

Winter Solstice Buffet | \$75.00 Per Person

Price inclusive of high-end disposable goods & staff

Vegan options available

Passed Hors D'oeuvres

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

Carbonara Arancini
House bacon, parmesan & tomato coulis

Sweet Potato and 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

Butternut Squash Soup (gf, v)
Maple cream & pomegranate gastrique

Braised Short Rib Panini
Gruyere & cheddar

Baked Potato Bar (gf, df option, v option)
Served with sour cream, bacon, butter, chives, shredded cheese on the side

Dessert

Gluten Free Snickerdoodle Cookies

Hot Chocolate & Coffee Station
Served with marshmallows, whipped cream, peppermint stick stirrers, sugar, half & half, almond milk & cream

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.