

BBQ MEAL

\$18.99 / person

(comes with basic paper goods, slider rolls, burger buns, BBQ sauce pickles and onions)

Choice of two meats: BBQ Chicken, Smoked Pork Tender or Pulled Pork (Add sliced brisket for an additional \$2.99 pp)

Choice of two sides: Hot Corn on the Cob, Bacon and Brown Sugar Baked Beans, New Potato Salad, Cole Slaw, Deviled Eggs (traditional or spicy), Broccoli Salad, Pasta Salad, Three Cheese Mac-n-Cheese or Roasted New Potatoes

ITALIAN FARE

\$17.99 / person

(comes with basic paper goods, and Garlic French Bread and our Homemade Focaccia)

Choice of one or two pastas: Italian Chicken Pasta Bake, Beefy Penne Pasta, Beef Florentine Lasagna, Chicken/Beef Spaghetti

Choice of up to two salads: Mixed Green, Ceasar, Wedge, Italian

Choice of one side: Parmesan Roasted Vegetables, Green Beans Almandine, Roasted Brown Sugar Carrots



HEAVY HORS D'OEURVE

(comes with basic namer goods)

Mushroom Bites

(comes with basic paper goods)			
Creamy Spinach Bites	Sundried Tomato Pesto	Chicken Cesar Salad Bites	Pick 5 includes
, 1	Bites Crispy Toasted Ravioli		two
Blackened Shrimp, Avocado, Cucumber	French Onion Tartlets	Fresh Vegetable Display	meats:
Bites	Chipotle Meatball w/	Seasonal Fruit Display	\$18.99 /
Caprese Salad Skewers	Roasted Pepper	Stuffed Mini Peppers	person
Mac-n-Cheese Bites	Sausage Puffs with Bourbon Mustard	Hummus/ Carrots,	
Deviled Eggs (traditional, spicy,	Tomato Crostini with Whipped Feta	Celery with Homemade Pita Chips	
jalapeno)	Ham Biscuits with Peach Jalapeño Dressing	SmokedPorkTenderloin Sliders	Pick 7
Tomato Bruschetta	3 1	Sweet & Spicy Chicken	includes
Mini Veggie Pizzas	Tomato Goat Cheese & Proscuto Tart	Bites	three
Olive Cheese Bread	Bacon & Chicken Pinwheels	Pepper Jack/ Prosciutto Crostini with fresh	meats: \$25.99 /
Italian Skewer	Goat Cheese & Honey Bites	greens	person
Stuffed Mushrooms	Strawberry Balsamic Bruchetta	Cheese and Charcuterie Display (This counts for	Posson
Caramelized Onion,	Chipotle Meatball Sliders	2 options)	



FARM TO TABLE (comes with basic paper goods, and rolls)

\$30.99 / person

Choice of one: Spring Mix Salad, Fresh Caprese Salad, Crisp Iceburg Wedge, Baby Arugula Salad with Goat Cheese and Candied Walnuts or Loaded Wedge Salad

Choice of one: Steak Tips and Mushrooms, Quinoa and Spinach Stuffed Portabello Mushrooms, Chicken Thighs (served in a Lemon Thyme Cream Sauce), Whole Roasted Rosemary Chicken, Local Italian Sausage and Beef Meatballs

Choice of two sides: Grilled Sweet Potato Wedges, Roasted Parmesan Carrot Fries, Roasted Brussel Sprouts with Cremini Mushrooms, Grilled Snap Peas, Roasted Mixed Vegetables, Loaded Mashed New Potatoes, Truffle Garlic Mac-n-Cheese, Stuffed Zucchini Boats

TACO BAR

\$17.99 / person

(comes with basic paper goods, Cilantro Lime Slaw or Refried Beans, & Mexican or Cilantro Lime Rice)

Choice of two: Ground Beef, Smoked Pulled Pork, Smoked Pulled Chicken, Fajita Veggies.

Included: Flour and corn tortillas, salsa, sour cream, shredded cheese, limes and onions.



SPECIALTY DINNER

\$26.99 / person

(comes with basic paper goods, and rolls)

Choice of one: Rosemary and Garlic Roast Beef, Lemon Rosemary Chicken Breast, Balsamic Brown Sugar Chicken, Mozzarella, Tomato, & Spinach Stuffed Chicken Breast, Smoked Pork Tenderloin, Spiral Smoked Ham

Choice of one: Crisp Ice-berge Wedge, Ceasar, or Mixed Spring

Choice of two: Mixed Roasted Vegetables, Brown Sugar Roasted Carrots, Roasted New or Sweet Potatoes, Rustic Garlic Mashed Potatoes, Truffle Garlic Mac-n-Cheese, Green Been Bundles, or Angel Hair Pasta.

BRUNCH PACKAGE

\$18.99 / person

Includes:

Mini Waffles w/ Crispy Chicken & mini syrup bottles 3" Mini Quiche Lorraine Fruit Kabobs Spring Salad w/ Poppyseed Dressing Brown Sugar Bacon Mini Fruit Muffins



UPGRADES AND ADD ONS

DESSERT OPTIONS

Mini Cookies (assorted flavors)

Mini Cupcakes (assorted flavors)

Cake Balls (assorted flavors)

Cheesecake Bites

Fruit Tarts

Brownie Bites

Mini Pies (assorted flavors)

Assorted Bars

Dark Chocolate Tarts

UGRADED PAPER GOODS

We offer white, heavy, plastic dishes with your choice of gold or silver trim, gold or silver flatware, white napkins, clear cups & white cocktail napkins for an additional charge \$3.99 / person

Curious about real dishes and rentals? Email our events team at: gatheringsbybay@gmail.com



RENTALS, SERVICE & POLICY

SERVICE PERSONNEL

Professionally trained servers or bartenders dress in all black. The rate is \$35 per service person per hour. Service time begins 1 hour prior to event for set up and ends with final clean up. Service personnel are responsible for food replenishing, courteous pick up during party, and food area clean up. Industry standard for number of servers is typically 1 server per 30 people for buffet, stations and passed appetizers and 1 bartender per 100 guests. Extra personnel may be required depending on event – such as coordinators, bartenders, and or kitchen staff. We hire TABC trained bartenders, however, the contracted bartenders will not be held liable for incidents related to alcohol consumption by your guests.

POLICY

A non refundable deposit for wedding rehearsal dinners and receptions are required to hold date. Final balance and headcount is due two weeks prior to event date. Guarantee number date is usually 2 weeks prior to event. Bon Appettit Y'all brings overage for unexpected guetsts. There is no refund if the number of attendees falls below the guarantee number. Bon Appetit Y'all maintains a Food Manager Liscence with the state of Texas and is insured and bonded. Our bartenders are TABC certified.