



GOIN' SOUTH

SHOWER BUFFET MENU

Choose One Salad

(Additional salad may be added at \$6 pp ++)

-Southern Cornbread Salad

*Romaine hearts, heirloom grape tomatoes, white cheddar, red onion, crumbled cornbread "croutons", toasted pecans.
Creamy BBQ Dressing*

-Sweet Poppy Strawberry Almond Spinach Salad -gf

*Baby Spinach, strawberries, goat cheese, cranberries, broccoli, toasted almonds
-Citrus Poppy Dressing*

-Southern Harvest Salad - gf

*Baby Arugula, spring mix, shaved brussel sprouts, roasted sweet potatoes, dried cranberries, shaved parmesan, toasted pumpkin seeds
-Sweet Maple Ginger Dressing*

Choose One Southern Favorite

(Additional item may be added at an additional charge pp ++)

-Bourbon BBQ Chicken Cheddar Dip with Key Largo Corn Tortilla Chips -gf

-Jammin' Chicken Po' Boy Crostini

-Sweet Heat Jalapeno Flatbread Bite

Choose Two Delicious Main's

-Grilled Chicken Poppy Casserole with Toasted Crumbled Ritz Crackers

-Shut the Cluck Up Po' Boy Sliders with Mini Southern Yeast Rolls

-NOLA Crispy Popcorn Shrimp Po' Boy Sliders

-Peach Bourbon BBQ Grilled Chicken Thigh Medallions -gf

-Ranch House BBQ Bacon Cheddar Grilled Chicken -gf

-Southern Lady Sweet Orange Glazed Smoked Sliced Country Ham -gf

-Pulled Smoked Pork with Southern Sauce Bar and Potato Roll Sliders

Choose Two Sassy Sides:

-7 Cheese Mac and Cheese

-Loaded White Cheddar Chive Potato Bake -gf

-Loaded Bacon Cheddar Potato Salad -gf

-Deviled Egg Potato Salad -gf

-Dijon Sour Cream Dilly Potato Salad -gf

-Bacon Ranch Tomato Pasta Salad

-Pimento Roasted Corn Edamame "Succotash" Salad -gf

-Broccoli Bacon Cheddar Salad -gf

-Southern String Beans with Caramelized Onions & Bacon -gf

-Roasted Brussels with Bacon & Onion (\$2 extra per person) -gf

-Grilled Orange Olive Oil Zucchini Planks -gf

-Roasted Brown Sugar Char-Grilled Sweet Potato Slices -gf

Southern Sweets

Additional pricing is per person ++

- Strawberry Shortcake Mini Parfaits \$2

- Peach Cobbler Jars \$3

- Texas Sheetcake Mini Bites \$2 pp

Choose All three \$6

Non-Alcoholic Beverages included:

DIY Lemonade Bar, Bottled Water, Coffee Bar

\$40 per person plus service charge & sales tax

Please refer to pages following the packages for all items included, additional enhancements available, minimum expenditures, deposits, final count/payment information.



A LITTLE OF THIS & THAT

SHOWER BUFFET MENU

Choose One Salad

(Additional salad may be added at \$6 pp ++)

Harvest Cheddar

*Greens, apples, sharp white cheddar, candied walnuts,
Cirrus Vinaigrette (GF)*

Tuscan Caesar

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

Italian House Salad

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

Hibachi-ish Zen Garden Avo Salad

*Romaine, spinach and spring mix shredded carrots, avocado,
sliced snow peas,
heirloom grape tomatoes, edamame, English Cucumbers,
Soy Ginger Miso Dressing (GF unless soy intolerance) (V)*

Choose One Soup

(Additional Soup may be added at \$1 pp ++)

-Broccoli Cheddar (GF)

-Roasted Cauliflower Cheddar (GF)

-Loaded Bacon Potato Chowder (GF)

-PA Dutch Corn Chowder (GF)

-Roasted Tomato Bisque (GF) (V)

