

the MENU

the gathering board co.

770-500-8715

orders@TheGatheringBoard.Co
2800 Holly Springs Pkwy Ste 100
Holly Springs, GA 30115

CATERED EVENTS

*grazing tables, pasta, caviar
bars + stations*

APPETIZERS

cold + hot

SALADS

shooter cups or salads for a crowd

SANDWICHES

*tea sandwiches and croissants
focaccia sandwiches
sliders*

BOARDS + PLATTERS

*charcuterie boards
other platters
focaccia bread*

DESSERTS

shooter cups or desserts for a crowd

BEVERAGES

n/a and bartending packages

CATERED EVENTS

"You eat with your eyes first" has never been more true; when your guests get their first look at one of our food masterpieces, they'll be talking about it for years to come and YOU will be the star!

Each grazing table contains artistically presented cured meats and cheeses, fresh and dried fruit, olives, cornichons and other pickled items, crackers, house-made focaccia and freshly baked croissants, spinach dip with crudité's and much more.

Epicurean Elevated Grazing Table - enhanced presentation with wood boards, metal and ceramic platters, risers and greenery - crafted onsite, staffed during event + cleanup, starting at \$48 pp

Classic Flat Lay Grazing Table - crafted onsite with disposable platters, plates and bowls, perfect drop off style grazing table, staffing available for additional charge, starting at \$29 pp

Hybrid Elevated Table - platters crafted in our commercial kitchen, transported and setup on site for a more affordable, elevated presentation, staffed during event + cleanup, pricing varies

*ask about our grazing table embellishments

Pasta Baby - a Cheese Wheel Pasta Experience like nothing you've ever tried before! Fresh tagliatelle pasta, made in the Cacio e Pepe style, is cooked on-site then twirled in a wheel of imported Parmigiano Reggiano before serving. House-made Ragù or freshly made Ricotta with basil pesto are included and are optional toppings for your Cacio e Pepe pasta if you so desire.

Optional proteins: all beef meatballs, lemon + roasted garlic chicken, mussels in white wine sauce, blackened shrimp, braised short ribs, scallops

Starting at \$1475 for up to 25 ppl, each additional guest is \$14 pp

Pearl Spoon Caviar Cart - indulge and treat yourself with our caviar station, including a roving caviar cart that serves caviar bumps to your guests all night long! This is the height of luxury and we are the only place you will find anything like this! Starting at \$395 + caviar MKT

le Bar - finally, bartending services that complement the theme and don't feel like an afterthought. We help curate specialty cocktails, choose unique imported wines + craft beers, or even just supply coffee, tea, lemonade or water for your event. See beverage packages for pricing.

**CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.*

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CATERED EVENTS

Food Experiences (Stations)

Why choose them for your event?

Stations bring a magical, interactive energy to any event—whether it's a wedding celebration or a corporate gathering. Instead of guests waiting in long buffet lines or being served the same plated dish, stations transform the experience into something personal, lively, and memorable.

Customization & Choice Guests become the chef of their own moment—building exactly what they crave at that time, not months ago when they sent in their RSVPs.

Social & Interactive Stations naturally encourage mingling. People gather, chat, and share recommendations while fostering connections.

Visual Drama & Instagram-Worthy Moments A glowing raclette wheel, baskets of warm artisanal breads, or a colorful potato bar overflowing with toppings instantly becomes a focal point and a photo opportunity. Your event looks intentional, luxurious, and effortlessly elegant.

Pacing & Flow Guests graze at their own rhythm—no awkward rush to the buffet or cold plates arriving late. Stations keep the party moving naturally while ensuring everyone enjoys hot, fresh food throughout the evening.

In short, stations **turn a meal into an experience**. They celebrate individuality, spark conversation, create stunning visuals, and keep the energy high from cocktail hour through the last dance.

