

GARDNER CATERING

SAMPLE MENU

Reception with Passed Hors d'Oeuvres

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

Grilled Chicken and Jack Cheese Mini Quesadillas with Fresh Tomatillo Salsa

Beer and Wine

Samuel Adams Boston Lager

Stella Artois

2012 Tariquet Ugni Blanc

2012 Domaine Talmard Chardonnay

Still & Sparkling Water

Assorted Soft Drinks