

BORO

IN-HOUSE EVENT PACKAGE
LUNCH BUFFET + FAMILY STYLE \$35 PER PERSON + TAX AND GRATUITY

LUNCH BUFFET + FAMILY STYLE MENU

SALAD

CHOICE OF TWO:

ROMAINE GRUYÈRE, CROUTON, HOUSEMADE CAESAR
LITTLE GEM EDAMAME, FETA, CELERY, PROSECCO VINAIGRETTE v GF
ICEBERG BACON, AVOCADO, ROASTED TOMATO, PICKLED ONION, TRUFFLE BLEU CHEESE GF
WHIPPED RICOTTA TOAST 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 (SEASONAL)

MAIN

CHOICE OF TWO:

CAVATELLI PESTO, ROASTED TOMATO, CASHEW CREME, LEMON ZEST VEGAN
CAULIFLOWER GNOCCHI CRISPY LEEKS, COGNAC CREAM, TARRAGON OIL GF +8
SALMON MISO MAPLE, WILD MUSHROOM GF
FRENCHED CHICKEN BREAST ARTICHOKE, WHITE WINE, CREME FRAICHE GF
JUMBO SHRIMP SAFFRON CREAM, SHISHITO +12
SLICED FILET MIGNON HERB BUTTER, HARICOT VERT GF +15
GRILLED BRANZINO GREEN OLIVE, LEMON EVOO +8
CRABCAKE SLIDERS TABASCO AIOLI, FENNEL, ORANGE +8

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

SMALL PLATES

ARANCINI TRUFFLE TRUFFLE MUSHROOM, CACIO E PEPE v GF +\$5
ARANCINI THREE CHEESE, ROSÉ SAUCE v GF + \$5
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

BORO

IN-HOUSE EVENT PACKAGE

LUNCH INDIVIDUALLY PLATED \$40 PER PERSON + TAX AND GRATUITY

LUNCH INDIVIDUALLY PLATED MENU

SALAD

CHOICE OF TWO:

ROMAINE GRUYÈRE, CROUTON, HOUSEMADE CAESAR
LITTLE GEM EDAMAME, FETA, CELERY, PROSECCO VINAIGRETTE ^{v GF}
ICEBERG BACON, AVOCADO, ROASTED TOMATO, PICKLED ONION, TRUFFLE BLEU CHEESE ^{GF}
BUTTERNUT SQUASH TEMPURA SHISHITO, FETA, PEPITAS, MAPLE VINAIGRETTE ^{v GF} +5 (SEASONAL)

MAIN

CHOICE OF FOUR:

SALMON MISO MAPLE, WILD MUSHROOM, 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
CAVATELLI PESTO, CASHEW CREME, ROASTED TOATO, LEMON ZEST ^{VEGAN}
CAULIFLOWER GNOCCHI LEEKS, COGNAC CREAM, TARRAGON OIL ^{GF} +8
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
SHORT RIB TACOS SOFRITO, ADOBO PEPPER, SLAW, MANCHEGO, PICKLED ONION, CRÈME FRAICHE, CORN TORTILLA ^{GF} +8
SALMON B.L.T BURGER BACON, ICEBERG, TOMATO, AVOCADO, GARLIC AIOLI +6
TURKEY RACHEL SLAW, GRUYÈRE, HOUSE SAUCE, TOASTED PANEL, PICKLES

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

SMALL PLATES

ARANCINI TRUFFLE TRUFFLE MUSHROOM, CACIO E PEPE ^{v GF} +\$5
ARANCINI THREE CHEESE, ROSÉ SAUCE ^{v GF} + \$5
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