Here are some of our favorite food stations:

- Raclette
- Bruschetta Bar
- Baked Potato Bar
- Soup Station
- Tiramisu
- Fresh Mozzarella or Burrata Bar
- Jamon Iberico
- Caviar Station
- Oyster Bar
- Grape Tower
- Raw Honeycomb Stand
- Yogurt Parfait Bar
- Caramel Apple Bar
- S'mores
- Bread + Butter Bar
- Cheese on Canvas
- Taco Bar
- Pasta Bar
- Parmigiano + Balsamic Bar



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COLD APPETIZERS

per piece, 40 piece minimum per item
some cold apps only available with staffed events

Bruschetta fresh toasted baguette, house-made ricotta, marinated cherry tomatoes, balsamic reduction [veg, omit ricotta for vegan] 5

Roast Beef Crostini shaved roast beef served on toasted crostini with a roasted garlic horseradish aioli, topped with crispy beets + chives 7

Mango Gazpacho Cup cucumber-red onion relish, fresh mangoes, lime zest, cilantro [gf, vegan] 4.5

Compressed Watermelon filled with whipped feta + lime zest, balsamic reduction pipette + crushed pistachios [veg, gf] 4

Shrimp Cocktail Shooters wild caught shrimp (tail on), your choice of traditional cocktail sauce or spicy chili mango sauce [gf] 4.5

Smoked Salmon Cream Puffs lemon dill cream cheese, capers and smoked salmon ribbon atop an everything bagel puff pastry mkt

Thai Chicken Lettuce Wraps thai spiced chicken, onions, water chestnuts, wrapped in lettuce leaves, hoisin sauce on the side 5

Cucumber Dill Toast herbed cream cheese, sliced cucumbers + radishes served on toasted bread, garnished with dill [veg, gf + vegan optional] 3.5

Crudités Hummus Cups fresh veggies, traditional hummus + olives served in individual cucumber cups [vegan, gf] 5.5

Spicy Egg Yolk Confit egg yolk confit served on spicy chili crisp focaccia bites with cracked black pepper, chives and grated parmigiano reggiano [veg] 5

Dirty Martini Marinated Cheese + Olives boozy gin marinated green olives, havarti, feta, + blue cheese (can omit gin for n/a option) [veg, gf] 3.5

Bresaola Ribbon sliced beef bresaola + olive skewers [gf] 3.5

Chicken Satay Skewers red curry + coconut spiced chicken with a spicy chili peanut sauce on the side 4

Caprese Skewers italian herb marinated mozzarella and cherry tomatoes, balsamic glaze [veg, gf] 2.5

Charcuterie Skewers variety of cured meats, cheeses, olives and cornichons [gf] 3.5



*add'l charge for glass vs plastic cups

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HOT APPETIZERS

per piece, 40 piece minimum per item
some hot apps only available with staffed events

Bacon-Wrapped Stuffed Dates dates stuffed with creamy goat cheese, wrapped in bacon then baked with a spicy maple + rosemary glaze, topped with crushed herb coated valencia almonds [gf] 4.5

Maple Sriracha Cauliflower Bites Sweet, spicy and salty roasted cauliflower bites [vegan] with creamy blue cheese dressing on the side [veg] 3.75

Mediterranean Shrimp Skewers wild caught shrimp, tail on, rubbed with house blend of mediterranean spices, grilled and then drizzled with a lemon garlic butter [gf] 4

Stuffed Mushrooms Fresh mushrooms filled with your choice of the following options:

- TGB spinach dip [veg, gf] 2
- quinoa + roasted veggie [vegan, gf] 2
- old bay crab + cheese 4

Mini Crab Cakes Classic lump crab cake recipe in easy 1 oz portions, served with remoulade sauce MKT

Spicy Georgia Peach Meatballs all beef meatballs braised in a blend of ripe, juicy peaches and spicy red chili peppers, 2 meatballs per person 4

Chicken Satay Skewers red curry + coconut spiced chicken drizzled with a spicy peanut sauce [gf] 4



