

BURKE @ WORK · BOSTON, MA

# Culinary

## *Program*

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TIER 1.5 — ELEVATED CORPORATE DINING

ELEVATED CORPORATE DINING  
Corporate Dining Programs

BREAKFAST · LUNCH · DINNER · CATERING

Johnny Burke Catering & Events · (617) 312-1408 · [burkeatwork.com](http://burkeatwork.com)

### ABOUT THIS PROGRAM

The Tier 1.5 program is JBCE's elevated corporate dining offer — fresh daily production, rotating seasonal menus, and chef-composed entrées, built for the operational efficiency a campus environment demands. Not a grab-and-go kiosk. Not a white-tablecloth restaurant. The elevated middle.

### PRICING NOTE

All menus below represent the caliber and style of dishes you can expect. Final pricing is established through a collaborative costing process once program scope and volume are confirmed. Items are subject to seasonal availability.

### UNDERSTANDING TIER 1.5

TIER 1 — GRAB & GO	TIER 1.5 — THIS PROGRAM	TIER 2 — DESTINATION DINING
<i>Pre-packaged items only</i>	Fresh daily production	<i>Full à la carte service</i>
<i>Self-serve coffee</i>	Rotating seasonal menus	<i>White-tablecloth experience</i>
<i>Minimal fresh production</i>	Chef-composed plated service	<i>Dedicated culinary team</i>
<i>High volume / low touch</i>	Full espresso + beverage bar	<i>Multi-station format</i>
<i>No event capability</i>	Catering & event capability	<i>Premium event programming</i>

# Breakfast

Daily Service · 7:00 – 10:30 AM

## PASTRY & BAKERY

<b>House-Baked Pastry Selection</b> <i>Daily rotation of croissants, morning buns, and seasonal fruit tarts baked in-house each morning</i> V	<b>Organic Blueberry Muffin</b> <i>Whole grain batter, fresh blueberries, raw sugar crust, lemon zest</i> V
<b>Cinnamon Pecan Roll</b> <i>Brioche dough, brown sugar spice, toasted pecans, cream cheese glaze</i>	<b>Banana Bread, House-Made</b> <i>Dark rum caramelized bananas, toasted walnuts, turbinado sugar crust</i> V

## MORNING PLATES

<b>Smoked Salmon Morning Plate</b> <i>House-cured Scottish salmon, whipped chive mascarpone, caper berries, torpedo onions, preserved lemon, toasted mini bagels &amp; cream cheese   GF</i>	<b>CHEF'S SELECTION</b>
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<b>Avocado Toast</b> <i>7-grain sourdough, smashed avocado, pickled red onion, chili flake, torn herbs, everything spice</i> V	<b>Breakfast Frittata</b> <i>Pasture-raised eggs, seasonal vegetables, aged cheddar, fresh herbs — rotates weekly</i> GF
<b>Greek Yogurt Parfait</b> <i>Thick-set whole milk yogurt, local wildflower honey, house granola, seasonal fruit compote</i> GF	<b>Overnight Oats</b> <i>Cold-pressed oats, almond milk, chia, maple, seasonal fruit, toasted seeds</i> V GF
<b>Breakfast Burrito</b> <i>Scrambled eggs, roasted peppers, black beans, cheddar, house salsa, flour tortilla</i>	<b>Egg Scramble Station</b> <i>Made-to-order soft scramble with choice of fillings: market vegetables, herbs, cheese</i> GF

## SIDES & ACCOMPANIMENTS

<b>Chicken Apple Sausage</b> <i>Pasture-raised, lightly spiced, pan-seared links</i> GF	<b>Applewood Smoked Bacon</b> <i>Thick-cut, rendered to order</i> GF
<b>Breakfast Potatoes</b> <i>Roasted fingerlings, herbs de Provence, shishito, caramelized onion</i>	<b>Seasonal Fruit Cup</b> <i>Whole market fruits, local honey drizzle, fresh mint</i> V GF

V GF

**BEVERAGE PROGRAM**

**Espresso Bar**

*Cappuccino & Latte  
Americano & Macchiato  
Cold Brew  
Nitro Cold Brew*

**Morning Drinks**

*Drip Coffee — Light & Dark  
Seasonal Latte Specials  
Matcha & Chai  
Fresh Orange Juice*

