
Portside Reception | \$78.00 Per Person

Price inclusive of high-end disposable goods & staff

Passed Hors D'oeuvres

Brisket Tostadas with Queso Fresco, Lime Sour Cream & Crispy Polenta *(gf)*

Chicken & Waffles with Honey Hot & Garlic Aioli

Vegetable Pot Sticker with Soy Caramel *(vegan)*

Stations

Choice of two of the following stations

Asian Station

Pork Pot Stickers *(df)*

Served with soy caramel & scallions

Lo Mein Salad

In a takeout box (df, v)

Teriyaki Chicken & Broccoli Stir Fry *(gf, df)*

Scallions & sesame

Asian Chopped Salad *(df, v)*

*Shredded romaine, purple cabbage, carrots, snap peas,
ginger sesame dressing, crunchy noodles*

Slider Station

Choose two of the following

Angus Beef

Brioche roll, cheddar, bacon, steak sauce aioli

Crispy Chicken

Brioche roll, smokey gold sauce, tomato & lettuce

Pulled Pork

Brioche roll, house BBQ, pickles

Vegetarian *(v)*

*Falafel, creamy lemon vinaigrette, romaine, red onion &
vegan parmesan*

Served With:

Caesar Salad *(v)*

Romaine, croutons, parmesan & creamy Caesar dressing

Mediterranean Station

Choose two of the following

Farm Roasted Vegetables *(gf, df, v)*

*Zucchini, red onion, summer squash, eggplant, seasoned
with cumin, coriander with chimichurri*

Saffron Braised Chicken *(gf, df)*

Fennel, red onion, mint, garlic

Mediterranean Beef Meatballs *(df)*

Fava beans, lemon, red onion with chimichurri

Served With:

Fresh Pita Bread & Tzatziki Dip *(v)*

Quesadilla Station

Choose two of the following

Spiced Chicken

Shredded cheese, charred peppers, & onions

Pulled Pork

BBQ sauce & cheddar cheese

Ancho-Coffee Braised Beef

Shredded cheese with charred peppers & onions

Vegetarian *(v)*

Shredded cheese, sauteed peppers, onions

Served With:

Tortilla Chips *(gf, v)*

Salsa picante & sour crème

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Stations (continued)

Mini Flatbread Station

Choose two of the following

(GF cauliflower crust available upon request)

Sweet Potato and Ricotta
Balsamic glaze & parsley

Margherita
Fresh mozzarella, tomato, basil

Fig & Goat Cheese
Caramelized onion & baby arugula

Soppressata & Banana Pepper
Marinara, mozzarella, basil

Served With:
Caesar Salad (v)

Romaine, croutons, parmesan & creamy Caesar dressing

Taco Station

Build your own taco or bowl

Choice of two of the following

Braised Chicken
Barbacoa Beef
Assorted Grilled Vegetables (*vegan*)

Served With:
Corn & Flour Tortillas (*gf, df*)

Fresh Shaved Lettuce, Monterey Jack Cheese,
Sour Cream & Salsas

Tortilla Chips & Salsa
Classic salsa picante & tortilla chips

Please inquire about our Dessert options to enhance your menu!

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.