



The Gathering
Fine Food and Spirits

Est. 2010

114 E. Main Cross St. Findlay, OH, 45840

419-422-5930

General Manager: Brett Northcutt

Executive Chef: Jeremy England

Chef De Cuisine: Reid Parsons



MEETING ROOM & RENTAL INFORMATION

***“WE INVITE YOU TO MAKE USE OF
DOWNTOWN FINDLAY’S OWN GEM!”***

Welcome to the gracious atmosphere of The Gathering, located at 114 East Main Cross in the heart of downtown. The Gathering is Findlay’s premier fine dining establishment featuring the modern American culinary creations of Executive Chef Jeremy England and his team of dedicated culinarians. The restaurant sources the finest local ingredients, as well as specialty items from around the world, to create the ultimate in fine dining seasonal cuisine.

Enjoy the open kitchen atmosphere and dine at the bar, or relax in the dining room of this beautifully renovated historic building while our service team creates a night to remember.

Feel free to browse our catering menu. Or make an appointment to have us create a custom event for you. “From chicken wings to chateaubriand”. We truly will create anything to make your event one-of-a-kind.

For all catering inquiries please email Brett Northcutt @
bnorthcutt@findlaygathering.com



the Gathering *Fine Food and Spirits*

1st Floor Restaurant: This newly renovated historic dining room is the core of The Gathering. It offers a private bar (15 seats), an open dining room, and beautifully exposed brick walls in an antique setting. The dining room has a maximum capacity of 42 guests for a plated dinner event.

Pricing information – A Food & Beverage Minimum of \$4,000 must be met to hold private events in the dining room (M-F after 4p.m.). Minimum may be waived per management’s discretion.





Gathering Wine *Fine Food and Spirits*

Gathering Wine, located at 235 S. Main St. in downtown Findlay, is the city's finest retail wine shop and wine bar featuring over six-hundred wines from around the world. Gathering Wine's extensive wine list not only services The Gathering Restaurant and Anvil Whiskey Bar, we can also provide retail wine at a discount for any off-premise event. Gathering Wine features a rotating menu of fifteen wines by the glass, or create your own flight of tasting portions as you relax in the upscale atmosphere of the bar or adjourn to the patio and enjoy the outdoors. The staff at Gathering Wine is very passionate about sharing their knowledge with wine enthusiasts of all experience levels and is committed to making informed recommendations for any style of wine.



The Patio, which adjoins The Gathering and Gathering Wine, is the perfect place to relax and enjoy a drink. The courtyard setting offers a secluded place to unwind and features two large murals by local artist Oscar Velasquez. With live entertainment and an outdoor grill and bar, the patio provides the perfect retreat from the hustle and bustle of downtown.





