
Lighthouse Dinner Buffet | \$66 Per Person

Price inclusive of chinaware, linen napkins & staff

Assorted Artisan Rolls (v)
Served with salted butter

Salad

Pear & Walnut Salad (gf, v)
Baby arugula, pear, candied walnuts, gorgonzola, dried cranberry, creamy lemon vinaigrette

Entrées

Choice of two

Prosciutto Wrapped Chicken Breast (gf, df)
Lemon-rosemary marinade, topped with herbs & whole-grain mustard jus

Crispy Gnocchi (v)
Fresh herbs, roasted tomato & parmesan, topped with balsamico de Modena

Pan Seared Atlantic Salmon (gf, df) | (Additional \$8/pp)
Served with crispy shallots, sweet & spicy vinaigrette on the side

Herb Crusted Beef Tenderloin (gf, df) | (Additional \$12/pp)
Seared & roasted with balsamic demi-glace, served with parmesan roasted asparagus

Sides

Choice of two

Roasted Red Bliss Potatoes (gf, vegan)
Tossed with garlic, fresh herbs & olive oil

Seasonal Farm Vegetables (gf, df)
Served with sumac honey glaze

Parmesan Roasted Asparagus (gf, v) | (Additional \$3/pp)
Lemon zest

Potato Au Gratin (v) | (Additional \$4/pp)
Potatoes sliced thin & layered with gruyere cheese, cream, garlic & rosemary, baked until golden brown

Dessert

Petite Sweets

Mini Chocolate Chunk Cookie, Vanilla Cream Puffs with Chocolate Glaze, Caramel Chocolate Bars (vegan), Assorted French Macarons (gf)

Menu by Johnny Burke Catering & Events

Prices are designed for a minimum of 25 guests. For parties under 25, additional fees may apply.

Exclusive of 18% administrative fee & 7% MA Tax on food, beverage & administrative fee.