

2025  
FOOD & BEVERAGE

**JOHNNY BURKE**

*catering & events*







*Chef Owned & Operated*

We are thrilled for the opportunity to work with you! Our talented culinary team has carefully crafted a wedding menu captures the flavors & essence of each season adding an extra touch of elegance to your celebration.

We are committed to providing uncompromised quality, impressive presentation, and attention to even the smallest details. Our team's culinary expertise, creativity and dedication are what set us apart from others in the industry. With our sustainably focused, farm to table philosophy our menus are made with the freshest possible ingredients and sourced from local food purveyors & farms.

We are a full service special event catering company who believes that catering is more than just food on a plate; it's about building a relationship with you, understanding your personal style, and delivering a complete experience for you and your guests. We can't wait to work with you on planning your dream event with you!

**Get in touch with us today!**

[catering@johnnyburkecatering.com](mailto:catering@johnnyburkecatering.com)

617.312.1408

[www.johnnyburkecatering.com](http://www.johnnyburkecatering.com)

SPRING & SUMMER

## PASSED HOR'S DOUERVES

### | MEAT, POULTRY, GAME |

Mini Pulled Pork Taco, Summer Slaw, Cider Vinaigrette *(gf, df)*

Chicken & Waffles, Honey Hot, Garlic Aioli

Lilac Hedge Farm Chicken Char Siu, Carrot Scallion Salad, Crisp Taro Chip *(df)*

“Steak Frites” Seared Local Beef Tenderloin, Potato Crisp, Tarragon Aioli *(gf, df)*

Jerk Chicken on Crispy Plantain, Pineapple Chili Salsa *(gf, df)*

Mini Meatball Marinara on Crispy Pecorino Polenta

Thai Meatballs, Sweet & Sour Chili Sauce *(df)*

Mini Spiced Duck Tacos, Jicama Mango Salsa *(gf, df)*

Summer Melon Cups w/ Crispy Prosciutto, Lime & Mint *(gf, df)*

Mini Burger, Grafton Farm Cheddar, Caramelized Onions Steak Sauce Aioli, Sesame Seed Bun



GF = GLUTEN FREE | DF = DAIRY FREE | V = VEGETARIAN | P = PESCATARIAN



SPRING & SUMMER

## PASSED HOR'S DOUERVES

### | LOCAL NORTHEAST SEAFOOD |

Scallops Wrapped in Bacon, Maple Syrup Glaze (*gf, df*)

Jonah Crab Cakes, Preserved Lemon Chutney (*df*)

Seared Cape Diver Scallops in the Shell, Corn Puree, Bacon Jam (*df*)

Mini Tuna Ceviche Tacos, Pickled Vegetables, Avocado Crema (*gf, df*)

Crispy Fried New England Clams, Tartar Sauce

Salmon Tartare, Crispy Taro Root, Yuzu Chili Aioli (*gf, df*)

Coconut Shrimp, Ginger Orange Sauce (*df*)

Chimichurri Grilled Shrimp, Roasted Tomato Relish (*gf, df*)

Espelette Grilled Georges Bank Swordfish & Romesco (*gf, df*)

Lobster & Corn Fritter Red Pepper Rouille (*df*)

Crab Rangoon with Plum Sauce

Mini Lobster Roll

Shrimp Cocktail (*gf, df*)



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SPRING & SUMMER

## PASSED HOR'S DOUERVES

### | VEGETARIAN |

Spring Pea Gnocchi, Pecorino Fondue, Pea Shoots (*v*)

Mini Eggplant Milanese, Tomato, Tiny Basil & Arugula (*v*)

Crisp Polenta, Caponata, Tiny Basil Leaf (*gf,v*)

Native Corn and Calabrian Chili Soup Sip (*vegan, v, gf*)

Heirloom Tomato Gazpacho Soup Sip (*vegan, v, gf*)

Ginger Snap Pea Soup Sip (*vegan, v, gf*)

