Winter Solstice Buffet | $77 Per Person

Prices inclusive of catering staff, high-end disposable plates & utensils
Upgrade to chinaware for an additional fee
Available November 1- December 15

Passed Hors D'oeuvres

Herb Roasted Pork Tenderloin Crostini
Lemon shallot jam & lavender cream cheese

Carbonara Arancini
House bacon, parmesan & tomato coulis

Sweet Potato & Phyllo *(v)*
Whipped maple sweet potato, goat cheese & pickled cranberry

Stationary Buffet

Winter Greens Salad *(gf, v)*
Roasted parsnips, dried cranberries, goat cheese, candied walnuts, sherry vinaigrette

Mezze Rigatoni *(v)*
Spinach, Roasted Winter Squash, Ricotta, and Pecorino

Braised Short Rib Panini
Gruyere & cheddar

Baked Potato Bar *(gf- df & v option available upon request)*
Served with sour cream, bacon, butter, chives, shredded cheese on the side

Dessert

Snickerdoodle Cookies *(gf)*

Hot Chocolate & Coffee Station

Marshmallows, whipped cream & peppermint stick stirrers.
Sugar, half & half, almond milk, cream, paper cups

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.