

# BORO

IN-HOUSE EVENT PACKAGE

COCKTAIL+ \$15 PER PERSON + TAX AND GRATUITY

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## COCKTAIL MENU

STATIONARY -OR- PASSED

GOAT CHEESE CROQUETTE ROMESCO, PICKLED FENNEL V GF +\$5

ARANCINI TRUFFLE MUSHROOM, CACIO E PEPE V GF +\$5

ARANCINI THREE CHEESE, ROSÉ SAUCE V GF +\$5

CRISPY CAULIFLOWER CHILI CRUNCH, SESAME, SCALLION GF +\$6

SCALLOP CASINO TABASCO BUTTER, ONION, PEPPER, BACON, BREADCRUMB + 8

BEET TOAST PICKLED ONION, CANDEID WALNUT V +\$4

WHIPPED RICOTTA TOAST MALDON SALT, CANDIED LEMON, CRISPY BASIL V +\$4

ARTICHOKE TOAST WHIPPED RICOTTA, CRISPY ARTICHOKE LEAVES, CARAMELIZED ONION + \$4

TRUFFLE EDAMAME TOAST WHIPPED RICOTTA, TRUFFLE OIL, PEPITAS, PEA TENDRIL + \$5

SALMON TATAKI WONTON TACO, PONZU, SALMON CHICARRON, YUM YUM SAUCE + \$6

STUFFED MUSHROOM SAUSAGE, PECORINO ROMANO, HERB BREADCRUMB + \$7

SHRIMP COCKTAIL REMOULADE, COCKTAIL SAUCE, CANDIED LEMON GF + \$10

SHRIMP TOAST GINGER, SCALLION, SOY, SESAME, CANDIED LEMON, CRISPY BASIL + \$6

### STATIONARY

CALAMARI PEPPERONCINI, BACON, BASIL, TABASCO AIOLI GF +\$8

CRISPY CAULIFLOWER GNOCCHI LEEKS, COGNAC CREAM, TARRAGON OIL V GF +\$10

CHARCUTERIE CURATED MEAT & CHEESE, CROSTINI, ACCOMPANIMENTS +\$6

CRISPY BRUSSELS SPROUTS FISH SAUCE, PEPITAS V GF + \$5

CRUDITÉS RAW & ROASTED VEGETABLE, RANCH HUMMUS VEGAN GF + \$5

FUSSILI SHORT RIB, CARROT, BURGUNDY TRUFFLE, MOLITERNO TARTUFO + \$12

SHRIMP SAFFRON SHERRY CREAM, SHISHITO GF + \$12

SHORT RIB GREMOLATA + \$15

RAVIOLI CORN VELOUTE, CHARRED CORN, LUMP CRAB, CHERRY TOMATO, BLACK TRUFFLE, TARRAGON OIL + \$10

BURGER SLIDERS CHEDDAR, CARAMELIZED ONIONS, PICKLES, ICEBERG LETTUCE, HOUSE SAUCE, SESAME BUN + \$10

POMME FRITES KETCHUP GF + \$10

GRAZING BOARD \$380