Heirloom Cherry Tomato Spring Pea Pesto (*gf, v*)

### | VEGAN |

Ginger Snap Pea Soup Sip (*vegan, v, gf*)

Heirloom Tomato Gazpacho Soup Sip (*vegan, v, gf*)

Native Corn and Calabrian Chili Soup Sip (*vegan, v, gf*)

Broccoli Florets, Puffed Rice, Harissa Aioli & Salsa Verde (*vegan, gf*)

Mini Bruschetta, Dijon Toasted Cashew Cream & Baby Heirloom Tomatoes (*vegan*)



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SPRING & SUMMER  
**FIRST COURSES**

**“Melon & Prosciutto”** (gf,df)

*Sliced Ripened Melon, Crispy Prosciutto,  
Tender Lettuce & Mint*

**Maple Brooks Burrata** (gf,df)

*Pickled Stone Fruit, Heirloom Tomato,  
Basil Jus, Pecorino Crisp*

**Local Watermelon Salad** (gf)

*Gold Tomatoes, French Feta,  
Tender Little Leaf Farm Greens*

**Shaved Summer Vegetable Salad** (gf,df)

*Local Lettuce, Cotija, Raspberries, Hazelnuts,  
Raspberry Lime Vinaigrette*

**Heirloom Tomato Gazpacho** (gf,df)

*Jonah Crab & Citrus Salad*

**“Melon & Prosciutto”** (gf,df)

*Sliced Ripened Melon, Crispy Prosciutto,  
Tender Lettuce & Mint*

**Maple Brooks Burrata** (gf,df)

*Pickled Stone Fruit, Heirloom Tomato,  
Basil Jus, Pecorino Crisp*

**Local Watermelon Salad** (gf)

*Gold Tomatoes, French Feta,  
Tender Little Leaf Farm Greens*

**Shaved Summer Vegetable Salad** (gf,df)

*Local Lettuce, Cotija, Raspberries, Hazelnuts,  
Raspberry Lime Vinaigrette*

**Heirloom Tomato Gazpacho** (gf,df)

*Jonah Crab & Citrus Salad*





## SPRING & SUMMER MAIN COURSES

AVAILABLE FOR BUFFET, FAMILY STYLE OR PLATED

### **Herb Crusted Devon Point Farm Beef Tenderloin** *(gf, df)*

*Borlotti Bean & Spring Vegetable Ragout, English Pea & Lemon Puree, Pea Shoot Salad*

### **Citrus, Rosemary & Soy Marinated Kurobuta Pork Tenderloin**

*Roasted Figs & Sunburst Squash, Port & Fig Syrup*

### **Cherrywood Roasted Eberly Farms Chicken** *(gf, df)*

*Warm Sweet Potato & Spring Onion Salad, Heirloom Tomato Vinaigrette*

### **Crispy Crescent Farms Duck Breast**

*Parmesan Potatoes, Broccolini, Verjus, Rhubarb & Agave Syrup*

### **Roasted North Atlantic Halibut** *(gf, df)*

*Sweet Corn & Calabrian Chili Puree, Herb Fioretto*

### **Milanese Crusted Chatham Cod**

*Summer Corn & Vegetable Succotash, Heirloom Tomato Sugo*

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SPRING & SUMMER  
**MAIN COURSES**

