

BORO

IN-HOUSE EVENT PACKAGE

LUNCH BUFFET \$40 PER PERSON + TAX AND GRATUITY

LUNCH BUFFET MENU

SALAD AND SMALL PLATES

CHOICE OF TWO:

ROMAINE GRUYÈRE, TOASTED BREADCRUMB, AVOCADO, HOUSEMADE CAESAR
LITTLE GEM EDAMAME, FETA, CELERY, PROSECCO VINAIGRETTE ^{v GF}
ICEBERG BACON, AVOCADO, ROASTED TOMATO, PICKLED ONION, TRUFFLE BLEU CHEESE ^{GF}
PANEL TOAST WHIPPED RICOTTA, MALDON SALT, CANDIED LEMON, CRISPY BASIL ^v
POACHED SALMON TOAST HORSERADISH, CREME FRAICHE, PICKLED ONION, FRIED CAPER BERRY +5
BUTTERNUT SQUASH TEMPURA SHISHITO, PEPITAS, MAPLE VINAIGRETTE ^{v GF} +5
CHARCUTERIE +5

MAIN

CHOICE OF TWO:

TROFIE PESTO, ROASTED TOMATO, CASHEW CREME, LEMON ZEST ^{VEGAN}
CAULIFLOWER GNOCCHI CRISPY LEEKS, COGNAC CREAM, TARRAGON OIL ^{GF} +8
SALMON YUZU BEURRE BLANC ^{GF}
FRENCHED CHICKEN BREAST ARTICHOKE, WHITE WINE, CREME FRAICHE ^{GF}
JUMBO SHRIMP SAFFRON CREAM, SHISHITO +8
SLICED FILET MIGNON HERB BUTTER, HARICOT VERT ^{GF} +15
GRILLED BRANZINO GREEN OLIVE, LEMON EVOO +8
HALIBUT ALMOND ENCRUSTED, MOSAIC HERB CREAM ^{GF} +10

SIDES:

SMASHED FINGERLING POTATO ^{VEGAN GF} AND HARICOTS VERTS ^{GF}

*SALADS, SMALL PLATES AND MAIN SERVED & COURSED TOGETHER AT BUFFET

DESSERT

CHOICE OF ONE:

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

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

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

EVENT TIMES AND ROOM MINIMUMS

(10-38 GUESTS) BAR ROOM PRIVATE EVENT - CHOICE OF START TIME 2.5 HOURS \$2,000

(10-38 GUESTS) BAR ROOM PRIVATE EVENT - 1:30PM START TIME 2.5 HOURS \$1,500

(38-48 GUESTS) BAR ROOM AND SIDE ROOM PRIVATE EVENT - CHOICE OF START TIME 3 HOURS \$3,000

(38-48 GUESTS) BAR ROOM AND SIDE ROOM PRIVATE EVENT - 1:30PM START TIME 2.5 HOURS \$2,400

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

BORO

IN-HOUSE EVENT PACKAGE

LUNCH FAMILY STYLE \$40 PER PERSON + TAX AND GRATUITY

LUNCH FAMILY STYLE MENU

SALAD AND SMALL PLATES

CHOICE OF TWO:

ROMAINE GRUYÈRE, TOASTED BREADCRUMB, AVOCADO, HOUSEMADE CAESAR
LITTLE GEM EDAMAME, FETA, CELERY, PROSECCO VINAIGRETTE ^{v GF}
ICEBERG BACON, AVOCADO, ROASTED TOMATO, PICKLED ONION, TRUFFLE BLEU CHEESE ^{GF}
PANEL TOAST WHIPPED RICOTTA, MALDON SALT, CANDIED LEMON, CRISPY BASIL ^v
POACHED SALMON TOAST HORSERADISH, CREME FRAICHE, PICKLED ONION, FRIED CAPER BERRY +5
BUTTERNUT SQUASH TEMPURA SHISHITO, PEPITAS, MAPLE VINAIGRETTE ^{v GF} +5

MAIN

CHOICE OF TWO:

TROFIE PESTO, ROASTED TOMATO, CASHEW CREME, LEMON ZEST ^{VEGAN}
CAULIFLOWER GNOCCHI CRISPY LEEKS, COGNAC CREAM, TARRAGON OIL ^{GF} +8
SALMON YUZU BEURRE BLANC ^{GF}
FRENCHED CHICKEN BREAST ARTICHOKE, WHITE WINE, CREME FRAICHE ^{GF}
JUMBO SHRIMP SAFFRON CREAM, SHISHITO +8
SLICED FILET MIGNON HERB BUTTER, ^{GF} +15
GRILLED BRANZINO GREEN OLIVE, LEMON EVOO +8
HALIBUT ALMOND CRUSTED, MOSAIC HERB CREAM ^{GF} +12

SIDES:

