2025

CATERING MENU

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 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 HORS D'OEUVRES

| 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

SPRING & SUMMER

PASSED HORS D'OEUVRES

| 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 HORS D'OEUVRES

| 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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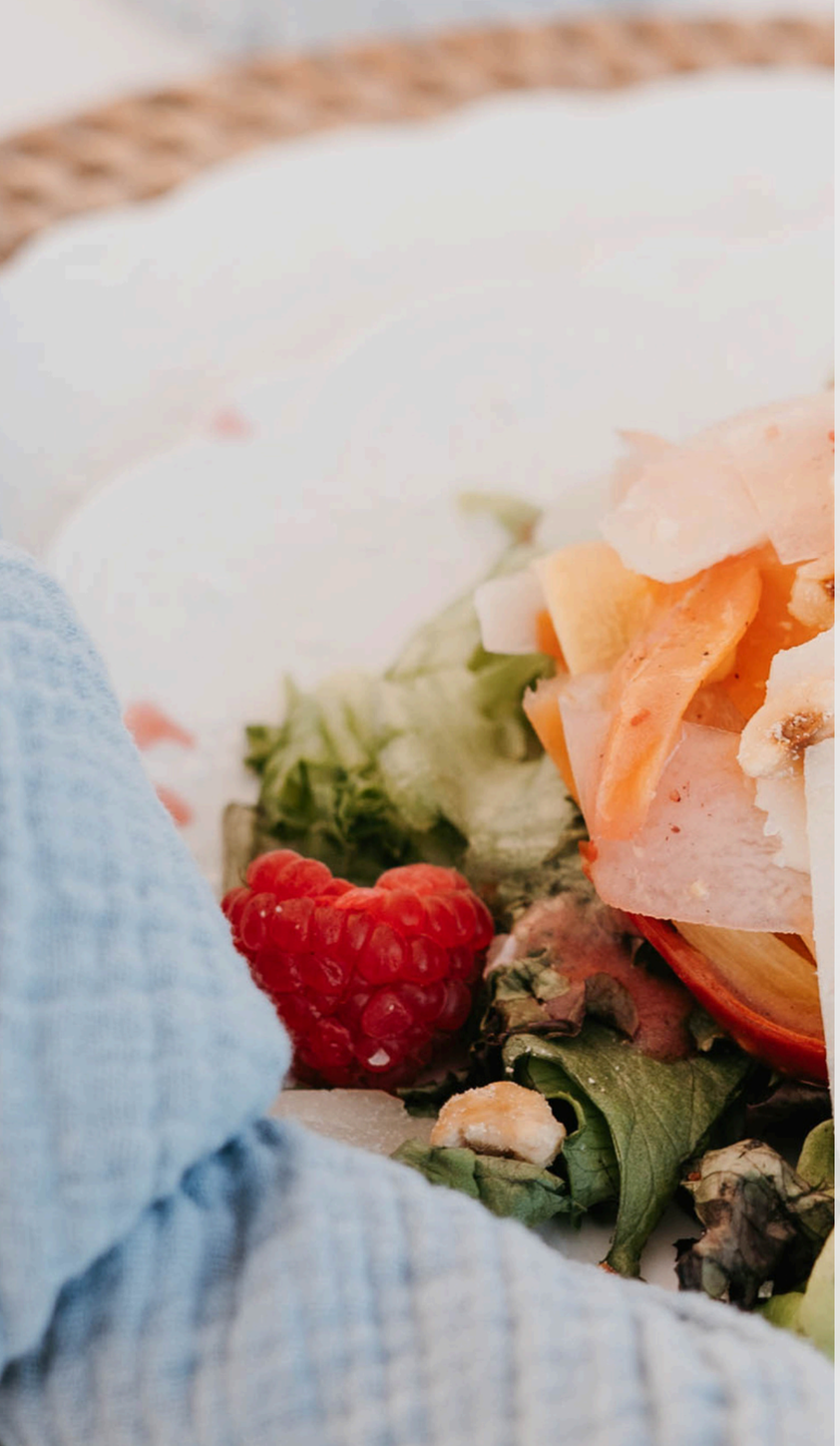

SPRING & SUMMER

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

Miso Smoked King Oyster Mushroom Carpaccio *(gf, df)*
Ginger Root, Shiso Jus, Cured Tomato Edamame Salad

