

# BORO

IN-HOUSE EVENT PACKAGE

DINNER FAMILY STYLE \$40 PER PERSON + TAX AND GRATUITY

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## DINNER FAMILY STYLE MENU

### SALAD

CHOICE OF TWO:

ROMAINE GRUYÈRE, CROUTON, HOUSEMADE CAESAR  
LITTLE GEM EDAMAME, FETA, CELERY, PROSECCO VINAIGRETTE V GF  
ICEBERG BACON, AVOCADO, ROASTED HEIRLOOM TOMATO, PICKLED ONION, TRUFFLE BLEU CHEESE GF  
BUTTERNUT SQUASH TEMPURA SHISHITO, PEPITAS, MAPLE VINAIGRETTE V 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 HERB BUTTER, HARICOT VERT, SMASHED FINGERLING POTATO GF +15  
GRILLED BRANZINO GREEN OLIVE, LEMON EVOO +8  
HALIBUT ALMOND CRUSTED, MOSAIC HERB CREAM, TARRAGON OIL GF +10  
FUSSILI SHORT RIB, CARROT, BURGUNDY, TRUFFLE OIL 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 \$50 PER PERSON + TAX AND GRATUITY

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## DINNER INDIVIDUALLY PLATED MENU

### SALAD

CHOICE OF TWO:

ROMAINE GRUYÈRE, CROUTON, HOUSEMADE CAESAR  
LITTLE GEM EDAMAME, FETA, CELERY, PROSECCO VINAIGRETTE <sup>v GF</sup>  
ICEBERG BACON, AVOCADO, ROASTED HEIRLOOM TOMATO, PICKLED ONION, TRUFFLE BLEU CHEESE <sup>GF</sup>  
BUTTERNUT SQUASH TEMPURA SHISHITO, PEPITAS, MAPLE VINAIGRETTE <sup>v GF</sup> +5 (SEASONAL)

### MAIN

CHOICE OF FOUR:

SALMON MISO MAPLE, WILD MUSHROOM, HARICOTS VERTS, SMASHED FINGERLING POTATO <sup>GF</sup>  
FRENCHED CHICKEN BREAST ARTICHOKE CREME FRAICHE, HARICOTS VERTS, SMASHED FINGERLING POTATO <sup>GF</sup>  
BRISKET BURGER LOCAL CHEDDAR, CARAMELIZED ONION, PICKLES, ICEBERG, HOUSE SAUCE, SESAME BUN  
CAVATELLI PESTO, CASHEW CREME, ROASTED TOMATO, LEMON ZEST <sup>VEGAN</sup>  
CAULIFLOWER GNOCCHI LEEKS, COGNAC CREAM, TARRAGON OIL <sup>GF</sup> +8  
PAPPARDELLE SHORT RIB, CARROT, BURGUNDY, TRUFFLE OIL, MOLITERNO TARTUFO +10  
LINGUINI CHILLI CRUNCH SHRIMP, SAFFRON CREAM, SHISHITO +10  
FILET MIGNON HERB BUTTER, HARICOTS VERTS, SMASHED FINGERLING POTATO <sup>GF</sup> +15  
GRILLED BRANZINO GREEN OLIVE, LEMON EVOO, HARICOTS VERTS, SMASHED FINGERLING POTATO +8  
SCALLOP YUZU BUERRE BLANC, HARICOTS VERTS, SMASHED FINGERLING POTATO <sup>GF</sup> +15  
HALIBUT ALMOND CRUSTED, MOSAIC HERB CREAM, HARICOT VERTS, SMASHED FINGERLING POTATO <sup>GF</sup> +12

### DESSERT

CHOICE OF TWO:

MINI CANNOLI <sup>v</sup> - FUDGE BROWNIE <sup>v</sup> - CREME BRÛLÉE <sup>v</sup> +5 - POACHED PEAR <sup>VEGAN GF</sup> +5

-OR- FAMILY STYLE:

CELEBRATION PLATE, FLOWERS & SPARKLERS, ZEPPOLE, FUDGE BROWNIE, MINI CANNOLI, BISCOFF COOKIES, FRESH BERRIES <sup>v</sup> +5

### SMALL PLATES

ARANCINI TRUFFLE TRUFFLE MUSHROOM, CACIO E PEPE <sup>v GF</sup> +\$5  
ARANCINI THREE CHEESE, ROSÉ SAUCE <sup>v GF</sup> + \$5  
CRISPY CHICKEN CHILI CRUNCH, SESAME, SCALLION <sup>GF</sup> +\$6  
SCALLOP CASINO TABASCO BUTTER, ONION, PEPPER, BACON, BREADCRUMB +\$8  
WHIPPED RICOTTA TOAST MALDON SALT, CANDIED LEMON, CRISPY BASIL <sup>v</sup> +\$4  
TRUFFLE EDAMAME TOAST WHIPPED RICOTTA, TRUFFLE OIL, PEPITAS, PEA TENDRIL + \$5  
SHRIMP COCKTAIL REMOULADE, COCKTAIL SAUCE, CANDIED LEMON <sup>GF</sup> +\$10  
CALAMARI PEPPERONCINI, BACON, BASIL, TABASCO AIOLI <sup>GF</sup> +\$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