

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}
FRISEE SALAD, GOLDEN BEET, STRACIATELLA, MARCONA ALMOND, PEPPERONCINI, BEET JUS VINAIGRETTE ^{GF}

MAIN

CHOICE OF TWO:

CARROT RISOTTO CARROT PURÉE, ALEPPO PEPPER, VEGAN RICOTTA, DILL, TARRAGON OIL ^{VEGAN}
CAULIFLOWER GNOCCHI CRISPY LEEKS, COGNAC CREAM, TARRAGON OIL ^{GF +8}
SALMON CEDAR SMOKE, ENGLISH PEAS, MINT, PICKLED STRAWBERRY, BEET BEURRE BLANC, SMASHED FINGERLING POTATO ^{GF}
FRENCHED CHICKEN BREAST POMMES PURÉE, BROCCOLINI, AGRODULCE, SMASHED FINGERLING POTATO ^{GF}
JUMBO SHRIMP SAFFRON CREAM, SHISHITO +12
SHORT RIB GREMOLATA ^{GF +12}
GRILLED BRANZINO GREEN OLIVE, LEMON EVOO +8
BURGER SLIDERS CHEDDAR, CARMELIZED ONIONS, PICKLES, ICEBERG LETTUCE, HOUSE SAUCE, SESAME BUN +8

SIDES:

SMASHED FINGERLING POTATO ^{VEGAN GF} AND BROCCOLINI ^{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
SALMON TATAKI WONTON TACO, PONZU, SALMON CHICARRON, YUM YUM SAUCE +\$6
SHRIMP TOAST GINGER, SCALLION, SOY, SESAME, CANDIED LEMON, CRISPY BASIL +\$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 \$45 PER PERSON + TAX AND GRATUITY

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}
FRISEE SALAD, GOLDEN BEET, STRACIATELLA, MARCONA ALMOND, PEPPERONCINI, BEET JUS VINAIGRETTE ^{GF}

MAIN

CHOICE OF FOUR:

SALMON CEDAR SMOKE, ENGLISH PEAS, MINT, PICKLED STRAWBERRY, BEET BEURRE BLANC, SMASHED FINGERLING POTATO ^{GF}
FRENCHED CHICKEN BREAST POMMES PURÉE, BROCCOLINI, AGRODULCE, SMASHED FINGERLING POTATO ^{GF}
BRISKET BURGER LOCAL CHEDDAR, CARAMELIZED ONION, PICKLES, ICEBERG, HOUSE SAUCE, SESAME BUN
CARROT RISOTTO CARROT PURÉE, ALEPPO PEPPER, VEGAN RICOTTA, DILL, TARRAGON OIL ^{VEGAN GF}
CAULIFLOWER GNOCCHI LEEKS, COGNAC CREAM, TARRAGON OIL ^{GF +8}
LINGUINI CHILI CRUNCH SHRIMP, SAFFRON CREAM, SHISHITO +10
SHORT RIB GREMOLATA, HARICOTS VERTS, SMASHED FINGERLING POTATO ^{GF +12}
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
PROSCIUTTO PANINI ARUGULA, STRACIATELLA, TOMATO, PESTO

DESSERT

CHOICE OF TWO:

MINI CANNOLI ^V & FUDGE BROWNIE ^V - CREME BRÛLÉE ^V +5 - SEASONAL POACHED FRUIT ^{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
SALMON TATAKI WONTON TACO, PONZU, SALMON CHICARRON, YUM YUM SAUCE +\$6
SHRIMP TOAST GINGER, SCALLION, SOY, SESAME, CANDIED LEMON, CRISPY BASIL +\$6

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