Passed Hors D’oeuvres

Choice of 3 | $15 pp
Choice of 6 | $25 pp

Hot Hors D’oeuvres

Carbonara Arancini with House Bacon & Parmesan Fondue

Chicken & Waffles topped with Garlic Aioli & Honey Hot Sauce (df)

Classic Crab Cake with Caper Remoulade (df)

Flank Steak Tacos, Chimichurri, Salsa, Avocado Crema, Lime, Soft Flour Tortilla

Pan Roasted Scallops topped with Bacon Jam (gf, df)

Vegetable Pot Sticker with Soy Caramel (df, v)

Herb Roasted Pork Tenderloin Crostini with Peach Shallot Jam & Lavender Cream Cheese

Chicken Satay with Teriyaki Sauce (gf, df)

Blackened Salmon Slider with Cajun Seasoning, Remoulade on a Brioche Bun (df)

New England Style Clam Chowder Shooters with a Crispy Clam Fritter

Grilled Shrimp Cocktail, Orange Honey Ginger Glaze (gf, df)

Sweet Potato Flatbread, Ricotta, Ricotta & Balsamic (v)

Lamb & Herb Pesto Lollipops (gf)

Micro Beef Sliders, Blue Cheese, Bacon, Steak Sauce Aioli on a Brioche Bun

Polenta Rustica topped with Charred Tomato & Parmesan (gf, v)

Cold Hors D’oeuvres

Ahi Tuna Tartare Rice Cracker, Napa Cabbage Slaw, Yuzu Kosho (gf, df)

Brie & Apple Crostini, Rosemary Apple Chutney, Toasted Baguette (v)

Mini Lobster Rolls in Mini Brioche Buns with Bibb Lettuce (df)

Prosciutto Wrapped Blue Cheese Stuffed Medjools (v)

Steak Tartare Spoons with Salsa Verde (gf, df)

Whipped Feta In Cucumber Cups, Mint & Pistachio (gf, v)

Seasonal Fruit & Cheese Kabobs (gf, v)

Caprese Skewer (gf, v)

Seasonal Crudite Cups, Fresh Veggies & Lemon Herb Aioli (gf, df, v)

Antipasto Skewers, Buffalo Mozzarella, Salami, Artichoke Heart, Cherry Tomato & Olive (gf, v)

Menu By Johnny Burke Catering & Events

Prices are designed for a minimum of 25 guests and are designed to be added to a menu.

Exclusive of 18% taxable Administration Fee and 7% MA/Local Tax on Food, Beverage, and Administration Fee