

BORO

IN-HOUSE EVENT PACKAGE

BRUNCH INDIVIDUALLY PLATED \$40 PER PERSON + TAX AND GRATUITY

BRUNCH INDIVIDUALLY PLATED MENU

SALAD AND SMALL PLATES

CHOICE OF TWO:

- ROMAINE GRUYÈRE, CROUTON, HOUSEMADE CAESAR
- ICEBERG BACON, AVOCADO, ROASTED TOMATO, PICKLED ONION, TRUFFLE BLEU CHEESE GF
- LITTLE GEM EDAMAME, FETA, CELERY, PROSECCO VINAIGRETTE V GF
- AVOCADO TOAST ROASTED TOMATO, FETA, PICKLED ONION, EDAMAME, AGRODOLCE V
- PARFAIT COCONUT YOGURT, JAM, RASPBERRY, GRANOLA VEGAN GF
- POACHED SALMON TOAST HORSERADISH CREMA, PICKLED ONION, FRIED CAPER BERRY +5

MAIN

CHOICE OF FOUR:

- TRUFFLE FRITTATA MOLITERNO TARTUFO, WILD MUSHROOM, SMASHED FINGERLING POTATO V GF
- SHRIMP AND GRITS CALABRIAN CHILI, COCONUT GRITS, VERMOUTH BUTTER, CHARRED LEMON GF +8
- BRISKET BURGER FRIED JIDORI EGG, LOCAL CHEDDAR, CARAMELIZED ONION, HOUSE SAUCE, SESAME BUN
- CHICKEN AND LIEGE WAFFLE CHILI CRUNCH CHICKEN, MAPLE SYRUP +8
- CAVATELLI PESTO, ROASTED TOMATO, CASHEW CREME, LEMON ZEST VEGAN
- CAULIFLOWER GNOCCHI CRISPY LEEKS, COGNAC CREAM, TARRAGON OIL V GF +8
- SHORT RIB BENEDICT PANEL TOAST, POACHED JIFORI EGG, HOLLANDAISE, CRISPY LEEKS +10
- LIEGE WAFFLE DULCE DE LECHE, RASPBERRY, VANILLA MASCARPONE CREAM V

DESSERT

CHOICE OF TWO:

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

SMALL PLATES

- ARANCINI TRUFFLE TRUFFLE MUSHROOM, CACAO E PEPE V GF +\$5
- ARANCINI THREE CHEESE ROSÉ SAUCE V GF + \$4
- CRISPY CHICKEN CHILI CRUNCH, SESAME, SCALLION GF +\$5
- SCALLOP CASINO TABASCO BUTTER, ONION, BACON, BREADCRUMB +\$6
- WHIPPED RICOTTA TOAST MALDON SALT, CANDIED LEMON, CRISPY BASIL V +\$3
- TRUFFLE EDAMAME TOAST WHIPPED RICOTTA, TRUFFLE OIL, PEPITAS, PEA TENDRIL + \$4
- SHRIMP COCKTAIL REMOULADE, COCKTAIL SAUCE, CANDIED LEMON GF +\$8
- CALAMARI PEPPERONCINI, BACON, BASIL, TABASCO AIOLI GF +\$8
- CHARCUTERIE CURATED MEAT AND CHEESE, CROSTINI, ACCOMPANIMENTS +\$6

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

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

BORO

IN-HOUSE EVENT PACKAGE

BRUNCH BUFFET + FAMILY STYLE \$35 PER PERSON + TAX AND GRATUITY

BRUNCH BUFFET + FAMILY STYLE MENU

SALAD AND SMALL PLATES

CHOICE OF TWO:

ROMAINE GRUYÈRE, CROUTON, HOUSEMADE CAESAR

LITTLE GEM EDAMAME, FETA, CELERY, PROSECCO VINAIGRETTE V GF

FRUIT PLATE MELON, GRAPES, RASPBERRY, PINEAPPLE, MARCONA ALMOND V GF

AVOCADO TOAST FETA, PICKLED ONION, EDAMAME, AGRODOLCE V

POACHED SALMON TOAST HORSERADISH CREMA, PICKLED ONION, FRIED CAPER BERRY +5

CHARCUTERIE +5

MAIN

CHOICE OF THREE:

TRUFFLE FRITTATA MOLITERNO TARTUFO, CACIO E PEPE, TRUMPET MUSHROOM GF +5

CAVATELLI PESTO, ROASTED TOMATO, CASHEW CREME, LEMON ZEST VEGAN

CAULIFLOWER GNOCCHI CRISPY LEEKS, COGNAC CREAM, TARRAGON OIL GF +8

LIEGE WAFFLE DULCE DE LECHE, RASPBERRY

SCRAMBLED EGGS LOCAL CHEDDAR GF

CHERRYWOOD SMOKED BACON OR CHICKEN SAUSAGE GF

SMASHED FINGERLING POTATO VEGAN 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

SMALL PLATES

ARANCINI TRUFFLE TRUFFLE MUSHROOM, CACAO E PEPE V GF +\$5

ARANCINI THREE CHEESE ROSÉ SAUCE V GF + \$4

CRISPY CHICKEN CHILI CRUNCH, SESAME, SCALLION GF +\$5

SCALLOP CASINO TABASCO BUTTER, ONION, BACON, BREADCRUMB +\$6

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

TRUFFLE EDAMAME TOAST WHIPPED RICOTTA, TRUFFLE OIL, PEPITAS, PEA TENDRIL + \$4

SHRIMP COCKTAIL REMOULADE, COCKTAIL SAUCE, CANDIED LEMON GF +\$8

CALAMARI PEPPERONCINI, BACON, BASIL, TABASCO AIOLI GF +\$8

CHARCUTERIE CURATED MEAT AND CHEESE, CROSTINI, ACCOMPANIMENTS +\$6

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

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

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