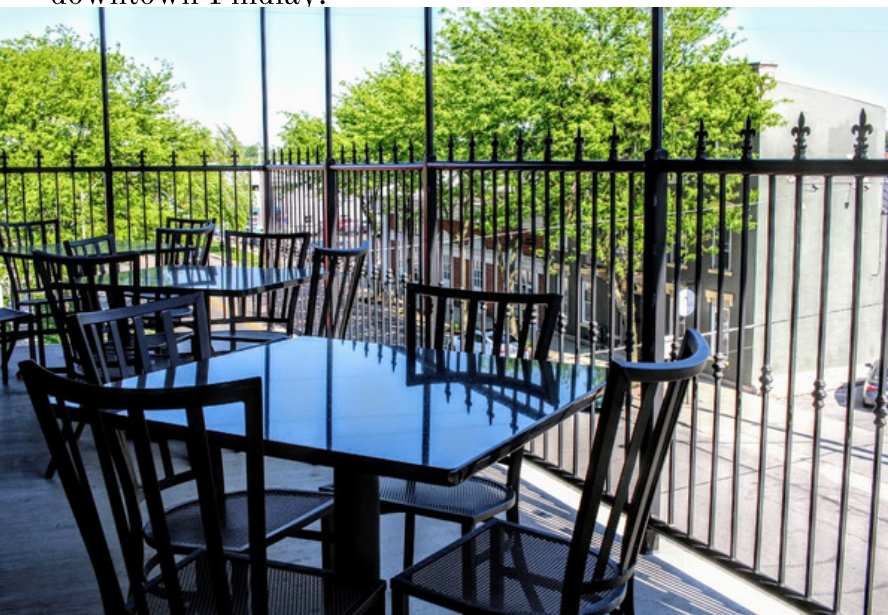
anvil

Whiskey Bar

upstairs at the gathering

The Anvil Whiskey Bar, located upstairs at The Gathering, is Findlay's ultimate whiskey bar featuring over one-hundred & fifty fine bourbons and scotches, as well as fourteen craft beers on tap. Additional amenities include private restrooms, a custom sound system, four (4) 60" flat-screen televisions.

The televisions can be used to watch your favorite sporting event or to show a slide show of pictures & presentations. Hang out and enjoy live entertainment every Friday and Saturday night or relax on our balcony overlooking the historic downtown Findlay.



Hors d'Oeuvres

All Hors d'Oeuvres are priced per piece unless stated otherwise. All food & beverage are subject to a service charge and Ohio State sales tax.

Chilled Hors D'oeuvres

Lobster "Martini" Mango & English Pea
Puree, Parmigiano Reggiano, Caviar
-\$10

Blue Point Oysters on the Shell
- market price

Jumbo Shrimp Cocktail with Cocktail Sauce
- \$2.75

Antipasto Platter, Cured Meats, Cheese,
Vegetables - \$140 (30-45 guests)

Smoked Salmon Display Cracker Medley,
Capers, Onion, Egg White & Yolk,
Lemon, Dill Crème, Whole Grain Mustard
- \$200 (25 guests)

Tuna Tartare Display Yellowfin Tuna,
Pickled Ginger, Wasabi, Soy Sauce, Sriracha,
Sesame Crackers - \$200 (25 guests)

Crudités of Fresh Vegetables with French
Herb Cheese Dip – \$65 (30 guests)

Display of Local & Imported Cheeses with
House Made Crackers - \$165 (50 guests)

Seasonal Fruit Display
-\$100 (30-50 guests)

Authentic Greek Hummus with Pita - \$35
(12-20 guests)

Hot Hors d'oeuvres

Spanakopita - \$2.25

Bruschetta: Wild Mushroom Medley,
Garlic Rubbed French Bread,
Mascarpone, Estate Olive Oil, Sweet
Balsamic - \$3

Chicken Wings: House BBQ, Buffalo, or
Sweet Balsamic - \$1.50

Scallops Wrapped in Bacon - \$2.75

Go Big with U-8 Scallops - \$4.50

Miniature Crab Cakes with Bermuda Onion
Remoulade
- \$3

Sesame Glazed Steak Skewers - \$4

Pork Pot Stickers with Smokey Peanut
Sauce - \$2.50

"Mongolian" Chicken Satay - \$2.50

Vegetarian Spring Rolls with Hot
Mustard Dipping Sauce - \$2.25

Crab Stuffed Mushroom Caps - \$3.50

Pancetta Wrapped Shrimp with Garlic
Dipping Sauce - \$3

Meeting Breaks

All breaks are priced per guest, per two hours

Executive Coffee Break - \$10.50

Regular & Decaffeinated Zingerman's Artisan Coffee, Fresh Squeezed Juice, Bagels and Cream Cheese, Preserves & Butter, Breakfast Bakeries, and Fresh Sliced Fruit, Cookies and Brownies

Chocolate Delight - \$14

A variety of Truffles, Chocolate Chip Cookies, Fudge Brownies and Dark Chocolate-Almond Biscotti, Zingerman's Gourmet Coffee & Select Teas