Saffron Poached Shrimp *(gf, df)*
Tomato & Snap Pea Salad, Nasturtium Pesto

Citrus Crab Salad Terrine *(gf,df)*
Rhubarb Lime Concima, Shaved Rhubarb

Heirloom Tomato Gazpacho *(gf,df)*
Jonah Crab & Citrus Salad

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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 *(df)*
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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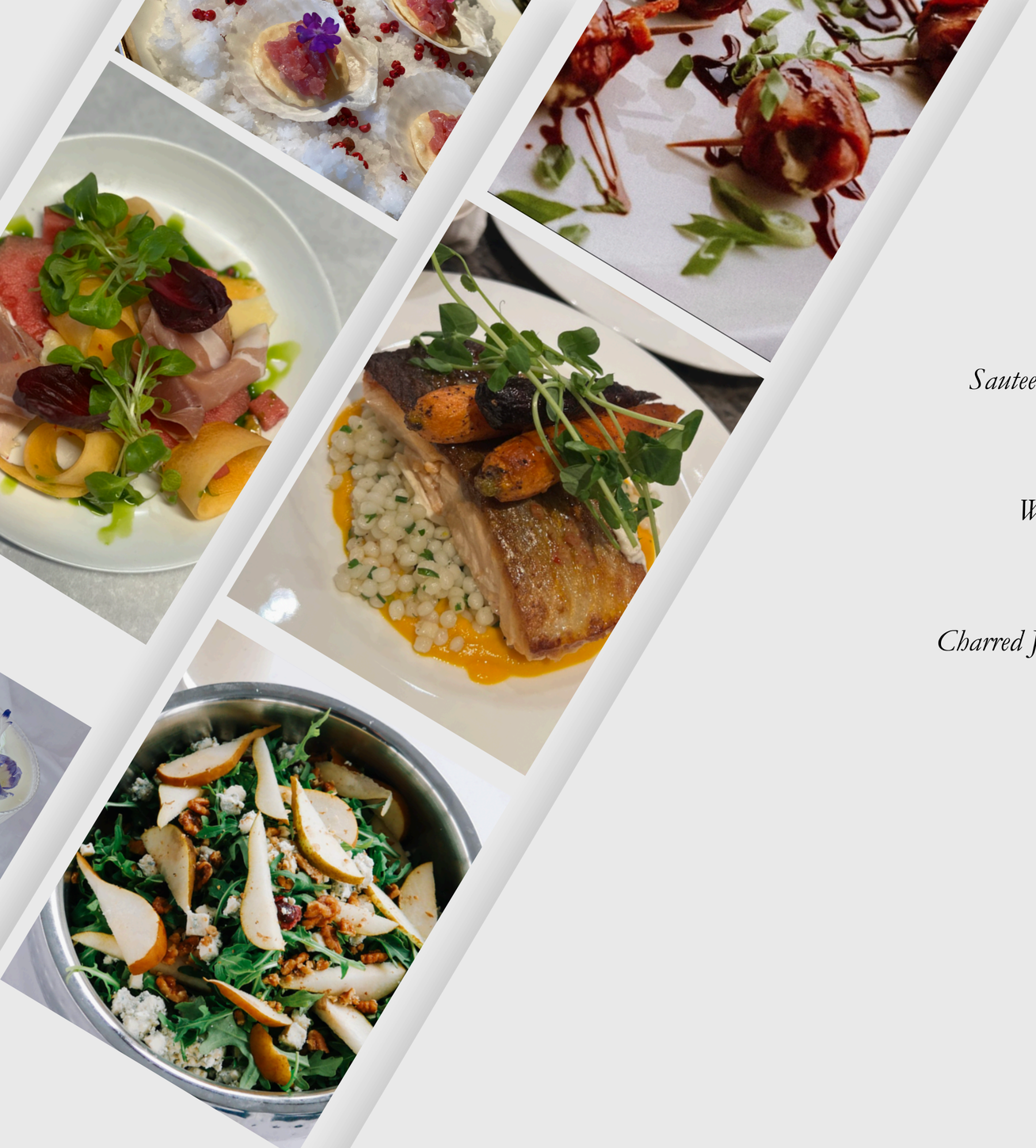

SPRING & SUMMER

MAIN COURSES

AVAILABLE FOR BUFFET, FAMILY STYLE OR PLATED

Wood Roasted Colorado Lamb Loin *(gf,df)*
Sauteed Assorted Summer Peas, Pea Shoot Salad & Rosemary Red Wine Syrup

