

GARDNER CATERING

Seated Dinner

75 Guests

\$328 per Guest Total

MENU

\$110 per guest

Passed Hors d'Oeuvres

6 pieces

Curried Chicken Gougères *golden raisins*

Crispy Potato Croquette *whipped parsnip (v)*

Sea Scallop Crudo *togarashi mayo (df)*

Sesame Shrimp Salad *japanese cucumber (gf) (df)*

Smoked Bacon and Black Truffle Arancini *green herb cream*

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

Dinner

Burrata Salad

black lentils, confit tomato, tarragon pistou

(v) (gf)

Roast Long Island Duck Breast

sunchoke, baby turnip, kumquat

(gf) (df)

Passion Fruit Mousse Tart

mango, sesame crunch, toasted meringue

(v)

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

BEER AND WINE BAR

wines and beer from our house selections

1 hour hors d'oeuvres reception bar

\$18 per guest

dinner wines priced on consumption, estimated

\$25 per guest

EQUIPMENT RENTAL

estimated

\$80 per guest

SERVICE STAFF

estimated

\$95 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.