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
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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.