Seared Diver Scallop *(gf, df)*
With Corn Puree, Crispy Prosciutto, & Fava Beans Tomato Emulsion

Coriander Roasted Eberly Farms Chicken *(gf, df)*
Charred Japanese Eggplant, Corn & Artichoke, White Soy Yuzu & Carrot Emulsion

Crispy Pan Roasted Eberly Farms Chicken *(gf)*
Manchego Roasted Broccolini, Rosemary Pan Jus

Beef Tenderloin Filet *(gf, df)*
Tuscan Kale, Fennel, Artichokes & Smoked Tomato Jus

Roasted Citrus Cured Sea Bass *(gf, df)*
Ragu of Fennel, Summer Beans, Pea Shoot Salad

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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

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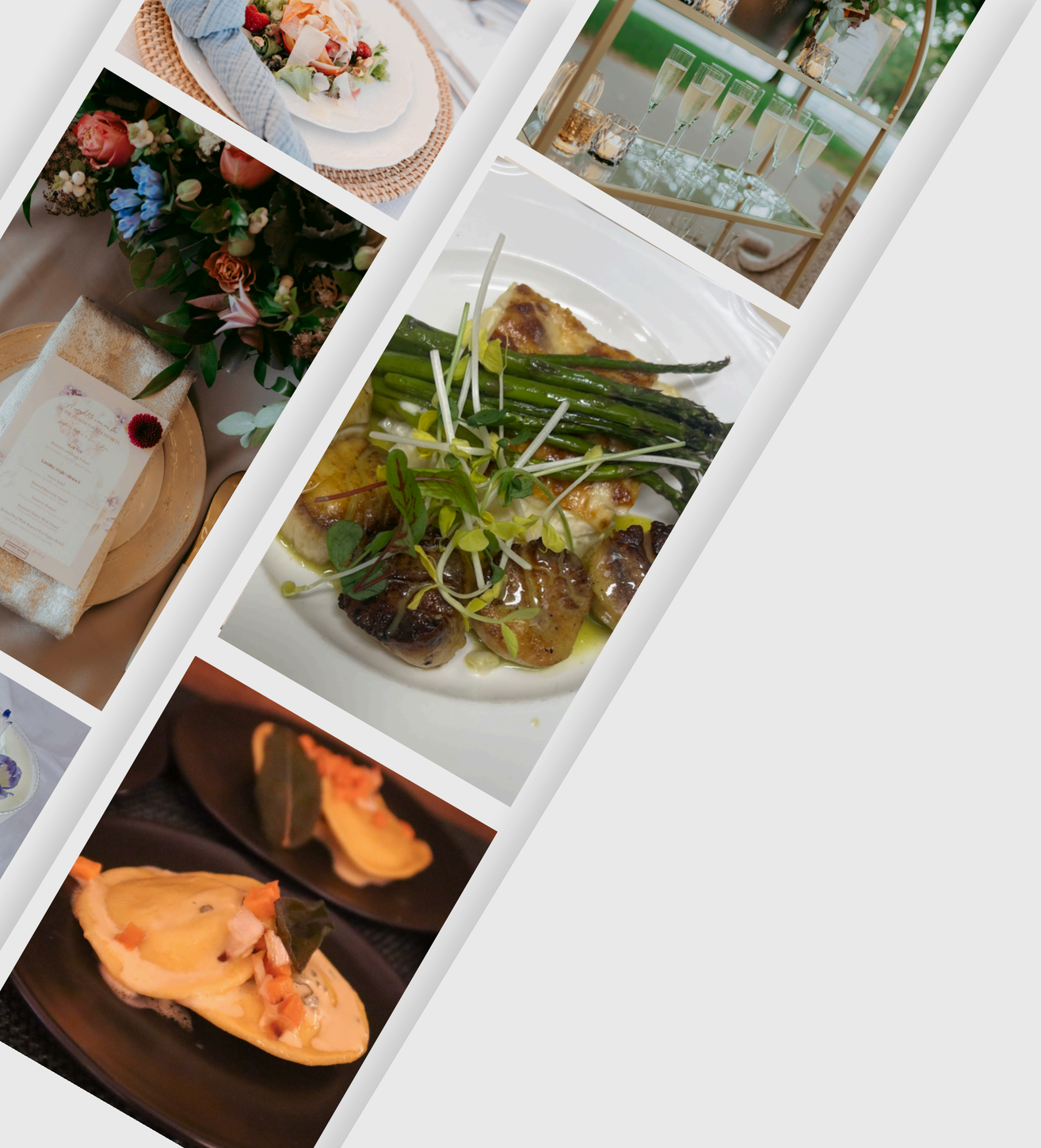

