

GARDNER CATERING

Hors d'Oeuvres Reception

150 Guests

\$107 per Guest Total

PASSED HORS D'OEUVRES

\$32 per guest

8 pieces

Bluefin Tuna and Watermelon Spiedini *black sesame (gf) (df)*

Crispy Chickpea Fries *harissa aioli (v)*

Vegetable and Rice Noodle Summer Roll *pickled jalapeño (gf) (df) (v)*

Maine Blue Crab Cake *old bay remoulade (df)*

Saffron and Cumin Arancini *green herb cream (v)*

Japanese Chicken and Green Onion Tsukune *ginger glaze*

Ricotta and Tomato Confit Crostini *basil pistou (v)*

Salt Cod Croquettes *lemon cream*

(v) vegetarian (gf) gluten free (df) dairy free

BEER AND WINE BAR

wines and beer from our house selections

unlimited per guest

\$35 per guest

EQUIPMENT RENTAL

estimated

\$15 per guest

SERVICE STAFF

estimated

\$25 per guest

This menu is a sample. Pricing is estimated and reflects a **3 hour event**.

Final costs may change based on menu and bar selections, guest count, event timing and floor plan.

We are happy to create a customized proposal to meet client special requests.

7% State and City Tax, 8% Administrative Fee, 3% Credit Card Processing Fee, Rental Equipment Damage Waiver (8% of total rental cost) and Rental Equipment Delivery Fee are additional costs calculated on menu, bar and equipment selections and timing of event.

Museum Conservation policies do not allow red wine or other dark beverages to be served in the Historic Building or in the New Wing when the Historic Building is open.