

GARDNER CATERING

Passed Hors d'Oeuvres

Dinner Stations

150 Guests

\$243 per Guest Total

MENU

\$108 per guest

Passed Hors d'Oeuvres

Grilled Manchego and Fig Panini *pickled shallots*
Forest Mushroom Soup Cups *white truffle*
Crispy Cape Cod Oysters *caper aioli*
Green Curry Chicken Gougères *golden raisins*
Atlantic Smoked Salmon Canapé *tarragon butter*
Parmigiano and Black Pepper Arancini *green herb cream*

Dinner Stations

Roasted Natural Chicken Breast Provençal

rosemary, roasted garlic, lemon
(gf) (df)

Atlantic Salmon

lentils du puy, vadouvan butter
(gf)

Burrata Mozzarella

confit tomato, sunflower, thai basil
(v) (gf)

Organic Mixed Greens

shaved fennel, cucumbers, radish, pink peppercorn dressing
(v) (gf) (df)

North African Spiced Farmstand Vegetables

chermoula, lime, chickpeas, saffron yogurt
(v) (gf)

Passed Desserts

Milk Chocolate Sea Salt Caramels *(v) (gf)*

Classic Lemon Curd and Raspberry Tart *(v)*

Warm Cinnamon Sugar Doughnuts *(v)*

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

BEER AND WINE BAR

wines and beer from our house selections

unlimited per guest

\$40 per guest

EQUIPMENT RENTAL

estimated

\$45 per guest

SERVICE STAFF

estimated

\$50 per guest

This menu is a sample. Pricing is estimated and reflects a **4 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, 14% 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.