

PACKAGE LUNCH | DINNER MENU 50.00 PER PERSON

SALADS CHOICE OF

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 +5

MAINS CHOICE OF

FRENCHED CHICKEN BREAST - SALMON - BERKSHIRE PORK TENDERLOIN - SEASONAL RISOTTO VEGAN GF

SHORT RIB +10 - HALIBUT +12 - FILET MIGNON +15

DESSERTS CHOICE OF

CHEESECAKE, DOLCE DE LECHE, SEASONAL FRUIT

CANNOLI, RICOTTA CREAM, CHOCOLATE CHIPS

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

SMALL PLATES ADDITIONS

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

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