

GARDNER CATERING

SAMPLE MENU

Reception with Passed Hors d'Oeuvres and Seated Dinner

Passed Hors d'Oeuvres

Beef Tenderloin Crostini with Creamy Horseradish Sauce

Ginger-Lime Grilled Shrimp with Citrus Aioli

Japanese Chicken Meatball (Tsukune)

Wild Mushroom and Marjoram Gougères

Seated Dinner

Young Arugula and Endive Salad
sheep's milk feta, cantaloupe, and fennel vinaigrette

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Rosemary Roasted Natural Chicken Breast
squash, brussels sprouts and red wine jus

Seasonal Vegetarian Option Available

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Goat Cheese Panna Cotta
nasturtium cake, cantaloupe, lemon syrup

French Roast Coffee ~ Freshly Brewed Decaffeinated ~ Assorted Hot Teas

Beer and Wine

Samuel Adams Boston Lager, Stella Artois

2012 Tariquet Ugni Blanc, 2012 Domaine Talmard Chardonnay

Still Water, Sparkling Water & Assorted Soft Drinks