**Bottled & Sparkling**

*Spindrift Sparkling  
Still & Sparkling Water  
Olipop & Wellness Drinks  
Fresh Pressed Juice*

# Lunch

Daily Service · 11:30 AM – 2:30 PM

## SALADS & GREENS

### Pomegranate & Grape Market Salad

Butter leaf hearts, grapes, pomegranate seeds, chèvre, walnut crisps, riesling vinaigrette — dressings and cheese on the side | GF

SIGNATURE

#### Shaved Asparagus Salad

English peas, snap peas, pea tendrils, Parmigiano Reggiano, purple basil, citrus vinaigrette

GF

#### Heirloom Market Chopped Salad

Fresh corn, arugula, heirloom cherry tomatoes, baby carrots, cipollini, goat's milk ricotta

V GF

#### Carrot & Arugula Salad

Charred carrots, snap peas, baked ricotta, pecan vinaigrette, butter leaf

V

#### Farmers Market Salad

Chef's daily selection of market greens, seasonal fruits & vegetables, house vinaigrette

V GF

## SANDWICHES & WRAPS

#### Porchetta Romesco

House-roasted pork, romesco aioli, butter leaf, shaved fennel, ciabatta roll

#### Steak Sandwich

Grass-fed prime beef, parmesan crisp, lemon, arugula, house aioli, white Pullman

#### Halibut Sandwich

Roasted Pacific halibut, arugula, pickled peppers, Castelvetrano olives, brioche

#### Jidori Chicken Sandwich

Free-range chicken, sweet & sour onions, herb aioli, butter lettuce, toasted brioche

#### Turkey, Bacon & Provolone

House-roasted turkey, Applewood bacon, provolone, arugula, whole grain mustard aioli

#### Roasted Vegetable Caponata & Ricotta

Seasonal roasted vegetables, fresh ricotta, caponata, focaccia

V

## GRAIN & COMPOSED BOWLS

#### Mediterranean Grain Bowl

Farro, roasted eggplant, house hummus, crumbled feta, kalamata olives, tzatziki, dukkah

V

#### Korean-Inspired Rice Bowl

Steamed rice, house kimchi, sautéed shiitake, pickled cucumber, sesame-ginger dressing

V GF

#### Power Greens Bowl

Tuscan kale, quinoa, roasted beets, avocado,

#### Burrito Bowl

Choice of protein — grilled chicken, carne asada, or

pumpkin seeds, champagne beet vinaigrette Vegan GF	tofu — rice, black beans, pico, lime crema GF
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**CHEF'S ROTATING HOT ENTRÉE — CHANGES WEEKLY**

<p><b>Montana 24-Hour Short Rib</b>  <i>Prime Montana beef braised in Syrah, smashed potatoes, glazed heirloom carrots, natural jus   GF</i></p>	<p><b>WEEKLY FEATURE</b></p>
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<p><b>Pasture-Raised Chicken Harvest</b>  <i>Roasted Jidori chicken, wild mushroom marsala, wilted greens, fingerling potatoes</i>  GF</p>	<p><b>Whole Roasted Salmon</b>  <i>Wild-caught Claire Island salmon, rosemary, preserved lemon, roasted garlic, shallots</i>  GF</p>
<p><b>Niman Ranch Braised Brisket</b>  <i>Free-range brisket braised in red wine &amp; root vegetables, roasted potatoes, seasonal veg</i></p>	<p><b>Seared Ahi Tuna</b>  <i>Sushi-grade, rosemary olive oil sear, salsa verde, sea salt, arugula salad</i>  GF</p>
<p><b>Cauliflower Timbale</b>  <i>Wild mushrooms, wild chicory, braised kale, charred leek cream, toasted pine nuts</i>  Vegan GF</p>	<p><b>Jidori Chicken Roulade</b>  <i>Boneless roasted chicken, ciabatta-sausage stuffing, roasted garlic, red wine sauce</i></p>