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SALADS

Caesar Salad chopped romaine lettuce, shaved parmigiano reggiano, toasted breadcrumbs, house-made anchovy dressing
- add chicken

Classic Garden Salad mixed greens, cucumbers, cherry tomatoes, red onion, blueberries, raspberry vinaigrette [veg, vegan, gf]
- add chicken

Insalata Mista it means mixed salad in italian and it is lovely - mixed greens, shaved fennel, red onions, cucumbers, cherry tomatoes, kalamata olives and fennel fronds with a simple olive oil and balsamic vinegar dressing, finished with sea salt and cracked black pepper [veg, vegan, gf]

Orzo Salad with Lemon + Butternut Squash perfect fall or winter salad made with orzo, roasted butternut squash, goat cheese, pepitas, arugula and more with a lemon balsamic dressing [veg, gf]

Spanish Tomato Salad cherry tomatoes, green olives, red onion, shaved manchego cheese, sliced almonds with an almond herb dressing 7.5
- add chorizo

Caprese Pasta Salad al dente pasta, cherry tomatoes, mozzarella pearls, fresh basil, and our signature la scarpetta balsamic vinaigrette [veg]

Berry + Avocado Salad summertime fresh salad with arugula, blackberries, blueberries, feta, avocado, cucumbers and chopped hazelnuts with a lime + mint vinaigrette [veg, gf] 7
- add prosciutto

Mediterranean Quinoa Salad fresh red, green and yellow bell peppers, kalamata olives, cucumbers and quinoa blend together seamlessly, topped with feta cheese and a lemon + oregano dressing [veg, gf]
- add tuna

Italian Tortellini Pasta Salad with salami, mozzarella, olives, bell peppers, red onions, and an italian vinaigrette with a zesty, tangy and herbaceous profile

Chicken Salad a dollop of our house-made chicken salad with dried cranberries, celery and red onions on a bed of greens [gf]



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SANDWICHES

24 servings per item unless noted

Chicken Salad Croissants our house-made chicken salad with dried cranberries, celery and red onions served in a house-baked croissant 95

Tuna Salad Croissants classic recipe of tuna, mayo, celery, onion, and relish served in a mini house-baked croissant

Pimento Cheese Tea Sandwiches sweet grass dairy pimento cheese atop white bread rounds then garnished with a red pepper drop [veg] 79.50 - 20 sandwiches

Cucumber + Dill Tea Sandwiches freshly sliced cucumbers sandwiched between white bread rounds and dill cream cheese spread, sprinkled with dill and topped with a slice of radish [veg] 65 - 20 sandwiches

Avocado Egg Salad Tea Sandwiches hard boiled eggs mixed with fresh avocado, scallions, lemon pepper and herbs on wheat bread [veg]

***Zesty Italian on Focaccia** sun-dried tomato pesto, italian meats, fresh mozzarella, and banana peppers on our house-made focaccia bread, pressed overnight to create a dense, melded flavor experience 96

***Classic Caprese on Focaccia** nut-free basil pesto, fresh mozzarella, juicy tomatoes, and greens on our house-made focaccia bread [veg] 90

***Turkey + Havarti on Focaccia** smoked turkey, creamy havarti cheese, sliced green apples, greens and whole grain mustard on our house-made focaccia bread 96

Roast Beef Ciabatta aged white cheddar (for cold) or gruyère (for hot) cheese, thinly shaved roast beef, red onions, tomatoes and a roasted garlic horseradish aioli on grilled ciabatta bread 168

Cuban Sandwiches thinly shaved ham, swiss cheese, crunchy pickles and tangy mustard on hawaiian rolls (can serve hot or cold)

