

# BORO

IN-HOUSE EVENT PACKAGE

LUNCH BUFFET \$40 PER PERSON + TAX AND GRATUITY

---

## LUNCH BUFFET MENU

### SALAD AND SMALL PLATES

CHOICE OF TWO:

ROMAINE GRUYÈRE, CROUTON, HOUSEMADE CAESAR  
LITTLE GEM EDAMAME, FETA, CELERY, PROSECCO VINAIGRETTE v GF  
ICEBERG BACON, AVOCADO, ROASTED TOMATO, PICKLED ONION, TRUFFLE BLEU CHEESE GF  
WHIPPED RICOTTA TOAST MALDON SALT, CANDIED LEMON, CRISPY BASIL v  
POACHED SALMON TOAST HORSERADISH, CREME FRAICHE, PICKLED ONION, FRIED CAPER BERRY +5  
BUTTERNUT SQUASH TEMPURA SHISHITO, PEPITAS, MAPLE VINAIGRETTE v GF +5  
CHARCUTERIE +5

### MAIN

CHOICE OF TWO:

TROFIE PESTO, ROASTED TOMATO, CASHEW CREME, LEMON ZEST VEGAN  
CAULIFLOWER GNOCCHI CRISPY LEEKS, COGNAC CREAM, TARRAGON OIL GF +8  
SALMON MISO MAPLE, WILD MUSHROOM GF  
FRENCHED CHICKEN BREAST ARTICHOKE, WHITE WINE, CREME FRAICHE GF  
JUMBO SHRIMP SAFFRON CREAM, SHISHITO +8  
SLICED FILET MIGNON HERB BUTTER, HARICOT VERT GF +15  
GRILLED BRANZINO GREEN OLIVE, LEMON EVOO +8  
HALIBUT ALMOND ENCRUSTED, MOSAIC HERB CREAM GF +10

SIDES:

SMASHED FINGERLING POTATO VEGAN GF AND HARICOTS VERTS GF

\*SALADS, SMALL PLATES AND MAIN SERVED & COURSED TOGETHER AT BUFFET

### DESSERT

CHOICE OF ONE:

MINI CANNOLI v & FUDGE BROWNIE v -OR- CELEBRATION PLATE, FLOWERS AND SPARKLERS, ZEPPOLE,  
FUDGE BROWNIE, MINI CANNOLI, BISCOFF COOKIES, FRESH BERRIES v +5

\*PACKAGE MENU INCLUDES SOFT BEVERAGES, COFFEE, HOUSE FLORALS AND CANDLES

\*CAKE CUTTING FEE +\$3 OR SUBSTITUTE FOR DESSERT COURSE

### EVENT TIMES AND ROOM MINIMUMS

(10-38 GUESTS) BAR ROOM PRIVATE EVENT - CHOICE OF START TIME 2.5 HOURS \$2,000

(10-38 GUESTS) BAR ROOM PRIVATE EVENT - 1:30PM START TIME 2.5 HOURS \$1,500

(38-48 GUESTS) BAR ROOM AND SIDE ROOM PRIVATE EVENT - CHOICE OF START TIME 3 HOURS \$3,000

(38-48 GUESTS) BAR ROOM AND SIDE ROOM PRIVATE EVENT - 1:30PM START TIME 2.5 HOURS \$2,400

\* ROOM MINIMUM IS MET BY FOOD AND BEVERAGE MENU SELECTIONS - IF NOT MET THEN A ROOM FEE IS APPLIED TO THE FINAL BILL

---

# BORO

IN-HOUSE EVENT PACKAGE

LUNCH FAMILY STYLE \$40 PER PERSON + TAX AND GRATUITY

---

## LUNCH FAMILY STYLE MENU

### SALAD AND SMALL PLATES

CHOICE OF TWO:

