



Catering

Menu

- This menu is priced for pick-up or drop-off. A 6.25% sales tax will be added to your order.
- For In House service add \$2 per person.
- For Drop off service a 10% fee up to \$50 will be added inside our delivery area.
- Serving Utensils can be provided for \$1 per utensil.
- If you do not see what you are looking for here, we will be happy to price out any menu item you would like for your function.
- Call Emily Laliberte for free menu consultation (978) 669-0122 or email: Emily@gardnerale.com

HOMEMADE DIPS

Spinach & Artichoke Dip \$10 per pint

Spinach, artichokes, Parmesan cheese, garlic, white pepper and salt are mixed with sour cream and cream cheese and baked.

Guacamole \$8 per pint

Fresh avocado is mashed with tomatoes, red onion, fresh garlic, cumin and lime juice.

Hummus \$8 per pint

Garbanzo Beans are blended with lemon juice, tahini, garlic and seasonings.

Baba Ganouj \$8

Roasted Eggplant is blended with lemon juice, tahini, garlic and seasonings.

Chili \$6

Texas style made with beef tips, chipotle peppers, onions, kidney beans, stewed tomatoes and our Summer's End beer. Topped with melted mozzarella, provolone and scallions.

PER-PIECE PRICED APPETIZERS

Bacon wrapped scallops \$1.45 (recommend 3 per person)

Sea scallops are wrapped in apple wood smoked bacon and baked.

Buffalo Wings \$1 (recommend 3 per person)

Authentic style Buffalo wings tossed in any one of the following sauces - Fire, Hot or Wimpy.

Chicken Wings \$1 (recommend 3 per person)

Crispy Chicken wings are tossed with your choice of sauces BBQ, thai peanut or teriyaki.

Shrimp Cocktail \$1.40 (recommend 4 per person)

Jumbo Shrimp are served with Ale House cocktail sauce and garnished with lemon.

Brick Oven Bruschetta \$.85

House made brick oven bread is topped with garlic butter, roma tomatoes, fresh basil and fresh Mozzarella.

Chicken Tenders \$.90

Our house chicken tenders are served with any of our sauces below for an additional charge.

Fire, Hot or Wimpy Buffalo Sauce, Teriyaki, Honey Mustard, or Thai Peanut

Coconut Shrimp \$1.10

Shrimp are coconut battered, deep-fried and served with Mustard-Mango Chutney dipping sauce.

Stuffed Mushroom Caps \$.90

Crimini mushroom caps are filled with lightly seasoned breadcrumb stuffing made with a sauté of, celery, onion & garlic in butter, mixed with Japanese panko crumbs, Ritz cracker crumbs, chopped mushrooms, seasonings and Monterrey jack cheese.

Meatballs \$.90 each

Handmade fresh Italian meatballs served with house marinara sauce.

Teriyaki Chicken Skewers \$1

Marinated chicken is oven baked and tossed in our house made teriyaki sauce.

"Stuffies" Casino Style Baked Stuffed Clams

Clam shells are stuffed with a mixture of chopped clams, onions, garlic, bell peppers, white wine, bread crumbs and bacon. Served with fresh lemon wedges. \$.90

PLATTERS

Cheese Platter with crackers for 25 people, \$40

Cheese & Pepperoni Platter with crackers for 25 people, \$50

Warm Spinach & Artichoke Dip Loaf with bread pieces for 20 people \$50

Assorted Platter of ½ Wraps for 20 people \$80

Choose 3: Chicken Caesar, Steak Tip Caesar, Turkey & Cheddar, Hot Italian, BLT, Buffalo Chicken, and Hummus & Cucumber
(See descriptions on next page)

Assorted Deli Platter for 15 people \$75

Bulky Rolls, Lettuce, Tomato, Cheese, Turkey, Shaved Roast Beef, Ham, Salami
Served with Condiments and Pickle Slices.

Platter of Finger Rolls for 20 people \$40

Choose 3-Chicken, Ham, Tuna or Egg Salad

Lobster Salad Rolls \$8 Per Roll Or just Lobster Salad \$30 per pound for 5 ppl

Pan of House made Pub Chips for 15-20 people \$12

Gourmet Crudités Platter for 20 people \$45

Broccoli, kalamata olives, pepperoncini, carrots, tomatoes, celery, dill pickle slices served with ranch dressing.

Mediterranean Platter for 20 people, \$45

Our authentic Greek Salad (tomatoes, cucumbers, kalamata olives, red onion, and feta tossed in olive oil, oregano, red wine vinegar and fresh lemon juice, topped with a pepperoncini), served with Hummus, Baba Ganouj and Pita Chips

Fruit Platter for 15 people \$40

Pineapple, Honeydew, Cantaloupe and Watermelon

Vegetable Platter for 20 people \$45

Celery, Cucumbers, Broccoli, Red Peppers, & Carrots
Served with Ranch Dressing.

LARGE WRAPS

Served with Chips and Dill Pickle Slices

Prices are per wrap.

Caesar Chicken Wrap \$7

Caesar salad is tossed with grilled marinated chicken in an herbed wrap

Caesar Steak Tip Wrap \$9

Caesar salad is tossed with house marinated steak tips in an herbed wrap

Buffalo Chicken Wrap \$7

Romaine lettuce, shredded carrot, cucumber, and bleu cheese dressing rolled in an herbed wrap with boneless Buffalo chicken tenders. Your choice of wimpy, hot or extra hot Buffalo sauce.

BLT Wrap \$7

A hand full of apple wood smoked bacon with leaf lettuce, ripe tomato, and mayo rolled in an herbed wrap.

