



29 Cooks at Gather

2026 Funeral 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 <i>(Premium upcharges apply as listed on the menu)</i> 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 <i>(Premium upcharges apply as listed on the menu)</i> 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

- 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

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.