South Beach - \$7

Assorted Yogurts or Fresh Vegetable Tray, Homemade Granola, Fresh Whole Fruit, Bottled Juices and Waters

Alcohol Add on Options (\$50 bar setup)

Mimosa Bar - \$12 per guest

Sparkling Spanish Cava, Fresh Squeezed Valencia Orange Juice, Mixed Berries, and Fruit Purees

Bloody Mary Bar - \$14 per guest

House Made Bloody Mary Mix, Svedka Vodka, Pickles, Celery, Antipasto Skewers, Horseradish, Hot Sauces

Old Fashioned Bar - \$17 per guest

Redemption Rye, Valencia Oranges, Brown Sugar, Luxardo Cherries, Orange Bitters

Served Dinner Entrees

All Entrée Selections Include a House Salad, Starch Du Jour and other
Appropriate Chef-selected accompaniments

Dinner Salads

Caesar Salad

Heart of Romaine, Creamy Egg Dressing, Crouton, Lemon, Anchovies, Tabasco - \$7

The Gathering Wedge

Wedge of Iceberg Lettuce, Hickory Smoked Bacon, Bermuda Onion, Grape Tomatoes,
Hard Cooked Egg, Point Reyes Blue Cheese Dressing and Crumbles - \$8

Baby Spinach Salad

Smoked Trout, French Herb Cheese, Toasted Almonds, Balsamic Vinaigrette - \$7

Caprese Salad

Vine-Ripened Tomatoes, Fresh Mozzarella, Hawaiian Basil, Estate Grown E.V.O.O.,
Balsamic Reduction
- \$8 *seasonal

“4601”

Mixed Field Greens, Michigan Sun Dried Cherries, Point Reyes Blue Cheese, Toasted
Walnuts, Bermuda Onion, Sun Dried Cherry Vinaigrette
- \$7

Seafood

Crispy Seared Scottish Salmon

Garlic Whipped Potatoes, Wild Mushroom Glace, Scallions - \$27

Blackened Cobia

Parmesan Risotto, Whole Roasted Tomatoes, Fennel & Tomato Broth - \$29

Shrimp & Grits

Rock Shrimp, Gold Grits, Tomato & Lemon Broth, Parmesan Crisp - \$21

Porcini Dusted Jumbo Day Boat Scallops

Jasmine Daikon Pilaf, Toasted Pumpkin Seed Oil, Lemon-Thyme Emulsion - \$32

Horseradish Crusted Alaskan Halibut

Chinese Black Rice, Whole Grain Mustard Beurre Blanc - \$29 *seasonal

Maryland Style Twin Crab Cakes

Pearl Pasta, Micro Greens, Bermuda Onion Remoulade - \$28

Red Meats

Tuscan Style Prime Rib of Beef

Horseradish Cream, Rosemary Jus, Roasted New Potatoes & Green Bean Amandine - \$35
(minimum of 15 guests)

Braised Short Ribs of Local Beef

Carrots, Celery, & Tomatoes, Whipped Potatoes, Natural Jus - \$22

Butter-Roasted 8 ounce Filet of Beef

Buttermilk Whipped Potatoes, Seasonal Vegetable, Maître D Butter - \$36

“Petite” 6 oz Cut - \$27

“Oscar Style” with Crab, Asparagus, & Hollandaise - \$45

Chargrilled 16 ounce NY Strip

Roasted Fingerling Potato, Asparagus, Sauce Bordelaise - \$48

9 ounce Petite Veal Osso Bucco

Natural Braising Reduction, Kalamata Olive Whipped Potatoes, Gremolata - \$33

Lamb “Porterhouse”

Twin 8 ounce Loin Chops of Domestic Lamb, Garlic & Herbs, Saffron Pearl Pasta, Grilled Vegetable Medley - \$46

