GARDNER CATERING

Reception with Passed Hors d’Oeuvres,
Café G and Education Studio Buffets & Passed Desserts
200 Guests

$180/Guest Total

MENÚ
$73/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 Rillette 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

Combination
Grilled Sirloin Sliders
brioche bun, bread & butter pickles

Crab Cakes
house made tartar sauce

Rigatoni Puttanesca (VG)
tomatoes, garlic, olives, basil and chili

Baby Spinach Salad (V) (GF)
Ricotta salata, red onion, lemon, extra virgin olive oil
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Passed Desserts & Stationary Coffee
Chocolate S’mores Bites with Toasted Meringue and Graham Cracker Crumble
Mrs. Gardner’s Cinnamon & Sugar Donuts

BEER AND WINE
$35/Guest
Price includes beer and wine from our house list

EQUIPMENT RENTAL AND DELIVERY
Starts at $33/Guest
Basic linen, glassware, tables and serviceware
Based on a standard museum floor plan

SERVICE STAFF
Starts at $39/Guest

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

This sample menu 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.