



Catering Menu

- This menu is priced for pick-up, off site catering only
- A 6.25% sales tax will be added to your order.
- Inquire about our Gluten Sensitive Options.
- Call us for free menu consultation (978) 669-0122 or email:
stacey@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.

House Made Pico de Gallo

DIP SIDES

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

Tortilla Chips, for 15 people, \$20

Carrots & Celery Sticks, for 15 people, \$20

SOUP, CHILI, & SAUCES

Clam Chowder \$22 per quart

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

House Made French Onion Soup \$18 per quart

House Made Cole Slaw \$15 per quart

Salad Dressing \$15 per quart

Choose from: Bleu Cheese, Ranch, Balsamic Vinaigrette, Caesar

House Made Sauces \$15 per quart

Choose from: Buffalo Sauce, BBQ, Brown Sugar Sesame Ponzu

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

Assorted fruit

Assorted Platter of ½ Wraps, for 20 people, \$95

Choose up to 3: Chicken Caesar, BLT, Buffalo Chicken, Veggie, Chicken Salad

Pulled Pork Sliders, for 20 people, \$95

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

PER-PIECE PRICED APPETIZERS

Shrimp Cocktail \$2.50

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

Build Your Own 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.

House Made 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

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 \$15 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

Potato Salad

Full pan for 30 people, \$70

Half pan for 15 people, \$40

PASTA ENTREES

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

Seasonal vegetables sautéed with garlic in white wine & butter.

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

All Beef meat sauce, red wine, house made pomodoro, touch of cream.

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

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

Chicken Parmesan,

Full pan for 30 people, \$160

Half pan for 15 people \$85

Breaded cutlets topped with, whole milk mozzarella, basil, house made pomodoro.

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

Teriyaki glazed.

Pork Bowl

Full pan for 30 people, \$150

Carnitas, cilantro, lime rice, pico de gallo, sour cream, flour tortillas.

Baked Haddock

Full pan for 15 people, \$90

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

ENTREE SIDES

House Made Garlic Mashed Potatoes, Half pan for 20 people, \$60

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

Rice, Half pan for 20 people, \$35

Lime Cilantro Rice OR Rice Pilaf

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

Bite-sized Cakes \$2/pc

PAPER & PLASTIC

Plates, Napkins, Plastic Flatware \$1 per person

Disposable Serving Utensils \$2 per dish