

Menu

SALAD

CHOICE OF TWO:

ROMAINE, MANCHEGO, AVOCADO, BREADCRUMB, HOUSE MADE CAESAR
ICEBERG, ROASTED TOMATO, PICKLED ONION, BACON, TRUFFLE BLEU CHEESE GF
LITTLE GEM, FAVA BEAN, CELERY, FETA, PROSECCO VINAIGRETTE
SEASONAL SALAD VEGAN + \$4

MAIN

CHOICE OF FOUR:

BRISKET BURGER - SALMON GF - SHRIMP PAPARDELLE - SPAGHETTI VEGAN
FRECHED CHICKEN BREAST GF - LOBSTER RISOTTO V GF +\$15
PORK OSSO BUCCO GF +\$9 - FILET MIGNON GF +\$18 - HALIBUT GF +\$15

DESSERT

CHOICE OF:

MINI CANNOLI V - FUDGE BROWNIE V - POACHED PEAR VEGAN GF
-OR-
CELEBRATION PLATE [ASSORTED DESSERT & SPARKLER] V +\$4

*PACKAGE MENU INCLUDES SOFT BEVERAGES, COFFEE/TEA, HOUSE FLORALS & TEA LIGHTING

*ALA CARTE MENU IS AVAILABLE IN ADDITION TO THE PACKAGE MENU FOR PARTIES OF 10-22 - \$40.00 PER PERSON MINIMUM

Small Plates

OPTIONAL

CHOICE OF:

GOAT CHEESE CROQUETTE, ROMESCO, PICKLED FENNEL V GF +\$4
CALAMARI, PEPPERONCINI, BACON, BASIL, TABASCO AIOLI GF +\$5
SHRIMP COCKTAIL, REMOULADE, COCKTAIL SAUCE, CANDIED LEMON GF +\$8
WHIPPED RICOTTA TOAST, MALDON SALT, CANDIED LEMON, CRISPY BASIL V +\$3
AVOCADO TOAST, FAVA BEAN, ROASTED TOMATO, PICKLED ONION, AGRODOLCE V +\$4
SMOKED SALMON TOAST, HORSERADISH CREME FRAICHE, PICKLED ONION, FRIED CAPER +\$6
MUSSELS & CLAMS, COCONUT SAFFRON BRODO, GARLIC GREMOLATA GF +\$6
CRISPY CAULIFLOWER GNOCCHI, LEEKS, COGNAC CREAM, TARRAGON OIL V GF +\$9
CHARCUTERIE, CURATED MEAT & CHEESE MARCONA ALMOND, FIG JAM, MUSTARD GF +\$5
YELLOWFIN TUNA, GREEN CURRY, GINGER PUREE, CAROT SALAD, PISTACHIO GF +\$8
CRISPY CHICKEN, SWEET & SPICY, KIMCHI, CUCUMBER, SCALLION GF +\$6

*SMALL PLATES CAN BE SERVED STATIONIONARY/PASSED UPON GUEST ARRIVAL OR COURSED WITH MENU SELECTIONS

Bar & Beverages

OPEN BAR

OPEN TAB FOR GUESTS CHOICE OF BEVERAGE - FINAL BAR BILL TBD

CASH BAR

GUESTS ARE RESPONSIBLE FOR INDIVIDUAL BAR TABS - NO CHARGE FOR HOST

BEVERAGE PACKAGE

SELECT FROM OUR CRAFT COCKTAILS, HOUSE WINE BOTTLES, PITCHERS OR CUSTOMIZE

BORO LUNCH

IN-HOUSE EVENT PACKAGE

Sit Down – Individually Plated \$45 Per Person

15-22 GUESTS | 2.5 HOURS

SIDE ROOM PRIVATE EVENT

TUESDAY-FRIDAY - EVENT START TIME BETWEEN 12:00PM-2:00PM / \$1,500 MINIMUM
SATURDAY - EVENT START TIME BETWEEN 12:00PM-2:00PM / \$1,500 MINIMUM
SUNDAY - EVENT START TIME BETWEEN 11:00AM-2:00PM / \$1,200 MINIMUM

23-45 GUESTS | 3 HOURS

BAR ROOM PRIVATE EVENT

TUESDAY-FRIDAY - EVENT START TIME BETWEEN 12:00PM-2:00PM / \$2,000 MINIMUM
SATURDAY - EVENT START TIME BETWEEN 12:00PM-2:00PM / \$2,000 MINIMUM
SUNDAY - EVENT START TIME BETWEEN 12:00PM-2:00PM / \$3,000 MINIMUM

Free Flow - Buffet Style \$40.00 Per Person

20-35 GUESTS | 2.5 HOURS

BAR ROOM PRIVATE EVENT

TUESDAY-FRIDAY - EVENT START TIME BETWEEN 12:00PM-2:00PM / \$2,000 MINIMUM
SATURDAY - EVENT START TIME BETWEEN 12:00PM-2:00PM / \$1,800 MINIMUM
SUNDAY - EVENT START TIME BETWEEN 1:00PM-2:00PM / \$1,800 MINIMUM

35-60 GUESTS | 3 HOURS

BAR ROOM & SIDE ROOM PRIVATE EVENT

TUESDAY-FRIDAY - EVENT START TIME BETWEEN 12:00PM-1:00PM / \$2,000 MINIMUM
SATURDAY - EVENT START TIME BETWEEN 11:00AM-2:00PM / \$2,000 MINIMUM
SUNDAY - EVENT START TIME 1:00PM-2:00PM / \$2,400 MINIMUM

60-80 GUESTS | 3 HOURS

BAR ROOM & SIDE ROOM PRIVATE EVENT

TUESDAY-FRIDAY - EVENT START TIME BETWEEN 11:00AM-1:00PM / \$2,800 MINIMUM
SATURDAY - EVENT START TIME BETWEEN 11:00AM-2:00PM / \$3,000 MINIMUM
SUNDAY - EVENT START TIME 1:00PM-2:00PM / \$3,000 MINIMUM

*EVENT DECOR/FLORALS MUST BE PLANNED THROUGH BORO,
OR OTHERWISE APPROVED BY MANAGEMENT UPON BOOKING.

*22% GRATUITY + STATE TAX WILL BE APPLIED TO BILL -
ANY DEPOSIT(S) MADE WILL BE DEDUCTED FROM THE FINAL BILL.

*FINAL BILL WILL REFLECT THE FINAL HEADCOUNT GIVEN FOR EVENT DATE - IF GUEST
COUNT EXCEEDS ON DAY OF EVENT THE BILL WILL BE ADJUSTED TO MATCH.

*ADDITIONAL \$500 PER HOUR ROOM FEE APPLIED IF PARTY EXCEEDS EVENT TIME

*WE REQUIRE THE DEPOSIT UPON BOOKING TO RESERVE THE EVENT DATE. THE EVENT
DATE IS AVAILABLE FOR OTHERS TO BOOK UNTIL PLACING YOUR DEPOSIT.

*ANY PROPOSAL/MENU SENT IS NOT CONSIDERED A "BOOKED" EVENT
UNTIL THE FULL DEPOSIT PAYMENT IS MADE.