

# PACKAGE BRUNCH MENU 35.00 PER PERSON SHARING STYLE | 40.00 PER PERSON BUFFET - AVAILABLE AS BUYOUT ONLY

## 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

**SEASONAL FRITATA** V GF - **SMASHED FINGERLING POTATO** V GF - **LEIGE WAFFLES** V GF

**SHORT RIB BENEDICT** +12 - **ORGANIC CHERRYWOOD SMOKED BACON** GF - OR - **CHICKEN SAUSAGE** GF

## DESSERT CHOICE OF TWO

**CANNOLI** V - **ZEPPLES** V GF - **POACHED PEAR** VEGAN GF - **CELEBRATION PLATE** V +5

## SMALL PLATES ADDITIONS

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

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

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

**CHARCUTERIE**, CURATED MEAT & CHEESE, MARCONA ALMOND, FIG JAM, MUSTARD GF +5

**AVOCADO PANEL TOAST**, FAVA BEAN, ROASTED HEIRLOOM TOMATO, PICKLED ONION, RADISH, AGRODOLCE V +4

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

**SMOKED SALMON PANEL TOAST**, HORSERADISH CREME FRAICHE, PICKLED ONION, FRIED CAPER +6

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

**YELLOWFIN TUNA**, GREEN CURRY, GINGER PUREE, CARROT SALAD, PISTACHIO 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

**COCKTAIL PITCHER**, ANY BRUNCH COCKTAIL +45 PER PITCHER

SATURDAY & SUNDAY 10:00AM OR 2:00PM START TIME FOR PRIVATE EVENT ROOM, OTHERWISE ROOM FEE APPLIED

15 GUESTS MINIMUM FOR SIDE ROOM & 40 GUESTS MINIMUM FOR BAR ROOM

PARTIES OF 15-22 GUESTS 2.5HRS | 22-50 GUESTS 3HRS (PARTY TIME MUST NOT GO OVER ALLOCATED TIME SLOT. SUBJECT TO OVERTIME CHARGE)

PACKAGE MENU INCLUDES SOFT BEVERAGES, FRESH ORANGE JUICE, COFFEE & TEA

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

ESTABLISHED PER PERSON MINIMUM 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