce, Lime Crema

**Bellwether Farms Ricotta Toast** Roasted Tomatoes, Arugula, Balsamic Syrup

**Kalamata Olive and Sundried Tomato Hummus** Feta, Naan Bread

**Bruschetta Stuffed Mushrooms** Tomatoes, Ricotta, Smoked Mozzarella, Fresh Basil

**Local Melon** Chili, Lime Salt

**Grilled Cheese + Tomato Soup Shooter**

**Herbed Goat Cheese Burst Cherry Tomatoes**, Olive Oil, Cracker

**Cowgirl Creamery Mt. Tam Oyster Mushroom Conserva**

**Cypress Grove Bermuda Triangle** Tomato Jam Crackers

**Bellwether Farms Ricotta** Fresh Figs

**Smoked Salmon** Ravigote or Creme Fraiche

**Bacon Wrapped Dates** Cream Cheese, Local Honey

**Wild Boar and Chicken Apple Sausage Skewer** Honey Mustard

**Seared Peppered Ahi** Pickled Cucumber, Wasabi Mayo

**Seared Peppered Ahi** Melon Salsa

**Pulled Pork or Pork Belly Sliders** Honey Chile Glaze, Cabbage Slaw

## Buffet Menu Additions

**Charcuterie Grazing Table (+ \$4.5 per person)**

Includes 3 kinds of cheese, 2 types of meat, fruit, jams, local honey, nuts, olives, bread, crackers

**Passed Hors D'oeuvres Service (+ \$4 per person)**

# Dinner Menu

Baseline \$32 per person

*Priced as a Buffet. Plated or Family Style Dinners are an additional \$5 per person.  
Add appetizers for \$3 per person per appetizer.*

## First Course (Choose One)

**Mixed Greens** Dried Cranberries, Candied Walnuts, Pt. Reyes Blue Cheese Dressing

**Caesar Salad** Romaine, Sourdough Croutons, Shaved Parmesan, Traditional Caesar Dressing

**Arugula Salad** Apples, Walnuts, Red Onion, Feta, Balsamic Vinaigrette

**Spinach Salad** Peaches, Toasted Walnuts, Prosciutto, Feta, Citrus Vinaigrette

**Kale Caesar Salad** Rye Croutons, Shaved Parmesan, Red Chile Flakes, Caesar Dressing

**Roasted Butternut Squash Soup**

**Potato Leek Soup** Rosemary Oil

## Second Course (Choose Two)

**Grilled Herb Marinated Chicken Breast**

**Roast Marinated Tri-Tip Beef**

**Slow Roasted Baby Back Ribs** Honey Chile Glaze

**Roast Tenderloin of Beef** Creamy Pt. Reyes Blue Cheese Butter (+\$4)

**Salmon Filet** Homemade Pesto or Ravigote ( +\$2)

**Roasted Quail** Caramelized Apples & Onions ( +\$2)

**Grilled Portobello** Smoked Mozzarella, Roasted Tomatoes, Pesto (v)

**Pesto Pasta** Roasted Peppers, Pine Nuts, Parmesan Cheese (v)

## Sides (Choose Two)

**Haricot Verts Green Beans** Roasted Tomatoes

**Roasted Brussels Sprouts** Bacon, Parmesan, Caper Vinaigrette

**Grilled Zucchini** Roasted Roma Tomato Vinaigrette

**Grilled Asparagus** Romesco

**Grilled Seasonal Veggies** Chimichurri

**Roasted Red Potatoes** Lemon, Rosemary

**Mashed Potatoes** Garlic, Buttermilk

**Sweet Potato Mashers** Buttermilk Parsley

**Farro** Seasonal Vegetables, Homemade Pesto, Roasted Tomato Vinaigrette

# Taco Bar

*Our taco bar starts at \$30 per person and is served as a buffet. Provides enough for 3 tacos per person.*

*Add appetizers for \$3 per person per appetizer.*

## Taco Filling (Choose 3)

Barbacoa Beef

Achiote Shredded Chicken

Mojo Pork Carnitas

Diestel Turkey Chorizo

Chile Lime Shrimp

Sweet Potato & Kale

**Includes:** Corn tortillas, Cabbage Slaw, Cilantro, Limes, Lime Crema **plus...** Snake Venom, Venom Verde, and Arbol Chile Sauce

**Chips & Salsa**

**Cuban Style Black Beans**

**Cilantro - Lime Rice**

**Simple Salad** Romaine, Cucumber, Pickled Onions, Feta, Jalapeno Lime Vinaigrette

## Extras

Fresh Guacamole (+\$4)

Pineapple Salsa (+\$2)

## Desserts

Mini NY Style Cheesecake with Strawberry Puree (+\$4)

Chocolate Mousse Cake with Raspberry Puree (+\$5)

Carrot Cake with Cream Cheese Frosting \$(+\$5)

Homemade Brownies (+\$3)

House Baked Cookies (+\$3)

## Beverage Services

Includes table set up and dispensers.

