

# BORO

IN-HOUSE EVENT PACKAGE

DINNER FAMILY STYLE \$50 PER PERSON + TAX AND GRATUITY

## DINNER FAMILY STYLE MENU

### SALAD

CHOICE OF TWO:

ROMAINE MANCHEGO, CROUTON, HOUSEMADE CAESAR  
LITTLE GEM EDAMAME, FETA, CELERY, PROSECCO VINAIGRETTE v GF  
ICEBERG BACON, AVOCADO, ROASTED HEIRLOOM TOMATO, PICKLED ONION, TRUFFLE BLEU CHEESE GF  
FRISEE SALAD, GOLDEN BEET, STRACIATELLA, MARCONA ALMOND, PEPPERONCINI, BEET JUS VINAIGRETTE GF

### MAIN

CHOICE OF TWO:

CARROT RISOTTO CARROT PURÉE, ALEPPO PEPPER, VEGAN RICOTTA, DILL, TARRAGON OIL VEGAN GF  
SALMON CEDAR SMOKE, ENGLISH PEAS, MINT, PICKLED STRAWBERRY, BEET BEURRE BLAND, SMASHED FINGERLING POTATO GF  
FRENCHED CHICKEN BREAST AGRODULCE GF  
JUMBO SHRIMP SAFFRON CREAM, SHISHITO +12  
SHORT RIB GREMOLATA GF +12  
GRILLED BRANZINO GREEN OLIVE, LEMON EVOO +8  
SEA BASS MISO-PEACH GLAZE, GINGER, SCALLION GF +12  
FUSSILI SHORT RIB, CARROT, BURGUNDY, TRUFFLE OIL, MOLITERNO TARTUFO GF +10  
SMASHED FINGERLING POTATO VEGAN GF AND BROCCOLINI VEGAN GF

### DESSERT

CHOICE OF ONE:

MINI CANNOLI v & FUDGE BROWNIE v -OR- CELEBRATION PLATE, FLOWERS & SPARKLERS, ZEPPOLE,  
FUDGE BROWNIE, MINI CANNOLI, BISCOFF COOKIES, FRESH BERRIES v +5

### SMALL PLATES

ARANCINI TRUFFLE TRUFFLE MUSHROOM, CACIO E PEPE v GF +\$5  
ARANCINI THREE CHEESE, ROSÉ SAUCE v GF + \$5  
SHRIMP TOAST GINGER, SCALLION, SOY, CHILI HONEY +\$6  
SALMON TATAKI WONTON TACO, PONZU, SALMON CHICARRON, YUM YUM SAUCE +\$6  
CRISPY CHICKEN CHILI CRUNCH, SESAME, SCALLION GF +\$6  
SCALLOP CASINO TABASCO BUTTER, ONION, PEPPER, BACON, BREADCRUMB +\$8  
WHIPPED RICOTTA TOAST MALDON SALT, CANDIED LEMON, CRISPY BASIL v +\$4  
TRUFFLE EDAMAME TOAST WHIPPED RICOTTA, TRUFFLE OIL, PEPITAS, PEA TENDRIL + \$5  
SHRIMP COCKTAIL REMOULADE, COCKTAIL SAUCE, CANDIED LEMON GF +\$10  
CALAMARI PEPPERONCINI, BACON, BASIL, TABASCO AIOLI GF +\$8  
CHARCUTERIE CURATED MEAT AND CHEESE, CROSTINI, ACCOMPANIMENTS +\$6

\* ROOM MINIMUM IS MET BY FOOD AND BEVERAGE MENU SELECTIONS - IF NOT MET THEN A ROOM FEE IS APPLIED TO THE FINAL BILL

\*PACKAGE MENU INCLUDES SOFT BEVERAGES, COFFEE, HOUSE FLORALS AND CANDLES  
\*CAKE CUTTING FEE +\$3 OR SUBSTITUTE FOR DESSERT COURSE

# BORO

IN-HOUSE EVENT PACKAGE

DINNER INDIVIDUALLY PLATED \$55 PER PERSON + TAX AND GRATUITY

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## DINNER INDIVIDUALLY PLATED MENU

### SALAD

CHOICE OF TWO:

