

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

617.312.1408

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



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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)*

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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