

# GARDNER CATERING

## SAMPLE MENU

Reception with Passed Hors d'Oeuvres and Seated Dinner

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### 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

Warm Heirloom Tomato Salad  
*burrata, thai basil and tomato water*

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Roast Atlantic Salmon  
*bacon braised puy lentils and red pepper nage*

Seasonal Vegetarian Option Available

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Comte Vieux  
*pickled rhubarb*

Roquefort  
*Massachusetts honeycomb*

Twig Farm Chèvre  
*preserved figs*

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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