Pasta, Poultry & Vegetarian

Mac “N” Cheese

Cavatappi Pasta, Bacon, Smoked Gouda, Peeled Diced Tomatoes, Rosemary Cream - \$19

Add Chargrill Chicken Breast - \$4

Add Jumbo Shrimp & Scallops - \$15

*Can be made vegetarian

Bone-In 10 oz. Free-Range Chicken

Potato-Parsnip Puree, Wild Mushrooms, Smoked Pork Belly & Roasted Chicken Demi-Glace - \$24

Pan-Roasted Breast of Duck

Roasted Root Vegetables, Luxardo Cherry Demi-Glace - \$26

Macadamia Crusted Breast of Chicken

Jasmine Daikon Pilaf, Sauce Supreme, Daily Vegetable - \$20

Portobello Mushroom Tower

Spinach, Beefsteak Tomato, Fresh Mozzarella & Hawaiian Basil - \$18

Wild Mushroom Risotto

Arborio Rice, Seasonal Wild Mushroom Medley, Estate Grown Olive Oil, Parmigiano Reggiano - \$19

Pasta Alfredo

Linguini, Alfredo Sauce, Sun-Dried Tomatoes, Artichoke Hearts, Baby Spinach, Toasted Pine Nuts - \$19

Just Desserts

Sweets Table

Layered Specialties and Miniature Shop Favorites including but not limited to:
Petites Fours, Éclairs, Chocolate Decadence, Lemon Tarts, Seasonal Sweets and Chocolate Covered Strawberries, Fresh Brewed Coffee and Select Teas, Whipped Cream, Shaved Chocolate, Cinnamon, and Nutmeg - \$14 per guest

Sorbet

Raspberry, Lemon, Kaffir Lime, Basil, Strawberry Red-wine,
or custom flavor - \$4

Hot Fudge Brownie Sundae

Pistachio Ice Cream, Bananas, Hot Fudge, Whipped Cream
and a cherry on top - \$6.50

Strawberry Shortcake

Lemon Chiffon, Chantilly Cream, Chambord Macerated Strawberries,
Vanilla Bean ice Cream - \$7

Crème Brule

Classic Vanilla Bean Custard, Caramelized Vanilla Sugar and Seasonal Berries – \$9

Sac du Bon-bon

Belgian Chocolate Sac filled with Belgian Chocolate Mousse, Berry Coulis,
Chantilly Whipped Cream, Seasonal Berries – \$12

Cookie Plate (2)

Chef-selected Specialty Cookies and Brownies - \$3.50

Lemon Curd Tart & Sorbet

Traditional Sugar Tart Shell filled with Lemon Curd, Blueberry Compote, Chantilly Cream, &
Strawberry Red-Wine Sorbet – \$11

“Berries & Cream”

Seasonal Berries, Chantilly Cream - \$9

Rum Cake

Chef's Grandmother's Recipe, Vanilla Rumcake, Seasonal Berries - \$10

Bourbon Bread Pudding

French Bread with an Orange/Vanilla Bean Custard, Hard Bourbon Sauce - \$120 (20-30 Guests)

Luncheon Suggestions

House-made soups are available. Ask about the Chef's specialty of the season - \$5 per cup
Hot sandwiches are served with a side accompaniment.

*If you would like to give your guests a choice of entrees, we request a limit of three entrée selections.
Pre-orders are required for all selections.*

Salads

Gathering Cobb

Mixed Field Greens, Grilled Chicken Breast, Avocado, Smoked Bacon, Point Reye's Bleu Cheese,
Peeled Diced Tomato, Point Reye's Bleu Cheese Dressing - \$13

"Chop" Salad

Char-grilled Breast of Chicken, Feta Cheese, Pine-nuts, Kalamata Olives, Golden Raisins, Bermuda
Onions and Cucumbers, tossed with a Sweet and Sour Vinaigrette - \$10

