Passed Hors D'oeuvres | $20 Per Person

- Choice of 3 -

Add additional selections for $6pp. To be added to staffed menu only.

Served Hot

Mini Fenway Franks with Puff Pastry & Dijonnaise

Mini Sirloin Steak & Cheese Egg Rolls with Chipotle Aioli

Mini Beef Sliders with Cheddar, Caramelized Onion, & Steak Sauce Aioli on Sesame Seed Bun

Steak Tacos with Chimichurri, Avocado Crema, Crispy Corn Tortilla *(gf)* | +$2pp

Ginger Chicken Kebab, Scallion Hoisin Sauce *(gf, df)*

Chicken & Waffles with Garlic Aioli & Honey Hot Sauce

Lamb Lollipops, Red Onion Jam *(gf, df)* | +$5pp

Pan Roasted Scallops wrapped in Applewood Smoked Bacon *(gf, df)*

Coconut Shrimp with Orange Chili Sauce

Classic Crab Cake with Caper Remoulade *(df)*

Fried Macaroni & Cheese Bites with Tomato Coulis *(v)*

Mini Grilled Cheese Sandwich with Homemade Tomato Soup Shooter *(v)*

Spring Arancini with Pea Puree & Saffron Aioli *(v)*

Vegetable Pot Sticker with Soy Caramel *(vegan)*

Potato & Pea Cakes, Garlic Aioli *(gf, vegan)*

Tempura Fried Cauliflower, Sweet & Spicy Vinaigrette *(gf, vegan)*

Mini Baked Stuffed Heirloom Marble Potatoes with Mushroom White Bean Duxelles *(gf, vegan)* | +$2pp

Served Chilled/Tempered

Beef Tenderloin Crostini with Horseradish Aioli, Chives, & Toasted Ficelle *(df)*

Bacon Wrapped Medjool Dates & Balsamic Glaze *(gf, df)*

Seared Ahi Tuna Rice Cracker, Napa Cabbage Slaw, Yuzu Lime Aioli *(gf, df)*

Mini Tuna Tartare Taco, Avocado, Pickled Slaw, Corn Tortilla *(gf, df)* | +$3pp

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

Jumbo Shrimp Cocktail with Cocktail Sauce *(gf, df)* | +$3pp

Micro Maine Lobster Roll | +$4pp

Whipped Feta In Cucumber Cups with Mint & Pistachio *(gf, v)*

Brie & Apple Crostini with Rosemary Apple Chutney & Toasted Baguette *(v)*

Summer Tomato & Mozzarella Toast with Fresh Summer Pesto on Crostini *(v)*

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

Broccoli Florets, Puffed Rice, Harissa Aioli & Salsa Verde *(gf, vegan)* | +$2pp

Roasted Spiced Heirloom Carrots Wrapped in Everything Spiced Puff Pastry, Harissa Dipping Sauce *(vegan)* | +$2pp

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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