



# 29 Cooks at Gather 2024 Hot Buffet Package

**Perfectly Simple**  
\$28.95 ++pp

Choose One of Each Category:  
Salad  
Chicken Entrée  
Starch  
Vegetable

Includes:  
Rolls & Butter  
Bottled Water  
Iced Tea  
Coffee Bar

Additional Options with pricing are listed below.

**Simply Casual**  
\$37.95 ++pp

Choose One of Each Category:  
Salad  
Chicken Entrée  
Beef or Pork Entrée  
*(Premium upcharges apply as listed on the menu)*  
Vegetarian Entrée/ Starch  
Starch  
Vegetable

Includes:  
Rolls & Butter  
Bottled Water  
Iced Tea & Lemonade  
Coffee Bar

Additional Options with pricing are listed below.

**Casually Delicious**  
\$46.95 ++pp

Choose One of Each Category:  
Salad  
Soup Du Jour  
Chicken Entrée  
Beef or Pork Entrée  
*(Premium upcharges apply as listed on the menu)*  
Vegetarian Entrée/ Starch  
Starch  
Vegetable

Includes:  
Rolls & Butter  
Bottled Water  
Iced Tea & Lemonade Bar  
Assorted Soda  
Coffee Bar

Additional Options with pricing are listed below.

*All pricing will have +24% service charge and +6% PA State Sales tax added. (++)  
Minimum expenditure quoted upon inquiry/booking is calculated prior to service charge and sales tax addition.*

# Hot Buffet Menu

*3-4 Hour Event/Minimum Expenditure Will Be Determined Based on the Non-Premium & Premium Dates*

*Buffet will be filled for 1 hour and open for an additional 30 minutes.*

*Portions are based on normal adult eaters. Please account for large eaters and teenagers when planning your guest count.*

## **\*Gourmet Salad**

*(You may add a second salad flavor for \$5 more per person)*

### **-Harvest Salad**

*- Mixed Greens-Cheddar or Blue Cheese*

*Candied Walnuts-Dried Cranberries-Apples (GF)*

### **-Power Up Salad**

*-Mixed Greens, Apples, Broccoli, Carrots, Fresh Edamame, Dried Edamame, Sunflower Seeds, Pumpkin Seeds, Toasted Pecans, Apple Cider Vinaigrette Dressing (GF) (Vegan)*

### **-Strawberry Spinach Salad**

*-Baby Spinach, Strawberries, Broccoli, Goat Cheese,*

*Dried Cranberries, Toasted Almonds, Meyer Lemon Poppy Dressing (GF)*

### **-29 Caesar Salad**

*-Romaine-Shaved Parm-Roasted Red-Peppers- Croutons- Creamy Caesar Dressing*

### **-Italian House Salad**

*-Romaine, Shaved Parm, Tomatoes, Black Olives, Red Onion, Pepperoncini, Croutons, Italian Dressing*

## **Hot Entrees**

*(A third hot entree may be added in most cases for an additional charge)*

*-Meyer Lemon Grilled Chicken*

*-Grilled Chicken in Country Gravy*

*-Brown Sugar Blackened Maple Dijon Glazed Chicken Breast*

*-Grilled Bruschetta Marinara Chicken*

*-Bourbon Apple BBQ Grilled Chicken*

*-Wild Mushroom Grilled Chicken Marsala*

*-Mediterranean Feta Grilled Chicken Breast*

*-Grilled Chicken Cordon Bleu Stacker*

*-Char-Grilled Chicken Thigh Medallions with Southern Sauce Bar*

*-Grilled Sliced Flank Steak with Pineapple Teriyaki, or Caramelized Onion Demi*

*-Beef Tenderloin Tips in Caramelized Onion Demi*

*-Grilled Beef Tenderloin Medallions with Dijon Horseradish Demi (add \$15 per person ++)*

*-Maple Brown Sugar Smoked Country Sliced Ham*

*-Sweet Southern Citrus Smoked Country Sliced Ham*

*-Herb Roasted Pork Loin with Pan Gravy*

*-Pulled Roasted Pork with Southern Sauce Bar*

*-Sliced Grilled Pork Tenderloin with Rosemary Olive Oil Balsamic Drizzle*

*-Roasted Turkey Breast with Country Pan Gravy*

*-Lemon Pepper Parmesan Farfalle Pasta*

*-Baked Rigatoni with Marinara and Mozzarella*

*-Cavatappi with Vodka Sauce*

*-7 Cheese Mac and Cheese*

## **Sides:**

*-Yukon Smashed Potatoes*

*-Garlic Red Skin Mashed Potatoes*

*-Parsley Butter Red Steamed Potatoes*

*-Dill or Maple Brown Sugar Roasted Carrots*

*-Garlic Seared Haricot Vert Green Beans*

*-Southern Green Beans with Bacon and Onion*

*-Roasted Parsley Butter Sweet Corn*

*-Roasted Root Vegetables (add \$2++ per person)*

*-Roasted Brussels with Bacon and Onion (add \$2++ per person)*

**Desserts (Choose 2)**

*Brownies*

*Chocolate Chunk Cookies*

*Apple Caramel Snickerdoodles*

*Lemon Blueberry Cookies*

*Peanut Butter Cup Cookies*

*Brownies*

*Blondies*

*\$5++ per person*

*(Price applicable if not included in the package)*

**Fresh Cut Fruit Bowl-** (pineapple, watermelon, canteloupe, strawberries, blueberries, blackberry garnish) additional \$4++ per person  
( Fruit is always extra)

Soda- \$4++ per person

*(Price applicable if not included in the package)*

\*\* Alcoholic Beverages May be Brought in By Client but Must be Served by Our Staff and will incur a Charge of \$4++ per person for standard mixers and garnishes (does not apply to only beer and wine)

A bartender Charge Starting at \$200++ per bartender will be billed. We reserve the right to determine how many bartenders are required for the proper level of service based on the number of people AND details of the drink menu.

**Additional Add-Ons**

-Hors d'oeuvres

-Hot Pretzel Bar

-Popcorn Bar

-Hot Cocoa Bar

-Mimosa Bar

-Bloody Mary Bar

-Cupcake Bar

-Cake Bar

-Pie Bar

Custom requests will be considered

**Items included:**

-2 hour window for client to independently decorate-please be aware our staff is not able to stop their duties to help with decorating. Please have the appropriate amount of people and supplies with you.

-White or Black Linens on round tables- Square tables are not clothed

-3 Easels

-Corded Microphone and Speaker

-55" Smart Tv on a Stand with HDMI hookup

-LCD Projector and 9' Screen

-6 Hi Top Tables

-Display Tables

-Eclectic mix of Lanterns and Candle holders – client must provide and donate to our venue, 3" diameter unscented pillar candles in return for using our items.

-2 Pole Kits – one has white curtains on it, but you may bring and hang a backdrop

## **Deposit, Guaranteed Guest Counts and Final Payments**

A non-refundable deposit of either 20% of the minimum guarantee but not less than \$400 is required upon confirmation of booking. The deposit is considered the contractual agreement for all items listed in the details of the package as booked. Any communication for changes must be emailed to [gatheremmaus@gmail.com](mailto:gatheremmaus@gmail.com)

Any events scheduled more than 6 months prior to the date, will require an additional \$500 non-refundable installment payment no later than 90 days prior to the event date.

The menu and the guaranteed guest count is due to us no later than 14 days prior to the event. We ask that the menu be confirmed as early as possible due to supply chain issues. No Personal Checks.

Final payment, minus the non-refundable deposit and any installment, is due to us no later than 10 days prior to the event. No Checks.