AVAILABLE FOR BUFFET, FAMILY STYLE OR PLATED

**Zucchini Purse** *(gf, vegan)*

*Roasted Summer Vegetable & Chickpea,  
Coconut Curry Sauce, Broccoli Couscous*

**Seared Cauliflower Steak** *(gf, vegan)*

*Topped with Golden Raisin, Olive & Caper Tapenade*

**Olive Oil & Herb Pressed Organic Tofu** *(gf, vegan)*

*Vine Ripened Heirloom Tomato Salad, Fresh Torn Basil & Herb Crisp*

**Cured Heirloom Tomato & Herb Fagioli Tart** *(gf, vegan)*

*Garlic Herb Emulsion, Grilled Treviso*





# SPRING & SUMMER MENU ACCOMPANIMENTS

ADD ON'S AVAILABLE FOR BUFFET & FAMILY STYLE

Roasted Multi Colored Marble Potatoes, Rosemary & Olive Oil *(v)*

Buttery Yukon Gold Potato Mashed *(v)*

Creamy Gruyere Potatoes *(v)*

Baked Macaroni & Cheese

Creamy Parmesan Polenta or Grits

Lemon and Chervil Jumbo Asparagus *(v)*

Baby Spinach & Garlic *(v)*

Steamed Broccoli *(v)*

Roasted Sienna Farms Heirloom Carrots *(v)*

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FALL & WINTER

## PASSED HOR'S DOUERVES

### | MEAT, POULTRY, GAME |

Mini Chicken Pot Pie

Devon Point Farm Grass Fed Sirloin Classic Bearnaise *(gf)*

Chicken and Spinach Cakes, Sage & Cranberry Conserve *(gf, df)*

Fennel Rubbed Lamb Lollipops, Red Onion Jam *(gf, df)*

Tandoori Spiced Chicken, Winter Fruit Chutney *(gf)*

Chicken & Waffles, Honey Hot, Garlic Aioli

Mini Pulled Pork Taco, Summer Slaw, Cider Vinaigrette *(gf, df)*

Seared Local Beef Tenderloin, Crispy Potato & Chive, Tarragon Aioli *(gf, df)*

Lilac Hedge Farm Chicken Char Siu, Carrot Scallion Salad, Crisp Taro Chip *(df)*

Mini Burger, Grafton Farm Cheddar, Caramelized Onions, Steak Sauce Aioli, Sesame Seed Bun

Crescent Farms Alderwood Grilled Duck Breast, Wild Rice Crisp, Sweet & Sour Blood Orange *(gf, df)*



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FALL & WINTER

## PASSED HOR'S DOUERVES

### | LOCAL NORTHEAST SEAFOOD |

Crispy Potato Pancake with Smoked Salmon and Dill Creme Fraiche *(gf)*

Chimichurri Grilled Shrimp, Roasted Tomato Relish *(gf, df)*

Espelette Grilled Georges Bank Swordfish & Romesco *(gf, df)*

Crab Rangoon with Plum Sauce

Shrimp Cocktail, Horseradish Sauce, Lemon, Green Apple Mignonette *(gf, df)*

Togarashi Seared Tuna, Crisp Wonton, Mango Chili Salsa *(df)*

Mini Maine Lobster Roll *(df)*

Seared Nantucket Scallop in the Shell, Bacon Jam, Chili Oil *(gf, df)*

Jonah Crab Cakes, Preserved Lemon Chutney *(gf, df)*

Mini Maine Lobster Tacos, Lemon Avocado Crema *(gf, df)*



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FALL & WINTER

## PASSED HOR'S DOUERVES

### | VEGETARIAN |

Mini Eggplant Milanese, Tomato, Tiny Basil & Arugula (*v*)

Miso Shiitake and Eggplant, Crisp Taro, Tomato Confit (*df, v*)

Crisp Polenta, Caponata, Tiny Basil Leaf (*gf, v*)

Mini Grilled Cheese & Tomato Soup Sips (*v*)

Mini Heirloom Twice Baked Potatoes, Chive Potato Stuffed (*gf, v*)

Carrot Gnocchi, Cranberry Sage Brown Butter, Cape Cranberry Relish (*v*)

Local Foraged Wild Mushroom Cappuccino, Winter Truffle Foam (*gf, v*)

*(\*served in a demitasse cup)*

### | VEGAN |

Buttercup Squash & Carver Hill Orchard Apple Bisque (*vegan, v*)

Pasilla Roasted Winter Vegetables. Spiced Crisp Plantain (*vegan, v, gf*)

