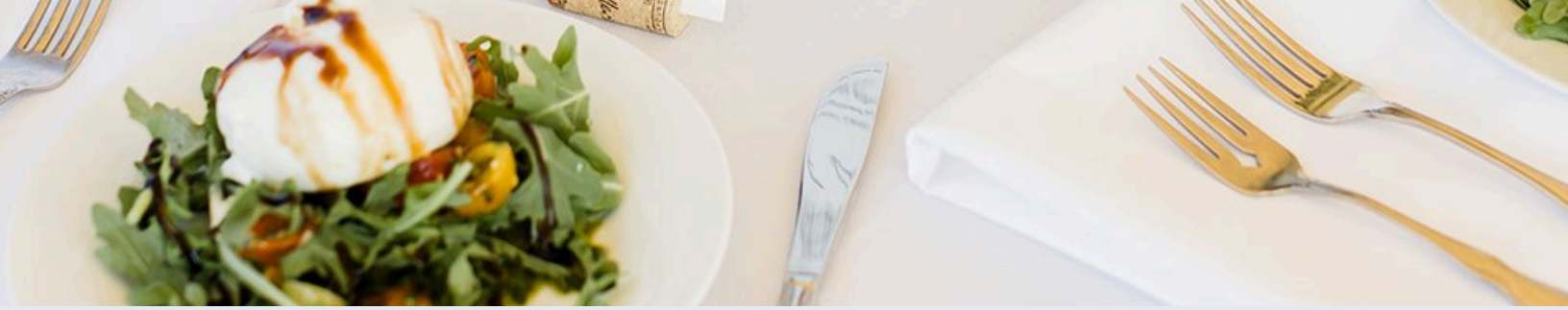

Seaside Plated Dinner | $130 Per Person

Price inclusive of catering staff, standard chinaware & linen napkins.
Printed menus and upgraded tableware available for additional charge.

Starter

Served pre-set at the table

Assorted Artisan Rolls & Salted Butter

Tomato & Burrata *(gf, v)*
Marinated tomatoes, baby arugula, burrata, balsamic, fresh pesto

Main

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

Surf & Turf *(gf, df)*
6oz roasted beef tenderloin and two jumbo seared shrimp.
Served with corn puree, fingerling potatoes, lemon asparagus, chimichurri

-OR-

Summer Truffle Mushroom Ravioli *(v)*
Kale & parmesan pesto, truffle oil, micro herbs

Dessert

Flourless Chocolate Torte *(gf)*
Raspberries & powdered sugar

Coffee & Tea Station
Coffee, hot water & selection of teas served with cream, almond milk, and sugar with ceramic coffee mugs, saucers & teaspoons

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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