Caesar Salad*

Romaine Lettuce, Croutons, Anchovies,
Creamy Egg Dressing, Aged Parmesan - \$10
Add a Grilled 8oz. Breast of Chicken - \$4
Add a 4oz. Filet of Scottish Salmon - \$9

Cajun Shrimp

Mixed Field Greens, Blackened Jumbo Shrimp, Toasted Walnuts, Michigan Sundried Cherries,
Crumbled Point Reye's Bleu, Raspberry Vinaigrette - \$15

Sandwiches

Chef's Choice ½ Sandwich & Soup Du Jour (no substitutions) – \$9

Rueben*

Slow Roasted Beef Brisket, Smoked Turkey, Aged Swiss, 1000 Island Dressing,
Sauerkraut, Marble Rye Corned Beef, or Turkey - \$11

The Gathering Steak Burger*

8oz. of Local Beef Tenderloin, Lettuce, Tomato, Onion, Cheddar Cheese, on a Toasted Bun - \$11

Lake Perch Sandwich

Beer Battered & Flash Fried Lake Perch, Jalapeno Tartar Sauce, Lettuce, Tomato, Bermuda Onion,
Brioche Bun - \$13

Turkey Wrap

Roasted Tomato Aioli, Avocado, Lettuce, Tomato, Artisan Lawash Wrap - \$9

Italian Grinder

Genoa Salami, Capicola Ham, Smoked Ham, Provolone, Banana Peppers, Lettuce, Tomato, Bermuda
Onion, Oil & Vinegar, Hoagie Roll - \$11

Buffet Options

Tier 1 • \$25/Person

Choose up to 2 Entrée Selections

Choose up to 1 Starch Selections

Choose up to 2 Vegetable Selections

Tier is also served with your choice of Salad

Available Entrées:

***Denotes a Carving Station item**

“Sunday” Roast Chicken

Slow Roasted Herb Rubbed Chicken Legs, Thighs, & Breasts, Served with Sauce of your Choice

Chicken Picatta

4 oz. Chicken Breast, Lemon Cream Sauce, Capers, Tomato Concasse

Pork Loin

Herb Roasted Pork Loin, Sliced and Served with Sauce of your Choice

Pork Tenderloin*

Oven Roasted & Herb Rubbed

Red Grouper

Blackened Gulf Coast Red Grouper, Chardonnay Thyme Emulsion

Turkey Breast*

Slow Roasted, Rubbed in House Poultry Seasoning

Pasta Alfredo

Linguini Pasta, Garlic Cream Sauce, Black Pepper

Glazed Ham*

Slow Roasted with a Cherry-Pineapple Teriyaki Glaze

Top Round*

Garlic & Herb Marinated & Slow Roasted

Pot Roast

Chuck Roast, Carrots, Onions, Celery, Gathering Herbs, Natural Jus

Tier 2 • \$35/Person

Choose up to 2 Entrée Selections

Choose up to 2 Starch Selections

Choose up to 2 Vegetable Selections

Tier is also served with your choice of Salad

Available Entrées:

***Denotes a Carving Station item**

Chicken Champignon

4 oz. Chicken Breast, Red Pepper Honey Coulis, Roasted Shiitakes

Chicken Forrester

4 oz. Chicken Breast, Wild Mushroom Medley, Roasted Demi-Glace

Pork Roulade

Bacon Wrapped Pork Loin, Sage Stuffing, Granny Smith & Brandy Béchamel

Scottish Salmon

Pan Roasted, Wild Mushroom Demi-Glace

Mac & Cheese

Smoked Gouda, Cavatappi, Rosemary Cream, Bacon, Tomato Concasse

(Can be made vegetarian)

Pulled Pork

Smoked & Braised Pork Shoulder, Served with Sauce of your Choice

London Broil*

Bloody Mary Marinade, Beef Glace, Wild Mushrooms

Swordfish

Atlantic Swordfish, Shishito Peppers, Salsa Verde

Walleye Puttanesca

(Seasonal)