SPRING & SUMMER

PASTA

AVAILABLE FOR BUFFET, FAMILY STYLE OR PLATED

Herb Gnocchi *(v)*
Assorted Allendale Farm Peas, Lemon, Pecorino, Pea Shoot Salad

Bucatini with Spring Asparagus *(v)*
Oregon Morels, Favas, Toasted Garlic, Olive Oil, Shaved Parmesan

Conchiglie
Local Jonah Crab, Roasted Zucchini, Chili & Parsley Brown Butter

Penne Pasta *(v)*
Roasted Heirloom Tomato and Basil Ragu, Shaved Parmesan

Ricotta Ravioli *(v)*
Braised Fennel, Heirloom Beans, Ramp & Almond Pesto

Baked Rigatoni *(v)*
Ricotta, Arugula, Mint and Peas, Lemon Cream

Cavatelli
Braised Eberly Farm Chicken, Garlic & Broccoli, Asiago Pesto

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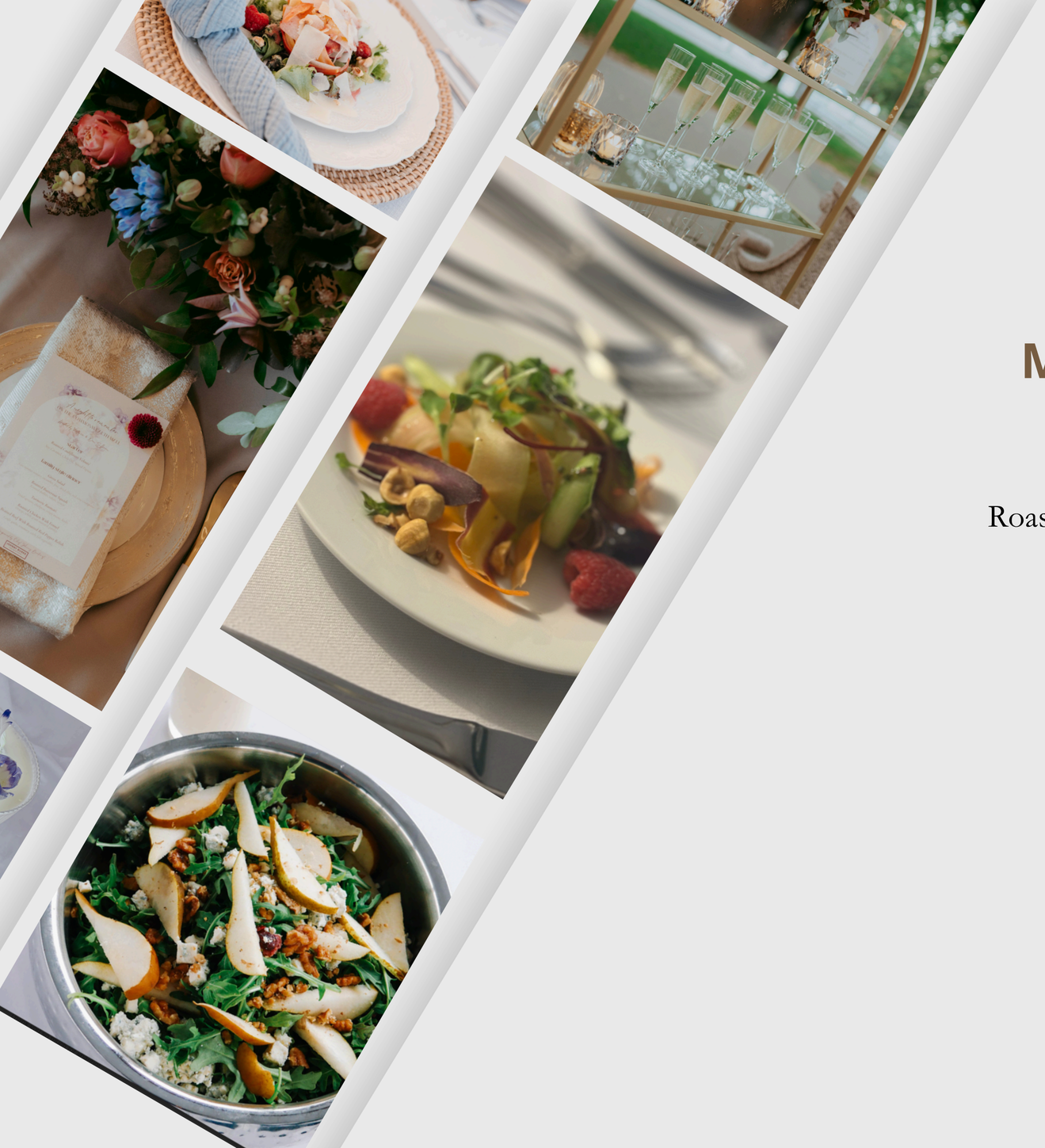

