



Buffet Menus

(Add 6.25% Sales Tax, Gratuity Not Included.)

The following menus are mere suggestions to make your life easier.

Feel free to make up your own menu and call us for pricing.

(978) 669-0122 or catering@gardnerale.com

Buffets are “in-house” only and no part of them can be taken home in any sort of “to-go” containers.

Luncheon Buffet

\$12 per person

Pub Chips

Your choice of:

Assorted Half Wraps- Choose 3

Chicken Caesar, Steak Tip Caesar, Turkey & Cheddar,
Hot Italian, BLT, Buffalo Chicken, and Hummus &
Cucumber

OR Deli Platter Includes Rolls, Condiments, Lettuce, Tomato,
Cheese, Turkey, Shaved Prime Rib, Ham, Salami

Your choice of:

Tossed Garden Salad with dressings, Fruit Salad or Pasta Salad

Your choice of:

Veggie Platter

Celery, Cucumbers, Broccoli, Red Peppers, & Carrots
Served with Ranch Dressing.

Or Mediterranean Platter

Greek Salad, Hummus, Baba Ganouj and Pita Chips

Coffee, Tea, Soft Drinks

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Cocktail Parties

\$12 Per Person

Assorted Pinwheel Sandwiches

Turkey, Avocado, Cheddar, Mayo, spring mix; Shaved Steak, Red Onion, Smoked Gouda, Mayo, spring mix; Ham, Swiss, Dijon, spring mix; Onion, Peppers, Mushrooms, Carrots, Spring Mix, Garlic & Herb Cream Cheese

Mediterranean Platter

Greek Salad, Hummus, Baba Ganouj & Pita Chips

Chicken Wings tossed in sauce with Bleu Cheese or Ranch for dipping

Focaccia Bruschetta with Garlic Olive Oil, Roma Tomatoes, Fresh Mozzarella

\$14 Per Person

Your choice of:

Seafood Stuffed Mushroom Caps

OR Bacon Wrapped Sea Scallops

Assorted Pinwheel Sandwiches (See above for description.)

Mediterranean Platter

Greek Salad, Hummus, Baba Ganouj & Pita Chips

Focaccia Bruschetta with Garlic Olive Oil, Roma Tomatoes, Fresh Mozzarella

\$16 Per Person

Your choice of:

Shrimp Cocktail

Or Bacon Wrapped Sea Scallops

Focaccia Bruschetta with Garlic Olive Oil, Roma Tomatoes, Fresh Mozzarella

Spinach and Artichoke Dip Loaf

Gourmet Crudit  Platter

Broccoli, Kalamata olives, Pepperoncini, Carrots, Grape Tomatoes, Celery, Dill pickle slices with Ranch Dressing for dipping.

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Hot Buffets

\$17 per person

Soup Du Jour or Tossed Garden Salad with Two Dressings

Choice of two:

Chicken & Broccoli Alfredo

Pasta Primavera

Baked Ziti with Sweet Italian Sausage (Pasta Chatti)

Chicken Picatta

Vegetable of the Day

Seasoned Long Grain Rice or Brown Butter Smashed Potatoes

Brick Oven Bread & Butter

Coffee, Tea, Fountain Drink

Dessert du Jour

\$20 per person

Soup Du Jour or Tossed Garden Salad with Two Dressings

Choice of three:

Steak Tips

Chicken Picatta

Baked Ham w/Pineapple

Beef Stroganoff

Chicken & Broccoli Alfredo

Pasta Primavera

Baked Ziti with Sweet Italian Sausage (Pasta Chatti)

Vegetable of the Day

Seasoned Long Grain Rice or Brown Butter Smashed Potatoes

Brick Oven Bread & Butter

Coffee, Tea, Fountain Drinks

Dessert du Jour

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\$23 per person

Soup Du Jour or Tossed Garden Salad with Two Dressings

Prime Rib Carving Station

Choice of two:

Lobster Haddock

Chicken Picatta

Baked Ham

Beef Stroganoff

Chicken & Broccoli Alfredo

Pasta Primavera

Baked Ziti with Sweet Italian Sausage (Pasta Chatti)

Vegetable of the Day

Seasoned Long Grain Rice or Brown Butter Smashed Potatoes

Brick Oven Bread & Butter

Coffee, Tea, Fountain Drinks

Dessert du Jour

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