



# 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](mailto:catering@gardnerale.com)

## **HOMEMADE DIPS**

**\$15 per quart**

### **French Onion Dip**

Onion, garlic, mayonnaise, sour cream, blend of spices.

### **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.

## **DIP SIDES**

**Bowl of house made chips, for 15 people, \$10**

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

## **SOUP, CHILI, & SAUCES**

### **Clam Chowder \$15 per quart**

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

### **French onion soup \$15 per quart**

With swiss cheese.

### **Savory House Made Cole Slaw \$15 per quart**

Thinly sliced green cabbage, and carrots mixed with classic Cole slaw dressing.

### **Salad Dressing \$10 per quart**

Choose from: Bleu Cheese, Ranch, Balsamic Vinaigrette, Great Caesar, Honey Mustard

## **Dipping Sauces \$10 per quart**

Choose from: Buffalo Sauce, Smoked applewood BBQ, Spicy maple, lime soy, Bayou sauce.

## **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.

**Fresh Fruit Platter, for 30 people, \$65**

Pineapple, Honeydew, Cantaloupe and Watermelon

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

*Choose 3:* Chicken Caesar, BLT, Buffalo Chicken, The ale House Dip, Korean Beef, Baja Fish Wrap.

**House Made Pub Chips, Bowl 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, diced tomatoes, fresh mozzarella, basil, EVOO and Balsamic Glaze.

### **Stuffed Mushroom Caps \$1.25**

Crimini mushroom caps are filled with lightly seasoned parmesan breadcrumb and vegetables stuffing.

### **Meatballs \$1.25**

Italian style meatballs served with house made pomodoro sauce.

### **Bone-In Wings \$.90**

Authentic style Buffalo wings tossed in any one of the following- Buffalo, BBQ, lime soy, spicy maple, rosemary garlic parmesan.

### **Boneless Chicken Tenders \$1**

Our house chicken tenders are breaded and fried

## **GOURMET SALADS**

### **Garden Salad – Full pan for 30 people, \$45**

Spring mix is layered with croutons, mixed peppers, slivered red onions, cucumbers, and tomatoes.  
(Add Chicken, \$50)

### **Cease Salad – Full pan for 30 people, \$50**

Crispy Romaine hearts, house croutons, shaved parmesan, great Caesar dressing.

### **Salad Dressing \$10 per quart**

Choose from: Bleu Cheese, Ranch, Balsamic Vinaigrette,  
Caesar or House Made Honey Mustard

### **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**

Idaho potatoes are tossed with mayonnaise, mustard, red onion, celery.

## **PASTA ENTREES**

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

Onions, red peppers, broccoli, asparagus, mushrooms, sautéed with garlic in white wine & butter.

### **Rigatoni Bolognese, Full pan for 40 people, \$135**

All Beef meat sauce, mushrooms, bacon, red wine, pomodoro sauce w/ a touch of cream.

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

Sautéed Chicken tenders and broccoli tossed with our house made alfredo sauce, Rigatoni pasta.

### **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 cheddar, provolone and mozzarella cheeses.

### **Mac 'N' Cheese, Full pan, 40 people, \$125**

House made cheddar cheese sauce tossed with pasta.

## **DINNER ENTREES**

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

Grilled bourbon marinated steak tips basted with steak sauce.

### **Chicken parmesan, 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. Seasoned with white pepper and served with a side of Picatta Pasta.

### **Braised Beef short ribs, \$180**

Served with O'jus.

### **Baked Haddock, Full pan for 15 people, \$90**

Butter, white wine, ritiz crumbs, parsley & lemon.

## **ENTREE SIDES**

### **Tavern Smashed Potatoes, Half pan for 20 people, \$40**

### **Garlic & Rosemary Roasted Potatoes, Half pan for 20 people, \$40**

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

Choice of: Sautéed Green Beans or Honey Glazed Carrots.

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

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

**DRINKS**

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

**Bottled Water** \$2.00

**Can of Soda** \$2.00

**DESSERTS**

**Full Pan of Apple Crisp for 20 people \$60**

**Full Pan of Pumpkin Crisp for 20 people \$60**

**Can of whipped Cream \$5**

**PAPER & PLASTIC**

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

**Disposable Serving Utensils** \$2 per dish