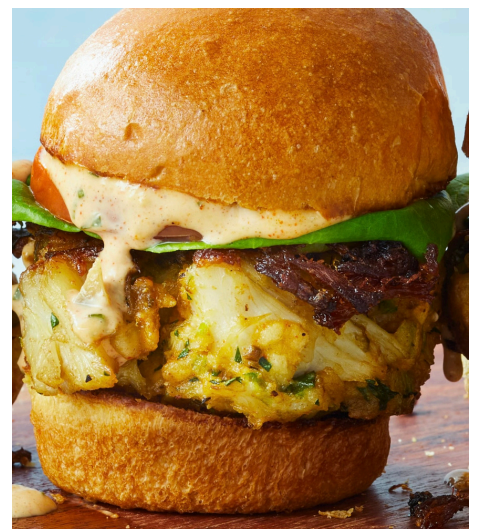
Cajun Crab Cake Sliders classic crab cake with cajun seasoning on a toasted slider bun with a slice of tomato, crisp lettuce and a dollop of remoulade MKT

Prosciutto Picnic Sliders salty prosciutto, creamy burrata and fresh greens hugged up on hawaiian rolls topped with our house-made fig jam and balsamic glaze 98

**SANDWICHES ARE ON HOUSE-MADE FOCACCIA BREAD. 9X13 LOAF IS CUT INTO 12 PIECES BUT CAN BE CUT INTO 18 OR 24 PIECES.*

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BOARDS + PLATTERS

all charcuterie boards include 2 oz cheese + 1 oz meat per serving for an appetizer portion plus a variety of fresh + dried fruits, olives + cornichons, nuts + jam/honey with crackers served on the side

*meat free, pork free, gf, nut free option available

The Gathering Board serves up to 30 11.67 pp

The Ensemble Board serves up to 20 12 pp

The Crew Board serves up to 10 14 pp

Three's a Crowd Board serves up to 6 13.33 pp

The Companion Board serves up to 4 13.75 pp

Lunch Box serves up to 2 (best for 1 person) 11 pp

Charcuterie Cups individual portions of all the tasty items you get on a normal board but served in cute little brown kraft, black or white cups
145.00 per 10 cups, 20 cups minimum

The Mediterranean Board variety of olives, pickled asparagus and carrots, fresh cucumbers, and cornichons served with naan bread, 10 oz hummus and cubed feta [veg] 72

Spinach Dip + Crudité Board 16 oz of house-made spinach dip served with an array of fresh cucumbers, carrots, broccoli, radishes, and cherry tomatoes [veg, sub hummus for vegan, gf] 85

Fruit Board fresh, seasonal fruit - grapes, oranges, kiwi, strawberries, cantaloup, pineapple, mango, blueberries and blackberries - served with a vanilla greek yogurt dip [veg, omit dip for vegan, gf] 105

Sweetest Board variety of house-made cookies, bars and other chocolates to satisfy the biggest sweet tooth [veg] 18-155

House-made Focaccia Bread almost famous, absolutely delicious, and pairs amazingly well with our charcuterie boards - 14 or 28 pieces

- signature (maldon salt + cracked black pepper) [veg, vegan] 12/24
- roasted garlic + herb [veg, vegan] 14/28
- jalapeño + cheddar [veg] 35
- tomato + feta [veg] 35
- roasted pear + gorgonzola [veg] 35
- black truffle cheddar [veg] 39
- blueberry + lemon [veg] 35

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DESSERTS

Lemon Cheesecake Shooters no bake cheesecake on top of a browned butter, black pepper + cardamom graham cracker crust, topped with house-made triple berry basil jam + fresh fruit [veg]

Biscoff Banana Cream Shooters buttery biscoff crust and vanilla bean banana pudding topped with caramelized bananas + gold leaf [veg]

Tiramisu Shooters classic italian flavors in individual cups - lady fingers soaked in freshly brewed espresso, whipped mascarpone cream topping, + dusted with cocoa powder [veg]

