

PASTA

MEZZE RIGATONI | FUSILI | PENNE RIGATE
GLUTEN FREE + 10.00 | + 20.00

CARBONARA 45.00 | 85.00

ROSETTE DE LYON, PECORINO ROMANO, EGG, PINK PEPPERCORN CREAM

PUTTANESCA 65.00 | 120.00

SHRIMP, TOMATO, CALABRIAN CHILI, CRUSHED IMPORTED OLIVE, SPICED MOLLICA V

VODKA 40.00 | 80.00

PLUM TOMATO, PROSCIUTTO, CREAM, PECORINO ROMANO, BASIL

BOLOGNESE 40.00 | 75.00

BEEF, TOMATO, RED WINE, ONION, CELERY, CARROT, CREAM

CACIO E PEPE 40.00 | 80.00

BLACK PEPPER, PECORINO ROMANO, CREAM, ARUGULA V

SPINACH WALNUT PESTO 40.00 | 80.00

ROASTED TOMATO, SPICED CASHEW VEGAN

LOBSTER & SHRIMP SAUCE 90.00 | 180.00

SHRIMP, LOBSTER MEAT, SHERRY, SAFFRON CREAM, CHERVIL

LASAGNA

TRADITIONAL V 45.00 | BOLOGNESE 55.00 | TRUFFLE V 55.00

DESSERTS

CHEESECAKE WHOLE

TRADITIONAL 35.00 | BISCOFF 45.00 | ESPRESSO & CHOCOLATE CHIP 45.00

SFOGLIATELLE 20.00 | DOZEN

SHELL PASTRY, CITRUS RICOTTA FILLING

MINI CANNOLI

25 FOR 38.00 | 50 FOR 70.00 | 100 FOR 135.00

ASSORTED DESSERTS 12" 45.00 | 18" 85.00

MINI CANNOLI, SFOGLIATELLE, BISCOTTI, COOKIES

HALVED POACHED PEARS 50.00 | DOZEN

CARDAMOM, VANILLA BEAN, PORT GLAZE VEGAN GF

CELEBRATION 12" 55.00 | 18" 120.00

FUDGE BROWNIE, CHEESECAKE, BISCOFF COOKIES, MINI CANNOLIS,
DULCE DE LECHE, MASCARPONE CREAM, CHAI BRITTLE, FLOWERS, SPARKLER

SANDWICHES

TURKEY CLUB

BACON, AVOCADO, ROMAINE, PLUM TOMATO, GARLIC MAYO

COMBO

PROSCIUTTO, SALAMI, CAPICOLA, PEPPERONCINI, PROVOLONE,
TOMATO BRUSCHETTA, ARUGULA, PESTO

BRUSCHETTA GRILLED CHICKEN

TOMATO BRUSCHETTA, MOZZARELLA, PESTO

CHICKEN SALAD

AVOCADO, PICKLED ONION, MAYO, ARUGULA

PROSCIUTTO

MOZZARELLA, ARUGULA, ROASTED RED PEPPER, AGRODOLCE

BROCCOLI RABE

CHICKEN CUTLET, BROCCOLI RABE, PROVOLONE, ROASTED RED PEPPER,
GARLIC MAYO

CAPRESE

MOZZARELLA, ARUGULA, PLUM TOMATO, PESTO, AGRODOLCE V

E.L.T.

PAN FRIED EGGPLANT, ARUGULA, PLUM TOMATO, WALNUT PESTO VEGAN GF

CAESAR

GRILLED CHICKEN, ROMAINE, MANCHEGO, HOUSEMADE CAESAR

B.E.C.

