

GATHER
BY OREN

CORPORATE SAMPLE MENU

2025 / 2026



Tel. 619-402-9405

Menu items and prices are subject to change.



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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PER GUEST



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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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