Broccoli Florets, Puffed Rice, Harissa Aioli & Salsa Verde (*vegan, v, gf*)

Mini Bruschetta, Dijon Toasted Cashew Cream & Baby Heirloom Tomatoes (*vegan*)



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## FALL & WINTER FIRST COURSES

### **Little Leaf Greens**

*Shaved Vegetables, Heirloom Baby Tomatoes,  
Champagne Vinaigrette*

### **Endive & Local Leaf Greens**

*Roasted Local Squash, Pickled Cranberries,  
Shaved Aged Parmesan & Cider Vinaigrette*

### **Heirloom Roasted Carrots**

*Cumin Lime Labne, Toasted Almonds,  
Fresh Herbs & Citrus Vinaigrette*

### **Classic Caesar**

*Romaine Lettuce, Garlic Croutons,  
Shaved Parmesan, Lemon Dressing*

### **“Waldorf Salad” (gf,df)**

*Local Winter Greens, Shaved Celery, Grapes,  
Apples, Walnut Tuile, Cider Vinaigrette*

### **Kale, Treviso & Pear Salad (gf,df)**

*Tender Kale, Roasted Anjou Pears, Shaved Manchego,  
Spiced Marcona Almonds, Preserved Lemon*

### **Heirloom Roasted Squash &**

### **Tender Green Salad (gf)**

*Smoked Ricotta, Spiced Crispy Chickpeas,  
Citrus Vinaigrette*

### **Heirloom Baby Beet Salad (gf)**

*Crumbled Vermont Goat Cheese, Tender Lettuce  
Carrot Ginger Vinaigrette*

### **Miso Smoked King Oyster**

### **Mushroom Carpaccio (gf, df)**

*Ginger Root, Shiso Jus, Cured Tomato Edamame Salad*





## FALL & WINTER MAIN COURSES

AVAILABLE FOR BUFFET, FAMILY STYLE OR PLATED

### **Wood Grilled Devon Point Farm Beef Tenderloin** *(gf,df)*

*Warm Summer Escarole, Treviso and Shaved Radish Salad, Whole Grain Mustard Sauce*

### **Applewood Roasted Beef Sirloin**

*Summer Corn & Vegetable Succotash, Herb Coulis*

### **Fig & Red Wine Glazed Beef Short Rib** *(gf, df)*

*Ragout of Heirloom Potato, Foraged Local Mushrooms,  
Caramelized Pearl Onion, Chimichurri*

### **Beef Tenderloin Filet** *(gf, df)*

*Tuscan Kale, Fennel, Artichokes & Smoked Tomato Jus*

### **Roasted Devon Point Farm Beef Tenderloin** *(gf, df)*

*Jumbo Crispy Onion Ring, Warm Salad of Foraged Mushrooms, Tuscan Kale,  
Fennel, Artichokes & Smoked Tomato Jus*

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## FALL & WINTER MAIN COURSES

AVAILABLE FOR BUFFET, FAMILY STYLE OR PLATED

**Coriander Roasted Eberly Farms Chicken** *(gf,df)*

*Charred Japanese Eggplant, Corn & Artichoke, White Soy Yuzu & Carrot Emulsion*

**Crispy Pan Seared Eberly Farms Chicken** *(gf,df)*

*Lemon Roasted Asparagus, Roasted Fingerling Potatoes, Rosemary Fig Jus*

**Crispy Pan Roasted Eberly Farms Chicken** *(gf)*

*Manchego Roasted Broccolini, Rosemary Pan Jus*

**Coriander Crusted Bell & Evans Chicken**

*Roasted Holly Hill Farm Heirloom Carrots Spring Green & Almond Pesto*

**Lemon Rosemary Roasted Organic Chicken**

*Garnet Yam Puree, Roasted Delicata Squash, Pan Jus*

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FALL & WINTER  
**MAIN COURSES**

