

GARDNER CATERING

SAMPLE MENU

Reception with Passed Hors d'Oeuvres, Stationary Hors d'Oeuvres
and Passed Desserts

Passed Hors d'Oeuvres

Black Bean and Red Pepper Cakes with Scallion Crème Fraîche
Caramelized Sea Scallop with Rhubarb Gelée and Pickled Celery
Creamy Roasted Tomato Gazpacho
Grass Fed Beef Tartare with Dijon, Tarragon and Cornichons
Roasted Garlic, Spinach and Ricotta Crespelle
Steak Tostada Bites with Avocado Mousse

Stationary Hors d'Oeuvres

Cheese Board

Manchego, Gruyere, Great Hill Blue, St. Andre

Antipasti

Roasted Peppers with Marjoram, Garlic & Lemon White Bean Salad, Caponata,
Marinated Artichokes, Spicy Mixed Olives, Prosciutto, Mortadella, Salami

Crostini and Crackers

Passed Dessert

Mrs. Gardner's Signature Cinnamon and Sugar Donuts

Bite-Sized Valrhona Chocolate Cakes

Stationary Coffee

French Roast Regular Coffee & Brewed Decaffeinated Coffee

Bar

Samuel Adams Boston Lager, Stella Artois

2012 Tariquet Ugni Blanc, 2012 Domaine Talmard Chardonnay

Still Water, Sparkling Water & Assorted Soft Drinks