

GARDNER CATERING

SAMPLE MENU

Reception with Passed Hors d'Oeuvres, Food Stations and Passed Desserts

Passed Hors d'Oeuvres

Black Bean and Red Pepper Cakes with Scallion Crème Fraîche

Grass Fed Beef Tartare with Dijon, Tarragon and Cornichons

Roasted Garlic, Spinach and Ricotta Crespelle

Grilled Chicken and Jack Cheese Mini Quesadillas with Fresh Tomatillo Salsa

Food Stations

Traditional New England

Crispy Slow Braised Heritage Pork with Brown Sugar Baked Beans

Crab Cakes with Horseradish Cream

Mini Maine Lobster Roll

Comfort Food

Twice Baked Potatoes

sour cream and chives & bacon and cheddar cheese

Mini Barbeque Pulled Pork Sandwiches

buttermilk biscuit and NC vinegar sauce

Grilled Sirloin Sliders

brioche bun, bread & butter pickles

Passed Dessert & Stationary Coffee

Mrs. Gardner's Signature Cinnamon and Sugar Donuts

Bite-Sized Valrhona Chocolate Cakes

French Roast Regular Coffee & Brewed Decaffeinated Coffee

Beer and Wine

Samuel Adams Boston Lager, Stella Artois

2012 Tariquet Ugni Blanc, 2012 Domaine Talmard Chardonnay

Still Water, Sparkling Water & Assorted Soft Drinks