Hot Italian Wrap

Ham, pepperoni, salami, and provolone rolled with dill pickle mayonnaise, lettuce, tomato, hot cherry peppers, pickles, red onion and oregano in an herbed wrap.

Turkey & Cheddar Wrap \$7

Sliced turkey is layered atop mayonnaise, spring mix, bacon, tomato and rolled in an herb wrap.

Hummus and Cucumber Wrap \$7

Spinach, fresh red peppers, sliced red onion, diced cucumbers, matchstick carrots and house made hummus are rolled in an herb wrap.

SALAD & SOUP

Soup of the Day \$2.50 per cup

Clam Chowder \$3.50 per cup

Clams, bacon, potatoes, onions, celery, butter, cream, thyme, white pepper and clam broth.

Tossed Gourmet Garden Salad Full pan for 30 people, \$50

Spring mix is layered with matchstick carrots, cucumbers, and tomatoes

Antipasto Full pan for 25 people, \$75

A bed of romaine lettuce is layered with sliced salami, provolone cheese, tomato, fresh mozzarella cheese, marinated artichokes, roasted red peppers, kalamata olives and fresh basil.

Chef Salad Full pan for 25 people, \$75

A bed of romaine lettuce is topped with cucumbers, red onions, slice hard-boiled egg, black forest ham, turkey, sliced cheddar cheese and diced tomatoes.

Pasta Salad, Full pan for 35 people, \$50

Vegetarian pasta salad with either mayonnaise or dressing of your choice.

Potato Salad, Full pan for 35 people, \$35

Red skin potatoes are tossed with mayonnaise, mustard, onion, celery, and pickles

Coleslaw, Half pan for 30 people, \$25

Thai Chicken Salad Full Pan for 20 people, \$70

Romaine lettuce and Napa cabbage, match stick carrots garnished with almonds, mandarin oranges, pea tendrils, and crispy lo mein noodles. Sliced grilled chicken breast on top. Served with a pint of Thai peanut dressing on the side.

SALAD DRESSINGS & SAUCES

\$4.50 per pint – 16 people

Thousand Island, Italian, Bleu Cheese, Ranch, Garlic Parmesan Peppercorn, Balsamic Vinaigrette, Gluten-free Balsamic Vinaigrette, low cal Zinfandel Vinaigrette, Honey Mustard

Fire, Hot or Wimpy Buffalo Sauce, Teriyaki, Honey Mustard, or Thai Peanut

House Salsa & Sour Cream

DINNER ENTREES

Prime Rib Carving Station \$9 per person, ½ lb. per person

Steak Tips, Full pan for 35 people, \$200

Marinated steak tips are grilled and tossed with house marinade.

Pasta Primavera, Full pan for 30 people, \$105

Onions, red peppers, broccoli, zucchini and summer squash sautéed with garlic in white wine & butter. (Note that some vegetable substitutions may be necessary from time to time.)

Chicken & Broccoli Tortellini with Cream Sauce, Full pan for 30 people, \$135

Baked chicken breast is tossed with cheese filled gourmet tortellini tossed with a sauté of broccoli, caramelized mushrooms and onions, garlic, tomatoes, white wine and heavy cream and topped with asiago cheese.

Tortellini with Cream Sauce, Full pan for 30 people, \$105

See description above without chicken.

Pasta Chicken & Broccoli Alfredo for 30 People, \$125

Baked chicken and broccoli tossed with our house made alfredo sauce.

Beef & Broccoli, Full pan for 40 people, \$180

Grilled tender, marinated steak tips and broccoli are tossed in house marinade.

Smoky Baby Back Ribs, Full pan for 20 people, 8 racks, \$140

Slow cooked in-house and finished with Texas style barbecue sauce.

Haddock with Lobster Stuffing, Full pan for 15 people, \$105

Lobster, seafood and Panko breadcrumb stuffing tops fresh haddock filets are baked and topped with beurre blanc, parsley & lemon.

Classic Beef Stroganoff, Full pan for 40 people, \$190

Sirloin steak tips sautéed with mushrooms, peas and onions; deglazed with sherry wine and finished with a touch of cream, sour cream, parsley and a touch of Dijon.

Chicken Picatta, Full pan for 40 people, \$160

Sautéed chicken are tossed in a sauté of garlic and capers in butter, reduced with lemon juice and white wine. Seasoned with white pepper.

Baked Rigatoni with Sweet Italian Sausage (Pastiachatti), Full Pan for 30 ppl \$135

Rigatoni is combined with a sauce of sautéed sweet Italian sausage, marinara sauce, fresh mozzarella cheese, asiago cheese fresh basil & heavy cream then topped with a triple blend of asiago, provolone and mozzarella cheeses.

DINNER ENTREES (cont.)

Mac 'N' Cheese, Full Pan, 50 people, \$100

Sharp and medium cheddar cheeses are tossed with pasta.

Add Chili or Keilbasa, \$40

SIDES

Brown Butter Smashed Red Skin Potatoes, Half pan for 15 people, \$30

Garlic & Rosemary Roasted Red Skin Potatoes, Half pan for 15 people, \$30

Vegetable of the Day, Half pan for 20 people, \$40

Seasoned Long Grain Rice, Half pan for 15 people, \$20

HOUSE MADE BRICK OVEN BREAD & BUTTER \$.75 per person

DRINKS & DESSERT

Water & Soda \$2.00 per person

Deans Bean's Gourmet Coffee, Decaf or Tea, \$2 per person

Assorted cookies \$1.50 per person

Assorted cookies and pastries \$3.50 per person

BREAKFAST

Fruit - \$2 per portion

Danish - \$1 each

Coffee - \$2 per person

PAPER & PLASTIC

Napkins, plastic flatware, \$1 per person, except in-house