



Catering & Functions Menu

- This menu is priced for pick-up, off-site and in-house catering
- A 6.25% sales tax will be added to your order
- We deliver and a 10% delivery fee up to \$500 will be added to deliveries
- Service fees are also added per event, for both in-house and off-site
- In-House Buffet guest count minimum is 20 people
- Appetizer / Lunch / Cold Buffets must spend \$18/person on Food
- Hot Dinner Buffets must spend \$25/person on Food
- 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 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, \$80

Cheese & Cracker with Pepperoni Platter, for 30 people, \$95

Vegetable Platter, for 30 people, \$80

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

Fresh Fruit Platter, for 30 people, \$75

Assorted fruit

Assorted Platter of ½ Wraps, 24 count, \$120

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

Assorted Platter of Finger Sandwiches, 30 count, \$90

Choose up to 3: Tuna Salad, Egg Salad, Egg Salad with Bacon, Chicken Salad

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 \$2

Italian style meatballs served with house made pomodoro sauce.

Bone-In Wings \$2

Authentic style Buffalo wings tossed in Buffalo or BBQ sauce

Boneless Chicken Tenders \$2.50 Our house chicken tenders are breaded and fried

GOURMET SALADS

Garden Salad - Full pan for 30 people \$75

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

(Add Chicken, \$5/breast)

Caesar Salad – Full pan for 30 people, \$85

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

Roasted Squash Salad – Full pan for 30 people, \$95

Arugula, roasted butternut squash, caramelized onions, and raisins tossed in house made champagne vinaigrette.

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, \$90

Half pan for 15 people, \$45

Potato Salad

Full pan for 30 people, \$80

Half pan for 15 people, \$40

PASTA ENTREES

Pasta Primavera, Full pan for 30 people, \$140

Seasonal vegetables sautéed with garlic in white wine & butter.

Pasta Bolognese, Full pan for 30 people, \$160

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

Chicken & Broccoli Alfredo, Full pan for 30 People, \$170

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

Chicken Parmesan,

Full pan for 30 people, \$230

Half pan for 15 people \$115

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

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

Full Pan for 30 people, \$360

Teriyaki glazed.

Shepherd's Pie

Full pan for 30 people, \$165

Ground beef, peas, corn, carrots, beer brown gravy, creamy mashed potatoes.

Baked Haddock

Full pan for 30 people, \$300

Butter, seasoned Ritz cracker crumbs, parsley & lemon.

ENTREE SIDES

Herb Roasted Fingerling Potatoes, Half pan for 20 people, \$90

Sautéed Green Beans, Half pan for 20 people, \$80

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

Brown Sugar Carrots, Half pan for 20 people, \$60

Cavatappi with Pomodoro, Half pan for 20 people, \$40

Rice Pilaf, Half pan for 20 people, \$35

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 \$80

Bite-sized Cakes \$3/pc

PAPER & PLASTIC

Plates, Napkins, Plastic Flatware \$1 per person

Disposable Serving Utensils \$2 per utensil