BACON, JIDORI BAKED EGG, PROVOLONE

SHORT RIB

BRAISED SHORT RIB, PICKLED ONION, ARUGULA, HORSERADISH CREMA + 5.00

SHRIMP

GRILLED SHRIMP, TOMATO BRUSCHETTA, GEM LETTUCE, TABASCO AIOLI + 5.00

• 10 HALVED SANDWICHES | 100.00 TRAY •

SEMOLINA HERO | CIABATTA | WRAP VEGAN GF | CROISSANT

WHOLESOME

QUINOA 45.00 | SMALL BOWL

SUN DRIED FIG, PICKLED ONION, MARCONA ALMOND, FAVA BEAN,
CHARRED TOMATO YOGURT VEGAN GF

EGGPLANT PARMESAN 40.00 | HALF TRAY

EGGPLANT, MOZZARELLA, PECORINO ROMANO, TOMATO SAUCE, FRESH BASIL V

ROASTED BEETS 45.00 | SMALL BOWL

RED ONION, HEIRLOOM TOMATO, PISTACHIO, ARUGULA,
HOUSE VINAIGRETTE VEGAN GF

MENU

BORO | CATERING

T. 609.730.4100

147 WEST DELAWARE AVE.
PENNINGTON, NEW JERSEY
08534

BOROEATERYBAR.COM

APPETIZERS

RISOTTO BALLS 15.00 | DOZEN
TRUFFLE MUSHROOM V GF | THREE CHEESE V GF

GOAT CHEESE CROQUETTES 50.00 | 110.00
ROMESCO, PICKLED FENNEL V GF

CRISPY CHICKEN 65.00 | 130.00
SWEET & SPICY, KIMCHI, CUCUMBER, SCALLION GF

EGGPLANT ROLLATINI 45.00 | 100.00
WHIPPED RICOTTA, TOMATO SAUCE, BASIL V

SAUSAGE STUFFED MUSHROOMS 40.00 | 80.00
PECORINO ROMANO, MOZZARELLA, PEPPERS, ONION, BREADCRUMB GF

CALAMARI 80.00 | 170.00
PEPPERONCINI, BACON, BASIL, TABASCO AIOLI GF

EGGROLL 45.00 | DOZEN
SWEET SAUSAGE, BROCCOLI RABE, ROASTED RED PEPPER, MOZZARELLA

CAPRESE SKEWER 20.00 | DOZEN
HEIRLOOM TOMATO, BOCCONCINI, BASIL, PESTO V GF

GRILLED HERB SHRIMP 55.00 | DOZEN
ZUCCHINI, PEPPER, ONION

PLATTERS

ANTIPASTO 40.00 SERVES 6 | 75.00 SERVES 12 | 150.00 SERVES 25
SOPPRESSATA, PROSCIUTTO, ROASTED PEPPERS, IMPORTED OLIVES, MANCHEGO,
MOLITERNO TARTUFO, PROVOLONE, ARTICHOKE HEARTS, PEPPERONCINI

CHEESE 75.00 | 150.00
MANCHEGO, PIAVE, BRIE, NUTS, PEPPER SHOOTERS, HERB CROSTINI, CAPER BERRIES,
SUN DRIED FIG, CHERRY CHAI SPREAD V GF

COLOSSAL SHRIMP COCKTAIL 12" 80.00 | 18" 160.00
COCKTAIL SAUCE, REMOULADE, CANDIED LEMON GF

CAPRESE 50.00 | 100.00
TOMATO, MOZZARELLA, PESTO, FRESH BASIL, AGRODOLCE V GF

ROASTED VEGETABLE 50.00 | 100.00
ZUCCHINI, CARROT, PEPPER, CUCUMBER, OLIVE, HUMMUS, HERB CROSTINI VEGAN GF

MINI PANEL TOAST 40.00 | 90.00
WHIPPED RICOTTA, MALDON SALT, CANDIED LEMON, CRISPY BASIL V

YELLOWFIN TUNA 90.00 | 220.00
GREEN CURRY, GINGER PUREE, CARROT SALAD, PISTACHIO GF

SALADS

CAESAR 30.00 | 55.00 | 95.00
ROMAINE, MANCHEGO, BREADCRUMB, HOUSEMADE CAESAR V

MEDITERRANEAN 35.00 | 65.00 | 110.00
ROMAINE, ARTICHOKE, OLIVE, FETA, FAVA BEAN, PEPPERONCINI, PICKLED ONION,
HONEY BALSAMIC V GF