SMASHED FINGERLING POTATO ^{VEGAN GF} AND HARICOTS VERTS ^{GF}

DESSERT

CHOICE OF ONE:

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

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

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

EVENT TIMES AND ROOM MINIMUMS

(10-18 GUESTS) SIDE ROOM PRIVATE EVENT - CHOICE OF START TIME 2.5 HOURS	\$1,200
(10-18 GUESTS) SIDE ROOM PRIVATE EVENT - 1:30PM START TIME 2.5 HOURS	\$1,000
(10-48 GUESTS) BAR ROOM PRIVATE EVENT - CHOICE OF START TIME 3 HOURS	\$2,000
(10-48 GUESTS) BAR ROOM PRIVATE EVENT - 1:30PM START TIME 2.5 HOURS	\$1,500
(20-48 GUESTS) BAR ROOM AND SIDE ROOM PRIVATE EVENT - CHOICE OF START TIME 3 HOURS	\$3,000
(20-48 GUESTS) BAR ROOM AND SIDE ROOM PRIVATE EVENT - 1:30PM START TIME 2.5 HOURS	\$2,400

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

BORO

IN-HOUSE EVENT PACKAGE

LUNCH INDIVIDUALLY PLATED \$45 PER PERSON + TAX AND GRATUITY

LUNCH INDIVIDUALLY PLATED MENU

SALAD AND SMALL PLATES

CHOICE OF TWO:

ROMAINE GRUYÈRE, TOASTED BREADCRUMB, AVOCADO, HOUSEMADE CAESAR
LITTLE GEM EDAMAME, FETA, CELERY, PROSECCO VINAIGRETTE ^v ^{GF}
ICEBERG BACON, AVOCADO, ROASTED TOMATO, PICKLED ONION, TRUFFLE BLEU CHEESE ^{GF}
PANEL TOAST WHIPPED RICOTTA, MALDON SALT, CANDIED LEMON, CRISPY BASIL ^v
POACHED SALMON TOAST HORSERADISH, CREME FRAICHE, PICKLED ONION, FRIED CAPER BERRY +5
BUTTERNUT SQUASH TEMPURA SHISHITO, FETA, PEPITAS, MAPLE VINAIGRETTE ^v ^{GF} +5
CRAB BISQUE SHERRY CREAM, TARRAGON OIL ^{GF} +8

MAIN

CHOICE OF FOUR:

SALMON YUZU BEURRE BLANC, HARICOTS VERTS, SMASHED FINGERLING POTATO ^{GF}
FRENCHED CHICKEN BREAST ARTICHOKE, CREME FRAICHE, HARICOTS VERTS, SMASHED FINGERLING POTATO ^{GF}
BRISKET BURGER LOCAL CHEDDAR, CARAMELIZED ONION, PICKLES, ICEBERG, HOUSE SAUCE, SESAME BUN
TROFIE PESTO, CASHEW CREME, ROASTED TOATO, LEMON ZEST ^{VEGAN}
CAULIFLOWER GNOCCHI LEEKS, COGNAC CREAM, TARRAGON OIL ^{GF} +8
PAPPARDELLE SHORT RIB, CARROT, BURGUNDY, TRUFFLE OIL, MOLITERNO TARTUFO +10
LINGUINI CHILI CRUNCH SHRIMP, SAFFRON CREAM, SHISHITO +10
FILET MIGNON HERB BUTTER, HARICOTS VERTS, SMASHED FINGERLING POTATO ^{GF} +15
GRILLED BRANZINO GREEN OLIVE, LEMON EVOO, HARICOTS VERTS, SMASHED FINGERLING POTATO +8
SCALLOP EDAMAME PURÉE, HARICOTS VERTS, SMASHED FINGERLING POTATO ^{GF} +15
HALIBUT ALMOND CRUSTED, MOSAIC HERB CREAM, HARICOT VERTS, SMASHED FINGERLING POTATO ^{GF} +12

DESSERT

CHOICE OF TWO:

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

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

EVENT TIMES AND ROOM MINIMUMS

(10-18 GUESTS) SIDE ROOM PRIVATE EVENT - CHOICE OF START TIME 2.5 HOURS \$1,200
(10-18 GUESTS) SIDE ROOM PRIVATE EVENT - 1:30PM START TIME 2.5 HOURS \$1,000
(10-48 GUESTS) BAR ROOM PRIVATE EVENT - CHOICE OF START TIME 3 HOURS \$2,000
(10-48 GUESTS) BAR ROOM PRIVATE EVENT - 1:30PM START TIME 2.5 HOURS \$1,500
(20-48 GUESTS) BAR ROOM AND SIDE ROOM PRIVATE EVENT - CHOICE OF START TIME 3 HOURS \$3,000
(20-48 GUESTS) BAR ROOM & AND SIDE ROOM PRIVATE EVENT - 1:30PM START TIME 2.5 HOURS \$2,400

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