

BORO

IN-HOUSE EVENT PACKAGE
LUNCH BUFFET + FAMILY STYLE \$40 PER PERSON + TAX AND GRATUITY

LUNCH BUFFET + 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 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, 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 AU POIVRE 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

LUNCH 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 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
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 AU POIVRE, 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, POMMES FRITES +6
TURKEY RACHEL SLAW, GRUYÈRE, HOUSE SAUCE, TOASTED PANEL, PICKLES, POMMES FRITES

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
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