Sailors Cocktail Reception | $50 Per Person

Priced per person plus applicable staffing fee below. Prices are designed for a minimum of 25 guests.

25-45 guests -Additional $775
46-80 Guests -Additional $1,100
80+ guests -Additional $1,475

Stationary Display

Inclusive of high end disposable plates & utensils

Cheese & Charcuterie Board

Cheeses including parmesan, aged sharp cheddar cubes & herb rolled goat cheese. Meats including genoa salami, soppressata & chorizo. Served with grapes, apricot jam, whole-grain mustard, crackers & crostini

Hummus & Crudite *(vegan)*

Lemon-garlic hummus served alongside celery, carrots, bell peppers & mini naan

Passed Hors D'oeuvres

- Choice of 4 -

Add additional passed hors d'oeuvres for $6.00pp each

Mini Beef Sliders with Cheddar, Caramelized Onion, & Steak Sauce Aioli on Sesame Seed Bun

Mini Sirloin Steak & Cheese Egg Rolls with Chipotle Aioli

Chicken & Waffles with Garlic Aioli & Honey Hot Sauce

Ginger Chicken Kebab, Scallion Hoisin Sauce *(gf, df)*

Lamb Lollipops, Red Onion Jam *(gf, df)* - *(additional $3.00pp)*

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

Classic Crab Cake with Caper Remoulade *(df)*

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

Coconut Shrimp with Orange Chili Sauce

Mini Tuna Tartare Taco, Avocado, Pickled Slaw, Corn Tortilla *(gf, df)* - *(additional $3.00pp)*

Spring Arancini with Pea Puree & Saffron Aioli *(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 and Baby Heirloom Tomatoes *(vegan)*

Tempura Fried Cauliflower, Sweet & Spicy Vinaigrette *(gf, vegan)*

Vegetable Pot Sticker with Soy Caramel *(vegan)*

Menu by Johnny Burke Catering & Event
Exclusive of 18% administrative fee & 7% MA Tax on food, beverage & administrative fee.