

# Gatherly



## **Gatherly Catering**

*Elevated Food Carts + Stations*

At Gatherly , we create vibrant, interactive food experiences designed to bring people together. From made-to-order crepes and curated bagel bars to refreshing açai bowls and elevated brunch favorites, our menus are built around fresh ingredients, balanced flavors, and beautiful presentation.

Perfect for corporate events, private celebrations, and social gatherings, our cart-style catering offers a seamless and engaging way to serve your guests. Each setup is thoughtfully styled and designed for both flavor and visual impact creating moments that feel effortless, memorable, and uniquely yours.

Simply select your experience, and let us bring the food, creativity, and signature touch to your event.

*Please note that Set Up + Travel Fees will apply*



# Omelette Station

Our Omelette station is a made-to-order omelette setup where everything is cooked fresh right in front of your guests. With a mix of classic ingredients and a few elevated options, it's simple, satisfying, and always a crowd favorite. Warm, customizable, and easy to enjoy—perfect for a relaxed brunch-style experience.

2hr Cart | Pricing Starts at \$28pp | Minimum 30 Guests | Includes: Plates, Utensils, Coffee, Potatoes, Toast, Fruit

## Gardenesque

Spinach, mushrooms, tomato, mozzarella

## Classic Wake Up Call

Eggs, bacon, cheddar, Green Onions

## Ham & Swiss

Ham, swiss cheese, Herbs

## Health Lover

Bell Peppers, Onions, Feta, Spinach, Cherry Tomatoes, Broccolini

## Protein Gainz

Bacon, Sausage, Ham, Onions, Bellpeppers, Jack

## Build your own Bar

Client can select 10 toppings for guests to choose from

### Cheeses

Cheddar • Mozzarella • Swiss • Feta • Colby • Monterrey Jack

### Proteins

Bacon • Ham • Turkey • Sausage

### Vegetables

Spinach • Mushrooms • Tomato • Onion • Peppers • Green Onion • Arugula • Squash • Broccolini •  
Cherry Tomatoes •

### Premium Ingredients (+\$)

Avocado

Smoked Salmon

Prosciutto

Asaparagu

### Add Ons:

Fresh Pressed Juices

Breakfast Potatoes

Agua Frescas

Coffee

Hot Chocolate

Hot Tea

Mimosa Station

Yogurt Parfaits

Fruit Cups



# Charcuterie Cart

A full grazing setup with a mix of cheeses, cured meats, fresh fruit, crackers, and a few simple extras. Everything is laid out to feel full and inviting, so guests can build their own plate, snack a little, and come back throughout the event. It's easy, it looks good, and it just works for pretty much any type of gathering. Graze with It's Graze-y!

**2hr Cart | Pricing Starts at \$21pp | Minimum 30 Guests |  
Select 12 Graze-y items**

## **Cheeses**

Brie  
Aged Cheddar  
Gouda  
Manchego  
Goat Cheese  
Mozarella Pearls

## **Cured Meats**

Prosciutto  
Salami

## **Crackers & Bread**

Artisan Crackers  
Crostini  
Sliced Baguette

## **Fresh & Dried Fruit**

Grapes  
Strawberries  
Blubberies  
Blackberries  
Dried Apricots  
Dried Cranberries  
Citrus  
Seasonal Fruit (Cherries/Figs) \*not always in season

## **Crunch & Extras**

Almonds  
Candied Pecans  
Cashews  
Sea Salt Caramel

## **Sweet & Savory Additions**

Honey  
Fig Jam  
Fruit Preserves  
Olives  
Cornichons



# Toast Catering

A warm, grazing-style panini experience crafted with artisan breads, layered ingredients, and pressed fresh on-site. Each sandwich is thoughtfully composed, bringing together simple flavors in a way that feels both elevated and comforting. Choose from our pre-made menu or curate your own sandwich, make it entirely yours! After all, it's your special celebration, you deserve to tailor your experience!

