

# PACKAGE BRUNCH MENU 40.00 PER PERSON

## SALADS FAMILY STYLE | 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

TOMATO & PEACH, GOAT CHEESE, PEARL ONION, RADISH, AGRODOLCE V GF +3

## MAINS FAMILY STYLE

SEASONAL FRITATA V GF - SMASHED FINGERLING POTATO V GF - ORGANIC CHERRYWOOD SMOKED BACON GF

SHORT RIB +8 - HALIBUT +10 - SALMON +8

## DESSERTS FAMILY STYLE | CHOICE OF TWO

CHEESECAKE, DOLCE DE LECHE, SEASONAL FRUIT

CANNOLI, RICOTTA CREAM, CHOCOLATE CHIPS

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

## SMALL PLATES FAMILY STYLE | CHOICE OF TWO

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

CALAMARI, PEPPERONCINI, BACON, BASIL, TABASCO AIOLI GF +6

CRISPY CHICKEN, SWEET & SPICY, KIMCHI, CUCUMBER, SCALLION GF +5

CHARCUTERIE, CURATED MEAT & CHEESE, MARCONA ALMOND, FIG JAM, MUSTARD GF +8

MUSSELS & CLAMS, COCONUT SAFFRON BRODO, GARLIC GREMOLATA GF +7

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

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

## 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

SATURDAY & SUNDAY 10:00AM OR 2:00PM START TIME FOR PRIVATE EVENT

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)*

SPRING SUMMER 2022 | DINNER MENU | 609.730.4100 | BORO EATERY BAR.COM

**BORO**  
RESTAURANT | BAR