
Seaside Plated Dinner | \$110 Per Person

Price inclusive of china rentals & staff

Assorted Artisan Rolls (v)

Preset at tables & served with salted butter

Salad

Choice of one (preset at tables)

Tomato & Burrata (gf,v)

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

New England Local Greens (gf, vegan)

Cucumber, carrot, baby tomato, radish, fresh herbs & white balsamic vinaigrette

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

Summer Mushroom Ravioli (v)

Kale & parmesan pesto, micro herbs

Dessert

Choice of one

Key Lime Pie (v)

Raspberry coulis

Chocolate Torte

Salted caramel sauce, Chantilly cream

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.