Roasted Tomatoes, Olives, Capers, Garlic, Anchovies

Beef Bourignon

Beef Chuck, Cipollini Onions, Braised Mushrooms, Pinot Noir

Sirloin*

“Country Club” Roast Sirloin, Spanish Onions, Natural Jus

Tier 3 • \$45/Person

Choose up to 2 Entrée Selections

Choose up to 2 Starch Selections

Choose up to 2 Vegetable Selections

Tier is also served with your choice of Salad

Available Entrées:

***Denotes a Carving Station item**

Chicken Provencal

6 oz. Bone-In Chicken Breast, Olives, Basil, Demi-Glace, Chablis, Tomatoes

Chicken Marsala

6 oz. Bone-In Chicken Breast, Roasted Portobellos, Marsala Reduction

Prime Rib*

Slow Roasted Beef Rib, Rosemary Au Jus, Creamy Horseradish

Mahi Mahi

Oven Roasted Pacific Mahi Mahi, Maître d Butter

Beef Tenderloin*

Slow Roasted Beef Tenderloin, Natural Jus

Pork Chops

BBQ Dust, Fennel & Onion Marmalade

Sirloin au Poivre*

Peppercorn Crust, Whiskey Cream Demi-Glace

Salmon

Pancetta Wrapped Scottish Salmon, Whole Grain Mustard Beurre Blanc

Lamb*

Roasted Domestic Lamb Leg, Chimichurri, Horseradish Cream, Balsamic

Baked Tortelloni

(Can be made vegetarian)

Basil, Spinach, Ricotta, Tomato, Bacon, Parmesan Cream Sauce, Handmade Pasta

Available Sauces:

House BBQ
Garlic Cream
Seasonal Demi-Glace
Sweet Balsamic

Sweet & Spicy Teriyaki
Dill Mustard
Sesame Ginger
Honey Sriracha

Available Starches:

Parmesan Risotto
Whipped Potatoes
Au Gratin Potatoes
Roasted Garlic Whipped
Potatoes
Herb Smashed Redskins
Roasted Redskins
Jasmine Daikon Pilaf
Wild Rice

Creamy Polenta
Dauphinoise Potatoes
Southwest Creamed Corn
Israeli Couscous
Hatch Chile Cornbread
Corn Pudding
Parsley Potatoes
Whipped Sweet Potatoes

Available Vegetables:

Steamed Broccoli
Chargrilled Asparagus
Roasted Green Beans
Roasted Kale Sprouts
Braised Collard Greens
Sautéed Squash Medley
Honey Glazed Carrots

Roasted Brussel Sprouts
Apple Braised Red Cabbage
Maple Roasted Acorn Squash
California Medley
Ratatouille
Thyme Roasted Beets
Creamed Spinach

Available Salads:

House

Arcadian Greens, Mixed
Tomato Medley, English
Cucumbers, Spiraled Carrots,
House Dressing, Croutons