2hr Cart | Pricing Starts at \$17 | Minimum 30 Guests

## Sunset Chorizo

Smashed avocado, spiced chorizo, cotija, lime, fresh herbs

## The Whipped Feta Garden

Avocado, whipped feta, cucumber ribbons, herbs, olive oil

## The Honeyed Ricotta Bloom (Sweet)

Whipped ricotta, fresh berries, wildflower honey, toasted almonds

## The Street Corn Verde

Avocado, roasted corn, cotija, lime crema, pickled onions

## The Golden Egg & Avocado

Avocado, jammy fried egg, flaky salt, olive oil, microgreens

## The Burrata Tomato Basil

Heirloom tomato, burrata, basil, balsamic glaze

## The Strawberry Shortcake Toast

Whipped ricotta, macerated strawberries, honey, crushed biscuit

## Compose Your Avocado Toast

Build something fresh, nutritious, layered, and entirely yours

## Artisan Breads

Sourdough • Multigrain • Rustic White • Gluten-Free

## Bases

Smashed Avocado • Whipped Ricotta • Whipped Feta • Hummus

## Proteins

Chorizo • Prosciutto • Smoked Salmon • Fried Egg

## Fresh Layers

Heirloom Tomato • Cucumber • Arugula • Microgreens • Roasted Corn

## Additions

Cotija • Burrata • Feta • Mozzarella

## Finishes

Chili Oil • Hot Honey • Balsamic Glaze • Olive Oil • Lime Crema • Herb Oil





# Bagel Cart

A curated bagel bar experience featuring freshly baked bagels, house-made cream cheese spreads, and a selection of sweet and savory toppings. Designed for both classic and elevated tastes, our beautifully styled setup brings a modern, interactive touch to any event. From Curated Menus just for you to Build Your Own Bar, our Bagel Cart is the perfect breakfast to start the day!

2hr Cart Service | Pricing Starts at \$18pp | Minimum 30 Guests

## Coastline Lox

Cream cheese, Smoked salmon, Capers, Red onion, Microgreens

## Berries and Cream

Strawberry cream cheese, Fresh berries, Pistachio crumble, Honey

## Harvest

Herb cream cheese, Feta, Tomato, Cucumber, Olive oil, Microgreens

## Green Garden

Avocado, Spinach, Cucumber, Olive oil, Lemon zest

## Herb & Honey

Herb Cream Cheese, Feta, Honey drizzle, Chili flakes

## Honey Butter

Whipped butter, Honey, Flaky salt

## Morning After (+\$)

Egg, Bacon, Cheddar, Garlic Herb Cream Cheese, Arugula

## Garlic Parm

Garlic herb cream cheese, Parmesan, Arugula, Olive oil

## Build Your Own:

Choose 3 Cream Cheese Spreads

Choose 6 Toppings

Choose 3 Bagels

### Bagels

Plain Everything • Sesame • Whole Wheat • Asiago • Blueberry

### Cream Cheese

Plain • Chive • Garlic • Scallion • Jalapeño

Strawberry • Honey Walnut • Cinnamon Sugar • Maple • Vanilla Bean

### Savory Toppings

Turkey • Bacon (+\$) • Smoked Salmon (+\$) • Prosciutto (+\$) Tomato • Cucumber • Red Onion • Capers • Avocado (+\$)

Arugula • Microgreens • Spinach • Everything Seasoning

### Cheeses

Parmesan • Feta • Goat Cheese • Mozzarella • Burrata (+\$)

Sweet Strawberries • Blueberries • Banana • Nutella • Honey • Maple

### Premium

Edible Flowers • Pistachio Crumble • Chocolate Drizzle • Powdered Sugar, Jammy Eggs (+\$)

### Add Ons:

Fresh Pressed Juices

Agua Frescas

Coffee

Yogurt Parfaits

Fruit Cups

Chia Seed Pudding



# Waffle Bar

Warm waffles made fresh and served with simple, good toppings. Guests can keep it classic or build their own either way, it's one of those stations everyone ends up coming back to. Easily Switch to Pancakes to suite your cravings!

2hr Cart Service | Pricing Starts at \$16pp | Minimum 30 Guests | Includes Breakfast Potatoes + Coffee

## The Strawberry Shortcake

Fresh strawberries, whipped cream, powdered sugar

## The Banana Caramel

Caramelized banana, caramel drizzle, crushed nuts

## The Berry Cream

Mixed berries, whipped cream, honey

## The Chocolate Indulgence

Chocolate drizzle, brownie crumble, whipped cream

## The Honey Butter Classic

Warm waffle, honey butter, powdered sugar

## Base

Classic Waffle • Gluten Free • Chocolate • Lemon Ricotta • Protein Waffle Base

## Fruits

Strawberries • Blueberries • Bananas • Mixed Berries • Pineapple

## Sweet Drizzles

Chocolate Sauce • Caramel • Honey • Maple Syrup

## Crunch

Granola • Crushed Nuts • Cookie Crumble • Candied Pecans • Toasted Coconut

## Creamy

Whipped Cream • Coconut Cream • Mascarpone • Vanilla Cream

## Add Ons:

Bacon

Eggs

Fried Chicken

Sausage

Yogurt Parfaits

Fruit Cups

Chia Seed Pudding





# Acai Bar

Our Açai Bar offers a fresh, build-your-own experience with a selection of açai and specialty bases paired with vibrant fruits, granola, and premium toppings. Designed to be both light and refreshing, this beautifully styled setup brings a colorful, interactive element to any event. You can curate a pre-selected menu or have your guests choose from their favorite toppings

