

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
CUCUMBER CRUNCH, EDAMAME, CELERY, PERUVIAN PEARL PEPPERS, FRISEE, ARUGULA VEGAN GF +5 (SEASONAL)

MAIN

CHOICE OF TWO:

CAVATELLI PESTO, ROASTED TOMATO, CASHEW CREME, CANDIED LEMON VEGAN
SALMON MISO MAPLE, WILD MUSHROOM GF
FRENCHED CHICKEN BREAST ARTICHOKE, WHITE WINE, CREME FRAICHE GF
JUMBO SHRIMP SAFFRON CREAM, SHISHITO +12
SLICED FILET MIGNON AU POIVRE, HARICOT VERT, SMASHED FINGERLING POTATO GF +15
GRILLED BRANZINO GREEN OLIVE, LEMON EVOO +8
HALIBUT ALMOND CRUSTED, MOSAIC HERB CREAM, TARRAGON OIL GF +12
FUSSILI SHORT RIB, CARROT, BURGUNDY, TRUFFLE OIL, MOLITERNO TARTUFO GF +10

SMASHED FINGERLING POTATO VEGAN GF AND HERICOT VERT 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
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

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
CUCUMBER CRUNCH, EDAMAME, CELERY, PERUVIAN PEARL PEPPERS, FRISEE, ARUGULA VEGAN 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, POMMES FRITES
CAVATELLI PESTO, CASHEW CREME, ROASTED TOMATO, LEMON ZEST VEGAN
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
FILET MIGNON AU POIVRE, HARICOTS VERTS, SMASHED FINGERLING POTATO GF +15
GRILLED BRANZINO GREEN OLIVE, LEMON EVOO, HARICOTS VERTS, SMASHED FINGERLING POTATO +8
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

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
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