

GARDNER CATERING

Reception with Passed Hors d'Oeuvres, Café G Buffet & Passed Desserts 100 Guests

\$190/Guest Total

MENU

\$65/Guest

Passed Hors d'Oeuvres

Apple, Gorgonzola and Hazelnut Salad on Endive
Braised Short Ribs with Crème Fraîche & Horseradish Gremolata
Fried Cape Cod Oysters with Old Bay Remoulade
Heirloom Squash Tartine with Toasted Blue Cheese and Walnuts
Roasted Pork Arancini with Stone Fruit Mostarda
Turkey Rillettes with Cranberry Gelee on Seven Grain Toast

Fusion

Rosemary Roasted Farm Chicken Breast
roasted carrot, parsnip and sunchoke

Roasted Atlantic Salmon
lentils du puy, citrus buerre blanc

Fingerling Potatoes
garlic and parmesan

Seasonal Squash
honey, smoked paprika and cashews

Passed Desserts & Stationary Coffee

Chocolate S'mores Bites with Toasted Meringue and Graham Cracker Crumble
Mrs. Gardner's Cinnamon & Sugar Donuts

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BEER AND WINE

\$35/Guest

Price includes beer and wine from our house list

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100 Guests**

\$190/Guest Total

EQUIPMENT RENTAL AND DELIVERY

Starts at \$31/Guest

Basic linen, glassware, tables and serviceware
Based on a standard museum floor plan

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SERVICE STAFF

Starts at \$59/Guest

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Gratuity is not included and is at the discretion of the host.

This pricing reflects a 3 hour event and is subject to change based on market availability,
seasonality and vendor price fluctuations.

A customized proposal can be created to meet a client's special requests; however this may alter the
pricing reflected here.

6.25% MA Tax, .75% City Tax and an 8% Administrative Fee will be added to your bill.

Massachusetts law requires us to inform you that consuming raw or undercooked meats, seafood or eggs
may increase your risk for foodborne illness.