



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

\$20 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 Fried Potato Chips, for 15 people, \$20

Bowl of Baked Pita Chips, for 15 people, \$20

SOUP, CHILI, & SAUCES

Clam Chowder \$18 per quart

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

French onion soup \$18 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 \$15 per quart

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

Dipping Sauces \$15 per quart

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

HEARTY PLATTERS

Cheese & Cracker Platter, for 30 people, \$60

Cheese & Cracker with Pepperoni Platter, for 30 people, \$80

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, \$95

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

House Fried Potato Chips, Bowl for 15 people, \$20

PER-PIECE PRICED APPETIZERS

Bacon Wrapped Scallops \$3

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

Shrimp Cocktail \$2.50

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 \$1.75

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

Meatballs \$1.95

Italian style meatballs served with house made pomodoro sauce.

Bone-In Wings \$2

Authentic style Buffalo wings tossed in any one of the following- Buffalo, BBQ, spicy maple,

Boneless Chicken Tenders \$2 Our house chicken tenders are breaded and fried

GOURMET SALADS

Garden Salad - Full pan for 30 people \$45, Half pan for 15 people \$30

Spring mix is layered with croutons, mixed peppers, slivered red onions, cucumbers, and tomatoes.

(Add Chicken, \$4/breast)

Caesar Salad – Full pan for 30 people, \$50

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

Salad Dressing \$12 per quart

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

Pasta Salad

Full pan for 30 people, \$70

Half pan for 15 people, \$40

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

Potato Salad

Full pan for 30 people, \$70

Half pan for 15 people, \$40

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

PASTA ENTREES

Pasta Primavera, Full pan for 30 people, \$105

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

Rigatoni Bolognese, Full pan for 30 people, \$135

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

Chicken & Broccoli Alfredo, Full pan for 30 People, \$135

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

Chicken Parmesan,

Full pan for 30 people, \$160

Half pan for 15 people \$85

Breaded cutlets topped with, whole milk mozzarella, basil, san marzano tomato sauce.

Served with a pan of fresh linguini in sauce.

Mac 'N' Cheese

Full pan, 30 people, \$125

Half pan, 15 people, \$75

House made cheddar cheese sauce tossed with pasta.

DINNER ENTREES

Steak Tips over Rice

Full Pan for 30 people, \$320

Grilled bourbon marinated steak tips basted with steak sauce.

Chicken Piccata

Full pan for 30 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, Full Pan, 30 people \$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, \$45

Garlic & Rosemary Roasted Potatoes, Half pan for 20 people, \$50

Cooked Vegetable, Half pan for 20 people, \$45

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

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

Bottled Water \$2.00

Can of Soda \$2.00

DESSERTS

Full Pan of Apple 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