-Beef Barley

-Creamy Chicken & Wild Rice

-Italian Sausage & Gnocchi

-Crab Bisque* (GF)

*(*add \$5 pp ++ must be chosen as the main soup if
adding a second soup on)*

SWEET MAUI KETTLE POTATO CHIPS INCLUDED

Choose Three Sandwich Flavors

All Sandwiches are cut into bite size portions

(Additional items may be added for an additional cost)

- Grilled Chicken Cordon Bleu Croissant or Sandwich with
Maple Mustard Sauce
- Blackened Chicken Bacon Ranch Sandwich
- Aloha Grilled Chicken Sandwich
- Nutty Berry Chicken Salad Sandwich
- Balsamic Italian Chicken Club with Arugula Pesto
- Mojo Cuban Chicken Avo Sandwich
- Greek Turkey Feta Cucumber Ciabatta
- Turkey Cranberry Havarti Sandwich
- Pressed Turkey Cranberry Cream Cheese Ciabatta
- Veggie Sprout Turkey Carver Sandwich
- Korean BBQ Roast Beef Sandwich
- Backyard BBQ Beef Sandwich
- Roast Beef Cheddar Horsey Sandwich
- Cucumber Dill Cream Cheese Tea Sandwich
- Heirloom Tomato Goat Cheese Sandwich
- Vegan Butternut Squash Avo Black Bean Sandwich
- Bourbon Grilled Pineapple Sweet Potato Sandwich
- Thai Crispy Tofu Sandwich

Choose Two Crowd Favorites

Bacon Ranch Pasta Salad

-Broccoli Bacon Cheddar Salad

-Mediterranean Tzatziki Pasta Salad

-Red Skin Dijon Sour Cream Potato Salad

Loaded Bacon Cheddar Potato Salad

-Caramelized Onion Dip

-Warm Mexican Street Corn Dip & Key

Largo Corn Tortilla Chips

-7 Cheese Mac & Cheese (add \$1 pp ++)

-Cavatappi with Vodka Sauce (add \$2

pp ++)

Included Beverage Package:

Blueberry Lemonade

Assorted Soda

Bottled Water

Coffee, Hot Water, Decaf

The Bakery Board

Additional pricing is per person ++

- Triple Chocolate Chunk Cookies \$2
- Lemon Bars \$3
- Macarons \$3 pp

Choose All three \$7

**\$38 Per Person Plus Service Charge
& Sales Tax**

****Please refer to details of what is
included in each package**



LET THERE BE BRUNCH

SHOWER BUFFET MENU

Choose Two:

(Additional Items May be added at an extra charge)

- *Mini Avo Smash on Pumpernickel Rounds*
- *Hummus Crostini Toasts with Crumbled Feta and Roasted Tomato*
 - *Country Ham Benny Crostini*
 - *Mini Warm Biscuits, Butter & Jam*
- *Brunch-y Bacon Egg Cheddar Flatbread Canapes*
 - *Southern Lady Ham & Pineapple Crostini*
- *Mini Egg Sausage & Cheese Toasted Bagel Bites*
- *Mini Chipotle Smoked Chicken Mango Pico Tostado*
- *Smoked Salmon with Cream Cheese on Baguette Crisps (\$2 pp++ extra)*

Choose One:

(Additional Items may be added at an extra charge)

- *Harvest Salad with White Cheddar*
- *Strawberry Almond Green Salad- Strawberry Balsamic*
- *Greek & Grain Feta Green Salad- Mediterranean Balsamic Dressing*
- *Tuscan Caesar Salad with Creamy Caesar Dressing*
 - *Fresh Fruit Bowl*
- *Basil Heirloom Tomato Mozzarella Caprese Toss*
- *Broccoli Bacon Cheddar Salad*
- *Crunchy Vegan Slaw*

Choose Four:

(Additional items may be added at an extra charge)