**SIDES**

<p><b>Fire-Roasted Cauliflower &amp; Arugula Caponata</b>  <i>Cipollini onions, fried kale, golden raisins, capers</i>  Vegan GF</p>	<p><b>Smashed Weiser Farms Potatoes</b>  <i>Skin-on redskins, roasted garlic, whipped cream cheese, chives</i>  GF</p>
<p><b>Sweet Corn Succotash</b>  <i>Fresh corn, fennel, peppers, browned butter, black cabbage, fried sage</i>  V GF</p>	<p><b>Baby Brussels Sprouts</b>  <i>House-cured guanciale, chili flakes, lemon zest, toasted breadcrumbs</i></p>
<p><b>Plancha Romano Beans</b>  <i>Charred on cast iron, olive oil, garlic, sea salt, torn herbs</i>  Vegan GF</p>	<p><b>Roasted Yams</b>  <i>Thick-cut skin-on, sea salt, fried thyme, garlic aioli, crispy shallots</i>  Vegan GF</p>

# Dinner

Evening Service · 5:30 – 8:30 PM · Available for tenant programming & evening activations

## STARTERS & SHARED PLATES

### Crostini Station with Cured Meats

House-made grilled crostini, assorted house-cured charcuterie, seasonal accompaniments, whole grain mustard, cornichons — chef's daily selection

SHARED TABLE

<b>Saffron Arancini</b> <i>Saffron risotto balls, Parmigiano, crispy breadcrumb crust, saffron aioli</i>	<b>Dungeness Crab Cakes</b> <i>Wild-caught Dungeness, herbs, jalapeño, citrus remoulade, microgreens</i>
<b>Braised Lamb Meatballs</b> <i>Grass-fed lamb, harissa tomato, labneh, charred flatbread, torn mint</i>	<b>Honey Dates Stuffed with Parmesan</b> <i>Medjool dates, aged Parmigiano Reggiano, wildflower honey, Marcona almonds</i> GF
<b>Wild Mushroom Polenta Cake</b> <i>Stone-ground polenta, wild mushroom medley, truffle oil, aged balsamic, micro herbs</i> Vegan GF	<b>Smoked Tomato &amp; Broccoli Leaf Quiche Bites</b> <i>Petite quiche, smoked tomato, broccoli leaf, gruyère</i> — room temperature ready

## EVENING ENTRÉES — CHEF'S ROTATING PROGRAM

### Braised Prime Beef Tenderloin

Montana grass-fed prime beef, charred and roasted, served medium rare — smashed potatoes, glazed root vegetables, natural reduction | GF

PRIME

<b>Niman Ranch Lamb Rack &amp; Leg Braise</b> <i>Served medium rare, root vegetables, Syrah reduction, rosemary gremolata</i>	<b>Whole Roasted Claire Island Salmon</b> <i>Wild-caught, stuffed with rosemary, marjoram, preserved lemons, roasted garlic &amp; shallots</i> GF
<b>Roasted Halibut</b> <i>Oven roasted, heirloom tomato, marjoram, browned butter, roasted garlic, capers</i> GF	<b>Cauliflower Timbale</b> <i>Wild mushrooms, wild chicory, braised kale, charred leek cream</i> Vegan GF

## DESSERTS

## Butterscotch Poured Crème with Salted Caramel

*Individual petite custard, pure vanilla whipped cream, house salted caramel, fleur de sel*

HOUSE CLASSIC

### Meyer Lemon Budino

*Individual petite custard cake, sweetened crème fraîche, fresh market berries*

### Seasonal Fruit Crumble

*Market fruit, oat & butter crumble, vanilla crème fraîche, candied lemon zest*  
V

### Cashew Cheesecake

*Raw cashew cream, date-walnut crust, seasonal fruit topping*

**Vegan GF**

### Cake Gems

*Daily rotation: chocolate-ginger, champagne, orange-marzipan, rose petal, lemon-lavender, chocolate-mint*