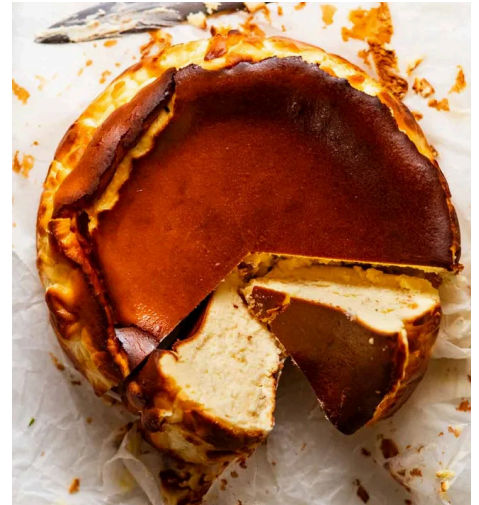
Tiramisu Truffles same flavors as above, served in little round truffles coated in cocoa powder with a mascarpone cream for dipping [veg]

Stuffed Dates black pepper + cardamom mascarpone stuffed medjool dates, topped with crispy duck prosciutto and crushed pistachios, drizzled with hot honey [veg, gf]

Tiramisu classic presentation of italy's favorite dessert, espresso soaked lady fingers, mascarpone whipped cheese and cocoa dusting [veg]

Burnt Basque Cheesecake this iconic cheesecake originated from the basque region of spain - it is light and airy, luxurious but not too rich

Triple Berry Almond Croissant Bread Pudding a fresh and fruity version of the beloved bread pudding, with almond frangipane, buttery croissants and topped with fresh berries and our house-made triple berry basil jam [veg]



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beverage packages

Coffee

One to Two Hour Event \$3 per guest

Three to Four Hour Event \$4 per guest

Includes drip coffee provided by Alma Coffee, heavy cream, oat milk, sugar, cups, lids, stirrers, napkins

Soda + Water

One Hour Event \$7 per guest

Two Hour Event \$9 per guest

Three Hour Event \$11 per guest

Four Hour Event \$13 per guest

Includes Coca Cola products and still water (plastic bottles)

*sparkling water and glass bottles available for additional charge

Tea + Lemonade

One Hour Event \$3 per guest

Two Hour Event \$5 per guest

Three Hour Event \$7 per guest

Four Hour Event \$9 per guest

Choice of sweet or unsweet tea and lemonade served out of beverage dispensers.

Includes ice, plastic tumblers, napkins

Minimum guest count - 25 people

Additional service staff may be required based on the nature of the event, estimated guest count, and the length of the event.

the gathering board co.

beverage packages

Standard Beer + Wine

One Hour Event	\$18 per guest
Two Hour Event	\$21 per guest
Three Hour Event	\$24 per guest
Four Hour Event	\$27 per guest

Includes one red wine, one white wine, two beer selections (one IPA and one lager/pilsner)

Premium Beer + Wine

One Hour Event	\$22 per guest
Two Hour Event	\$26 per guest
Three Hour Event	\$30 per guest
Four Hour Event	\$34 per guest

Includes two red wines, two whites wines, two beer selections (one IPA and one lager/pilsner)

All guests over the age of 21 will be charged for the Bar Package rates regardless if they are drinking alcohol or not.

Minimum guest count - 25 people

All bars require one bartender per 75 guests at \$175 per bartender for up to 3 hours, additional hours billed at \$47.50 per bartender per hour. Additional service staff may be required based on the nature of the event, estimated guest count, and the length of the event.

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beverage packages

Standard Beer, Wine + Spirits

One Hour Event	\$21 per guest
Two Hour Event	\$24 per guest
Three Hour Event	\$27 per guest
Four Hour Event	\$30 per guest

Includes one red wine, one white wine, two beer selections (one IPA and one lager/pilsner), two signature cocktails with standard mixers and dried fruit garnish

Premium Beer, Wine + Spirits

One Hour Event	\$24 per guest
Two Hour Event	\$28 per guest
Three Hour Event	\$32 per guest
Four Hour Event	\$36 per guest

Includes two red wines, two whites wines, two beer selections (one IPA and one lager/pilsner), three signature cocktails* with premium mixers and fresh fruit garnish

*additional charge may apply if choosing a custom crafted cocktail

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