AVAILABLE FOR BUFFET, FAMILY STYLE OR PLATED

**Spanish Garlic Shrimp** *(gf,df)*

*Espelette & Roasted Heirloom Tomato, Herb Gnocchi*

**Pan Seared Halibut**

*Corn and Leek Puree, Warm Heirloom Pea Salad, Tomato Jus*

**Miso Roasted Chilean Sea Bass**

*Stir Fried Chinese Broccoli, Bok Choy, Shiitake Mushrooms,  
Crispy Jasmine Rice, White Soy Yuzu Carrot Jus*

**Grilled Georges Bank Swordfish** *(gf)*

*Roasted Heirloom Carrots, Lemon Celery Root Puree, Garlicky Spinach*

**Roasted North Atlantic Salmon** *(gf, df)*

*Sweet Potato, Garlic & Tuscan Olive Oil Puree, Herb Roasted Cauliflower*

**Dukkah Spiced Atlantic Salmon**

*Fregola & Fall Winter Vegetable Ragout, Harissa Vinaigrette*

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FALL & WINTER  
**MAIN COURSES**

AVAILABLE FOR BUFFET, FAMILY STYLE OR PLATED

**Foraged Mushroom & Rosemary Whipped Tofu Tart** *(vegan, v)*  
*Tender Greens & Herbs*

**Zucchini Purse, Roasted Fall Vegetable & Chickpea Stuffing** *(vegan, v)*  
*Coconut Curry Sauce, Broccoli Couscous*

**Seared Cauliflower Steak** *(vegan, v)*  
*Topped with Golden Raisin, Olive & Caper Tapenade*

**Cured Heirloom Tomato & Herb Fagioli Tart** *(vegan, v, gf)*  
*Garlic Herb Emulsion, Grilled Treviso*

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# FALL & WINTER MENU ACCOMPANIMENTS

ADD ON'S AVAILABLE FOR BUFFET & FAMILY STYLE

Roasted Multi Colored Marble Potatoes, Rosemary & Olive Oil *(v)*

Buttery Yukon Gold Potato Mashed *(v)*

Creamy Gruyere Potatoes *(v)*

Baked Macaroni & Cheese

Creamy Parmesan Polenta or Grits

Lemon and Chervil Jumbo Asparagus *(v)*

Baby Spinach & Garlic *(v)*

Steamed Broccoli *(v)*

Roasted Sienna Farms Heirloom Carrots *(v)*

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# STATIONERY DISPLAYS

GRAZING TABLES THAT MAKE A STATEMENT

## **Artisanal Cheese & Seasonal Fruits**

*Chef's Selected Regional Artisan-Style Cheese, Quince Paste, Fig Jam, Horseradish Mustard, Grilled Breads, Assorted Crackers*

## **Farm To Table**

*Fresh Heirloom Local Fresh & Pickled Vegetables with Assorted Dips*

## **New England Raw Bar**

*Fresh Local Shellfish, Served Over Crushed Ice with Lemon, Cocktail Sauce, Mignonette Sauce, Horseradish*

*Includes, Local Cotuit, Duxbury & Wellfleet Oysters (2 pp), Littleneck Clams (1 pp), Gulf Shrimp Cocktail (2 pp)*

*\*\*Additional options below, not included in raw bar price.*

*Cracked Jonah Crab - (Market Price) | Chilled Native Lobster Tail - (Market Price)*

## **Charcuterie & Heirloom Tomato**

*Classic Assorted Cured & Air-Dried Sliced Meats, Fresh Summer Heirloom Tomatoes, Aged Parmigiano-Reggiano, Herb-Whipped Ricotta, Pecorino, Burrata & Manchego, Crusty Breads, Extra Virgin Olive Oil, Aged Balsamic*



# STATIONERY DISPLAYS

GRAZING TABLES THAT MAKE A STATEMENT

## Antipasto Display

*Italian Cheeses, Fire Roasted Peppers, Marinated Artichokes, Balsamic Infused Mushrooms, Vinegar Piquillo Peppers, Olives, Focaccia Bread, Sliced Baguette, Gourmet Crackers*