SPRING & SUMMER

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 *(v)*

Creamy Parmesan Polenta or Grits *(v)*

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 HORS D'OEUVRES

| 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 HORS D'OEUVRES

| 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 HORS D'OEUVRES

| 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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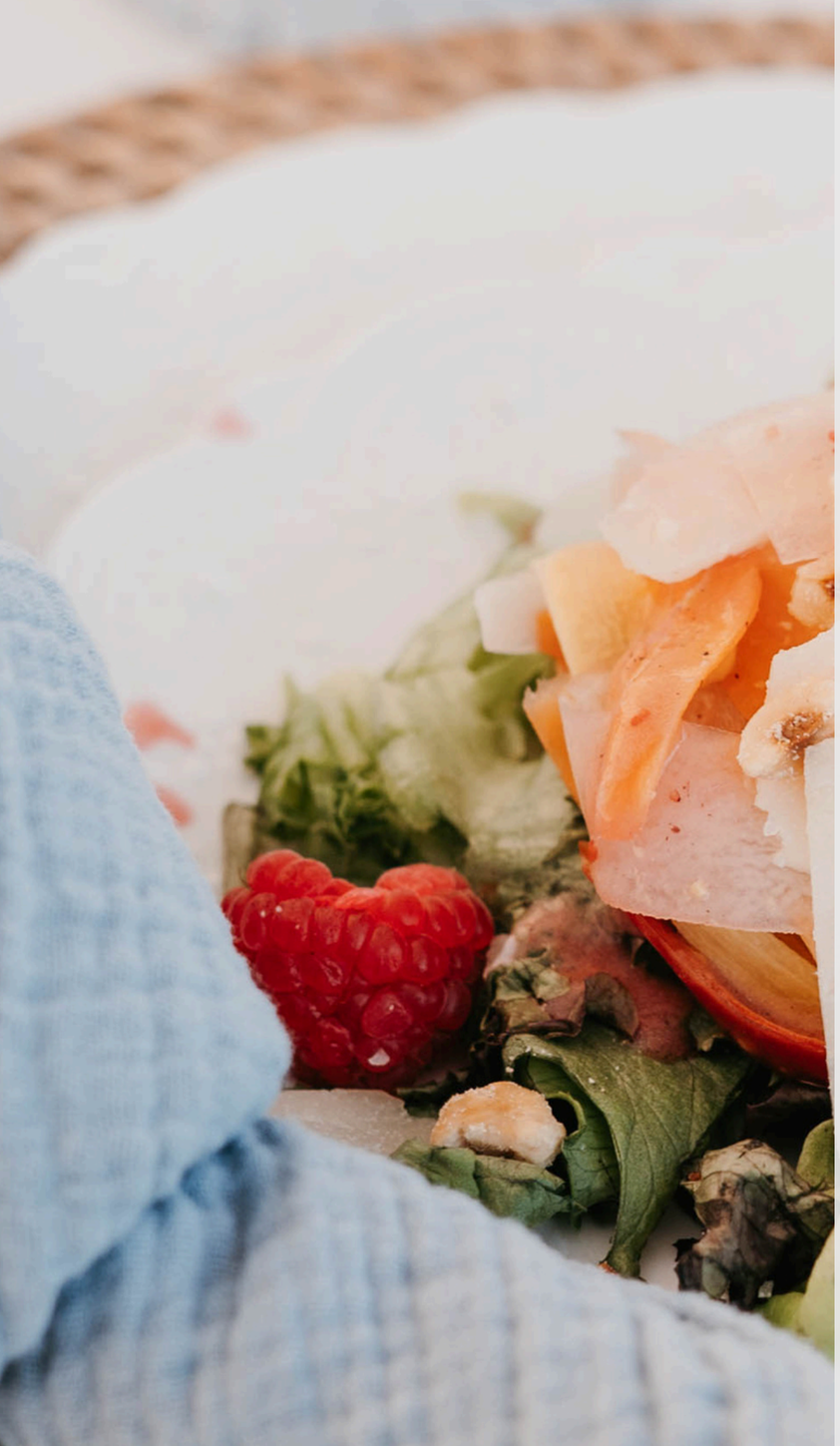

