



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.
- Please notify us of all allergies when placing your order.
- Call us for free menu consultation (978) 669-0122 or email:
catering@gardnerale.com

HOMEMADE DIPS

\$15 per quart

Spinach & Artichoke

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

Buffalo Chicken

Shredded chicken is mixed with buffalo sauce, sour cream, cream cheese, Monterey Jack cheese, seasoned and baked.

Guacamole

Fresh avocado mashed and mixed with 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 DIP LOAVES

Warm Spinach & Artichoke Dip Loaf, for 30 people, \$50

Homemade Spinach & Artichoke Dip baked in a bread bowl with bread pieces on the side.

Warm Buffalo Chicken Dip Loaf, for 30 people, \$50

Homemade Buffalo Chicken Dip baked in a bread bowl with bread pieces on the side.

DIP SIDES

Bowl of Tortilla Chips, for 15 people, \$10

Bowl of Baked Pita Chips, for 15 people, \$15

Bowl of House Made Pub Chips, for 15 people, \$12

CHILI, CHOWDER & SLAW

\$15 per quart

Clam Chowder

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

Ale House Steak Chili

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.

House Made Cole Slaw

Thinly sliced green & Napa cabbage with carrots, mixed with mayonnaise, sugar & red wine vinegar.

DRESSINGS & SAUCES

\$5 per pint

Salad Dressing

Choose from:

Italian, Bleu Cheese, Ranch, Parmesan Peppercorn, Balsamic Vinaigrette,
House Made Apple-Cider Vinaigrette or Honey Mustard.

Dipping Sauces

Choose from:

Buffalo Sauce, Sweet Thai Chili, Teriyaki, BBQ, Honey Mustard, or Thai Peanut.

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, Mixed Peppers, & Carrots. Served with Ranch Dressing.

Fresh 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 sliced pepperoncinis and 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 20 people, \$54

Choose 3: Chicken, Ham, Tuna or Egg Salad

**Add a Bowl of House Made Pub Chips
for 15 people, \$12**

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, 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- Buffalo, BBQ, Sweet Thai Chili, Teriyaki or dry rubbed with seasoning.

Boneless Chicken Tenders \$1

Our house chicken tenders are breaded and fried.

GOURMET SALADS

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

Spring mix is layered with red cabbage, mixed peppers, slivered red onions, cucumbers, and tomatoes and topped with diced grilled chicken. **(Garden Salad without Chicken, \$50)**

Chicken Caesar Salad, Full pan for 30 people, \$115

Romaine lettuce is mixed with house made croutons, Caesar dressing, parmesan cheese and topped with diced grilled chicken. **(Caesar Salad without chicken, \$65)**

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, 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.

PASTA ENTREES

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

Onions, mixed peppers, broccoli, mushroom 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 strips 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, fresh basil & heavy cream then topped with a triple blend of asiago, provolone and mozzarella cheeses.

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

House made cheddar cheese sauce tossed with pasta.

(Chili or Keilbasa add \$40)

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, \$160

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

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, \$125

Lobster, seafood and Panko breadcrumb stuffing tops fresh haddock filets are baked and topped with tarragon sherry cream sauce & lemon.

ENTREE SIDES

Brown Butter Smashed Red Skin Potatoes, Half pan for 20 people, \$40

Garlic & Rosemary Roasted Red Skin Potatoes, Half pan for 20 people, \$40

Ale House Salt Potatoes, Half pan for 20 people, \$40

Creamy baby Yukon potatoes are boiled in very salty water and halved. Tossed with melted butter.

Originated in the salt mining villages near Syracuse NY.

Potatoes are not too salty!

Cooked Vegetable, Half pan for 20 people, \$40

Choice of: Italian Roasted Green Beans or Sherry Glazed Baby Carrots.

Seasoned Long Grain Rice, Half pan for 20 people, \$35

Long grain white rice is cooked to perfection and seasoned with garlic and onion seasoning.

House Made Brick Oven Bread & Butter \$.75 per person

Our house made brick oven bread is baked and served warm with butter on the side.

DRINKS

Deans Bean's Box of Coffee, for 10 people \$25

Bottled Water \$2.00

Can of Soda \$2.00

DESSERTS

Apple Crisp, Full pan for 20 people, \$60

Pumpkin Crisp, Full pan for 20 people, \$60

Add a can of whipped cream topping for \$5

PAPER & PLASTIC

Plates, Napkins, & Plastic Flatware, \$1 per person

Disposable Serving Utensils, \$2 per dish