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# Seaside Plated Dinner | \$115 Per Person

*Price inclusive of chinaware, linen napkins & staff*

Assorted Artisan Rolls (v)

*Preset at tables & served with salted butter*

## Salad

*Preset at tables*

Tomato & Burrata (gf,v)

*Marinated tomatoes, baby arugula, burrata, balsamic & fresh pesto*

## Entrée

*Guests must provide advanced entrée selection & provide seating chart  
two weeks prior to the event*

Surf & Turf (gf, df)

*Roasted beef tenderloin & jumbo seared shrimp served with corn puree, fingerling potato,  
lemon asparagus & chimichurri*

OR

Wild Mushroom & Truffle Ravioli (v)

*Kale & parmesan pesto, truffle oil, micro herbs*

## Dessert

Key Lime Pie (v)

*Raspberry coulis*

*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.*