- *Bacon Cheddar Onion Quiche Cups*
- *Quichette Lorraine*
- *Broccoli Onion Cheddar*
- *Chicken Verde Jack Quiche Cups*
- *Asparagus Goat Cheese Quiche Cups*
- *Apple Cheddar Sausage Quiche Cups*
- *Tomato Mozzarella Basil Quiche Cups*
- *Spinach Tomato Swiss Quiche Cups*
- *Cinnamon Maple French Toast Cups Vanilla Maple Sauce*
- *Fiesta Chicken Verde Breakfast Enchiladas*
- *Meyer Lemon Grilled Sliced Chicken Breast*
- *Mediterranean Feta Grilled Sliced Chicken Breast*
- *Grilled Pineapple Smoked Sliced Country Ham*
- *Olive Oil Oven Roasted Home Fries and Caramelized Onions*
- *7 Cheese Mac & Cheese*

Perfect Pastries

Additional pricing is per person ++

- New York Coffee Cake Bites \$2
- Mini Yogurt Fruit Parfaits \$2
- Mini Chocolate Croissants \$2

Choose All three \$5

Included Beverage Package:

- *Blueberry Lemonade*
- *Bottled Water*
- *Iced Coffee Bar*
- *Coffee, Hot Water, Decaf*
- *Assorted Juice \$1 extra pp ++*

\$42 Per Person Plus Service Charge & Sales Tax

****Please refer to details of what is included in each package**



PASSPORTS & PINEAPPLES

SHOWER BUFFET MENU

Choose One Salad

(Additional Salad may be added at \$6)

Meet Me at the Beach Spinach Salad

Baby Spinach, fresh strawberries, grilled pineapple, brown sugar roasted pecans, crumbled feta, grape tomatoes, Pineapple Vinaigrette. (Add Avocado \$1 pp ++)

Fire & Ice Salad

Mixed greens, White Cheddar Cheese, grilled jerk dusted pineapple, grape tomatoes, black beans, bell peppers red onion, croutons, Island BBQ Ranch. (Add Avocado \$1 pp ++)

Fiesta Chopped Salad

Mixed Greens, Jack Cheese, Roasted Mexican Street Corn, Bell Peppers, Fajita Smashed Roasted Chick Peas, Roasted Tomatoes, Red Onion, Mango Peppadew Pico Cheese Quesadilla "Croutons", Toasted Pepitas, Creamy Honey Lime Chipotle.

Choose Two Tapas

- Mexican Feta Roasted Street Corn Dip with Key Largo Corn Tortilla Chips*
- Chorizo Stuffed Baby Bella Mushrooms*
- Bacalaitos Mini Fritters with Peppadew Remoulade Dipping Sauce*
- Sweet Golden Fried Plantains*
- Falafel Cups with Oucumber Basil Tzatziki*
- Sweet Heat Jalapeno Flatbread Bites*
- Mini Spanakopita*
- Caribbean Mango Mini Meatball*
- Caramelized Onion Dip with Sweet Maui Kettle Potato Chips*

Choose Two Entrees

- Caribbean Brown Sugar Sweet Jerk Grilled Chicken*
- Honey Rum Island Chicken*
- Polynesian Pineapple Grilled Chicken*
- Sofrito Roast Pork*
- Kahlua Pulled Roasted Pork with Sauce Bar & Hawaiian Slider Rolls*
- Mango Teriyaki Pork Tenderloin*
- Roasted Salmon with Hoisin Teriyaki (\$5 more pp)*
- Grilled Tequila Lime Beef Tenderloin Medallions (+Market Price)*

Choose Two Sides

- Yellow Rice & Gandules*
- Aloha Pineapple Sweet Potato Fried Rice*
- Toasted Almond Rice Pilaf*
- Browned Butter Fiesta Steamed Potatoes*
- Roasted Garlic Smashed Potatoes*
- 7 Cheese Mac & Cheese*
- Feta Roasted Tomato Spinach Pasta*
- Polynesian Glazed Roasted Carrots*
- Toasted Pecan Topped Green Beans*
- Caribbean Roasted Corn*
- Grilled Brown Sugar Sweet Potato Slices*
- Hawaiian Macaroni Potato Salad*
- Mediterranean Roasted Chick Pea Pasta Salad*
- Island Cous Cous Salad*
- Grilled Pineapple Coleslaw*
- Sweet Plantains*

