

BORO

IN-HOUSE EVENT PACKAGE

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

BRUNCH INDIVIDUALLY PLATED MENU

SALAD AND SMALL PLATES

CHOICE OF TWO:

ROMAINE MANCHEGO, 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
FRUIT TOAST MARSCAPONE CREAM, BANANA, BLUEBERRY RASPBERRY, HONEY, MALDON SALT V
POACHED SALMON TOAST HORSERADISH CREMA, PICKLED ONION, FRIED CAPER BERRY +5
FRISÉE SALAD, GOLDEN BEET, STRACIATELLA, MARCONA ALMOND, PEPPERONCINI, BEET JUS VINAIGRETTE GF

MAIN

CHOICE OF FOUR:

TRUFFLE FRITTATA MOLITERNO TARTUFO, WILD MUSHROOM, SMASHED FINGERLING POTATO V GF
SHRIMP AND GRITS CALABRIAN CHILI, CHEESE GRITS, HERB BUTTER, CHARRED LEMON GF +8
BRISKET BURGER FRIED JIDORI EGG, LOCAL CHEDDAR, CARAMELIZED ONION, HOUSE SAUCE, SESAME BUN
CHICKEN AND FRENCH TOAST CHILI CRUNCH CHICKEN, MAPLE SYRUP, HONEY BUTTER +8
CARROT RISOTTO CARROT PUREE, ALEPPO PEPPER, VEGAN RICOTTA, DILL, TARRAGON OIL VEGAN GF
CAULIFLOWER GNOCCHI CRISPY LEEKS, COGNAC CREAM, TARRAGON OIL V GF +8
SHORT RIB BENEDICT PANEL TOAST, POACHED JIDORI EGG, HOLLANDAISE, CRISPY LEEKS +10
FRENCH TOAST MASCARPONE CREAM, STRAWBERRY, BLUEBERRY, POWDERED SUGAR V

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

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

*PACKAGE MENU INCLUDES SOFT BEVERAGES, COFFEE, HOUSE FLORALS AND CANDLES
*CAKE CUTTING FEE +\$3 OR SUBSTITUTE FOR DESSERT COURSE

BORO

IN-HOUSE EVENT PACKAGE

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

BRUNCH BUFFET + FAMILY STYLE MENU

SALAD AND SMALL PLATES

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

FRISÉE SALAD, GOLDEN BEET, STRACIATELLA, MARCONA ALMOND, PEPPERONCINI, BEET JUS VINAIGRETTE GF

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

AVOCADO TOAST FETA, ROASTED TOMATO, PICKLED ONION, EDAMAME, AGRODOLCE v

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

FRUIT TOAST MARSCAPONE CREAM, BANANA, BLUEBERRY RASPBERRY, HONEY, MALDON SALT v

MAIN

CHOICE OF THREE:

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

CARROT RISOTTO CARROT PURÉE, ALEPPO PEPPER, VEGAN RICOTTA, DILL, TARRAGON OIL VEGAN GF

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

FRENCH TOAST MASCARPONE CREAM, STRAWBERRY, BLUEBERRY, POWDERED SUGAR v

SCRAMBLED EGGS LOCAL 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

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

*PACKAGE MENU INCLUDES SOFT BEVERAGES, COFFEE, HOUSE FLORALS AND CANDLES

*CAKE CUTTING FEE +\$3 OR SUBSTITUTE FOR DESSERT COURSE