

GARDNER CATERING

Reception with Passed Hors d'Oeuvres and
Seated Dinner in Café G
90 Guests – Chicken Entrée

\$230/Guest Total

MENU

\$68/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

Seated Dinner

Salad of Baby Lettuces, Herbs and Flowers
shaved beets, celery, walnuts and cranberry-orange vinaigrette

~

Forest Mushroom Stuffed Chicken Ballotine
parsnip, chanterelles and herb jus

Seasonal Vegetarian Option Available

~

Flourless Valrhona Chocolate Cake
chocolate sauce and vanilla bean ice cream

French Roast Coffee ~ Freshly Brewed Decaffeinated ~ Assorted Hot Teas

~

BEER AND WINE

\$40/Guest

Price includes beer and wine from our house list

~

EQUIPMENT RENTAL AND DELIVERY

Starts at \$67/Guest

Basic linen, glassware, tables and serviceware
Based on a standard museum floor plan & existing Café G furniture

~

SERVICE STAFF

Starts at \$55/Guest

GARDNER CATERING

**Reception with Passed Hors d'Oeuvres and
Seated Dinner in Café G
90 Guests – Chicken Entrée**

\$230/Guest Total

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.