## Poke Bar

*Abi Tuna, Faroe Islands Salmon, Opakapaka, Chicken Char Siu, Tamari, Aleppo Pepper, Cilantro, Lime, Garlic Chili Sauce, Fresh Ginger, Kimchi, White, Brown, Bamboo Rice, Artisan Greens, Cilantro, Pickled Ginger, Sesame Seeds, Wonton Chips, Taro Chips, Ponzu, Wasabi Mayo, Sriracha, Yuzu*

## Sushi

*Nigiri, Tuna, Salmon, Octopus, Tofu, Salmon Avocado Maki, Spicy Tuna Maki, California Rolls, Pickled Ginger, Wasabi, Ponzu, Gf Tamari Soy Sauce, Chopsticks*

## Tapas

*Romesco, Marinated Olives, Smoked Eggplant, Tomatoes, Roasted Peppers with Sherry Vinegar, Empanada with Chorizo, Marinated Piquillo Peppers*

## Chilled Summer Soup Sips *(gf, df, vegan)*

*Native Corn & Calabrian Chili, or Heirloom Tomato Gazpacho or Ginger Snap Pea*





# DESSERT STATION

Assorted Donut Wall

Mini Apple Pies

French Macaroons *(gf)*

Petit Fours *(gf)*

Chocolate Chip Cookies

Peanut Butter Reeses Cookies

Oatmeal Raisin Cookies

Sugar Cookies

Snickerdoodle Cookies *(gf)*

Assorted Mini Cupcakes

Chocolate or Pumpkin Mini Whoopie Pies

Apple Crumble or Peach Cobbler Dessert Jars

Blondies & Brownies

Milk & Cookie Shooters

Cheesecake Shooters - Seasonal Flavors

Chocolate or Vanilla Tea Cakes

Chocolate Avocado Mousse Cups *(vegan)*



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# PLATED DESSERTS

## **Fresh Peach & Blueberry Tart**

*Marcona Almond Crumble, Maine Blueberry Syrup*

## **Lemon Mascarpone Tart**

*Fresh Strawberries, Strawberry Dust*

## **Classic Strawberry Shortcake**

*Lemon Biscuits, Whipped Cream, Mint Syrup*

## **Valrhona Chocolate Semifreddo**

*Raspberry Gelee, Cocoa Nib & Hazelnut Crumble*

## **Warm Pumpkin Bread Torte**

*Burnt Orange Caramel, Whipped Cream, Orange Dust*

## **Warm Chocolate Marcona Almond Torte**

*Blood Orange Glaze, Candied Orange Zest*

## **Chocolate Panna Cotta (gf)**

*Fresh Berries, Raspberry Sauce*

## **Spring Berry & Puff Pastry Crisp (vegan)**

*Orange Custard & Citrus Powder*

## **Vegan Valrhona Chocolate Tart (vegan)**

*Espresso Coconut Crema, Hazelnut Praline*

## **Strawberry Lime Semifreddo (vegan)**

*Dried Strawberry Pistachio Crumble*

## **Individual Warm Chocolate Fondue**

*Assorted Winter & Exotic Fruits, Biscotti, Pound Cake, Crispy Cookies*



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# LATE NIGHT SNACKS

END THE NIGHT WITH FUN BITES

## **Warm Salted Pretzel Bites**

*Honey Dijon Mustard & Garlic Aioli*

## **Chicken and Vegetable Taquitos**

*With Chipotle Lime Dip*

## **Mini Mac N Cheese Bites**

*Tomato Coulis*

## **Tray Style Pizza**

*Cheese & pepperoni pizza*

## **Chicken Fingers & Tater Tots**

*Ketchup & Honey Mustard*

## **Truffle Parmesan Popcorn**

*Served in Popcorn Boxes*

## **Mini Corn Dogs**

*Ranch Dressing & Honey Mustard Dips*

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