Included Beverage Package:

*DIY Lemonade Bar w/ Flavored Syrups
Assorted Soda
Bottled Water
Coffee, Hot Water, Decaf*

\$42 Per Person Plus Service Charge & Sales Tax

****Please refer to details of what is included in each package**

Sweet Additions

Additional pricing is per person ++

- Walnut Baklava \$3*
- Strawberry Tres Leches Parfaits \$3*
- Cinco De Bueno Chocolate Cookies \$3*
- Choose All three \$8***

Optional Client Provided Alcohol Bar Add-Ons

Choose One Bar Flavor: \$6 pp++

Choose Two Bar Flavors: \$8 pp++

Choose Three Bar Flavors: \$10 pp++

Mimosa Bar

This will include: Orange Juice, Mango Peach Bellini, Strawberry Blonde, Berry Smash, Pineapple Sunrise, Seasonal Flavor, Fresh fruit garnishes. Champagne must be provided by the client and served by our Bartender.

Margarita Bar

On the rocks Margarita, Original, Hawaiian, Strawberry, Mango, Pineapple Jalapeno, Seasonal Flavor, Salt, Sugar, Limes. Tequila, Triple Sec or Orange Liquor must be provided by the client and served by our Bartender

Mojito Bar

Traditional, Mango, Strawberry Basil, Passionfruit, Pineapple, Peach Blackberry, Limes, and Fresh Mint. White Rum must be provided by the client and served by our Bartender

Daquiri Bar

Frozen Blended, Strawberry, Pina Colada, Banana, Mango, Raspberry. Limes. White Rum must be provided by the client and served by our Bartender

Mule Bar

Moscow, Spicy, Pineapple, Peach, Blueberry, Seasonal Flavor, Ginger Beer, Lime. Vodka must be provided by the client and served by our Bartender

Spiked Lemonade Bar

Dirty Shirley, Just Peachy, Strawberry Blonde, Watermelon Crawl, Pink Pom, Cranberry Lime, Fresh Lemons. Vodka must be provided by the client and Served by the Bartender

Loaded Bloody Mary Bar

(Not included in the pricing structure. This is the only bar that may be added for half of the guest count at \$6 per person ++)

This will include: House made Bloody Mary Mix, Celery, Bacon Strips, Lemon, Lime, Queen Olives, Horseradish, Hot Sauce. Vodka must be provided by the client and served by our Bartender.

All alcohol must be brought no later than the day before the event at a pre-arranged time. We will recommend the liquor/prosecco amount based on your group demographic.

Bridal and Baby Shower Package Details:

**(This package is generally not available on Saturdays during our peak wedding season
Of May, June, September, October & December.**

If booked within 60 days and we have availability, we will consider, excluding December)

Number of Guests:

Recommended guest range 50-175 guests.

Groups that are smaller are welcome, but please see the venue fee/minimum expenditure.

Groups over 175 should expect to have less room as 200 is the max capacity with no dance floor.

-Venue Fee:

Standard 2 Hours for Setup

3 Hours for the Shower

1 Hour for Cleanup and Removal of Items

A \$3000 Minimum Expenditure including food, beverage, and service charge, excluding sales tax must be spent to waive a venue fee.

Small Groups

We welcome smaller groups, however due to the set cost of simply getting our facility and grounds ready as well as the initial labor and cost of making each and every dish we will charge the difference between the minimum expenditure . If food, beverage and service do not meet the minimum expenditure prior to sales tax, we will charge the difference between the \$3000 and the final bill as a venue fee. Sales tax will be added to the total bill after the venue fee is added.

Pricing and Required Costs

Pricing for Each Package is as listed plus 24% Service Charge and 6% State Sales Tax
(indicated as ++)

Alcohol and Bartender Fee

We do not have a liquor license, therefore the following will apply to stay within state statutes and laws.