2hr Cart | Pricing Starts at \$12 | Minimum 50 Guests

## Power Bowl

Acai, almond butter, banana, cacao nibs, hemp seeds

## Sweet Luxe

Acai, berries, chocolate drizzle, pistachio crumble

## Tropical Glow

Pitaya, banana, pineapple, coconut, granola

## Berry Bliss

Acai, granola, mixed berries, honey

## Build Your Own Includes

4 Toppings, 3 Fruits, 3 Drizzles

### Granola & Crunch Granola

Coconut Flakes • Cacao Nibs • Chia Seeds • Hemp Seeds

### Fresh Fruit

Strawberries • Blueberries • Banana • Blackberries • Pineapple • Mango

### Nut Butters & Spreads

Almond Butter • Peanut Butter • Nutella

### Drizzles

Honey • Agave • Chocolate • Maple Premium

### Toppings

Pistachio Crumble • Edible Flowers • Bee Pollen • Freeze-Dried Fruit \*Dragon Fruit Cubes

### Add Ons:

Fresh Pressed Juices

Breakfast Potatoes

Salad

Cold Pasta

Agua Frescas

Coffee

Yogurt Parfaits

Fruit Cups

Chia Seed Pudding



# Parfait Cart

A light and nourishing parfait bar with fresh layers, vibrant ingredients, and elevated toppings—crafted to bring a refreshing, feel-good element to any event. Ideal for wellness activations, corporate gatherings, private parties, and brand experiences that call for something both beautiful and intentional.

2hr Cart Service | Pricing Starts at \$10pp | Minimum 50 Guests



## Build Your Own:

Vanilla yogurt  
Dairy Free Yogurt  
Greek Yogurt

## Fruit

Blueberries • Strawberries • Bannanas • Mango • Citrus • Peaches • Raspberries • Figs • Seasonal Fruits

## Savory Toppings

Granola • Almonds • Pistachio • Coconut Flakes • Cocoa Nibs • Chia Seeds • Bee Pollen • Nutella • Honey • Maple

## Premium

Housemade Jam • Macerated Strawberries • Candied Pecans • Peanut Butter • Almond Butter • Hemp Seeds • Goji Berries • Edible Flowers • Mint •

## Add Ons:

Pastries  
Bagels  
Breakfast Toasts  
Personal Mini Quiches  
Breakfast Burritos  
Breakfast Sandwiches  
& more!



# Smoothie Cart Catering

Our signature Smoothie Bar is a curated, made-to-order experience featuring thoughtfully crafted blends made with premium ingredients and fresh fruit. Each smoothie is prepared onsite and presented within a modern, beautifully styled setup—bringing a refreshing, elevated touch to any event while balancing flavor, wellness, and visual appeal.

2hr Cart | Pricing Starts at \$12 | Minimum 30 Guests

## **Golden Hour**

Mango, pineapple, coconut milk, orange juice, honey, collagen

## **Pink Velvet**

Strawberry, banana, coconut milk, vanilla, dates, collagen

## **Cloud Nine**

Banana, almond milk, vanilla, dates, almond butter, cinnamon

## **Second Wind**

Cold brew, banana, cacao, almond milk, dates, protein

## **Matcha Mood (+\$)**

Matcha, banana, almond milk, honey, collagen, vanilla

## **Green Goddess Glow**

Spinach, banana, mango, coconut milk, pineapple juice, ginger, honey, turmeric

## **Peachy Girl**

Peach, banana, coconut milk, vanilla, honey

## **Green Detox**

Spinach, pineapple, cucumber, celery, lemon, ginger, coconut water

*Build your Own Signature Smoothie Available*



# Tea Party Cart

A relaxed tea setup with warm, steeped teas, delicate sandwiches, fresh scones, and a few sweet bites. Everything is set out in a way that feels easy and inviting, so guests can graze, sip, and take their time. It's a simple, beautiful addition to showers, birthdays, and smaller gatherings where people want to slow down and enjoy.