### Triple Chocolate Ganache Cookies

*Valrhona dark chocolate, bittersweet chips, fleur de sel — baked daily*

### House-Made Churros

*With hot fudge sauce, cinnamon sugar, crème fraîche dipping sauce*

# Catering Program

On-Site & Off-Site · Meetings, Receptions, Tenant Activations, Full Events

## CATERING PACKAGES

<b>Working Lunch</b> 10–50 Guests · Boardroom Ready	<b>Reception &amp; Cocktail</b> 20–150 Guests · Passed Service	<b>Full Dinner Service</b> 25–200 Guests · Plated or Buffet
<ul style="list-style-type: none"> <li>– Choice of 2 salads</li> <li>– Choice of 2 sandwiches or wraps</li> <li>– Choice of 1 side dish</li> <li>– Seasonal fruit platter</li> <li>– Dessert cookie assortment</li> <li>– Still &amp; sparkling water, lemonade</li> <li>– Parchment-lined, ready to serve</li> </ul>	<ul style="list-style-type: none"> <li>– Choice of 4 passed appetizers</li> <li>– Cheese &amp; charcuterie platter station</li> <li>– Seasonal crudité &amp; dips</li> <li>– DIY avocado toast station</li> <li>– Sweet bites &amp; cake gems</li> <li>– Beverage service included</li> <li>– Event staff available</li> </ul>	<ul style="list-style-type: none"> <li>– Passed appetizers on arrival</li> <li>– Full salad course</li> <li>– 2 proteins + vegetarian entrée</li> <li>– Choice of 3 sides</li> <li>– Dessert course</li> <li>– Bread &amp; butter service</li> <li>– Full staffing &amp; rentals available</li> </ul>

## PASSED APPETIZERS — FULL SELECTION

<b>Saffron Arancini</b> <i>Saffron risotto balls, Parmigiano, crispy crust, saffron aioli — room temperature ready</i>	<b>Smoked Tomato &amp; Broccoli Leaf Quiche Bites</b> <i>Petite quiche, smoked tomato, broccoli leaf, gruyère</i>
<b>Dungeness Crab Cakes</b> <i>Wild-caught Dungeness, herbs, jalapeño, citrus remoulade</i>	<b>Braised Lamb Meatballs</b> <i>Harissa tomato, labneh, charred flatbread, torn mint</i>
<b>Wild Mushroom Polenta Cake</b> <i>Stone-ground polenta, mushroom medley, truffle, aged balsamic</i> <b>Vegan GF</b>	<b>Honey Dates with Parmesan</b> <i>Medjool dates, aged Parmigiano, wildflower honey, Marcona almonds</i> <b>GF</b>
<b>Butternut Squash Empanadas</b> <i>House-made dough, roasted butternut, black beans, cotija, chipotle crema</i> <b>V</b>	<b>Fruit &amp; Cheese Skewers</b> <i>Seasonal market fruits, artisan cheese, honey, candied walnuts</i> <b>GF</b>
<b>Grilled Mushroom &amp; Hummus Flatbread</b> <i>House hummus, roasted wild mushrooms, za'atar, lemon, microgreens</i> <b>Vegan</b>	<b>Cured Meat Flatbread</b> <i>House flatbread, whipped ricotta, cured meats, cornichon, grain mustard</i>
<b>Cheesy Cauliflower Potato Bites</b> <i>Roasted cauliflower, fingerling potato, aged cheddar, herb crème fraîche</i> <b>GF</b>	<b>Persian Cucumber Crudité</b> <i>Persian cucumbers, seasonal vegetables, house dips &amp; aioli</i> <b>Vegan GF</b>

## PLATTER STATIONS

<b>Cheese Platter</b> <i>Artisan aged, semi-firm, and fresh cheeses, seasonal accompaniments, crostini, fruit</i>	<b>Crostini Station — Cured Meats</b> <i>Grilled crostini, house-cured charcuterie, whole grain mustard, pickles, fig jam</i>
<b>DIY Avocado &amp; Pumpkin Guacamole Toast Station</b> <i>Fresh guacamoles, crostini &amp; flatbread, full toppings bar</i> <b>Vegan</b>	<b>Taco Bar</b> <i>Choice of proteins (grilled chicken, carne asada, cauliflower caponata), fresh tortillas, full toppings</i>
<b>Seasonal Fruit Platter</b> <i>Whole &amp; sliced market fruits, honey drizzle, mint, citrus</i> <b>Vegan GF</b>	<b>Seasonal Garden Crudité</b> <i>Market vegetables, bagna cauda, roasted red pepper hummus, tzatziki</i> <b>Vegan GF</b>

### Drop & Go

*All items arrive parchment-lined with disposable serving utensils, ready to serve. No on-site staff required.*

### Staffed Service

*Event staffing available for receptions, plated dinners, and multi-station activations. Contact us for availability.*

### Dietary Accommodation

*All menus accommodate vegan, gluten-free, and custom dietary needs. Full labeling provided on all items.*

### A Note on Pricing

*All items shown represent the caliber and style of dishes you can expect from our Tier 1.5 program. Final pricing is established through a collaborative process once program scope and volume are confirmed. We look forward to connecting with you.*

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