CATERING

TO SHARE

DEVILED EGGS [dozen] 28
seed mustard & dijon egg yolk filling, tabasco-bacon crumble, green onion

CHALLAH PARKER HOUSE ROLLS [dozen] 30
garlic herb butter, pecorino, sea salt

ELOTE CORNBREAD [dozen] 38
warm chili-lime butter, sweet corn, crema, cotija, micro cilantro

CRISPY CAULIFLOWER BITES [serves 7-10] 66
hot chili garlic honey, nori seasoning, cilantro, ranch dressing

POBLANO GUACAMOLE [serves 7-10] 68
smashed avocado, roasted poblano peppers, caramelized onion, guajillo chili dust, fresh lime, cilantro & tortilla chips

HOT HONEY BACON BRUSSELS SPROUTS [serves 7-10] 78
crispy brussels sprouts, bacon, hot chili garlic honey, pickled red onion, green onion

CAMPANELLE MAC N' CHEESE [serves 7-10] 70
creamy four cheese sauce, bacon, green onion, breadcrumbs [add crabmeat +59, brisket +59, truffle +18]

CHARCUTERIE BOARD* [serves 7-10] 100
daily sliced meats & cheeses with rosemary bar nuts, fresh fruit, honey & bread to share

ARANCINI [2 dozen] 64
fried risotto balls, parmesan cream sauce, lemon

MEATBALLS [dozen] 64
all beef meatballs, san marzano tomato sauce, parmesan, chili flake, green onion

DESSERT

brown butter chocolate chunk cookies [dozen] 30
bananas foster banana pudding [single portion] 6/ea
house-made seasonal pie [slice/whole pie] 9/49

BEVERAGES

topo chico 3
san pellegrino 3
coffee [gallon] 28
unsweetened iced tea [gallon] 12
lemonade [gallon] 16
sodas available by request

ask about our liquor, beer, & wine offerings

LOCALLY SOURCED. SEED OIL FREE.

We believe sustainability starts locally. By sourcing from Texas farms and partners, and keeping our kitchen seed oil-free, we're committed to serving food that's better for you and better for our community.

GATHERING PLATES

create your own combination of proteins & sides.
24 hour notice required
[serves 7-10]

PROTEIN

seared salmon 130
roasted chicken 115
grilled shrimp 80
sliced beef tenderloin 190
sliced chimi steak 120
grilled sliced chicken 65

SIDES

crushed potatoes 38
green beans & sweet onion 46
mushroom risotto 48
garlic broccolini 44
jasmine rice pilaf 32
house chips 16
pomme frites 26
seasonal vegetable medley 44

BUTCHER BURGER BAR

BUILD YOUR OWN BURGER 16/person
includes: all beef patties smashed with shaved onion topped with New School American cheese, potato buns, lettuce, tomatoes, garlic aioli

ADD ON: avocado +3, bacon +2
plant protein available upon request

SALADS & SOUPS

[tray serves 7-10]	tray/single
CLASSIC CAESAR* little gem lettuce, parmesan, black pepper, white anchovy, rustic croutons, caesar dressing	92/15
HARVEST SALAD curly kale and hearty greens with brussels sprouts, green apples, candied pecans, & gorgonzola with maple balsamic vinaigrette	92/15
GREEK SALAD little gem lettuce, spinach, garden tomato, olive, cucumber, bell pepper, red onion, celery, pepperoncini, feta & lemon oregano vinaigrette, sumac hummus spread, pita	104/17
CRUNCHY NOODLE SALAD chilled noodles, ginger-sesame peanut dressing, crunchy wonton strips, cabbage, jicama, cucumber, carrot, red onion, peanuts, viet-herb mix	92/15
STEAK & BLUE CHEESE SALAD* seared skirt steak, gorgonzola, little gem lettuce, garden tomatoes, carrot, bacon, chives, blue cheese dressing	156/25
BISON CHILI or **TOMATO BASIL BISQUE**	6/cup

ADD: [+tray/boxed]
avocado +18/3 | grilled chicken +65/6.5 | grilled shrimp +48/9
salmon +130/13 | skirt steak +98/10
plant protein available upon request

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Atkinson Farms | Blue Horizon | Lonestar Lettuce | 44 Farms | Milk King
Houston Dairymaids | Della Casa Pasta | Vital Farms | Slow Dough Bread Co
Fredlyn Nuts | Stroope Honey Farms | Greenway Coffee | Enso Matcha | Force of Nature

ENTREES

[tray serves 7-10]	tray
SEARED SALMON* jasmine rice pilaf, meyer lemon butter, viet-herb mix, basil oil	175
SEASONAL GRAINS warm farro, quinoa, mushrooms, winter squash, green beans, tomato, arugula-basil salad, pickled red onion, crispy spiced chickpeas, feta	105
PASTA LOLA spinach spaghetti, garlic-basil tomato sauce, spinach, blistered tomatoes, burrata [add meatballs +66/5]	130
ROASTED CHICKEN sumac marinated half chicken with crushed potatoes, french green beans & sweet onion, chicken jus, & pistachio-sage gremolata	180
GULF SHRIMP PASTA* bucatini, poblano cream sauce, sweet corn, roasted poblano, pecorino, lemon, cilantro	175

SANDWICHES

[tray serves 7-10]	tray/box
BRISKET FRENCH DIP SANDWICH house-smoked beef brisket, caramelized red wine onions & mushrooms, swiss cheese, horseradish sauce, pretzel bun with au jus & pomme frites	130/21
TURKEY CLUB SANDWICH sliced turkey, honey ham, crispy bacon, cheddar & Swiss cheese, lettuce, tomato & honey-dijon on ciabatta	120/18
GARDEN SANDWICH sumac chickpea spread & arugula pesto on toasted whole grain bread with garden tomatoes, red onion, cucumber, radish, avocado, & sprouts	90/15
BLT SANDWICH crispy bacon, lettuce, & sliced tomato, garlic aioli, toasted multigrain [add avocado +18/3]	90/15
GRILLED CHICKEN SANDWICH marinated chicken breast, sliced tomato, red onion, swiss cheese, garlic aioli, & arugula pesto, brioche bun	120/18

[boxed sandwiches come with chips & a brown butter chocolate chunk cookie]
[gluten friendly bun available by request]

CONTACT US

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FALL/WINTER

DAILY GATHER