ROMAINE GRUYÈRE, CROUTON, HOUSEMADE CAESAR  
LITTLE GEM EDAMAME, FETA, CELERY, PROSECCO VINAIGRETTE <sup>v GF</sup>  
ICEBERG BACON, AVOCADO, ROASTED TOMATO, PICKLED ONION, TRUFFLE BLEU CHEESE <sup>GF</sup>  
WHIPPED RICOTTA TOAST MALDON SALT, CANDIED LEMON, CRISPY BASIL <sup>v</sup>  
POACHED SALMON TOAST HORSERADISH, CREME FRAICHE, PICKLED ONION, FRIED CAPER BERRY +5  
BUTTERNUT SQUASH TEMPURA SHISHITO, PEPITAS, MAPLE VINAIGRETTE <sup>v GF</sup> +5

### MAIN

CHOICE OF TWO:

TROFIE PESTO, ROASTED TOMATO, CASHEW CREME, LEMON ZEST <sup>VEGAN</sup>  
CAULIFLOWER GNOCCHI CRISPY LEEKS, COGNAC CREAM, TARRAGON OIL <sup>GF</sup> +8  
SALMON YUZU BEURRE BLANC <sup>GF</sup>  
FRENCHED CHICKEN BREAST ARTICHOKE, WHITE WINE, CREME FRAICHE <sup>GF</sup>  
JUMBO SHRIMP SAFFRON CREAM, SHISHITO +8  
SLICED FILET MIGNON HERB BUTTER, <sup>GF</sup> +15  
GRILLED BRANZINO GREEN OLIVE, LEMON EVOO +8  
HALIBUT ALMOND CRUSTED, MOSAIC HERB CREAM <sup>GF</sup> +12

SIDES:

SMASHED FINGERLING POTATO <sup>VEGAN GF</sup> AND HARICOTS VERTS <sup>GF</sup>

### DESSERT

CHOICE OF ONE:

MINI CANNOLI <sup>v</sup> & FUDGE BROWNIE <sup>v</sup> -OR- CELEBRATION PLATE, FLOWERS AND SPARKLERS, ZEPPOLE,  
FUDGE BROWNIE, MINI CANNOLI, BISCOFF COOKIES, FRESH BERRIES <sup>v</sup> +5

\*PACKAGE MENU INCLUDES SOFT BEVERAGES, COFFEE, HOUSE FLORALS AND CANDLES

\*CAKE CUTTING FEE +\$3 OR SUBSTITUTE FOR DESSERT COURSE

### EVENT TIMES AND ROOM MINIMUMS

(10-18 GUESTS) SIDE ROOM PRIVATE EVENT - CHOICE OF START TIME 2.5 HOURS	\$1,200
(10-18 GUESTS) SIDE ROOM PRIVATE EVENT - 1:30PM START TIME 2.5 HOURS	\$1,000
(10-48 GUESTS) BAR ROOM PRIVATE EVENT - CHOICE OF START TIME 3 HOURS	\$2,000
(10-48 GUESTS) BAR ROOM PRIVATE EVENT - 1:30PM START TIME 2.5 HOURS	\$1,500
(20-48 GUESTS) BAR ROOM AND SIDE ROOM PRIVATE EVENT - CHOICE OF START TIME 3 HOURS	\$3,000
(20-48 GUESTS) BAR ROOM AND SIDE ROOM PRIVATE EVENT - 1:30PM START TIME 2.5 HOURS	\$2,400

\* ROOM MINIMUM IS MET BY FOOD AND BEVERAGE MENU SELECTIONS - IF NOT MET THEN A ROOM FEE IS APPLIED TO THE FINAL BILL

---

# BORO

IN-HOUSE EVENT PACKAGE

LUNCH INDIVIDUALLY PLATED \$45 PER PERSON + TAX AND GRATUITY

---

## LUNCH INDIVIDUALLY PLATED MENU

### SALAD AND SMALL PLATES

CHOICE OF TWO:

ROMAINE GRUYÈRE, CROUTON, HOUSEMADE CAESAR  
LITTLE GEM EDAMAME, FETA, CELERY, PROSECCO VINAIGRETTE <sup>v</sup> <sup>GF</sup>  
ICEBERG BACON, AVOCADO, ROASTED TOMATO, PICKLED ONION, TRUFFLE BLEU CHEESE <sup>GF</sup>  
WHIPPED RICOTTA TOAST MALDON SALT, CANDIED LEMON, CRISPY BASIL <sup>v</sup>  
POACHED SALMON TOAST HORSERADISH, CREME FRAICHE, PICKLED ONION, FRIED CAPER BERRY +5  
BUTTERNUT SQUASH TEMPURA SHISHITO, FETA, PEPITAS, MAPLE VINAIGRETTE <sup>v</sup> <sup>GF</sup> +5  
CRAB BISQUE SHERRY CREAM, TARRAGON OIL <sup>GF</sup> +8