FALL & WINTER

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

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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 *(gf, df)*
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 *(gf)*
Roasted Holly Hill Farm Heirloom Carrots Spring Green & Almond Pesto

Lemon Rosemary Roasted Organic Chicken *(gf, df)*
Garnet Yam Puree, Roasted Delicata Squash, Pan Jus

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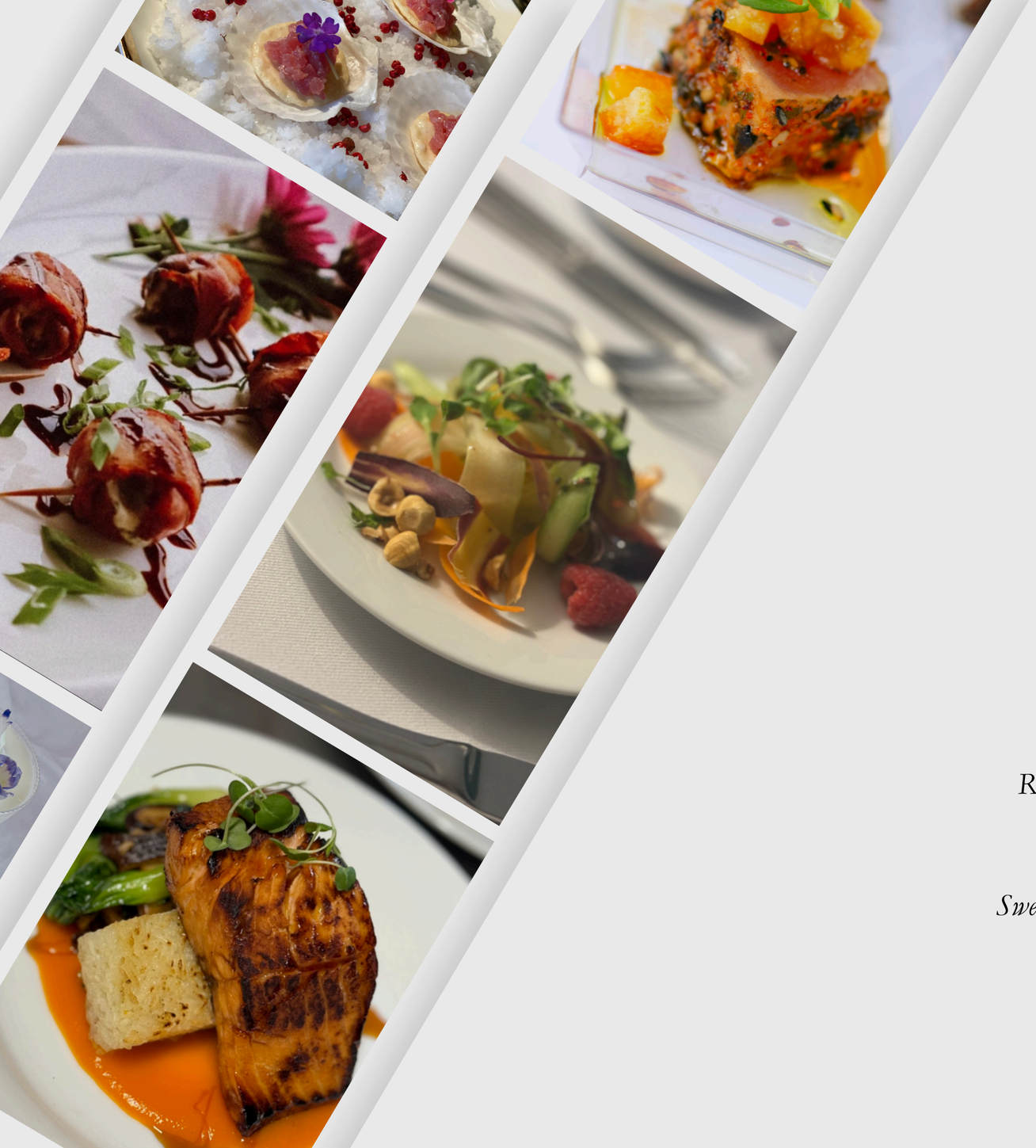

