

GARDNER CATERING

Passed Hors d'Oeuvres

Passed Small Plates

150 Guests

\$166 per Guest Total

MENU

\$69 per guest

Passed Hors d'Oeuvres

6 pieces

Chicken and Fontina Polpettini *green olives*

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

Crispy Polenta Fries *puttanesca aioli (v)*

Whipped Smoked Salmon Gougères *bagel seeds*

Golden Beet and Chevre Canapé *caraway salt (v)*

Sweet Potato Tempura Maki *furikake mayo (v) (gf) (df)*

Passed Small Plates

Achiote Braised Pork Pozole

avocado, napa cabbage

(gf) (df)

Classic Cheeseburger Sliders

potato bun, bread & butter pickles

Grilled Harissa Shrimp Salad

mango, cilantro

(gf) (df)

Crispy Polenta Milanese

creamy wild mushrooms, ricotta

(v)

Burrata Mozzarella

confit tomato, aged balsamic

(v) (gf) (df)

(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
\$28 per guest*

SERVICE STAFF

*estimated
\$34 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.