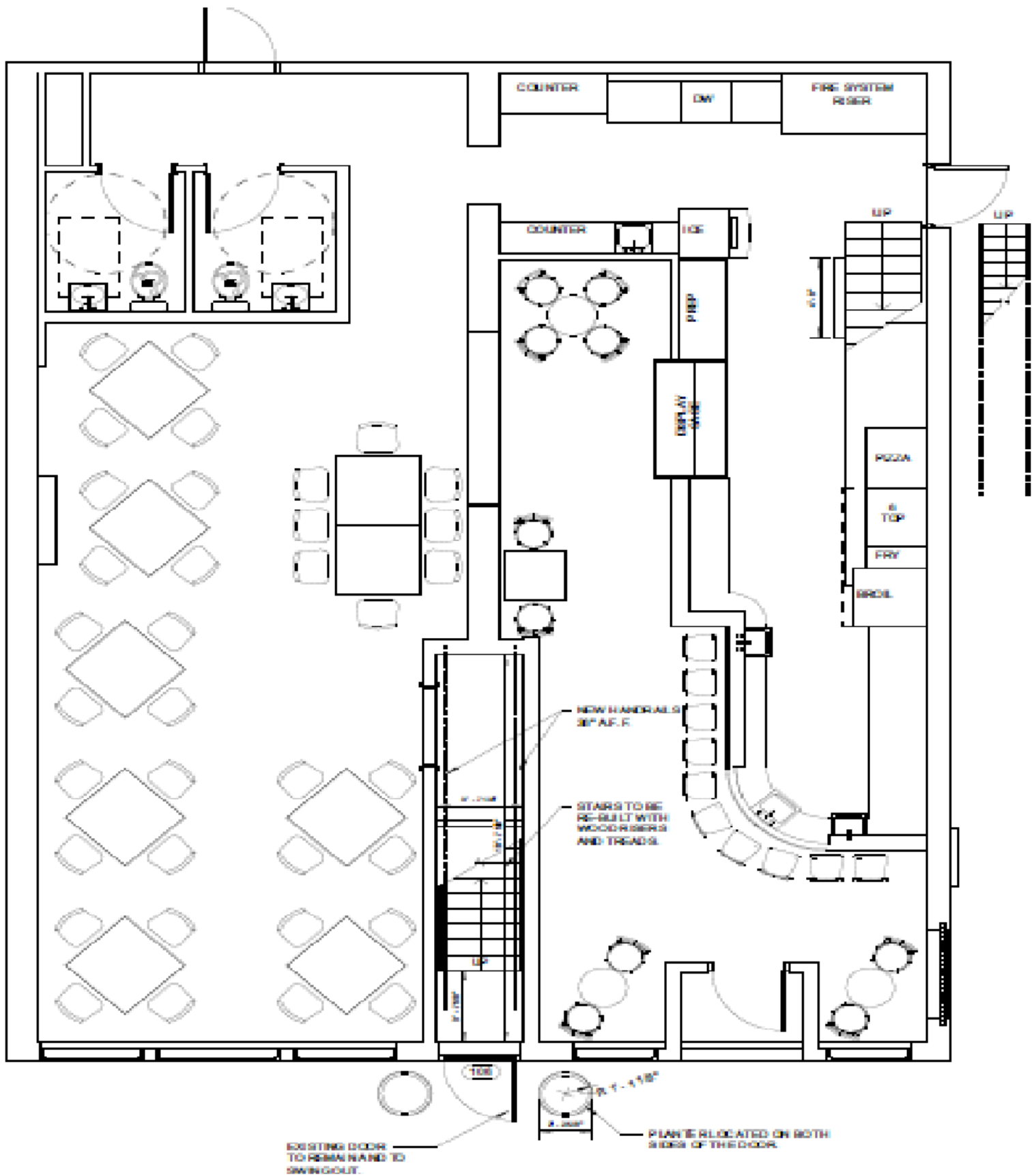
Caesar

Chopped Romaine, Parmesan
Cheese, Creamy
Caesar Dressing, Lemon,
Garlic Croutons

Chop

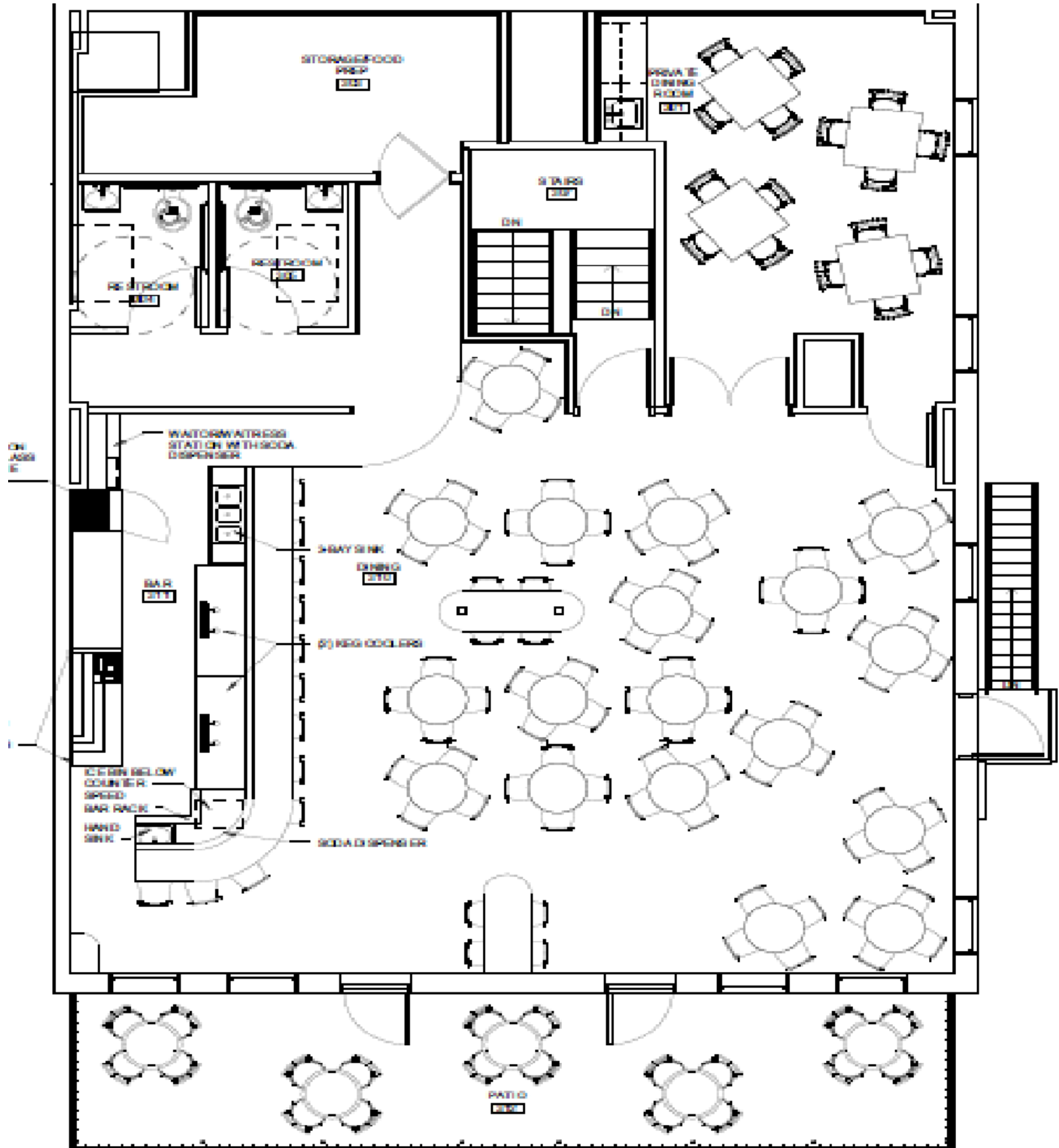
Mixed Greens, Kalamata Olives,
Golden Raisins, Cucumbers,
Bermuda Onions, Feta Cheese,
Pinenuts, Sweet & Sour Vinaigrette

First Floor

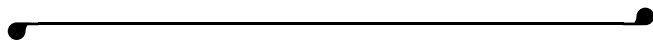


Third Floor

Anvil Whiskey Bar with Balcony



Notes





the Gathering
Fine Food and Spirits

Crispy Seared Scottish Salmon



Wild Mushroom Bruschetta



The Gathering Wedge



Sac du Bon Bon

the Gathering

Fine Food and Spirits

anvil

Whiskey Bar



upstairs at the gathering

Gathering

Wine

Fine Food and Spirits

Come Gather With Us!