29 Cooks at Gather
2026 Buffet Package

Perfectly Simple
$31.95 ++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
$40.95 ++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
$50.95 ++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.

Perfectly Simple
30.95 ++pp

Choose One:
Salad

Choose Two:
Deli Side Salads

Choose Three:
Sandwich Flavors

Includes:
Sweet Maui Kettle Chips

Additional Options with pricing are listed below.

Simply Casual
$38.95++pp

Choose One:
Salad

Choose Two:
Deli Side Salads

Choose Three:
Sandwich Flavors

Choose Two:
Desserts

Includes:
Sweet Maui Kettle Chips

Additional Options with pricing are listed below

Casually Delicious
$48.95++pp

Choose One:
Salad

Choose Two:
Deli Side Salads

Choose Three:
Sandwich Flavors

Choose Two:
Desserts

Includes:
Soup Du Jour
Sweet Maui Kettle Chips

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

Cold 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

Sandwich Trays

-Turkey Cranberry Havarti Sandwich
-Applejack Turkey Sandwich
-Touchdown Turkey Football Sandwich
-Hibachi Grilled Chicken Sandwich
-Bourbon BBQ Grilled Chicken Bacon Sandwich
-Nutty Chicken Salad Sandwich
-Korean BBQ Roast Beef Sandwich
-Roast Beef Cheddar Horsey Sandwich
-Corned Beef And Swiss with German Mustard on Marble Rye
-Hawaiian Ham Sandwich
-Southern Lady Ham and Muenster
-Plain Ham and Cooper Subbie
-Tuna Spinach Swiss
-Italian Roasted Tomato Tuna
-Tuna Avo Sandwich
-Veggie Caprese Sandwich
-Hawaiian Zinger Vegan Sandwich

-Sweet Maui Kettle Potato Chips included (GF)(Vegan)

Side Salads

Dijon Garden Pasta Salad
Bacon Ranch Parm Pasta Salad
Italian Bruschetta Pasta Salad
Macaroni Salad
Egg Potato Salad
Sour Cream Dill Red Potato Salad (GF)

Pineapple Coleslaw (GF)
Broccoli Cheddar Bacon Salad (GF)

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)

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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

Ala Carte Add-ons

Hors D'oeuvres

Crostini & Flatbread Canapes
50 Piece Minimum

Beef & Blue Crostini-$2.00 per piece

Heirloom Tomato Crostini-$2.00 per piece

Mini Hummus Toast with Roasted Tomato and Crumbled Feta-$3.00 per piece

Mushroom Manchego Duxelles-$3.00 per piece

Ranch House BBQ Chicken Bacon Flatbread Canapes-$3.00 per piece

Sweet Heat Bacon Jalapeno Flatbread Canapes-$2.50 per piece

Crowd Favorites
50 Piece Minimum

Frankies in Blankies- $1.50 per piece
Honey Mustard Dipping Sauce

Mini Lump Crab Bites- $3.00 per piece
Cajun Remoulade Dipping Sauce

Spanakopita- $2.00 per piece

Southern Breaded Chicken Bites-$2.00 per piece
Honey Mustard Dipping Sauce

Italian/ Bourbon BBQ/ Swedish Meatballs-$2.00 per piece

Assorted Mini Quiche- $2.00 per piece

Grazing Trays
16" Tray- Feeds 50 People

Cheese Pleaser - $150.00
Cave Aged Sharp Cheddar, Vermont Extra Sharp White Cheddar, Baby Swiss, Pepper Jack, Muenster, Colby Jack

Cheesed to Meat Ya- $175.00
Garlic Ring Bologna, plain Ring Bologna, Pepperoni Sticks, Smoked Meat Sticks, Jerky, Sharp Yellow and White Cheddar, Jalapeno Jack Cheese, Sweet Hot Mustard.

Bountiful Veggies- $150.00
Broccoli, Carrots, Cauliflower, English Cucumber, Heirloom Grape Tomatoes, Watermelon Radish, Baby Bella Mushrooms, Snap Peas, Sour Cream Dill Dip

Fruit Abound- $175.00
Watermelon, Cantaloupe, Red Grape Clusters, Golden Pineapple, Strawberries, Blueberries, Blackberry Garnish, Strawberry Pineapple Whip Dip.

Shooters
50 Piece Minimum

Bacon Mac & Cheese Shooter- $3.00 per piece
Bacon Parmesan Crumble

Buffalo Mac & Cheese Shooter-$3.00 per piece

Loaded Bacon Cheddar Potato Shooter-$3.00 per piece
Crispy Onion Topping

BBQ Chicken White Cheddar Mashed Potato Shooter-$3.00 per piece
Fresh Chive Garnish

Chicken Tikka Masala Shooter-$3.00 per piece
Mini Naan Crisps

Additional Add-ons

Hot Pretzel Bar
$6.00 ++pp

Prop & Peller Soft Pretzels
Hot Beer Cheese Dip
Yellow Mustard
Coarse Grain Dijon Mustard
German Mustard
Honey Mustard

Hot Cocoa Bar
$6.00 ++pp

Hot Cocoa
Mini Marshmallows
Hershey's Chocolate Bars
Chopped Reese's Peanut Butter Cups
Chopped Andes Mints
Peppermint Sticks
Whipped Cream
Chocolate Chips
White Chocolate Chips
Caramel Sauce
Chocolate Sauce

Popcorn Bar
$5.00 ++pp

Fresh Popped Popcorn
Assorted Popcorn Seasonings
Popcorn Bags

Pie Bar
$12.00 ++pp

Choose Five:

Cherry Crumb Pie
Double Crust Apple Pie
Pumpkin Pie with Cinnamon Whipped Cream
Blueberry Pie
Southern Pecan Pie
Chocolate Peanut Butter Pie
Boston Cream Pie
Wet Bottom Shoofly Pie
Chocolate Cream Pie
Strawberry Cream Pie
Key Lime Pie
Lemon Meringue Pie
Coconut Cream Pie
Apricot Pie in GF Ginger snap Crust- GF
Mile High Strawberry Pie (+$2pp)

All Cakes will be sent on disposable trays.
Disposable Cake Servers available for add-on- $3.00 each

Cake Bar
$12.00 ++pp

Choose Five:

Chocolate layer Cake with Ganache Frosting
Banana layer Cake with Buttercream Frosting
Chocolate layer Cake with Peanut Butter Frosting
New York Cheesecake
Carrot layer Cake with Cream Cheese Frosting
Coconut layer Cake with Toasted Coconut Buttercream
Red Velvet layer cake with Cream Cheese Frosting
Vanilla layer Cake with Raspberry Cream Frosting
Chocolate Hazelnut Cream Torte
Oreo's and Cream Cake with Oreo Butter Cream
Flourless Almond Orange Cake
Pineapple Upside Down Cake
Citrus Glazed Lemon Bundt Cake
Lemon Blueberry layer Cake
Cannoli Cake

All Cakes will be sent on disposable trays.
Disposable Cake Servers available for add-on- $3.00 each

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

Any events scheduled more than 6 months prior to the date, will require an additional $500 nonrefundable 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.

Revised 8/2026-BM