
Passed Hors D'oeuvres

Available for an add on to parties with staffed menus

For hors d'oeuvres only menus, additional fees will apply.

Please see pricing guide on page two

Choice of 3 | \$20 pp

Choice of 6 | \$32 pp

Hot Hors D'oeuvres

Mini Fenway Franks with Puff Pastry & Dijonnaise

Mini Sirloin Steak & Cheese Egg Rolls with Chipotle Aioli

Open Faced Mini Beef Sliders with Cheddar, Caramelize Onion, & Steak Sauce Aioli on Brioche

Chicken Satay with Teriyaki Sauce (gf, df)

Chicken & Waffles with Garlic Aioli & Honey Hot Sauce

Pan Roasted Scallops wrapped in Applewood Smoked Bacon (gf, df)

New England Style Clam Chowder Shooters with a Crispy Clam Fritter

Coconut Shrimp with Orange Chili Sauce

Classic Crab Cake with Caper Remoulade (df)

Fried Macaroni & Cheese Bites with Tomato Coulis (v)

Mini Grilled Cheese Sandwich with Homemade Tomato Soup Shooter (v)

Spring Pea Arancini with Saffron Aioli (v)

Vegetable Pot Sticker with Soy Caramel (vegan)

Falafel Bites with Lemon Dill Tahini (gf, vegan)

Cold Hors D'oeuvres

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

Beef Tenderloin Crostini with Horseradish Aioli, Chives, & Toasted Ficelle

Prosciutto Wrapped Blue Cheese Stuffed Medjool Dates

Steak Tartare with Spicy Tomato & Crostini (df)

Seared Ahi Tuna Rice Cracker, Napa Cabbage Slaw, Yuzu Lime Aioli (gf, df)

Spicy Tuna Wonton with Yuzu Cream & Toasted Sesame Seeds

Chilled Lemon Dill Marinated Shrimp with Snap Peas (gf, df)

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

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

Summer Tomato & Mozzarella Toast with Fresh Summer Pesto on Crostini (v)

Mini Bruschetta, Dijon Toasted Cashew Cream & Baby Heirloom Tomatoes (vegan)

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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For passed hors d'oeuvres only menus, additional staffing fees will apply. Please see guide below.

PRICING GUIDE FOR STAFFING

Guest Count:	Staffing Required:	Pricing:
1-45	1 Chef / 1 Server	\$775
46-80	1 Chef / 2 Servers	\$1,150
80+	2 Chefs / 2 Servers	\$1,475