Lighthouse Dinner Buffet | $68 Per Person

Price inclusive of catering staff, chinaware & linen napkins

Salad

Served with assorted Artisan Rolls (v) and salted butter

Choice of one

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

New England Local Greens Salad *(gf, vegan)*
Cucumber, carrot, baby tomato, radish, fresh herbs & white balsamic vinaigrette

Mains

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 *(df)* | Additional $8.00pp
6oz salmon filet served with crispy shallots, and sweet & spicy vinaigrette on the side

Braised Short Rib *(gf, df)* | Additional $12.00pp
6oz short rib served with summer squash succotash & jus

Herb Crusted Beef Tenderloin *(gf, df)* | Additional $12.00pp
4oz herb crusted beef tenderloin, seared and roasted, pearl onions & balsamic demi-glace

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

Rice Pilaf *(gf, vegan)*
White rice, spices, toasted pasta & fresh herbs

Fire Roasted Corn *(gf, v)* | Additional $2.00pp
Cotija cheese & lime

Potato Au Gratin *(v)* | Additional $4.00pp
Sliced thin & layered with gruyere cheese, cream, garlic & rosemary. Baked until golden brown

Passed Dessert

Mini Fruit Tarts & Caramel Chocolate Bars *(vegan)*

Add-on options on next page

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.

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Price inclusive of catering staff, chinaware & linen napkins

Appetizer Add-Ons

Available to be added onto the menu for the full guest count.

Passed Hors D'oeuvres | $20.00pp

Choice of 3. See passed hors d'oeuvres menu for offerings.

Farmhouse Grazing Station | $25.00pp

Cheese & Charcuterie Board

Hummus & Crudite Platter (vegan)

Kettle Cooked Potato Chips & Onion Dip (gf, v)

Dessert Add-Ons

Available to be added onto the menu for the full guest count.

Assorted French Macarons *(gf)* | $3.00pp

North End Pastry Bar | $15.00pp

Mini Boston Cream Pie, Mini North End Cannoli,

Snickerdoodle Cookies (gf)

Strawberry Shortcake Station | $9.00pp

Build your own with fresh strawberries, whipped cream, biscuit

Top - Your - Own Cannoli Bar | $9.00pp

Mini cannolis with ricotta cream

Top with chocolate chips, sprinkles, pistachios

Coffee & Tea Station | $6.00pp

Coffee, decaf, hot water & selection of teas served in paper cups, with cream, almond milk & sugar

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