ROMAINE, MANCHEGO, CROUTON, HOUSEMADE CAESAR  
LITTLE GEM EDAMAME, FETA, CELERY, PROSECCO VINAIGRETTE v GF  
ICEBERG BACON, AVOCADO, ROASTED HEIRLOOM TOMATO, PICKLED ONION, TRUFFLE BLEU CHEESE GF  
FRISEE SALAD, GOLDEN BEET, STRACIATELLA, MARCONA ALMOND, PEPPERONCINI, BEET JUS VINAIGRETTE GF

### MAIN

CHOICE OF FOUR:

SALMON CEDAR SMOKE, MINT, PICKLED STRAWBERRY, BEET BEURRE BLANC, BROCCOLINI GF  
FRENCHED CHICKEN BREAST AGRODULCE, SMASHED FINGERLING POTATO GF  
BRISKET BURGER LOCAL CHEDDAR, CARAMELIZED ONION, PICKLES, ICEBERG, HOUSE SAUCE, SESAME BUN, POMMES FRITES  
CARROT RISOTTO CARROT PURÉE, ALEPPO PEPPER, VEGAN RICOTTA, DILL, TARRAGON OIL VEGAN GF  
CAULIFLOWER GNOCCHI LEEKS, COGNAC CREAM, TARRAGON OIL GF +8  
PAPPARDELLE SHORT RIB, CARROT, BURGUNDY, TRUFFLE OIL, MOLITERNO TARTUFO +10  
LINGUINI CHILLI CRUNCH SHRIMP, SAFFRON CREAM, SHISHITO +10  
SHORT RIB PORT WINE REDUCTION, BROCCOLINI, SMASHED FINGERLING POTATO GF +12  
GRILLED BRANZINO GREEN OLIVE, LEMON EVOO, BROCCOLINI, SMASHED FINGERLING POTATO +8  
SEA BASS MISO-PEACH GLAZE, GINGER, SCALLION GF +12

### DESSERT

CHOICE OF TWO:

MINI CANNOLI v - FUDGE BROWNIE v - CREME BRÛLÉE v +5 - SEASONAL POACHED FRUIT VEGAN GF +5  
-OR- FAMILY STYLE:  
CELEBRATION PLATE, FLOWERS & SPARKLERS, ZEPPOLE, FUDGE BROWNIE, MINI CANNOLI, BISCOFF COOKIES, FRESH BERRIES v +5

### SMALL PLATES

ARANCINI TRUFFLE TRUFFLE MUSHROOM, CACIO E PEPE v GF +\$5  
ARANCINI THREE CHEESE, ROSÉ SAUCE v GF + \$5  
SHRIMP TOAST GINGER, SCALLION, SOY, CHILI HONEY +\$6  
SALMON TATAKI WONTON TACO, PONZU, SALMON CHICARRON, YUM YUM SAUCE +\$6  
CRISPY CHICKEN CHILI CRUNCH, SESAME, SCALLION GF +\$6  
SCALLOP CASINO TABASCO BUTTER, ONION, PEPPER, BACON, BREADCRUMB +\$8  
WHIPPED RICOTTA TOAST MALDON SALT, CANDIED LEMON, CRISPY BASIL v +\$4  
TRUFFLE EDAMAME TOAST WHIPPED RICOTTA, TRUFFLE OIL, PEPITAS, PEA TENDRIL + \$5  
SHRIMP COCKTAIL REMOULADE, COCKTAIL SAUCE, CANDIED LEMON GF +\$10  
CALAMARI PEPPERONCINI, BACON, BASIL, TABASCO AIOLI GF +\$8  
CHARCUTERIE CURATED MEAT AND CHEESE, CROSTINI, ACCOMPANIMENTS +\$6

\* ROOM MINIMUM IS MET BY FOOD AND BEVERAGE MENU SELECTIONS - IF NOT MET THEN A ROOM FEE IS APPLIED TO THE FINAL BILL

\*PACKAGE MENU INCLUDES SOFT BEVERAGES, COFFEE, HOUSE FLORALS AND CANDLES

\*CAKE CUTTING FEE +\$3 OR SUBSTITUTE FOR DESSERT COURSE