

# BORO

IN-HOUSE EVENT PACKAGE

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

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## BRUNCH INDIVIDUALLY PLATED MENU

### SALAD AND SMALL PLATES

CHOICE OF TWO:

- ROMAINE GRUYÈRE, CROUTON, HOUSEMADE CAESAR
- ICEBERG BACON, AVOCADO, ROASTED TOMATO, PICKLED ONION, TRUFFLE BLEU CHEESE GF
- LITTLE GEM EDAMAME, FETA, CELERY, PROSECCO VINAIGRETTE V GF
- AVOCADO TOAST ROASTED TOMATO, FETA, PICKLED ONION, EDAMAME, AGRODOLCE V
- PARFAIT COCONUT YOGURT, JAM, RASPBERRY, GRANOLA VEGAN GF
- POACHED SALMON TOAST HORSERADISH CREMA, PICKLED ONION, FRIED CAPER BERRY +5

### MAIN

CHOICE OF FOUR:

- TRUFFLE FRITTATA MOLITERNO TARTUFO, WILD MUSHROOM, SMASHED FINGERLING POTATO V GF
- SHRIMP AND GRITS CALABRIAN CHILI, COCONUT GRITS, VERMOUTH BUTTER, CHARRED LEMON GF +8
- BRISKET BURGER FRIED JIDORI EGG, LOCAL CHEDDAR, CARAMELIZED ONION, HOUSE SAUCE, SESAME BUN
- CHICKEN AND LIEGE WAFFLE CHILI CRUNCH CHICKEN, MAPLE SYRUP +8
- TROFIE PESTO, ROASTED TOMATO, CASHEW CREME, LEMON ZEST VEGAN
- CAULIFLOWER GNOCCHI CRISPY LEEKS, COGNAC CREAM, TARRAGON OIL V GF +8
- POACHED SALMON NICOISE HERICOT VERT, POTATO, JIDORI EGG, PICKLED ONION, DIJON VINAIGRETTE GF +8
- SHORT RIB BENEDICT PANEL TOAST, POACHED JIFORI EGG, HOLLANDAISE, CRISPY LEEKS +10
- LIEGE WAFFLE DULCE DE LECHE, RASPBERRY, VANILLA MASCARPONE CREAM V

### 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 - 10:00AM START TIME 2.5 HOURS \$800
- (10-48 GUESTS) BAR ROOM PRIVATE EVENT - CHOICE OF START TIME 3 HOURS \$2,000
- (20-48 GUESTS) BAR ROOM AND SIDE ROOM PRIVATE EVENT - CHOICE OF START TIME 3 HOURS \$3,000

\* 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

BRUNCH FAMILY STYLE \$35 PER PERSON + TAX AND GRATUITY

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## BRUNCH FAMILY STYLE MENU

### SALAD AND SMALL PLATES

CHOICE OF ONE:

ROMAINE GRUYÈRE, CROUTON, HOUSEMADE CAESAR  
LITTLE GEM EDAMAME, FETA, CELERY, PROSECCO VINAIGRETTE V GF  
FRUIT PLATE MELON, GRAPES, RASPBERRY, PINEAPPLE, MARCONA ALMOND VEGAN GF  
AVOCADO PANEL TOAST FETA, PICKLED ONION, EDAMAME, AGRODOLCE V  
POACHED SALMON TOAST HORSERADISH CREMA, PICKLED ONION, FRIED CAPER BERRY +5  
CHARCUTERIE +5

### MAIN

CHOICE OF THREE:

TRUFFLE FRITTATA MOLITERNO TARTUFO, WILD MUSHROOM GF +5  
TROFIE PESTO, ROASTED TOMATO, CASHEW CREME, LEMON ZEST VEGAN  
CAULIFLOWER GNOCCHI CRISPY LEEKS, COGNAC CREAM, TARRAGON OIL GF +8  
LIEGE WAFFLE DULCE DE LECHE, RASPBERRY, VANILLA MASCARPONE CREAM V  
SCRAMBLED EGGS LOCAL CHEDDAR GF  
CHERRYWOOD SMOKED BACON OR CHICKEN SAUSAGE GF  
SMASHED FINGERLING POTATO VEGAN 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 \$1,000

(10-18 GUESTS) SIDE ROOM PRIVATE EVENT - 10:00AM START TIME 2.5 HOURS \$800

(10-48 GUESTS) BAR ROOM PRIVATE EVENT - CHOICE OF START TIME 3 HOURS \$2,000

(10-48 GUESTS) BAR ROOM PRIVATE EVENT - 10:00AM 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 - 10:00AM START TIME 2.5 HOURS \$2,000

\* 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

BRUNCH BUFFET \$35 PER PERSON + TAX AND GRATUITY

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## BRUNCH BUFFET MENU

### SALAD AND SMALL PLATES

CHOICE OF TWO:

ROMAINE GRUYÈRE, CROUTON, HOUSEMADE CAESAR

LITTLE GEM EDAMAME, FETA, CELERY, PROSECCO VINAIGRETTE v GF

FRUIT PLATE MELON, GRAPES, RASPBERRY, PINEAPPLE, MARCONA ALMOND v GF

AVOCADO TOAST FETA, PICKLED ONION, EDAMAME, AGRODOLCE v

POACHED SALMON TOAST HORSERADISH CREMA, PICKLED ONION, FRIED CAPER BERRY +5

CHARCUTERIE +5

### MAIN

CHOICE OF THREE:

TRUFFLE FRITTATA MOLITERNO TARTUFO, CACIO E PEPE, TRUMPET MUSHROOM GF +5

TROFIE PESTO, ROASTED TOMATO, CASHEW CREME, LEMON ZEST VEGAN

CAULIFLOWER GNOCCHI CRISPY LEEKS, COGNAC CREAM, TARRAGON OIL GF +8

LIEGE WAFFLE DULCE DE LECHE, RASPBERRY

SCRAMBLED EGGS LOACAL CHEDDAR GF

CHERRYWOOD SMOKED BACON OR CHICKEN SAUSAGE GF

SMASHED FINGERLING POTATO VEGAN 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 - 10:00AM START TIME 2.5 HOURS \$1,200

(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 - 10:00AM START TIME 2.5 HOURS \$2,000

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