

Portside Reception | \$80 Per Person

Price inclusive of high end disposable goods & staff

PASSED HORS D'OEUVRES

Seared Ahi Tuna Rice Cracker, Napa Cabbage Slaw, Yuzu Lime Aioli (*gf, df*)
Chicken & Waffles with Honey Hot & Garlic Aioli
Vegetable Pot Sticker with Soy Caramel (*vegan*)

STATIONS (Choice of two)

Asian Station

Chilled Lo Mein Noodles served in a takeout box (*vegan*)

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

Served With: Asian Chopped Salad with shredded romaine, purple cabbage, carrots, snap peas, ginger sesame dressing & crunchy noodles (*vegan*)

Slider Station

Choose two of the following sliders

- Angus Beef on a brioche roll, cheddar, bacon, steak sauce aioli
- Crispy Chicken on brioche roll, smokey gold sauce, tomato & lettuce
- Pulled Pork on a brioche roll, house BBQ, pickles
- Roasted Vegetable on a brioche roll, roasted summer squash, zucchini, red onion, eggplant (*v, vegan option available upon request*)

Served With: Homemade Kettle Cooked Potato Chips & Onion Dip (*gf, df*)

Mini Flatbread Station

Choose two of the following (*GF cauliflower crust available upon request*)

- Margherita with fresh mozzarella, tomato, basil (*v*)
- Fig & Goat Cheese with caramelized onion & baby arugula (*v*)
- Soppressata & Banana Pepper with marinara, mozzarella, basil

Served With: Pizza Shop Salad (*vegan*) with shaved romaine, cherry tomato, red onion, pepperoncini, croutons, Italian vinaigrette

South of The Border Station (Add \$3/pp)

Vegetarian Quesadilla with shredded cheese, sauteed peppers, onions (*v*)

Build Your Own Taco or Bowl with Braised Chicken (*gf, df*) & Fajita Vegetables (*gf, vegan*)

Served With: Corn (*gf*) & Flour tortillas, Spanish Rice (*gf*), Fresh Shaved Lettuce, Monterey Jack Cheese, Sour Cream, Salsa & Tortilla Chips (*gf*)

Taste of Boston Station (Add \$13/pp)

Mini Lobster Rolls with light mayo, celery, romaine lettuce on a potato roll

New England Clam Chowder served from soup urn with oyster crackers in paper soup cups

Caprese Stacks with mozzarella, ripe tomato, basil & balsamic (*gf, v*)

Served With: Kettle Cooked Potato Chips & Onion Dip (*gf, df*)

Build Your Own Grain Bowl Station (Add \$7/pp)

Wild Rice (*gf, vegan*)

Herbed Quinoa (*gf, vegan*)

Herb Roasted Chicken Breast (*gf, df*)

Served With: Mediterranean Roasted Vegetables, Cucumber, Pickled Red Onion, Roasted Sweet Potato, Cherry Tomatoes, Shaved Parmesan, Goat Cheese, Creamy Balsamic (*vegan*) & Spicy Cashew Dressing (*vegan*)

DESSERT

Freshly Baked Chocolate Chip Cookies (*v*)

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.