



Fine-Foods Markets



Winter Catering Menu

www.gardnersmarkets.com



Breakfast

All platters serve the following unless otherwise noted:
SM up to 8 LG up to 16

The Continental

Freshly baked assortment of large muffins, scones, bagels, and croissants. Served with butter, cream cheese, and jam.

SM \$28.00 LG \$55.00

Gardner's Deluxe Continental

The continental plus sliced seasonal fruit platter.

SM \$45.00 LG \$85.00

Bagel Basket

Freshly baked assortment of bagels. Served with butter, cream cheese, and jam.

SM \$25.00 LG \$50.00

Latin Continental

Assorted Latin pastries to include guava, guava and cheese, cheese, and coconut.

SM \$28.00 LG \$55.00

Fabulous Fruit Platter

Chef's selection of the freshest seasonal fruits. Sliced and artistically arranged.

SM \$36.00 LG \$65.00

Quiche and Frittata

6" Quiche serves 2-4 • 10" Quiche serves 6-8 • All Frittata are 8", serve 4-6.

Select from the following quiches: classic lorraine, spinach and mushroom, or potatoes and leek.

Select from the following Frittatas: ham and asparagus, or roasted vegetable.

6" Quiche \$6.99 10" Quiche \$12.99 Frittata \$ 7.99





Lunch Bag and Luncheons

All platters serve the following unless otherwise noted:

SM up to 8 LG up to 16

The Lunch Bag

Choice of any signature sandwich. Served with chips, cookie, fruit, and water. \$12.49 pp

The Light Lunch Bag

Choice of half sandwich, plus choice of side salad, fruit, and water. \$9.99 pp

Gardner's Signature Sandwich Sampler

An assortment of our signature sandwiches.

SM \$52.99 LG \$100.99

Classic Bistro Platter

An arrangement of our finest house-roasted meats, sliced and ready for building sandwiches. Includes assorted sliced cheeses, lettuce, tomato, mayo, mustard, and a basket of freshly baked rolls and breads.

SM \$65.00 LG \$120.00

Petite Sandwich platter

An arrangement of small assorted dinner rolls. Choose from stuffed with roasted beef and cheddar, ham and swiss, turkey and harvarti cheese, chicken salad, tuna salad, or egg salad.

SM \$65.00 LG \$120.00

Side Salad Choices: potato salad, cole slaw, pasta primavera, macaroni salad.





Side Salads

All salad bowls serve the following unless otherwise noted:
SM up to 8 LG up to 16



Classic Caesar

Romaine hearts, crispy herb croutons, shredded Parmesan. Served with our Caesar salad dressing.

SM \$24.99 LG \$44.99

Wild Greens

Crisp mixed greens with crumbled blue cheese, toasted walnuts. Served with our poppy seed dressing.

SM \$24.99 LG \$44.99



Spinach Salad

Baby spinach, sliced mushrooms, red onions, bacon, chopped egg. Served with our country French dressing.

SM \$24.99 LG \$44.99

Tomato Mozzarella Salad

Grape tomatoes, fresh mozzarella, fresh basil, extra virgin olive oil, cracked black pepper.

SM \$24.99 LG \$44.99



Greek Salad

European cucumbers, feta cheese, grape tomatoes, red bell pepper, red onions, pepperoncini peppers, kalamata olives, tossed with our Greek vinaigrette.

SM \$24.99 LG \$44.99

GARDNER'S

Est. 1912

Party Platters

All platters serve the following unless otherwise noted:

SM up to 8 LG up to 16

Bruschetta Sampler

An assortment of toppings to include tomato, asparagus, and grilled pineapple relish. Served with toasted crostini.

SM \$34.99 LG \$64.99

Crudite

Fresh seasonal vegetables arranged in a basket. Served with our famous spinach dip or choice of dip.

SM \$34.99 LG \$64.99

Fiesta

Assorted tortilla chips accompany layers of guacamole, cheddar cheese, black olives, tomatoes, refried beans, sour cream, and green onions.

