

PACKAGE LUNCH MENU 45.00 PER PERSON | INDIVIDUALLY PLATED

SALADS CHOICE OF TWO

ROMAINE, MANCHEGO, TOASTED BREADCRUMB, AVOCADO, HOUSEMADE CAESAR

ICEBERG, BACON, AVOCADO, ROASTED HEIRLOOM TOMATO, PICKLED ONION, TRUFFLE BLEU CHEESE GF

LITTLE GEM, FAVA BEAN, FETA, CELERY, PROSECCO VINAIGRETTE V GF

BEET CARPACCIO, RED & GOLDEN BEETS, RADICCHIO SALAD, WHITE BALSAMIC, SPICED CASHEW VEGAN GF +5

MAINS CHOICE OF FOUR

RISOTTO, POACHED LOBSTER, SAFFRON CREAM, SHERRY, CHERVIL GF +15

PORK OSSO BUCCO, BRAISED LEEKS, APRICOT GASTRIQUE GF +9

BRISKET BURGER, LOCAL CHEDDAR, CARAMELIZED ONION, PICKLES, ICEBERG, HOUSE SAUCE, SESAME BUN

FRENCHED CHICKEN BREAST, CHILI RUB, PEPPADEW, VINEGAR JUS GF

HALIBUT, KABOCHA SQUASH, JUNIPER BERRY, BLACK GARLIC PURÉE GF +15

SALMON, CIPOLLINI ONION, BEURRE ROUGE GF

FILET MIGNON, SILVER FERN FARMS, HORSERADISH CRÈME FRAÎCHE GF +18

SPAGHETTI, SPINACH PESTO, WALNUT CRUMBLE, CASHEW CREME VEGAN

PAPPARDELLE, SHRIMP, TOMATO, CALABRIAN CHILI, CRUSHED OLIVE, SPICED MOLLIKA

DESSERTS

FUDGE BROWNIE, CHAI WALNUT BRITTLE, MASCARPONE CREAM V

MINI CANNOLI, RICOTTA CREAM, CHOCOLATE CHIPS V

POACHED PEAR, CARDAMOM, VANILLA BEAN, PORT GLAZE VEGAN GF

CELEBRATION PLATE, CRÈME BRÛLÉE, BISCOFF COOKIE, MINI CANNOLI, FUDGE BROWNIE, ZEPPOLE, DULCE DE LECHE, MASCARPONE CREAM, SEASONAL FRUIT V +5 SHARING STYLE

ADDITIONS

CHARCUTERIE, FINOCHIETTA, CACCIATORINI, ROSETTE DE LYON, MOILITERNO TARTUFO, BRIE, GORGONZOLA, MARCONA ALMOND, FIG JAM, GRAIN MUSTARD, FRIED CAPER BERRY GF +5

CALAMARI, PEPPERONCINI, BACON, BASIL, TABASCO AIOLI GF +5

CRISPY CHICKEN, SWEET & SPICY, KIMCHI, CUCUMBER,SCALLION GF +6

GOAT CHEESE CROQUETTE, ROMESCO, PICKLED FENNEL V GF +4

SHRIMP COCKTAIL, REMOULADE, COCKTAIL SAUCE, LEMON GF +8

MUSSELS & CLAMS, COCONUT SAFFRON BRODO, GARLIC GREMOLATA GF +6

PANEL TOAST, WHIPPED RICOTTA, MALDON SALT, CANDIED LEMON, CRISPY BASIL V +3

YELLOWFIN TUNA, GREEN CURRY, GINGER PUREE, CARROT SALAD, PISTACHIO GF +6

CRISPY CAULIFLOWER GNOCCHI, LEEKS, COGNAC CREAM, TARRAGON OIL V GF +9

CAVATELLI, SHORT RIB, CARROT, BURGUNDY, TRUFFLE, MOLITERNO TARTUFO +15

SACCHETTI, DUCK CONFIT, DRY FIGS, CIDER JUS, TOASTED ALMOND, SAGE +12

ALCOHOL ADDITIONS

OPEN BAR, CHARGED PER COCKTAIL, ADDED TO FINAL BILL

CASH BAR, EACH GUEST IS RESPONSIBLE FOR INDIVIDUAL COCKTAIL PURCHASE

HOUSE WINE & PROSECCO, RED, WHITE, ROSÉ & PROSECCO +35 PER BOTTLE

ALA CARTE MENU IS AVAILABLE FOR PARTIES OF 15-22

PARTIES OF 15-22 GUESTS 2.5HRS | 22-45 GUESTS 3HRS (PARTY TIME MUST NOT GO OVER ALLOCATED TIME SLOT. SUBJECT TO OVERTIME CHARGE)

PACKAGE MENU INCLUDES SOFT BEVERAGES, COFFEE & TEA

22% GRATUITY & STATE TAX WILL BE ADDED TO FINAL BILL

MINIMUM PER PERSON MUST BE MET ON FINAL BILL (IF NOT MET, PRICE WILL BE AUTOMATICALLY ADJUSTED)

FALL WINTER 2022 | 609.730.4100 | BORO EATERY BAR.COM

BORO
RESTAURANT | BAR