

GATHER
BY OREN

WEDDING SAMPLE MENU

2025 / 2026



Tel. 619-402-9405

Menu items and prices are subject to change.



gathersandiego.com

WEDDING MENU

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DAIRY FREE



Amuse Bouche

Seasonal Vegetable Espuma

Velvety roasted local vegetables whipped into a light espuma, garnished with micro herbs and a hint of citrus zest.

Appetizers

Harvest Leafy Salad

Baby spinach and wild arugula, tossed with roasted pears, pickled red onions, toasted almonds, and a drizzle of aged balsamic.

Israeli Garden Salad

Fresh Persian cucumbers, heirloom tomatoes, red onions, and parsley, finished with crisp za'atar pita chips and lemon-olive oil dressing.

Autumn Caprese Inspired Salad

Baby heirloom tomatoes, roasted squash cubes, fresh basil, and a drizzle of fig-balsamic glaze, topped with toasted pine nuts instead of mozzarella.

Soup Shooters

Wild Mushroom Bisque

Sautéed local mushrooms, white onions, and blanched cauliflower, simmered with coconut cream and lemongrass for a rich, dairy-free finish.

Kabocha & Kaffir Soup

Kabocha squash, sweet onions, coconut cream, kaffir lime leaves, and fresh thyme, accented with ginger.

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\$?
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MAIN COURSE (PLATED)



Short Rib Braised in Local IPA

Tender short rib with shallots, seasonal roasted vegetables, and a herb-infused jus.

Black Cod with Coconut Miso

Pan-seared black cod with seasonal vegetables and coconut-miso glaze.

Starch & Vegetable Enhancements (family style)

Roasted Root Vegetable Medley

A colorful mix of local carrots, parsnips, and golden beets, tossed with fresh thyme, garlic confit, and a drizzle of extra-virgin olive oil. Finished with a sprinkle of toasted pepitas for crunch

Autumn Farro & Brussels Salad

Tender farro grains combined with roasted Brussels sprouts, dried cranberries, and caramelized shallots, tossed in a lemon-tahini dressing and garnished with fresh parsley.

Herbed Potato & Root Vegetable Gratin

Thinly sliced sweet potatoes, golden beets, and parsnips, layered with roasted onions and a light coconut cream herb sauce, baked to golden perfection. Served alongside roasted fingerling potatoes tossed with fresh thyme and garlic confit for a perfect balance of creamy and hearty textures.

Rainbow Lentil & Basmati Rice Pilaf

Fluffy local basmati rice baked with multicolor lentils and caramelized onions, tossed with fresh parsley and a hint of lemon zest. A light drizzle of extra-virgin olive oil.

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DESSERTS (PLATED)



Spiced Chocolate & Hazelnut Tart (plated)

A rich dairy-free chocolate ganache infused with a hint of cinnamon and nutmeg, set atop a crisp almond-hazelnut crust. Finished with fresh seasonal berries, a drizzle of berry coulis, and a sprinkle of toasted hazelnuts.

Roasted Stone Fruit with Spiced Almond Cream (plated)

A seasonal selection of roasted peaches, plums, and nectarines, lightly caramelized and served with a smooth dairy-free almond cream, finished with toasted almonds and a drizzle of maple-honey glaze.

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