

MAINS



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DECIBEL

- Chicken Tenders** \$1.50 (each)
brined tenders dipped in wet batter twice
- Wings** \$2 (each)
brined wings dipped in wet batter and twice fried
- Drumsticks** \$2 (each)
brined drumsticks dipped in wet batter and twice fried
- Cauliflower Wings** \$1.50 (each)
seasoned cauliflower dipped in wet batter and twice fried
- Bulgogi Egg Rolls** \$2 (each)
beef, caramelized onions, carrots, green onions, bulgogi sauce
- Korean Fried Mozz Stick** \$8 (3 mini)
fly sauce, gochujang bbq, green onions
- Korean Fried Corn Dog** \$8 (3 mini)
fly sauce, gochujang bbq, green onions

SHANGO'S

- Al Pastor Taco Bar** \$135 (5 lb)
al pastor, callaloo queso, drip sauce, fire roasted corn, repollo rojo, smoked gouda, cilantro
- Birra Taco Bar** \$150 (per lb)
braised beef, queso chihuahua, white onion, cilantro, consomme de carne
- Jerk Chicken Taco Bar** \$135 (5 lb)
smoked jerk chicken, pickled red cabbage, cha cha sauce, salsa elote, cilantro

PHAT BANH MI

- Banh Mi Sandwich Platter**
half size sandwiches stuffed with pickled daikon, pickled carrots, cucumber, cilantro and jalapenos with Vietnamese mayo
- 5-Spice Pork Belly Platter** \$115 (16 each)
- Lemongrass Flank Steak Platter** \$115 (16 each)
- Lemongrass Chicken Platter** \$115 (16 each)
- Tofu Platter** \$115 (16 each)

NICE NICE

- Garlic Noodles** \$60 (1/2 pan) (v)
soy butter sauce, parmesan, green onions
- Pancit Canton** \$60 (1/2 pan) (v)
- Sesame Noods** \$60 (1/2 pan)
- Party Bowl** \$180 (full pan)
Chicken, pork belly, shrimp, rice and broccolini

GABRIELA

- Lechon {pork}** \$125 (5 lb) (gf)
cebu style roasted pork belly with crispy skin, ginger, lemongrass, scallions, garlic, and anise
- Brisket Kaldereta** \$125 (5 lb) (gf)
braised brisket with spicy tomato liver sauce
- Chicken Adobo** \$85 (5 lb) (gf)
sweet + savory filipino classic with soy sauce, vinegar, garlic, bay leaves, + peppercorn
- Tofu** \$85 (5 lb) (v)
soaked in vinegar, breaded in cornstarch, deep-fried, and tossed in a garlicky sweet soy sauce

LUCIUS Q *(Please order 24 hours in advance)*

- Smoked Pork** \$21 (1 lb) (gf)
- Burnt Ends** \$225 (8 lb) (gf)
- Smoked Brisket** \$31 (1 lb) (gf)
- Turkey** \$31 (1 lb)
- Sausage** \$26 (1 lb)
- Chicken Wings** \$1.80 (each)

MELT

- Organic Mixed Greens** \$60 (serves 10 full / 20 appetizer portions) (v)
carrots, red cabbage, croutons, herbed vinaigrette
- The Harvest Salad** \$125 (serves 10 full / 20 appetizer portions) (gf)
organic greens, smoked turkey, apples, avocado, almonds, goat cheese, herbed vinaigrette
- Pesto Wrap** \$12 (each / cut in half) (v option)
pepita pesto, choice of protein (chicken/tofu), zucchini, artichokes, sundried tomatoes, goat cheese, balsamic, arugula
- Turkey Ranch Wrap** \$13 (each / cut in half) (v option)
smoked turkey, ranch, avocado, tomatoes, shallots, cheddar, mixed greens
- Curried Chicken Salad** \$30 (per quart / 10 appetizer portions)
golden raisins, celery, red onion, chicken, house-made curried aioli

SAUCES

All sauces come in 1 quart

\$10 EACH

DECIBEL Garlic Soy / Gochujang / Spicy	LUCIUS Q Carolina Gold (gf) / Hot Lucius / Lucious Lucius	GABRIELA Mang Tomas
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TROPHY PIZZA *(Gluten free options available)*

- Plain** \$23
red sauce, parmesan, whole milk mozzarella
- Margherita** \$24
red sauce, fresh mozzarella, basil, extra virgin olive oil
- White** \$26
olive oil, garlic, whole milk mozzarella, ricotta, caramelized onions, basil
- Grandma** \$26
pan-baked square pie. Garlic, olive oil, whole milk & fresh mozzarella, basil, topped with red sauce
- Loophole** \$33
chicken, cheese, bacon, jalapeño, caramelized onions, topped with ranch
- White Hot** \$33
olive oil, pepperoni, capicola, garlic, whole milk mozzarella, ricotta, caramelized onions, topped with hot honey
- Peppery Pig** \$34
prosciutto, ricotta, arugula, caramelized onions, parmesan
- Arthur Avenue** \$34
red pie with sausage, pepperoni, and bacon
- Trophy Pie** \$29
red pie with whole milk, fresh mozzarella, and extra sauce

