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# Passed Hors D'oeuvres

*Available for an add on to parties with staffed menus*

*For hors d'oeuvres only menus, additional fees will apply. Please see pricing guide on page two.*

*Choice of 3 | \$19 pp*

*Choice of 6 | \$30 pp*

## Hot Hors D'oeuvres

- Vegetable Pot Sticker with Soy Caramel (vegan)*
- Fried Macaroni & Cheese Bites with Tomato Coulis (v)*
- Mini Grilled Cheese Sandwich with Homemade Tomato Soup Shooter (v)*
- Polenta Rustica with Charred Tomato & Parmesan (gf, v)*
- Spring Pea Arancini with Saffron Aioli (v)*
- Mini Sirloin Steak & Cheese Egg Rolls with Chipotle Aioli*
- Open Faced Mini Beef Sliders with Cheddar, Caramelize Onion & Steak Sauce Aioli on Brioche*
- Carbonara Arancini with House Bacon, Parmesan & Tomato Coulis*
- Herb Roasted Pork Tenderloin Crostini with Peach Shallot Jam & Lavender Cream Cheese*
- Chicken Satay with Teriyaki Sauce (gf, df)*
- Chicken & Waffles with Garlic Aioli & Honey Hot Sauce*
- Pan Roasted Scallops wrapped in Applewood Smoked Bacon (gf, df)*
- Open Faced Blackened Salmon Slider with Cajun Seasoning, Lettuce & Remoulade on Brioche*
- New England Style Clam Chowder Shooters with a Crispy Clam Fritter*
- Orange Honey Ginger Glaze Shrimp Kebab (gf, df)*
- Lamb & Herb Lollipops with Tzatziki (gf)*

## Cold Hors D'oeuvres

- Whipped Feta in Cucumber Cups with Mint & Pistachio (gf, v)*
- Mini Bruschetta, Dijon Toasted Cashew Cream & Baby Heirloom Tomatoes (vegan)*
- Brie & Apple Crostini with Rosemary Apple Chutney on Toasted Baguette (v)*
- Gazpacho Shooters with Basil (gf, vegan)*
- Dukkah Spiced Haloumi Cheese, Green Olive & Date Skewers (v)*
- Sweet Corn Soup Shooters with Roasted Red Pepper Relish (gf, vegan)*
- Summer Tomato & Mozzarella Toast with Fresh Summer Pesto on Crostini (v)*
- Avocado Mousse with Pepita Pesto & Blue Corn Tortilla (gf)*
- Seared Ahi Tuna & Rice Cracker with Napa Cabbage Slaw & Yuzu Lime Aioli (gf, df)*
- Prosciutto Wrapped Blue Cheese Stuffed Medjools*
- Steak Tartare with Spicy Tomato & Crostini (df)*
- Beef Satay & Ma Ploy Sweet Sour (gf, df)*
- Spicy Tuna Wonton with Wasabi Cream & Toasted Sesame Seeds*

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# Passed Hors D'oeuvres

*For passed hors d'oeuvres only menus, additional staffing fees will apply. Please see guide below.*

## PRICING GUIDE FOR STAFFING

Guest Count:	Staffing Required:	Pricing:
1-45	1 Chef / 1 Server	\$750
46-80	1 Chef / 2 Servers	\$1,100
80+	2 Chefs / 2 Servers	\$1,450

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.