GARDEN 30.00 | 55.00 | 95.00
ROMAINE, CUCUMBER, RED ONION, SHAVED CARROT, HEIRLOOM TOMATO,
HOUSE VINAIGRETTE VEGAN GF

POTATO 35.00 | 65.00 | 110.00
FINGERLING POTATO, MAYONAISE, VINEGAR, PICKLED ONION V GF

PASTA 35.00 | 65.00 | 110.00
FUSILI, ARUGULA, ROASTED HEIRLOOM TOMATO, ZUCCHINI, OLIVE, BOCCONCINI,
HOUSE VINAIGRETTE V

PANEL TOAST

12" TRAY 8 PIECES | 18" TRAY 20 PIECES

SMASHED AVOCADO 24.00 | 60.00
FETA, PICKLED ONION, FAVA BEANS, PEPITAS, AGRODOLCE V

WHIPPED RICOTTA 20.00 | 50.00
MALDON SALT, CANDIED LEMON, CRISPY BASIL V

BRUSSELS SPROUT 24.00 | 60.00
WHIPPED RICOTTA, CARAMELIZED ONION, LOCAL HONEY V

SMOKED SALMON 40.00 | 100.00
SMOKED SALMON, HORSERADISH CREME FRAICHE, PICKLED ONION, FRIED CAPER

SIDES

SMASHED FINGERLING POTATO 45.00 | 85.00
HERBS, SEA SALT VEGAN GF

BRUSSELS SPROUT 45.00 | 85.00
FISH SAUCE, PEPITAS GF

SPICED CARROTS 45.00 | 85.00
FENNEL, THYME, PISTACHIO, COCONUT YOGURT VEGAN GF

ROASTED VEGETABLE 45.00 | 85.00
ZUCCHINI, CARROT, ONION, FENNEL VEGAN GF

BROCCOLI RABE 55.00 | 105.00
GARLIC, OLIVE OIL VEGAN GF

CHICKEN

HALF TRAY 18 PIECES 65.00 | FULL TRAY 36 PIECES 130.00

PARMESAN BREADCRUMB, FRESH MOZZARELLA, TOMATO SAUCE, FRESH BASIL GF

PICATTA LEMON, WHITE WINE, CAPER BERRY, ROASTED HEIRLOOM TOMATO GF

SALTIMBOCCA PROSCIUTTO, ARUGULA, PROVOLONE, BROWN PAN SAUCE GF

MEDITERRANEAN ARTICHOKE, OLIVE, GARLIC, ONION, HEIRLOOM TOMATO,
ROSEMARY, CAPER BERRY, WHITE WINE GF

MARSALA WILD MUSHROOM, HERBS, MARSALA WINE GF

FRANCAISE EGG BATTERED, LEMON, WHITE WINE, PARSLEY GF

TRUFFLE FINE HERBS, TRUFFLE GRAVY GF

SCARPARIELLO SWEET SAUSAGE, ROASTED PEPPER, CARAMELIZED ONION,
BROWN PAN SAUCE GF + 15.00 | + 30.00

ROLLATINI GOAT CHEESE, ARUGULA, ROASTED PEPPER, GARLIC GREMOLATA GF

PORK

S.P.O. 60.00 | 120.00
SWEET SAUSAGE, PEPPER, TOMATO SAUCE, ONION, GARLIC GF

TENDERLOIN 60.00 | 120.00
HERB CUSTED, DIJON ROSEMARY SAUCE GF

BBQ 50.00 | 100.00
SLOW BRAISED PULLED PORK, FIVE SPICE, PLUM BARBECUE, CRISPY LEEKS GF

BEEF

FLANK STEAK 120.00 | 240.00
SLICED, GARLIC GREMOLATA, HORSERADISH CREMA GF

BRAISED SHORT RIB 130.00 | 260.00
BURGUNDY GRAVY, PICKLED ONION GF

MEATBALLS 70.00 | 140.00
BEEF, PORK, PECORINO ROMANO, GARLIC, SPICED BREADCRUMB, HERB,
TOMATO SAUCE GF

SEAFOOD

SALMON 110.00 8 PIECES
MISO MAPLE, CRISPY LEEKS GF

CRAB CAKES 90.00 6 PIECES
PEPPADEW, ONION, CHIVES, CANDIED LEMON, REMOULADE GF

CIOPPINO 120.00 | HALF TRAY
MUSSELS, CLAMS, COLOSSAL SHRIMP, ANISETTE, FENNEL, CHENIN BLANC GF