2hr Cart Service | Pricing Starts at \$28pp | Minimum 50 Guests



## Tea Selection (2)

English Breakfast  
Earl Grey  
Chamomile  
Green Tea  
Seasonal Herbal

## Tea Sandwiches (choose 3–4)

Small, crustless, classic flavors  
Cucumber & Cream Cheese  
Egg Salad  
Turkey & Havarti  
Chicken Salad  
Smoked Salmon & Cream Cheese (+\$)

## Fresh Scones (1)

Classic Vanilla  
Blueberry or Seasonal

## Served with:

Clotted cream (\$) • Butter • Fruit preserves

## Sweet Bites (1)

Fresh Short Bread Cookies  
Fresh berries  
Mini Muffin  
Thumb Print Cookies



# Panini Bar Catering

A warm, grazing-style panini experience crafted with artisan breads, layered ingredients, and pressed fresh on-site. Each sandwich is thoughtfully composed, bringing together simple flavors in a way that feels both elevated and comforting. Choose from our pre-made menu or curate your own sandwich, make it entirely yours! After all, it's your special celebration, you deserve to tailor your experience!

2hr Cart | Pricing Starts at \$28 | Minimum 30 Guests | Includes: Cold Pasta, Salad or Chips or make it Breakfast

## The Golden Turkey

Roasted turkey, provolone, tomato, arugula, garlic aioli on Sourdough

## The Garden Caprese (Vegetarian)

Fresh mozzarella, tomato, basil, balsamic glaze on Cibatta

## The Pesto Chicken Melt

Grilled chicken, pesto, mozzarella, sun-dried tomatoes on Sourdough

## Rise & Shine

Eggs, Turkey Bacon, Cheese, Spinach, Breakfast Aioli

## The Honey Ham & Swiss

Honey ham, Swiss, Dijon, pickles on Soft White Bread

## The Cozy Veggie Press (Vegan option available)

Grilled zucchini, squash, bell peppers, hummus, spinach on Foccacia

### Compose Your Panini Press

Build something warm, layered, and entirely yours

## Artisan Breads

Rustic Ciabatta • Sourdough Batard • White Bread • Whole Wheat

## Cheeses

Cheddar • Brie • Gruyère • Fresh Mozzarella • Havarti • White Cheddar • Vegan Cheese

## Proteins

Herb Chicken • Egg • \*Prosciutto • Housemade Turkey • \*Roast Beef • \*Steak • \*Plant-Based Cutlet

## Additions

Spinach • Arugula • Heirloom Tomato • Cucumber • Caramelized Onion • Roasted Vegetables • Sprouts • Turkey Bacon

## Signature Aiolis & Spreads

Roasted Garlic Aioli • Truffle Aioli • Lemon Herb Aioli • Basil Pesto • Fig Preserve • Balsamic Reduction



# Crepe Bar

Our signature Crepe Bar is a live, made-to-order experience that brings warmth and elegance to any event. Featuring a curated menu of sweet and savory crepes, each item is prepared fresh onsite using high-quality ingredients and thoughtfully presented in a beautifully styled display. From refined savory pairings to indulgent sweet finishes, this interactive setup offers both flavor and visual appeal.

2hr Cart | Pricing Starts at \$16pp | Minimum 30 Guests

## Banana Extravaganza

Bannanas, Cinnamon, Brown Sugar, Marscapone Cream, Caramel Drizzle

## Strawberry Nutella

Strawberries, Nutella, Powdered sugar

## Honey Berry

Mixed berries, Honey, Whipped cream

## Chicken Pesto

Herb cream cheese, feta, tomato, cucumber, olive oil, microgreens

## Mediterranean

Feta, Tomato, Spinach, Olive Oil

## A La Mexicana

Avocado, Chorizo, Eggs, Onions and Grilled Peppers

## Cali Breakfast

Bacon, Avocado, Tomatoes, Cheese and Eggs

## Spinach Mushroom

Spinach, sautéed mushrooms, mozzarella, garlic herb spread

## Vegan Western

Avocado, Grilled Peppers, Onions, Vegan Aioli

## Savory

Chicken • Turkey • Ham • Egg • Bacon • Prosciutto (+\$) Spinach • Mushrooms • Tomato • Onion • Peppers • Arugula  
Mozzarella • Cheddar • Swiss • Feta • Goat Cheese • Parmesan Pesto • Garlic Herb Spread • Olive Oil • Balsamic Glaze

## Sweet

Strawberries • Banana • Blueberries • Blackberries Nutella • Chocolate • Honey • Maple • Whipped Cream Powdered Sugar  
• Granola • Coconut Flakes

## Premium

Pistachio Crumble • Edible Flowers • Chocolate Drizzle • Caramel

## Add Ons:

Fresh Pressed Juices

Breakfast Potatoes

Agua Frescas

Coffee

Hot Chocolate

Hot Tea

Mimosa Station

Vanilla Ice Cream

Yogurt Parfaits

Fruit Cups



# Slider Cart

Warm sliders, simple ingredients, and good flavor. We keep it easy—freshly made, nicely put together, and perfect for guests to grab, eat, and keep mingling.