All Alcohol must be provided by the client and must arrive one day prior to the event.

(All Alcohol must be served by our staff)-\$200++ per bartender

(We will determine the number of bartenders needed based on your specifics)

Included in Bridal and Baby Shower Packages:

Room Setup, Linens, Audio Visual, China:

Includes Guest Tables, Seating per person, Black Linen or white linen on round tables, Rustic Wood Tables are generally not clothed but can be upon special request for an additional charge.

Additional tables, specific linens or seating requests will incur additional charges

A cake 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.

Cake cutting of cakes other than a standard sheet cakes will incur a \$100 cake cutting fee

Any candles brought into the facility must be at the very least in a votive cup or have some type of cover or barrier. We do not allow tealight candles or any other candles to be set directly on the tables. All items 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 planner is not handling them. This 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.

Audio Visual available to you directly through our outside AV company.
WE do not book AV for you. We do have a screen, projector and microphone on premise at no charge.
We have a speaker and a corded microphone.

Appropriate glassware, cocktail plates, buffet plates, glassware, flatware and linen napkins
Any special requests will incur an upcharge.

++ 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 basic staffing and 6% Sales Tax on all purchases. If you would like to request additional staff or special service staff, additional charges will be incurred.

We do not allow ANY outside food, non-alcoholic beverages, the ONLY the exception of cookie trays or limited add on 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. No baked goods will be accepted after one hour prior to the start time of the event. All items must be brought on trays and not in grocery/store packaging.

No Tape, thumb tacks or adhesive may be used on our walls at any time

Vendors/Decorations:

We do not allow any outside caterers to be used.

DJ's and Musicians must provide a valid certificate of liability insurance to us 30 days prior to the event by email at gathereventspa.com.

We do not allow any foam, bubbles, pyrotechnics, sparklers or bubbles inside the event venue.

ABSOLUTELY NO CONFETTI, GLITTER, OR LOOSE SMALL TABLE SCATTER.

ALL BALLOONS MUST BE POPPED AND REMOVED BY THE CLIENT ALONG WITH ALL DEBRIS FROM ALL DECORATING.

Florists, Bakers, and Photographers must be professionally licensed.

For Bridal Shower Packages

Deposits, Payments and Minimums

A \$300 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.

Final Guaranteed Guest Count of adult guests will be due to us 14 days prior to the reception date by email.

Final payment minus the \$300 deposit paid will be due 10 days prior to the shower date. Final payment may not be made by personal check. It must be credit card, cash, certified check, cashiers check, or money order.

Damages, Etc.

Any damages to furniture, décor, or any other items will be charged full retail value to the client responsible for booking the event.

Cancellations:

Cancellation between the time of the client issuing the first deposit of \$300 non-refundable and 45 days, will result in the loss of the deposit only.

Cancellation between 44 days and 11 days prior will result in the loss of the \$300 plus \$1000 cancellation fee unless we are able to re-book an event of equal expected value. Cancellation between 10 days and the day of the shower 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.

Email Confirmation of receipt of package information as well as a deposit is considered a legally binding agreement to all financial and listed details between 29 Cooks LLC. The responsible party for all payments is the person who has agreed to the information by email.

PRICING AND PRODUCT AVAILABILTY

Due to the fluctuations and volatility in Supply Chains, we reserve the right to increase pricing or substitute ingredients and supplies if needed. We will do all we can to make sure any substitutions are of equal quality and value. Current clients who are contracted with a deposit will not incur price increases and all pricing will be honored as listed in each package. Regardless of when the Shower Package is downloaded, emailed or printed by 29 Cooks or the Client, any new bookings are not guaranteed the current package pricing, structure, items, or any other details. Changes are made multiple times a year to allow us to make sure we are able to source quality items. We always communicate any changes prior to making them.

Gather Events by 29 Cooks
~ 5402 Chestnut Street ~ Emmaus ~ PA ~ 18049