### **The Basics \$3**

Citrus Infused Water, Iced Tea, Organic Fair-Trade Coffee, Cream, & Sugar.

### **Specialty \$5**

Iced Tea (Peach, Raspberry or Classic), Lemonade (Lavender or Strawberry), Citrus Infused Water, Organic Fair-Trade Coffee and Izze Sodas.

# Bar Services

**Gather Catering Co.** is licensed to offer beer, wine and fermented base cocktails. Our services offer various packages to meet your specific needs. Packages include our Mobile Pour Bar, Jockey Box, Plastic Cups, Garnishes and Ice. Bartender Hourly Rate: \$50/ hour per bartender. One bartender for every 75 people; Minimum of 4 hours required including 1 hour set-up and 1 hour breakdown.

## **Beer and Wine Open Bar \$30 (~ 3-4 drinks/guest)**

This service includes: Up to four beers on draft, three wines and two specialty cocktails. This is billed on a per person basis and billed to the host. Our predetermined beer and wine menu is available upon request. We provide for roughly three drinks per person, so alcohol is not limitless. You are welcome to adjust the volume prior to your event. Any additional alcoholic beverages added on will be billed accordingly.

## **Cash Bar**

This service includes: Designated beer (up to four on draft) and wine (up to four) from the pre-selected bar menu. This is based on a per drink basis and charged directly to your guests.

## **BYO**

This service includes: Bartenders for hire serving alcohol which has been provided by the host. Set up and labor fees apply.

## The Fine Print...

EVENT MINIMUMS: Gather Catering Co has established a food and beverage minimum of \$2000 to book an off-site event. Food and beverage minimums apply to all private events. Minimums do not include the service charge, labor or taxes.

MENU SELECTION & PRICING: Final menu selections must be made at least (2) weeks prior to the event. Since we use seasonal ingredients, we reserve the right to substitute ingredients and/or raise prices (subject to your input and approval) in the event that food prices rise substantially between the time of the signing of the contract and the date of the event.

GUARANTEES: The final number of guests must be confirmed (1) week prior to the event. Please consider all other vendors in your count. Should you not contact us with a final head count, we will plan for the original agreed upon number of guests and assess the appropriate charges. All food is prepared and served according to the agreed upon guest count. We cannot guarantee food for additional guests.

PAYMENT & DEPOSITS: Gather Catering Co requires a 25% non-refundable deposit and signed contract to secure your booking. Without a deposit or contract, your booking is considered tentative. All deposits will be applied to your final bill. The remaining balance will be due on the day of your event. If for any reason the event is delayed through no fault of Gather Catering, the additional cost of staffing will be charged to the client.

CANCELLATION: In the event of a cancellation 30 days prior to the event, 5% of the deposit may be retained for services dedicated thus far in the curation of the event. If cancellation is within 30 days of the event, the entire deposit may be retained by Gather Catering Co.

2021 STAFF PRICES: Service and kitchen staff are billed at a rate of \$35/hr. Event Coordinator at \$40/hr. Sundays and Holidays + \$5/hr.

SERVICE FEE, TAX & GRATUITY: A service fee of 20% will be applied on all food, beverage and liaison of additional services. This service fee covers paper goods, packing for your event, clean up, site visits, travel expenses, booking fees. A sales tax of 7.25% is applicable to the subtotal. Gratuities are not included in the estimate or total. Gratuities are always left to the client's discretion, and although not required, are graciously accepted by our staff for a job well done. If you are happy with your service and would like to provide a gratuity, it may be added to your final payment or given directly to staff members.

ADDITIONAL SERVICES AND TRAVEL: Gather Catering Co. will travel within a radius of 40 miles of The Standard Pour. Events outside the 40 mile radius will incur an additional fee of \$1 per mile. We are happy to provide a number of additional services to make your event planning more personalized including coordination, table decoration and rentals. Our Event Coordinators can provide you with necessary information and pricing upon request.

GATHER CATERING CO.

*by The Standard Pour*

19040 STANDARD ROAD  
SONORA, CA 95370  
209-532-7687

EVENT COORDINATORS:

COMFORT STANTON

MARIELLE SNYDER

[GATHERCATERINGCO@GMAIL.COM](mailto:GATHERCATERINGCO@GMAIL.COM)

209.532.7687