2hr Cart Service | Pricing Starts at \$15pp | Minimum 50 Guests | Includes Chips or Fruit



## Select 2:

### The Classic Smash

Beef patty, cheddar, pickles, house sauce

### The Pulled Pork Slider

Slowed Cooked Pork, Apple Coleslaw, Sweet BBQ

### The Honey Chicken Slider

Crispy chicken, hot honey, slaw

### The Turkey Brie Slider

Turkey, brie, arugula, fig spread

### The Caprese Slider (Vegetarian)

Mozzarella, tomato, basil, balsamic glaze

### The Veggie Garden Slider (Vegan option available)

Grilled vegetables, hummus, greens



# Slushy Cart

A refreshing, fruit-forward slushy experience—blended smooth and served ice cold with fresh ingredients and thoughtful finishes. Light, vibrant, and designed to add a playful touch to your gathering.

2hr Cart Service Attendant or 6 hr drop off |

Double Tank 9oz Cups | 100 Servings | 50 Servings Each Flavor | \$595

Add Alc & make it a budget friendly bar service! Alc Guide for over 25 Mixed Drinks Upon Booking

## Our Smoothie Cart package includes:

2 Tanks of our Delicious Slushie Approx 50 Servings Each Tank (9oz)

5 Garnish Options (Fresh Fruit + Candy)

2 Rim Options (Tajin, Chamoy, Sugar)

Standard Cups + Straws - 9oz

Set Up + Breakdown Cart + Umbrella Alcohol Purchasing Guide (Alc not Included)

## Add Ons:

Customized Cart Wrap according to theme: \$100

Glass Drinkware + \$1.25pp

Rental Fee Custom Labels on Cups: \$35 per 50

Edible Fresh Flowers Garnish: \$35

Floral Arrangements: \$120

Balloon Arrangement: \$125

Large Balloon Arrangement: \$180

Extra Staff Hour: \$70

Tank Refill: \$85 (per Tank)

## Kid Friendly & Mocktails:

Organic Strawberry

Summertime Lemonade

Lavander Lemonade

Virgin Pina Colada

Tropical Mango Fizz

Pineapple Coconut Mojito

Strawberry Kiwi Fizz

Peach Iced Tea

Coca-Cola

Watermelon Slush

## Ask about our Menu!:

Over 25 Recipes Flavors to Choose From!

Vodka, Rum, Tequila, Gin and Whiskey Based! Perfect year round... because as we all know... “its always sunny in california”





# Agua Fresca / Spa Water

Fresh agua frescas made with real fruit, light sweetness, and simple ingredients. It's a refreshing setup that guests can customize or grab and go perfect for warm days, casual gatherings, and events that need something light and easy.

2hr Cart Service | Pricing Starts at \$6pp | Minimum 50 Guests

## **Horchata**

Rice milk, cinnamon, vanilla

## **Jamaica (Hibiscus)**

Hibiscus flowers, lightly sweet, tart and refreshing

## **Agua de Sandía**

Fresh watermelon, light and hydrating

## **Agua de Piña**

Pineapple, bright and tropical

## **Agua de Melón**

Cantaloupe, smooth and naturally sweet

## **Agua de Pepino**

Cucumber, crisp and refreshing

## **Agua de Fresa**

Strawberry, lightly sweet and fresh

**Tajín Rim • Chamoy Rim • Fresh Fruit Garnish**





# Waffle Pops or Mini Pancakes

Warm waffle pops made fresh and served on a stick with sweet dips and toppings. It's a fun, easy setup that guests can customize and enjoy while walking around—simple, interactive, and always a favorite.

2hr Cart Service | Pricing Starts at \$8pp Minimum 50 Guests



## 6-7 Toppings

### Fresh Fruit

Strawberries  
Bananas  
Blueberries  
Raspberries

### Dips & Drizzles

Milk Chocolate  
White Chocolate  
Dark Chocolate  
Caramel  
Maple Syrup  
Honey

### Crunch

Crushed Cookies  
Granola  
Crushed Almonds  
Candied Pecans  
Toasted Coconut

### Sweet Extras

Mini Chocolate Chips  
Sprinkles  
Powdered Sugar  
Cinnamon Sugar  
Marshmallows

### Premium Toppings

Nutella  
Berry Compote  
Mascarpone Cream  
Peanut Butter  
Almond Butter  
Biscoff Spread

