

SPRING / SUMMER

20  
—  
23

The  
**F E E D E R Y**  
—  
AT G R O W + G A T H E R



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## FOOD PLANS

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### BREAKFAST OR BRUNCH

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#### FRUIT PLATTER ... 55

Seasonal assortment - serves 10

#### P'S & Q'S ... 25 PER PERSON

Sweet or savory pastries and vegetable or meat quiches from Trompeau Bakery

#### IONIAN BRUNCH ... 30 PER PERSON

Choice of Greek or Italian Frittata, roasted potatoes + garlic aioli, dressed greens

### APPETIZER PLATTERS

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#### MEDITERRANEAN TRIO ... 70

Choice of three dipping sauces, house-made pita or crostini, crudité - serves 10

#### CHARCUTERIE BOARDS ... 150

Mezethes or Antipasto; assortment of cheeses, meats, olives, fruit, crudité, breads and spreads - serves 10

### MEAL PACKAGES

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#### MEDITERRANEAN MIX ... 40 - 55 PER PERSON

*Starter:* Choose one from "Food Choices" list

*Entree:* Choose one or two from "Food Choices" list

*Sides:* Choose two from "Food Choices" list

*Sweets:* Choose one or create combos from "Food Choices" list

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## BEVERAGE PLANS

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#### BEER + WINE BAR ... 25 PER PERSON

Rotating draft beer selections; Two white, two red, two rose / bubbles wine selections

#### CRAFT BAR ... 35 PER PERSON

Three cocktails; Two white, two red, two rose / bubbles wine selections; rotating draft beer selections

#### NON-ALCOHOLIC MENU ... 6 PER PERSON

Coffee station, iced tea, lemonade, selection of sodas

#### PRE-PURCHASED DRINKS ... 13 PER DRINK

Individual drink credits or tickets limited to the number of drinks you wish to provide for your event

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## AVAILABLE SPACES

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#### MAIN DINING ROOM + PATIO ... 50 - 90 GUESTS

Banquette, 2 top and 4 top seating; Full bar and bar seating; Indoor / outdoor patio option (+40 guests)

#### PANTRY EVENT SPACE ... 50 GUESTS

Modular banquette and 2 top seating; community tables; satellite bar option; view into hydroponic farm

#### ROOFTOP GREENHOUSE + DECK ... 30 - 60 GUESTS

Greenhouse (30) and outdoor deck (+30 guests); high top seating; satellite bar option; mountain + sunset views

#### WINTER BUYOUT ... 100 GUESTS

Main Dining Room and Pantry Event Space

#### SUMMER BUYOUT ... 150 GUESTS

Main Dining Room, Pantry Event Space, Front Patio, Rooftop Greenhouse and Deck

*Food and beverage costs fluctuate based on market conditions. Final pricing is subject to change until the event is confirmed with an executed contract.*

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# PRIVATE EVENTS

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## FOOD CHOICES

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### STARTERS

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Mediterranean Trio (3 Sauces / Spreads)  
Caprese Platter  
Greek Salad  
Italian Chopped Salad  
Caesar Salad  
Dressed Greens

### SIDES

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Herb Roasted Potatoes + Garlic Aioli  
Seasonal Roasted Vegetables (Garden or Mushrooms)  
Garlic Green Beans + Potatoes  
Garden Herb Rice Pilaf  
Elevated Rice (Local Mushrooms)  
Vegetable Pesto Tortellini  
Capellini Pomodoro  
Pesto Tortellini Pasta Salad  
Deli Pasta Salad (Vegetable or Italian Meats)

### ENTREES

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Souvlaki Plate (Chicken or Vegetable)  
Mediterranean Sea Bass  
Beef Short Rib  
Stuffed Peppers + Tomatoes (Beef or Vegetable)  
Chicken Marsala  
Chicken Parmesan  
Moussaka (Beef or Vegetable)  
Baked Ziti (Beef or Vegetable)

### SAUCES / SPREADS

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Tzatziki  
Hummus  
Fiery Feta  
Garlic Aioli  
Bruschetta  
Green Goddess

### DESSERTS

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Yia-yia's Baklava  
Lemon Bars  
Sea Salt Chocolate Brownies

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## BEVERAGE CHOICES

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### LOCAL BEER

Rotating draft beer selections; ask our events team

### CLASSIC COCKTAILS

Most traditional cocktails available; ask our events team

### CRAFT COCKTAILS

Seasonal craft cocktails available; ask our events team

### NON-ALCOHOLIC DRINKS

Coffee, tea, iced tea, lemonade, selection of local sodas

### RED WINE

Curator - Red Blend  
Hedges Family Estate - C.M.S. Cabernet  
Sean Minor - Pinot Noir

### WHITE WINE

Curator - White Blend  
Satellite - Sauvignon Blanc  
Broadside - Chardonnay  
Derby - Pinot Grigio

### ROSÉ / BUBBLES

Saltan Intenso - Brut  
Fleuraison - Bubbly Rosé  
Iona Rosé - Rosé  
Sparklet - Extra Dry Sparkling Wine

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## PRIVATE EVENTS

[events@growgather.com](mailto:events@growgather.com)

## CATERING

[catering@growgather.com](mailto:catering@growgather.com)