

GATHER  
BY OREN

# CORPORATE SAMPLE MENU

2025 / 2026



Tel. 619-402-9405

Menu items and prices are subject to change.



[gathersandiego.com](http://gathersandiego.com)

# CORPORATE MENU

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## SELECTION 1

### MIDDLE EASTERN STREET FEAST

Chicken Shawarma  
*slow roasted with sautéed onions &  
house shawarma spice*

Mushroom & Tofu Vegan Shawarma  
*seared mushrooms & tofu ribbons,  
warm shawarma seasoning*

Basmati Rice & Lentils  
*fragrant basmati rice and black  
lentils, sweet caramelized onions  
w/shaved carrots*

Roasted Cauliflower w/Tahini &  
Toasted Pine Nuts  
*smoky roasted florets, creamy  
tahini, crispy nuts*

Israeli Salad w/Zaatar Pita Chips  
*fresh chopped cucumber, tomato,  
herbs & lemon*

## SELECTION 2

### COASTAL CALIFORNIA

Slow Roasted Wild Salmon  
*sautéed spinach, Meyer lemon pan  
sauce*

Roasted Tofu w/Nutritional Yeast  
*crispy tofu, savory Meyer lemon  
glaze*

Herbed Couscous  
*blanched couscous with fresh herbs  
& sautéed sweet onions*

Roasted Seasonal Vegetables  
w/Blended Chimichurri  
*bright herb-garlic sauce over  
caramelized vegetables*

Crisp Romaine & Rainbow Carrot  
Salad  
*heirloom cherry tomatoes, aged  
balsamic vinaigrette*

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## SELECTION 3

### MEDITERRANEAN GRILL

Beef & Lamb Kebab  
*grilled kebab, fresh herbs, warm  
spices*

Beyond & Wild Mushroom Kebab  
*vegan skewers with roasted  
mushrooms, garlic & thyme*

Roasted Baby Potatoes w/Garlic &  
Fresh Herbs  
*crispy potatoes, olive oil, rosemary  
& parsley*

Classic Hummus & Pita  
*silky tahini hummus with warm pita  
triangles*

Heirloom Tomato & Braised Beet  
Salad  
*sun-dried tomatoes, toasted pine  
nuts, basil vinaigrette*

## SELECTION 4

### COASTAL ITALIAN

Mediterranean Fish Cakes  
*local grouper & fresh herbs, lemon  
parsley aioli, capers*

Cauliflower Chickpea Cakes  
*seared cauliflower steak,  
chickpeas, caper-lemon sauce*

Roasted Garlic Polenta  
*creamy polenta set and oven-  
roasted, finished with herb oil*

Grilled Zucchini & Sweet Peppers  
*charred summer vegetables,  
oregano & balsamic glaze*

Shaved Fennel & Citrus Salad  
*arugula, fennel ribbons, oranges &  
olives, white wine vinaigrette*

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## SELECTION 5

### RUSTIC ITALIAN TABLE

Herb Roasted Chicken Piccata  
*lemon caper pan sauce, fresh  
parsley, toasted garlic*

Vegan Eggplant  
*roasted eggplant layers, basil  
marinara & crisp herbed crumbs*

Tuscan Herb Potatoes  
*roasted baby potatoes with  
rosemary, olive oil & sea salt*

Charred Broccolini w/Chili & Lemon  
*lightly blistered broccolini, shaved  
garlic & citrus zest*

Heirloom Tomato & Arugula Salad  
*wild arugula, cherry tomatoes,  
fennel shavings & aged balsamic*

## SELECTION 6

### CLASSIC ITALIAN COMFORT

Beef Scallopini w/ Marinara  
*tender beef medallions, slow  
simmered tomato basil sauce*

Vegan Scallopini w/ Marinara  
*plant based cutlets, rich tomato-  
basil sauce*

Puttanesca Penne  
*penne pasta tossed with olives,  
capers, garlic & tangy tomato sauce*

Garlic Bread  
*crispy, buttery slices, toasted with  
fresh garlic & herbs*

Endive & Artichoke Salad  
*crisp endive, marinated artichokes,  
citrus vinaigrette*

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SELECTION 7

## MEXICAN STREET FEAST



Chayote & Chicken Fajitas  
*sautéed with peppers, onions &  
fresh spices*

Mushroom & Chayote Vegan Fajitas  
*umami rich mushrooms & chayote,  
wok-seared with Mexican spices*

Warm Flour Tortillas  
*soft and pliable, perfect for  
wrapping your fajitas*

Black Beans  
*slow simmered with garlic & fresh  
herbs*

Fresh Street Corn  
*grilled corn, smoky spices, dairy  
free crema*

Chips, Salsa & Guacamole  
*house-made salsa & creamy  
guacamole with crisp tortilla chips*

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