FALL & WINTER

MAIN COURSES

AVAILABLE FOR BUFFET, FAMILY STYLE OR PLATED

Spanish Garlic Shrimp *(gf,df)*
Espelette & Roasted Heirloom Tomato, Herb Gnocchi

Pan Seared Halibut *(gf, df)*
Corn and Leek Puree, Warm Heirloom Pea Salad, Tomato Jus

Miso Roasted Chilean Sea Bass *(df)*
Stir Fried Chinese Broccoli, Bok Choy, Shiitake Mushrooms,
Crispy Jasmine Rice, White Soy Yuzu Carrot Jus

Grilled Georges Bank Swordfish *(gf, df)*
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 *(gf, df)*
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)*
Tender Greens & Herbs

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

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

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

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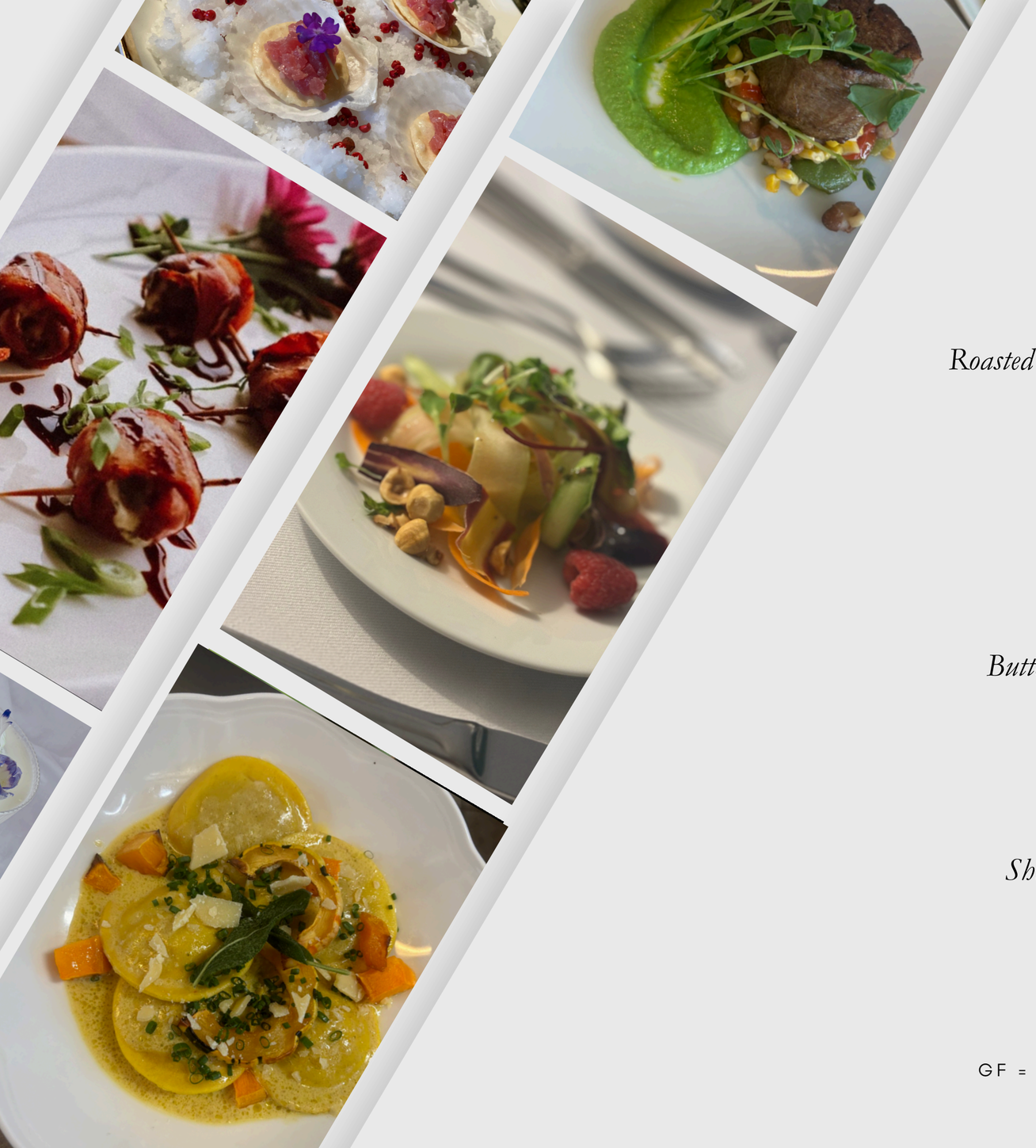