(Serves 20-25) \$49.99

Caprese

Fresh mozzarella and vine-ripe tomatoes, green basil chiffonade, and balsamic vinegar. Drizzled with extra virgin olive oil.

SM \$49.99 LG \$79.99

Grilled Vegetables

Seasonal vegetables drizzled with seasoned olive oil and fresh herbs.

SM \$49.99 LG \$79.99



Easy Antipasti

Incredible selection of marinated mozzarella, reggiano parmesano, long-stemmed artichokes, roasted tomatoes, balsamic onions, imported olives, caperberries, gourmet salami, and Gardner's crostini.

Add an entrée for an informal supper.

SM \$ 59.99 LG \$114.99

Chilled Jumbo Shrimp

Jumbo shrimp circled amongst lemon slices.

Served with spicy cocktail sauce.

SM \$ 45.00 LG \$75.00

Poached Salmon

Sides of poached in white wine boneless salmon artistically displayed. Dark bread included.

Single side serves 10 (3lb avg.)

Whole fish serves 20 (6lb avg.)

SM \$70.00 LG \$140.99

Baked Brie En Croute

Topped with caramelized pecans or raspberry preserved almonds. Includes crackers.

(Serves 15+) \$55.00

Cheese Favorites

Bite-size pieces of swiss, cheddar, and havarti arranged with fresh seasonal fruit.

SM \$35.00 LG \$70.00

Artisan Cheese Platter

Choice of brie couronne, maytag blue, manchego, or bucheronin de chever. garnished with grapes strawberries, marcona almonds, and dried fruits.

SM \$65.00 LG \$130.00



Hors d'oeuvres

Served by the dozen



Tender-sliced Roast Beef Canapé

On crostini with horseradish sauce and arugula.

\$18.00

Curry Chicken Salad Canapé

On pumpernickel triangles with chutney and toasted almonds.

\$16.00

Smoked Salmon Rose Canapé

On Russian black bread, with dill mustard sauce and capers.

\$19.00

Caprese Skewers

Grape tomatoes, bocconcini mozzarella, and basil pesto.

\$17.00

Vegetable Summer Rolls

Served with peanut dressing.

\$17.00



Petite Jumbo Lump Crabcakes

Served with wasabi aioli.

\$22.00

Chicken Satay

Chicken breast, honey soy marinade.

Served with Thai peanut sauce.

\$15.00

Feta Stuffed Artichoke Hearts

Chicken breast, honey soy marinade.

Served with Thai peanut sauce.

\$16.00



Entrée Salads

All salad bowls serve the following unless otherwise noted:

SM up to 8 LG up to 16

Greens with Goat Cheese

Mixed baby greens, french beans, goat cheese, grape tomatoes, ginger scented pecans, and our balsamic vinaigrette. Served with rolls and butter.

SM \$35.00 LG \$69.00

Classic Chicken Caesar

Romaine hearts, house-toasted croutons, grilled lime chicken, and our Caesar dressing. Served with rolls and butter.

SM \$35.00 LG \$66.00

Salmon Nicoise

Poached salmon, French beans, fingerling potatoes, tomatoes, egg, red onion, nicoise olives, sundried tomato pesto.

Served with rolls and butter.

SM \$55.00 LG \$110.00

Steak House

Romaine lettuce, with perfectly grilled dry-rubbed flank steak, grape tomatoes, marinated red onions, black beans, and corn relish with homemade chipotle ranch.

Served with rolls and butter.

SM \$55.00 LG \$110.00





Classic Entrées

Approximately 1 lb. serves 2 people

Grilled Lime or Cajun chicken

Boneless, skinless chicken breast, marinated in Key West Lime juice or Cajun butter, then grilled to perfection.
\$9.99 lb.

Chicken Sautéed with Artichokes

Chicken breast, lightly dredged in flour, then sautéed till golden brown, deglazed with white wine, and enhanced with roasted garlic, Roma tomatoes, artichoke hearts, and fresh Basil.
\$11.99 lb.

Poached Salmon

Salmon spiked with lemon and white wine.
\$21.99 lb.