### MAIN

CHOICE OF FOUR:

SALMON MISO MAPLE, WILD MUSHROOM, HARICOTS VERTS, SMASHED FINGERLING POTATO <sup>GF</sup>  
FRENCHED CHICKEN BREAST ARTICHOKE, CREME FRAICHE, HARICOTS VERTS, SMASHED FINGERLING POTATO <sup>GF</sup>  
BRISKET BURGER LOCAL CHEDDAR, CARAMELIZED ONION, PICKLES, ICEBERG, HOUSE SAUCE, SESAME BUN  
TROFIE PESTO, CASHEW CREME, ROASTED TOATO, LEMON ZEST <sup>VEGAN</sup>  
CAULIFLOWER GNOCCHI LEEKS, COGNAC CREAM, TARRAGON OIL <sup>GF</sup> +8  
PAPPARDELLE SHORT RIB, CARROT, BURGUNDY, TRUFFLE OIL, MOLITERNO TARTUFO +10  
LINGUINI CHILI CRUNCH SHRIMP, SAFFRON CREAM, SHISHITO +10  
FILET MIGNON HERB BUTTER, HARICOTS VERTS, SMASHED FINGERLING POTATO <sup>GF</sup> +15  
GRILLED BRANZINO GREEN OLIVE, LEMON EVOO, HARICOTS VERTS, SMASHED FINGERLING POTATO +8  
SCALLOP YUZU BEURRE BLANC, HARICOTS VERTS, SMASHED FINGERLING POTATO <sup>GF</sup> +15  
HALIBUT ALMOND CRUSTED, MOSAIC HERB CREAM, HARICOT VERTS, SMASHED FINGERLING POTATO <sup>GF</sup> +12

### DESSERT

CHOICE OF TWO:

MINI CANNOLI <sup>v</sup> - FUDGE BROWNIE <sup>v</sup> - CREME BRÛLÉE <sup>v</sup> +5 - POACHED PEAR <sup>VEGAN</sup> <sup>GF</sup> +5  
-OR- FAMILY STYLE:  
CELEBRATION PLATE, FLOWERS & SPARKLERS, ZEPPOLE, FUDGE BROWNIE, MINI CANNOLI, BISCOFF COOKIES, FRESH BERRIES <sup>v</sup> +5

\*PACKAGE MENU INCLUDES SOFT BEVERAGES, COFFEE, HOUSE FLORALS AND CANDLES  
\*CAKE CUTTING FEE +\$3 OR SUBSTITUTE FOR DESSERT COURSE

### EVENT TIMES AND ROOM MINIMUMS

(10-18 GUESTS) SIDE ROOM PRIVATE EVENT - CHOICE OF START TIME 2.5 HOURS \$1,200  
(10-18 GUESTS) SIDE ROOM PRIVATE EVENT - 1:30PM START TIME 2.5 HOURS \$1,000  
(10-48 GUESTS) BAR ROOM PRIVATE EVENT - CHOICE OF START TIME 3 HOURS \$2,000  
(10-48 GUESTS) BAR ROOM PRIVATE EVENT - 1:30PM START TIME 2.5 HOURS \$1,500  
(20-48 GUESTS) BAR ROOM AND SIDE ROOM PRIVATE EVENT - CHOICE OF START TIME 3 HOURS \$3,000  
(20-48 GUESTS) BAR ROOM & AND SIDE ROOM PRIVATE EVENT - 1:30PM START TIME 2.5 HOURS \$2,400

\* ROOM MINIMUM IS MET BY FOOD AND BEVERAGE MENU SELECTIONS - IF NOT MET THEN A ROOM FEE IS APPLIED TO THE FINAL BILL