DESSERTS

MOLLY'S CUPCAKES

DESSERT PACKAGE

includes an assortment of mini cupcakes, cake pops, brownie bites, krispie treat bites, mini sugar cookies and mini frosted cookies

- 50 Guests** \$148.00
- 100 Guests** \$287.00
- 150 Guests** \$488.00
- 200 Guests** \$674.00
- 250 Guests** \$843.00
- 300 Guests** \$1,035.00

Vegan options available and pricing will vary

CAKE OPTIONS

Cake Flavor Options:
vanilla, chocolate, red velvet, carrot, and seasonal flavor

Filling Flavor Options:
italian buttercream, chocolate frosting, fruit filling, pastry cream filling

- 6" Cake** \$70.00
serves 8-10 guests
- 9" Cake** \$105.00
serves 18-24 guests
- 12" Cake** \$165.00
serves 38-44 guests
- Half Sheet Cake** \$295.00
serves 66-70 guests

TROPHY PIZZA

- Giant Chocolate Chip Cookie** \$33 (dozen)
- Homemade Cheesecake** \$48 (whole)

GROUP SIDES



DECIBEL

Waffle Fries \$45 (full pan)
dry spice rub
Loaded Fries \$30 (1/2 pan)
waffle fries, kimchi, green onions, fly sauce, spicy bbq
Cured Cucumbers \$25 (1/3 pan)
english cucumber, gochugaru paste, sesame, soy vinaigrette
Picnic Salad \$25 (1/2 pan)
macaroni, celery, spice & mayo
Kimchi \$45 (1/3 pan)
spicy fermented cabbage
Seaweed Salad \$45 (1/3 pan)
wakame, sesame, soy
Korean Rice \$25 (1/2 pan)
calrose rice w/ furikake
Fried Pickles \$30 (1/2 pan)
gochujang ranch
Korean Coleslaw \$25 (1/3 pan)
red cabbage, carrots, celery, sesame mayo

SHANGO'S

Chips & Salsa \$25 (1 qt)
housemade chips/salsa
Queso Dip \$45 (1 qt)
housemade chips/queso
Elote Dip \$38 (1 qt)
housemade chips, fire-roasted corn, cotija cheese, crema, lime, tajin

PHAT BANH MI

Pork Dumplings \$50 (25 pieces)
Chicken Dumplings \$50 (25 pieces)
Summer Roll \$2.50 (1 qt)
shredded carrots, bean thread noodles, mint, cilantro, lettuce and cucumber. served with peanut hoisin sauce.
Green Papaya Salad \$35 (1/2 pan)
shredded papaya, pickled daikon, pickled carrot, thai basil, mint, shiso leaves tossed in nuoc mam dressing topped with crushed peanuts. served with shrimp chips. <i>add chicken \$4 shrimp \$5 tofu \$4 beef \$5 pork \$4</i>
Fried Pork & Shrimp Spring Roll \$2.50 (each)
pork, shrimp, wood ear mushrooms, vermicelli noodles, onions, carrots and green onions served with nuoc mam dressing.
Crab Rangoons \$35 (25 Pieces)
crab meat, cream cheese and green onion served with sweet and spicy sauce

LUCIUS Q

Mac & Cheese \$25 (1/2 pan) (v)
Collards \$25 (1/2 pan) (gf)
Corn \$35 (1/2 pan) (gf)(v)
Sandwich Buns \$6 (1 dozen)
Buns \$6 (1/2 dozen) (gf)
Sliders Buns \$5 (1/2 dozen)

NICE NICE

Eggrolls \$50 (1/2 tray) (65 pieces)
Broccolini \$50 (1/2 tray)
Popcorn Chicken \$60 (1/2 tray)

GABRIELA

Ensalada \$30 (1/2 pan) (v)(veg*)
cherry tomatoes, onions, parsley, garlic vinaigrette
Arroz \$25 (1/2 pan) (v)(veg*)
rice cooked with coconut milk, tomato, peas, carrots, and onions
Mais \$35 (1/2 pan) (v)(veg*)
street corn off the cob with house-made garlic aioli
Patatas \$35 (1/2 pan) (v)(veg*)
crispy fried golden potatoes tossed in pimenton sauce. served with garlic aioli
Garlic Rice \$25 (1/2 pan) (v)(veg*)
fried rice and garlic

TROPHY PIZZA

Caesar \$42 (feeds 10)
romaine, freshly grated parmesan, creamy caesar
Fresh & Cool \$35 (feeds 10)
greens, red onion, cucumbers, tomato, croutons
PLTE \$42 (feeds 10)
Pepperoni, lettuce, tomato, egg, and mozzarella
Bensonhurst \$45 (feeds 10)
greens, romaine, tomato, red onion, kalamata olives, prosciutto and pecorino romano
When In Rome \$45 (feeds 10)
greens, chicken, bacon, banana peppers, red onion, tomatoes, cucumber, croutons

DRINKS

Fulton Yards Coffee Carafe \$20
our flavorful house blend is a full-bodied, smooth roast with savory notes of dark chocolate, brown sugar, orange and cashew
Unlimited Soft Drink \$50
Draft Beer & Wine \$20 (per person)
Draft Beer, Wine & Spirits \$30 (per person)
Open Bar (Tab Limit / Unlimited)



GATHERALL

CATERING MENU



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