

# PACKAGE DINNER MENU 50.00 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 +12

**PORK OSSO BUCCO**, BRAISED LEEKS, APRICOT GASTRIQUE GF +5

**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 +12

**SALMON**, CIPOLLINI ONION, BEURRE ROUGE GF

**FILET MIGNON**, SILVER FERN FARMS, HORSERADISH CRÈME FRAÎCHE GF +15

**RIB EYE STEAK**, GRASS FED BLACK ANGUS, ROASTED CIPOLLINI GF +10

**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