



Gardner Ale House

Catering Menu

If you do not see what you are looking for here, we will be happy to price out any menu item you would like for your function. Gardner Ale House has space available for parties of anywhere from 20 – 100 people, please book your date as soon as possible to secure your spot! Call for free menu consultation!

Add 6.25% sales tax

Add 20% Gratuity for in-house service or when using waitress service off site.

Add \$3 per person for in-house service.

Butler fee applicable to all off-site parties, \$1 per person

Table linens are \$6 / linen, except in-house

In house buffets are to be consumed on premise.

PAPER & PLASTIC

Napkins, plastic flatware, \$1 per person, except in-house

DINNER ENTREES

Prime Rib Carving Station \$8 per person, ½ lb. per person

Steak Tips, Full pan (14.5 lbs raw), 35 people, \$200 (\$5.70 per person)

Hawaiian Chicken Sautee, full pan, 40 people, \$130 (\$3.25 per person)

Pulled Pork, Full pan, 45 people, \$160 (\$3.55 per person)

Pulled Pork, Half pan, 20 people, \$75 (\$3.75 per person) Rolls \$.50 per

Pasta Primavera, Full pan, 30 people, \$90 (\$3 per person)

Pasta Fra Diavolo, 3 Shrimp per person, 40 people, \$210 (\$5.25 per person)

Chicken & Broccoli Tortellini with Cream Sauce, Full pan, 30 people, \$135 (\$4.50 per person)

Tortellini with Cream Sauce, Full pan, 30 people, \$105 (\$3.50 per person)

Pasta Chicken & Broccoli Alfredo, 30 People, \$125 (\$4.17 per person)

Beef & Broccoli, Full pan, 40 people, \$180 (\$4.50 per person)

Smokey Baby Back Ribs, Full pan, 20 people, 10 racks, \$13 per rack \$180 (\$7 per person)

Haddock with Lobster Stuffing, Full pan, 15 people, \$105 (\$7 per person)

Cream & Sherry Chicken Sauté, Full pan, 40 people, \$160 (\$4 per person)

Pasta Sausage Marinara, Full pan, 30 people, \$90 (\$3 per person)

Meat Lasagna, Full aluminum pan, 25 people, \$95 (\$3.80 per person)

SIDES

Brown Butter Smashed Red Skin Potatoes, 1/2 pan, 15 people, \$30 (\$2 per person)

Garlic & Rosemary Roasted Red Skin Potatoes, 1/2 pan, 15 people, \$30 (\$2 per person)

Vegetable of the Day 1/2 pan, 20 people, \$40 (\$2 per person)

Seasoned Long Grain Rice 1/2 pan, 15 people, \$20 (\$1.33 per person)

SALAD & SOUP

Soup of the Day \$2 per cup

Clam Chowder \$3 per cup

Tossed Gourmet Garden Salad Full pan, 30 people, \$50 (\$1.67 per person)

Antipasto Full pan, 25 people, \$75 (\$3 per person)

Chef Salad Full pan, 25 people, \$75 (\$3 per person)

Pasta Salad, Full pan for 35 people, \$50 (\$1.43 per person)

Thai Chicken Salad Full Pan for 20 people, \$70 (\$3.50 per person)
Lobster Salad, For Sandwiches, Rolls, 3.5 oz per serving, \$27/lb

SALAD DRESSINGS

\$4.25 per pint – 16 people (\$.30 per person)
Thousand Island, Raspberry Vinaigrette, Italian, Bleu Cheese, Ranch, Garlic Parmesan
Peppercorn, Balsamic Vinaigrette, low cal Zinfandel Vinaigrette, Cucumber Wasabi.
Wing sauces too. House Salsa too.

HOMEMADE DIPS

\$10 per pint (1 pint = 1 lb)
Spinach & Artichoke, Crab Dip, Guacamole
\$8 per pint
Hummus, Baba Ganouj

APPETIZERS

Warm Crab Dip Loaf (4 pints) with bread pieces, 20 people, \$50, (\$2.50 per person)
Warm Spinach & Artichoke Dip Loaf (4 pints) with bread pieces, \$50, (\$2.50 per person)
Platter of 20 Chicken Salad or Tuna Salad Large Finger Rolls, \$40 (\$2 per person)

PER-PIECE PRICED APPETIZERS

Bacon wrapped scallops \$1 (recommend 3 per person)
Buffalo Wings \$.75
Cocktail Shrimp & Sauce \$.90 (recommend 4 per person)
Tossed Chicken Wings \$.75 Choice of Sauces
Focaccia Bruschetta with Garlic Olive Oil, Roma Tomatoes, Fresh Mozzarella \$.55
Chicken Tenders \$.70 Sauce extra, see below
Coco Shrimp with Mango Mustard Sauce \$1.10
Mushroom Caps, with Crabmeat Stuffing (1 week notice) \$.90
Mini Crab Cakes with Red Pepper Remoulade \$.90
Spinach Artichoke Rangoons \$.75
Meatballs with Sauce, \$.75 each
Sausages with Sauce, \$.85 each
Classic Skins \$1.50 with Sour Cream
Teriyaki Chicken Skewers \$.85

LARGE WRAPS

Served with Chips and Dill Pickle Slices
Prices are per wrap.

Caesar Chicken Wrap, \$7
Caesar Steak Tip Wrap, \$9
Buffalo Chicken Wrap, \$7
Thai Chicken Wrap, \$7
Turkey Wrap, \$7
Veggie Wrap, \$7
Roast Beef Wrap, \$8

PLATTERS

Cheese Platter with crackers, 20 people, \$40 (\$2.50 per person)
Gourmet Pinwheel Sandwiches, Platter of 54 for 10 ppl \$48 (\$4 per person)
Turkey, Avocado, Cheddar, Mayo, spring mix;
Shaved Prime Rib, Caramelized Onion, Smoked Gouda, Mayo, spring mix;
Ham, Asparagus, Swiss, Mayo, spring mix;

Onion, Peppers, Mushrooms, Spring Mix, Garlic & Herb Cream Cheese, Mayo
Assorted Platter of ½ Wraps for 15 people ▪\$75 (\$5 per person)
(26 half wraps) (Caesar Chicken, Veggie & Buffalo Chicken)
Deli Meat Platter for 15 people ▪\$75 with 25 rolls, Turkey, Shaved Prime Rib, Ham, Salami (\$5 per person)
Pan of Pub Chips ▪(15-20 ppl) \$12
Gourmet Crudités Platter for 20 people ▪\$45 (\$2.25 per person)
Broccoli, Kalamata olives, Pepperoncini, Carrots, Grape Tomatoes, Celery, Dill pickle slices with Ranch.
Mediterranean Platter Greek Salad, Hummus, Baba Ganouj, Pita Chips, 20 people, \$45 (\$2.25 per person)
Fruit Platter for 15 people ▪\$40 Grapes, Honeyew, Cantaloupe, Kiwis, Watermelon (\$2.67 per person)
Vegetable Platter for 20 people, \$45
(Celery, Cucumbers, Broccoli, Red Peppers, Baby Corn & Carrots)

BRICK OVEN BREAD & BUTTER \$.75

WATER & SODA

Water & Soda \$1.50 per person

COFFEE & TEA

Deans Bean's Gourmet Coffee, \$1.50 per person

COFFEE & TEA with DESSERT

Assorted cookies, pastries ▪\$3.50 per person

COOKIES

Assorted cookies \$1.50 per person

BREAKFAST

Fruit - \$1.50 per portion

Danish - \$.80 each

Coffee - \$1.50 per person