Turkey Meatloaf

Our Signature recipe and huge fan favorite.
Served with turkey gravy
\$9.99 lb.

Gourmet Meatloaf

CAB (Certified Angus Beef) Ground sirloin beef, caramelized onions, sundried tomatoes, Italian parsley.
Served with our Portobello mushroom gravy.
\$11.99 lb.

Turkey Marsala

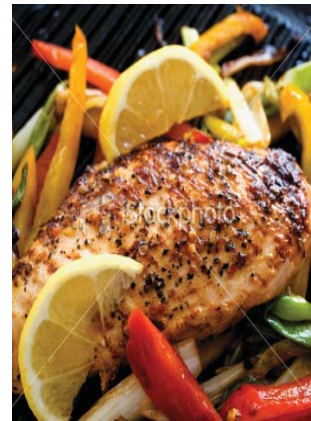
Turkey breast lightly dusted with flour, pan seared, with gourmet sliced mushrooms in a sweet Marsala reduction.
\$13.99 lb.

Crispy Maryland-style Crab Cakes

Our chef's secret recipe: sweet jumbo lump crab cakes.
Served with our wasabi mayo.
\$2.00 each

Sage Roasted Turkey Breast

Slow roasted, sage and garlic rubbed, and then basted in butter.
\$14.99 lb.





Entrée Sides

Approximately 1 lb. serves 2-3 people



Vegetables

French Beans with Pearl Onion.
\$11.99 lb.

Grilled Vegetables.
\$9.99 lb.

Steamed Asparagus with Aioli.
\$9.99 lb.

Creamy Spinach Gratin.
\$6.99 lb.

Mixed Vegetables
Steamed \$6.99 lb. Sautéed \$10.99 lb.

Starches

Creamy Smashed Potatoes.
\$6.99 lb.

Roasted Sweet Potatoes.
\$8.99 lb.

Farmhouse Stuffing.
\$5.99 lb.

Twice Baked Potatoes.
\$6.99 lb.

Macaroni and Cheese.
\$7.99 lb.

Israeli Couscous with
Asparagus & Mushrooms.
\$9.99 lb.





Cakes and Tortes

Our cakes and tortes are 8" and serve 10-12 people.

Flan	\$7.99
Marble Cheesecake	\$16.99
Red Velvet Cake	\$22.99
Carrot Cake	\$16.99
Flourless Chocolate Torte	\$16.50
Strawberry Shortcake	\$15.99
Chocolate Mousse cake	\$21.99
Raspberry Truffle Torte	\$24.99

Tarts and Pies

Our tarts and pies are 8" and serve 10-12 people.

Apple Pie	\$14.99
Keylime Pie	\$11.99
Peach Cobbler	\$21.99
Apple Crumb Tart	\$19.99
Fresh Fruit Tart	\$12.99
French Apple Tart	\$9.99



Please order 48 hours in advance



Dessert Platters

Chocolate Decadence

Chocolate-covered strawberries, white chocolate dreams, tigers, and chocolate raspberry cups.

Small serves 10+ \$45.00

Large serves 20+ \$85.00

Cookie and Brownie Platter

An assortment of our cookies and famous fudge brownie bites.

Small serves 15 \$40.00

Medium serves 20 \$50.00

Large serves 30 \$60.00

Strawberries and Bars

Chocolate-covered strawberries and an assortment of our decadent dreams bars.

Small serves 10+ \$40.00

Large serves 20+ \$75.00

Scrumptious Tartlets

Plattered for your enjoyment.

A fresh assortment of scrumptious tartlets.

Includes crème brûlée, keylime pie, pecans, and fruit.

Small serves 15+ \$45.00

Large serves 30+ \$85.00





Store Locations

Coconut Grove

3117 Bird Avenue

305-476-9900

South Miami

7301 SW 57st Avenue

305-667-9953

Pinecrest

8287 SW 124st Street

305-255-2468

Ocean Reef Club®

45 Fishing Village Drive

305-245-5251

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