

# JOHNNY BURKE

*catering & events*

*Featured below are some of our seasonal favorites.  
Our goal is to design a customized menu that represents who you are through a culinary experience.*

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## Sample Fall & Winter Menu

### **Passed Hors D'oeuvres**

#### **Broccoli Florets**

*Puffed Rice, Harissa Aioli, Salsa Verde*

#### **Dukkah Spiced Haloumi**

*Green Olive & Date Skewer*

#### **Mini Bruschetta**

*Dijon Toasted Cashew Cream and Baby Heirloom Tomatoes*

#### **Blackened Salmon Slider**

*Served open faced with Cajun Seasoning, Remoulade on Brioche*

#### **Hoisin Glazed Scallops**

*Crispy Shallots, Pampadam Crisp (df)*

#### **Pulled Pork**

*Grafton Aged Cheddar, Kimchi Grilled Cheese*

#### **Chicken Albondigas**

*Ground chicken meatball with spices, served with saffron yogurt*

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## **First Courses**

### **Roasted Baby Beets**

*Toasted pistachios, tender greens, grapefruit, herbs and fried chevre*

### **Little Leaf Greens**

*Shaved vegetables, heirloom baby tomatoes and champagne vinaigrette*

### **Baby Kale Salad**

*Spiced chickpeas, sliced red onion, shredded carrot, baby tomatoes, creamy garlic, lemon vinaigrette*

### **Heirloom Roasted Carrots**

*Cumin lime labne, toasted almonds, fresh herbs & citrus vinaigrette*

### **Farro & Arugula**

*Shaved parmesan, fennel, orange, pomegranate balsamic vinaigrette*

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## **Plated Entrees**

### **Pan Roasted Atlantic Salmon**

*Israeli couscous, asparagus, tomato-olive compote*

### **Pan Roasted Cod Cakes**

*Pan roasted cod cakes served with charred cabbage, roasted artichoke hearts, lemon caper remoulade & parsley*

### **Miso Black Cod**

*Atlantic black cod seasoned with miso paste & sake then seared & served with jasmine rice cake, bok choy and a red chili cucumber relish*

### **Chicken Breast Provençal**

*Roasted & marinated with garlic, dijon, herbs de Provence, pomme puree, roasted baby carrot & a white wine chicken jus*

### **Pork Tenderloin**

*Herb rubbed pork tenderloin, radicchio salad, brussel sprouts, fig and grape agro dolce*

### **Herb Crusted Beef Tenderloin**

*Herb crusted, seared & roasted, rosemary roasted fingerlings balsamic demi-glace, parmesan roasted asparagus*

### **Red Wine Braised Beef Short Rib**

*Truffle pomme puree, brussel sprouts, carrot gastrique*

### **Cauliflower Steak (vegan)**

*Pan seared cauliflower, mushroom couscous, pine nuts, tomato, gremolata*

### **Ricotta Gnocchi**

*Prunes, spinach, beurre monte with roasted parsnips and apple*

### **Butternut Squash Ravioli**

*Sage and butternut cream, roasted squash and sweet onion*

### **Mushroom Bolognese**

*King oyster mushroom, parsnip, turnip, red wine, shaved parmesan with orecchiette*



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## Sample Spring & Summer Menu

### Passed Hors D'oeuvres

#### **Cacio e Pepe Polenta**

*Cacio e pepe polenta served crispy with whipped feta & black garlic tahini*

#### **Cucumber Cups**

*Whipped feta, mint & pistachio (g)*

#### **Crispy Falafel**

*Served with tzatziki dipping sauce*

#### **Tuna Ceviche**

*Coconut milk, lime, jalapeno, cilantro, served on a rice chip*

#### **New England Lobster Salad**

*Wonton cup, lemon, chive*

#### **Chicken & Waffles**

*Buttermilk fried chicken, mini waffles, boney hot, garlic aioli*

#### **Beef Tenderloin Crostini**

*Slow-roasted beef tenderloin, sliced thin and served with a creamy tarragon horseradish sauce, tomato jam*

#### **Lamb & Herb Pesto Lollipops**

*Roasted petite lamb chops, mint chimichurri, tzatziki*

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## **First Courses**

### **Heirloom Roasted Carrots**

*Cumin lime labne, toasted almonds, fresh herbs & citrus vinaigrette*

### **Summer Chopped Salad**

*Corn, tomato, cucumber, feta, roasted red pepper, creamy herb vinaigrette*

### **Heirloom Tomato & Burrata Salad**

*Baby arugula, balsamic vinegar, EVOO, fresh pesto*

### **Mixed Green Salad**

*Shaved vegetables, balsamic vinaigrette*

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## Plated Entrees

### **Pan Seared Salmon**

*Harissa vinaigrette, tabbouleh, marinated cucumber and tomato salad*

### **Atlantic Haddock**

*Baked with ritz cracker crumb & butter, thyme roasted baby carrots, roasted baby red, purple fingerling potatoes, sea salt & brown butter*

### **Miso Halibut**

*Halibut brushed with miso, served over jasmine rice, puffed rice, broccoli slaw & soy caramel sauce*

### **Pancetta Chicken**

*Lemon-rosemary marinated chicken breast with crispy pancetta, roasted fingerlings, wilted kale & a ruby port wine sauce*

### **Roasted Chicken with Fennel**

*Orange, whole grain mustard, parsley*

### **Black Angus New York Sirloin**

*Roasted garlic & herb fingerling potatoes, asparagus, chimichurri*

### **Prime Ribeye**

*Pan roasted ribeye steak, served over parmesan risotto, spring asparagus & compound herb butter (gf)*

### **Summer Vegetable Gnocchi**

*Potato gnocchi, zucchini, yellow squash, grape tomato, pesto cream sauce, parmesan cheese, basil*

### **Spring Pea Risotto Cake**

*Marinated artichokes, pearl onion, sweet pea & lemon risotto cake, parsley*

### **Seared Polenta Cake**

*Wilted baby spinach, charred corn & tomato, basil oil*

### **Spring Mushroom Ravioli**

*Chervil cream sauce, spinach & micro herbs*

