



Catering

Menu

- This menu is priced for pick-up or drop-off.
- A 6.25% sales tax will be added to your order.
- For Drop-off service a 10% fee will be added inside our delivery area.
- 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 event.
- Inquire about our Gluten Sensitive Options.
- Call us for free menu consultation (978) 669-0122 or email: catering@gardnerale.com

HOMEMADE DIPS

\$10 per pint

Spinach & Artichoke

Spinach, marinated artichoke hearts, Parmesan cheese, garlic, white pepper and salt mixed with sour cream and cream cheese and baked.

Crab Dip

Crab meat, cream cheese, sour cream, Old Bay, white pepper, sweet roasted peppers, baked.

Guacamole

Fresh avocado mashed and mixed with tomatoes, red onion, fresh garlic, cumin and lime juice.

Hummus

Garbanzo beans blended with lemon juice, tahini, garlic and seasonings.

Baba Ganouj

Flame roasted eggplant blended with lemon juice, tahini, garlic and seasonings.

Warm Spinach & Artichoke Dip Loaf

with bread pieces for 30 people **\$50**

Warm Crab Dip Loaf

with bread pieces for 30 people **\$50**

HEARTY PLATTERS

Cheese & Cracker Platter for 30 people, \$50

Cheese & Cracker with Pepperoni Platter for 30 people, \$75

Vegetable Platter for 30 people, \$50

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

Fruit Platter for 30 people, \$65

Pineapple, Honeydew, Cantaloupe and Watermelon

Mediterranean Platter for 30 people, \$65

Our authentic Greek Salad (tomatoes, cucumbers, kalamata olives, red onion, and feta tossed in olive oil, oregano, red wine vinegar and fresh lemon juice, topped with a pepperoncini), served with Hummus, Baba Ganouj and Pita Chips

Assorted Platter of ½ Wraps for 20 people, \$80

Choose 3: Chicken Caesar, Turkey & Cheddar, Hot Italian, BLT, Buffalo Chicken, Thai Chicken or Hummus & Cucumber

Platter of Finger Rolls for 25 people, \$65

Choose 3: Chicken, Ham, Tuna or Egg Salad



PER-PIECE PRICED APPETIZERS

Bacon Wrapped Scallops \$2

Sea scallops are wrapped in apple wood smoked bacon and baked.

Shrimp Cocktail \$1.40

Jumbo Shrimp are served with Ale House cocktail sauce and garnished with lemon.

Brick Oven Bruschetta \$1

House made brick oven bread is brushed with garlic oil, and topped with roma tomatoes, fresh basil and house sliced cheddar cheese.

Stuffed Mushroom Caps \$1.25

Crimini mushroom caps are filled with lightly seasoned breadcrumb stuffing made with a sauté of, celery, onion & garlic in butter, mixed with Japanese panko crumbs, Ritz cracker crumbs, chopped mushrooms, seasonings and Monterrey jack cheese.

Meatballs \$1.25

Italian style meatballs served with house made pomodoro sauce.

Teriyaki Chicken Skewers \$1.30

Marinated chicken is oven baked and tossed in our house made teriyaki sauce.

Bone-In Wings \$.90

Authentic style Buffalo wings tossed in any one of the following sauces – Buffalo, BBQ, Thai Peanut, or Teriyaki.

Boneless Chicken Tenders \$1

Our house chicken tenders are served with any of our sauces above. Sauces are \$10 per pint.

HOUSE-MADE SOUPS

Soup of the Day \$2.50 per 6oz cup

Clam Chowder \$3.50 per 6oz cup

Clams, bacon, potatoes, onions, celery, butter, cream, thyme, white pepper and clam broth.

GOURMET SALADS

Garden Salad with Diced Grilled Chicken Full pan for 30 people, \$100

Spring mix is layered with matchstick carrots, red cabbage, mixed peppers, slivered red onions, cucumbers, and tomatoes.

(Without Chicken, \$50)

Antipasto Full pan for 30 people, \$100

A bed of romaine lettuce is layered with sliced salami, provolone cheese, tomato, fresh mozzarella cheese, marinated artichokes, roasted red peppers, kalamata olives and fresh basil.

Chef Salad Full pan for 30 people, \$100

A bed of romaine lettuce is topped with cucumbers, red onions, slice hard-boiled egg, black forest ham, turkey, sliced cheddar cheese and diced tomatoes.

