

CATERING MENU

978-669-0122



AND
GARDNER
ALE HOUSE

The items below make up our “catering on the fly” menu which means all of these items from our full catering menu can be ordered as little as one hour in advance of pickup!!

**PARKING LOT
PICK-UP!**

WINGS

Choice of Buffalo, BBQ,
Garlic Parmesan or Plain

Bone-In Wings
\$2 Each

Boneless Chicken Tenders
\$2 Each

Dressings
Bleu Cheese or Ranch
\$15 per quart

WRAPS

Choose up to 3:

**Chicken Caesar, BLT,
Buffalo Chicken Or Veggie**

Assorted platter of ½ wraps for 20 people \$120

House Fried Pub Chips
Bowl for 15 people \$20



**ORDER
ONLINE**

SALADS

Garden Salad
Full pan for 30 people \$75
Half pan \$40
(Add Chicken \$5/breast)

Caesar Salad
Full pan for 30 people \$65
Half pan \$35
(Add Chicken \$5/breast)

Salad Dressing
Choose from: Bleu Cheese, Ranch, Balsamic
Vinaigrette, Italian, Caesar or Honey Mustard
\$15 per quart

PASTA ENTREES

All pasta is cavatappi

Chicken & Broccoli Alfredo
Full pan for 30 people \$135
Half pan for 15 people \$70

Chicken Parmesan Cutlets
Full pan for 30 people \$250
(Add Cavatappi & Pomodoro \$30)
Half pan for 15 people \$130
(Add Cavatappi & Pomodoro \$20)

Cavatappi & Pomodoro Sauce
Full pan for 30 people \$60
Half pan for 15 people \$35

Mac ‘n’ Cheese
Full pan, 30 people \$140
Half pan, 15 people \$70

REMEMBER TO ORDER YOUR BEER, TOO!

CATERING AND FUNCTIONS MENU

- A catering inquiry form is available for submission on the website
- This menu is priced for pick-up, off-site and in-house catering
- A 6.25% sales tax will be added to your order
- We deliver and a 10% delivery fee up to \$500 will be added to deliveries
- Service fees are added to events in-house and off-site when required
- In-house Buffet guest count minimum is 20 people
- Appetizer /Lunch/Cold Buffets must spend \$18/person on Food
- Hot Dinner Buffets must spend \$25/person on Food
- Inquire about our Gluten Sensitive Options.
- Call us for free menu consultation (978) 669-0122 or email: becky@moonhillbrewing.com

HOMEMADE DIPS *per quart*

French Onion Dip \$20

Guacamole \$20

House Made Pico de Gallo \$20

Hummus \$23

DIP SIDES

Bowl of House Fried Potato Chips
15 people, \$20

Tortilla Chips
15 people, \$20

Carrots and Celery Sticks
15 people, \$20

House Made Flatbread
15 people, \$11
30 people, \$21

SOUPS AND SAUCES

House Made Creamy Tomato Basil Soup
\$18 per quart

Clam Chowder
\$22 per quart

House Made French Onion Soup
\$18 per quart

Sauces

Choose from: Buffalo Sauce, BBQ, Brown Sugar Sesame Ponzu, Pomodoro

\$15 per quart
Alfredo \$25

HEARTY PLATTERS

Cheese and Cracker Platter
30 people, \$80

Cheese and Cracker with Pepperoni Platter
30 people, \$95

Vegetable Platter

Celery, Cucumbers, Broccoli, Red Peppers and Carrots. Served with Ranch Dressing
30 people, \$80

Fresh Fruit Bowl

Assorted fruit
30 people, \$85

Assorted Platter of 1/2 Wraps

Choose up to 3: Ham and Cheese, Chicken Caesar, BLT, Buffalo Chicken, Veggie, Chicken Salad
24 count, \$120

Assorted Platter of Finger Sandwiches

Choose up to 3: Tuna Salad, Egg Salad, Chicken Salad
30 count, \$90

ASK ABOUT OUR CHARCUTERIE BOARD OPTIONS!