FALL & WINTER

PASTA

AVAILABLE FOR BUFFET, FAMILY STYLE OR PLATED

Orecchiette *(v)*
Roasted Foraged Mushrooms, Caramelized Mushrooms, Porcini & Parmesan Crema

Carrot Gnocchi *(v)*
Cranberry Sage Brown Butter, Shaved Manchego

Mezze Rigatoni *(v)*
Baked with Spinach, Roasted Winter Squash, Ricotta, and Pecorino

Ravioli *(v)*
Butternut Squash, Ricotta, Parmesan with Toasted Garlic and Squash Crema

Pappardelle
Classic Bolognese Shaved Parmesan

Garganelli
Shrimp, Braised Fennel, Charred Tomato, Roasted Garlic, & Herb Broth

Bucatini
Crispy Pancetta, Broccoli Rabe Toasted Garlic and Parmesan

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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

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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

Ahi 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

Cheese & Charcuterie

Cheeses including parmesan, aged sharp cheddar cubes & herb rolled goat cheese. Meats including genoa salami, soppressata & chorizo. Served with grapes, apricot jam, whole-grain mustard, crackers & crostini

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MINI DESSERTS

CHOOSE 2-4 TO MAKE A DESSERT STATION

Assorted Donut Wall

Mini Apple Pies

French Macroons *(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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Custom
CATERER

Your event should be a true reflection of you -
your brand, your vision, your style.

Whether you're envisioning a specific cuisine,
accommodating dietary preferences,
or creating a unique experience for your guests,
we're here to make it happen.

At our core, we are custom caterers, and we
believe every event should be as distinct as its host.
If you're interested in exploring options beyond
what's listed in this packet, ***let's connect***!
We'd love to discuss your ideas and craft
a custom menu tailored just for you.

At your service...

As a *full service catering company* we manage all the important details from event design, floor layout, speciality rentals, statement floral arrangements to custom rentals. All the touches to create an unforgettable and unique space for your event.

TABLE SETTINGS | FLORALS | SPECIALITY RENTALS | CUSTOM PRINTING | & MUCH MORE!

Proud Partnerships

WE ARE THE PROUD PARTNERS OF THE FOLLOWING VENUES

LARZ ANDERSON AUTO MUSEUM
AMERICA'S OLDEST CAR COLLECTION

GORE PLACE
FIFTY ACRES & THREE CENTURIES

GARAGE_B

THE SUBSTATION

MORE THAN WORDS

Hammond Castle Museum

Boston Harbor DISTILLERY

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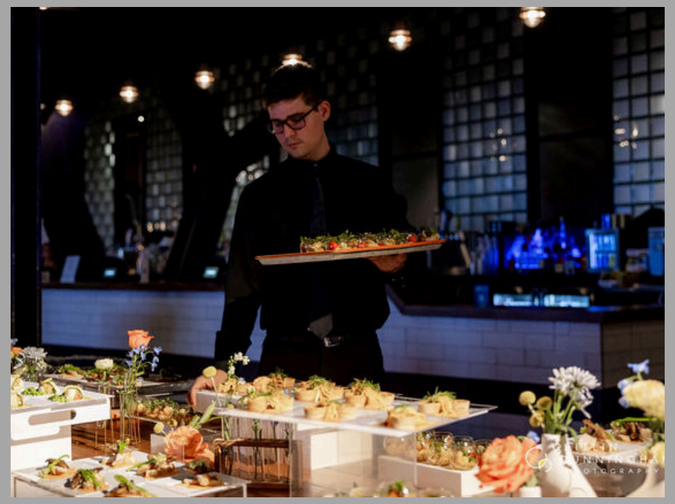

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