Thai Chicken Salad Full Pan for 30 people, \$140

Romaine lettuce and Napa cabbage, match stick carrots garnished with almonds, mandarin oranges, pea tendrils, and crispy lo mein noodles. Sliced grilled chicken breast on top. Served with a pint of Thai peanut dressing on the side.

Pasta Salad, Full pan for 30 people, \$60

Vegetarian pasta salad with either mayonnaise or dressing of your choice.

Potato Salad, Full pan for 30 people, \$60

Red skin potatoes are tossed with mayonnaise, mustard, red onion, celery, and pickles.

SALAD DRESSINGS & SAUCES

\$5 per pint – 16 people

Italian, Bleu Cheese, Ranch, Parmesan Peppercorn, Balsamic Vinaigrette,
Apple-Cider Vinaigrette, Honey Mustard

Buffalo Sauce, Teriyaki, Honey Mustard, or Thai Peanut

PASTA ENTREES

Pasta Primavera, Full pan for 40 people, \$105

Onions, red peppers, broccoli, zucchini and summer squash sautéed with garlic in white wine & butter. (Note that some vegetable substitutions may be necessary from time to time.)

Creamy Chicken Tortellini, Full pan for 40 people, \$135

Baked chicken breast is tossed with cheese filled gourmet tortellini tossed with a sauté of broccoli, caramelized mushrooms and onions, garlic, tomatoes, white wine and heavy cream and topped with asiago cheese.

Chicken & Broccoli Alfredo, Full pan for 40 People, \$125

Baked chicken and broccoli tossed with our house made alfredo sauce. Served over cavatappi pasta.

Classic Beef Stroganoff, Full pan for 40 people, \$190

Sirloin steak tips sautéed with mushrooms, peas and onions; deglazed with sherry wine and finished with a touch of cream, sour cream, parsley and a touch of Dijon. Tossed with egg noodles.

Baked Pastiachatti, Full pan for 40 people, \$135

Cavatappi pasta is combined with a sauce of sautéed sweet Italian sausage, marinara sauce, fresh mozzarella cheese, asiago cheese fresh basil & heavy cream then topped with a triple blend of asiago, provolone and mozzarella cheeses.

Mac 'N' Cheese, Full pan, 40 people, \$160

House made cheddar cheese sauce tossed with pasta.

(Chili or Keilbasa add \$40) (Pulled Pork add \$90)

DINNER ENTREES

Steak Tips, Full pan for 50 people, \$320

Certified Angus Beef steak tips are oven roasted and tossed with teriyaki sauce.

Chicken Picatta, Full pan for 40 people, \$240

Sautéed chicken are tossed in a sauté of garlic and capers in butter, reduced with lemon juice and white wine. Seasoned with white pepper. Served with Picatta Pasta.

(Without Pasta, \$160)

Beef & Broccoli, Full pan for 40 people, \$180

Grilled tender, marinated steak tips and broccoli are tossed in house marinade.

Haddock with Lobster Stuffing, Full pan for 15 people, \$105

Lobster, seafood and Panko breadcrumb stuffing tops fresh haddock filets are baked and topped with beurre blanc, parsley & lemon.

Ale House Steak Chili, Full pan 40 people \$160

Texas style made with beef tips, chipotle peppers, onions, kidney beans, stewed tomatoes and our Summer's End beer. Topped with melted mozzarella, provolone and scallions.

HOT SIDES

- Brown Butter Smashed Red Skin Potatoes**, Half pan for 20 people, \$35
Garlic & Rosemary Roasted Red Skin Potatoes, Half pan for 20 people, \$35
Vegetable of the Day, Half pan for 20 people, \$40
Seasoned Long Grain Rice, Half pan for 20 people, \$30
House Made Brick Oven Bread & Butter \$.75 per person

COLD SIDES

- House Made Pub Chips**, Bowl for 15 people \$12
Tortilla Chips, Bowl for 15 people \$10
Coleslaw, Half pan for 30 people, \$35

DRINKS

- Deans Bean's Gourmet Coffee** (Regular or Decaf) \$2.50 per person
Bottled Water \$2.00
Can of Soda \$2.00

DESSERTS

- Assorted Cookie Platter** for 20 people \$20
Assorted Pastry Platter for 20 people \$25

PAPER & PLASTIC

- Plates, Napkins, Plastic Flatware** \$1 per person
Disposable Serving Utensils \$2 per dish