Autumn Harvest Buffet |$78.50 Per Person

Price inclusive of catering staff, standard chinaware & linen napkins.
Available September 15-November 15

Passed Hors D'oeuvres

Add additional passed hors d'oeuvres for +$6pp

Warm Dates
Bacon wrapped medjool dates & balsamic glaze (gf, df)

Butternut Squash Arancini
Roasted squash puree, parmesan sage risotto (v)

Brie & Apple Crostini
Rosemary apple chutney & toasted baguette (v)

Assorted Artisan Rolls *(v)*

Preset at table. Served with salted butter

Stationary Buffet

Fall Harvest Salad
Local greens, roasted delicata, gala apples, feta, spiced pepitas, cider vinaigrette (gf, v)

Prosciutto Wrapped Chicken
Rosemary-lemon marinated chicken breast wrapped with prosciutto, slow roasted tomato, balsamic chicken jus (gf, df)

Butternut Squash Ravioli
Sage and butternut cream, roasted squash & sweet onion (v)

Heirloom Roasted Carrots
Toasted almonds, fresh herbs (gf, v)

Garlic Roasted Fingerling Potatoes
Rosemary, confit garlic cloves, olive oil (gf, vegan)

Dessert

Warm Mini Apple Cider Donuts (gf, v)
Apple Cider Donuts covered in Cinnamon Sugar

Menu Add-Ons

Sliced Roasted Beef Tenderloin | +$20pp
Warm Salad of Foraged Mushrooms, Tuscan Kale, Fennel & Beef Jus (gf, df)

Clam Chowder Station | +$10pp
Served in soup urns with oyster crackers, tabasco & paper soup cups

Coffee & Tea Station | +$6pp
Coffee, decaf, hot water & selection of teas served in paper cups, with cream, almond milk & sugar

Hot Chocolate Station | +$12pp
Served with Marshmallows, Peppermint Stick Stirrers

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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