PER-PIECE PRICED APPETIZERS

Shrimp Cocktail

Jumbo Shrimp are served with Ale House cocktail sauce and garnished with lemon
\$2.50

Stuffed Mushroom Caps

Crimini mushroom caps are filled with lightly seasoned parmesan breadcrumb and vegetables stuffing
\$1.75

House Made Meatballs

Italian style meatballs served with house made pomodoro sauce
\$2

Bone-In Wings

Bone-in chicken wings tossed in Buffalo, BBQ sauce or Garlic Parmesan
\$2

Boneless Chicken Tenders

Our house chicken tenders are breaded and fried. Choose: Plain, Buffalo or BBQ sauce
\$2

GOURMET SALADS

Garden Salad

Spring mix is layered with croutons, mixed peppers, slivered red onions, cucumbers, and tomatoes (Add Chicken, \$5/breast)
Full pan for 30 people \$75

Caesar Salad

Crispy Romaine hearts, house croutons, shaved parmesan, Caesar dressing
Full pan for 30 people, \$85

Thai Peanut Salad

Grilled chicken, mixed greens, Asian vegetable mix, roasted peanuts, lo mein noodles, spicy Thai peanut dressing
Full pan for 30 people, \$170

Salad Dressing

Choose from: Bleu Cheese, Italian, Ranch, Balsamic Vinaigrette, Creamy Italian, Caesar or Honey Mustard
\$15 per quart

Pasta Salad (Uses Cavatappi Pasta)

Full pan for 30 people, \$90
Half pan for 15 people, \$50

Potato Salad

Full pan for 30 people, \$80
Half pan for 15 people, \$40

PASTA ENTREES

Pasta dishes are made with Cavatappi

Pasta Primavera

Seasonal vegetables sautéed with garlic in white wine and butter
Full pan for 30 people, \$110

Pasta Bolognese

All Beef meat sauce, red wine, house made pomodoro, touch of cream
Full pan for 30 people, \$170

Chicken & Broccoli Alfredo

Sautéed chicken tenders and broccoli tossed with our house made alfredo sauce, cavatappi
Full pan for 30 People, \$135

Chicken Parmesan Cutlets

Breaded cutlets topped with whole milk mozzarella, basil, house made pomodoro.
(Does not include pasta)
Full pan for 30 people, \$250 (Add pasta \$30)
Half pan for 15 people \$130 (Add pasta \$20)

Cavatappi & Pomodoro Sauce

Full pan for 30 people \$60
Half pan for 15 people \$35

Mac 'n' Cheese

House made cheddar cheese sauce tossed with pasta
Full pan for 30 people, \$140

Add Buffalo Chicken, \$40

Add Broccoli, \$20

Add Breadcrumbs, \$10

Half pan for 15 people, \$70

Add Buffalo Chicken, \$20

Add Broccoli, \$10

Add Breadcrumbs, \$5

DINNER ENTREES

Steak Tips

Teriyaki glazed or Montreal steak seasoning

Full pan for 30 people, \$420

Baked Haddock

Butter, seasoned Ritz cracker crumbs, parsley and lemon

Full pan for 30 people, \$375

Grilled Hot Honey Salmon

Fresh Atlantic Salmon fillet, garlic pan butter, drizzle of hot honey

Full pan for 30 people, \$400

Grilled Lemon Butter Swordfish

Grilled fresh swordfish tips, lemon garlic butter

Full pan for 30 people, \$400

Grilled Marinated Chicken Breasts

Full pan for 30 people, \$225

ENTREE SIDES

Sautéed Green Beans

Half pan for 20 people, \$80

Steamed Broccoli

Half pan for 20 people, \$60

House Made Garlic Mashed Potatoes

Half pan for 20 people, \$45

Cavatappi & Pomodoro Sauce

Full pan for 30 people, \$60

Half pan for 20 people, \$30

Rice Pilaf

Half pan for 20 people, \$35

House Made Cole Slaw

\$15 per quart

House Made Brick Oven Garlic Bread

\$2/pc

DRINKS

Box of Coffee (Dean's Beans)

10 people \$25

Bottled Water \$2

Can of Soda \$2

DESSERTS

House Baked Pies

Chocolate Cream, Blueberry, Pumpkin

Full pie for 8 people, \$30

Full Pan of House Made Apple Crisp

20 people, \$70

Full Pan of House Made Peach Crisp

20 people, \$80

Bite-sized Cakes

\$3/pc

Red Velvet Mini Desserts

\$4/ea

Tiramisu Mini Desserts

\$4/ea

PAPER, PLASTIC AND CATERING MATERIALS

Plates, Napkins, Plastic Flatware

\$1 per person

Disposable Serving Utensils

\$2 per utensil

Disposable Chafing Kits

(Chafing Dish, Wire Rack, Sternos)

\$12 per set-up