

BORO

IN-HOUSE EVENT PACKAGE

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

DINNER FAMILY STYLE MENU

SALAD AND SMALL PLATES

CHOICE OF TWO:

ROMAINE GRUYÈRE, TOASTED BREADCRUMB, AVOCADO, HOUSEMADE CAESAR
LITTLE GEM EDAMAME, FETA, CELERY, PROSECCO VINAIGRETTE v GF
ICEBERG BACON, AVOCADO, ROASTED HEIRLOOM TOMATO, PICKLED ONION, TRUFFLE BLEU CHEESE GF
BUTTERNUT SQUASH TEMPURA SHISHITO, PEPITAS, MAPLE VINAIGRETTE v GF +5
PANEL TOAST WHIPPED RICOTTA, MALDON SALT, CANDIED LEMON, CRISPY BASIL v GF
CHARCUTERIE +5

MAIN

CHOICE OF TWO:

TROFIE PESTO, ROASTED TOMATO, CASHEW CREME, CANDIED LEMON VEGAN
SALMON YUZU BEURRE BLANC GF
FRENCHED CHICKEN BREAST ARTICHOKE, WHITE WINE, CREME FRAICHE GF
JUMBO SHRIMP SAFFRON CREAM, SHISHITO +12
SLICED FILET MIGNON HERB BUTTER, HARICOT VERT, SMASHED FINGERLING POTATO GF +15
GRILLED BRANZINO GREEN OLIVE, LEMON EVOO +8
HALIBUT ALMOND CRUSTED, MOSAIC HERB CREAM, TARRAGON OIL GF +10
FUSSILI SHORT RIB, CARROT, BURGUNDY, TRUFFLE OIL GF +10

SMASHED FINGERLING POTATO VEGAN GF AND HERICOT VERT VEGAN GF

DESSERT

CHOICE OF ONE:

MINI CANNOLI v & FUDGE BROWNIE v -OR- CELEBRATION PLATE, FLOWERS & 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

ROOM MINIMUMS AND EVENT TIMES

(10-18 GUESTS) SIDE ROOM PRIVATE EVENT *MON-THURS/SUN* - 4:30PM -OR- 7:30PM START TIME 2.5 HOURS \$1,000
(10-18 GUESTS) SIDE ROOM PRIVATE EVENT *FRIDAY/SATURDAY* - 4:30PM -OR- 7:30PM START TIME 2.5 HOURS \$1,500

(20-48 GUESTS) BAR ROOM PRIVATE EVENT *MON-THURS/SUN* - 4:00PM -OR- 7:30PM START TIME 2.5 HOURS \$2,500
(20-48 GUESTS) BAR ROOM PRIVATE EVENT *FRIDAY/SATURDAY* - 4:00PM -OR- 7:30PM START TIME 2.5 HOURS \$3,000

(10-25 GUESTS) BAR ROOM SEMI PRIVATE EVENT *MON-THURS/SUN* - 5:00PM -OR- 7:30PM START TIME 2.5 HOURS \$1,500
(10-25 GUESTS) BAR ROOM SEMI PRIVATE EVENT *FRIDAY/SATURDAY*- 4:30PM -OR- 8:00PM START TIME 2.5 HOURS \$2,000

* 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

DINNER INDIVIDUALLY PLATED \$50 PER PERSON + TAX AND GRATUITY

DINNER INDIVIDUALLY PLATED MENU

SALAD AND SMALL PLATES

CHOICE OF TWO:

ROMAINE GRUYÈRE, TOASTED BREADCRUMB, AVOCADO, HOUSEMADE CAESAR
LITTLE GEM EDAMAME, FETA, CELERY, PROSECCO VINAIGRETTE v GF
ICEBERG BACON, AVOCADO, ROASTED HEIRLOOM TOMATO, PICKLED ONION, TRUFFLE BLEU CHEESE GF
PANEL TOAST WHIPPED RICOTTA, MALDON SALT, CANDIED LEMON, CRISPY BASIL v
BUTTERNUT SQUASH TEMPURA SHISHITO, PEPITAS, MAPLE VINAIGRETTE v GF +5
CRAB BISQUE SHERRY CREAM, TARRAGON OIL GF +8

MAIN

CHOICE OF FOUR:

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

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

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

ROOM MINIMUMS AND EVENT TIMES

(10-18 GUESTS) SIDE ROOM PRIVATE EVENT *MON-THURS/SUN* - 4:30PM -OR- 7:30PM START TIME 3 HOURS \$1,500

(10-18 GUESTS) SIDE ROOM PRIVATE EVENT *MON-THURS/SUN* - CHOICE OF START TIME 3.5 HOURS \$2,000

(10-18 GUESTS) SIDE ROOM PRIVATE EVENT *FRIDAY/SATURDAY* - CHOICE OF START TIME 3.5 HOURS \$2,500

(20-48 GUESTS) BAR ROOM PRIVATE EVENT *MON-THURS/SUN* - CHOICE OF START TIME 3.5 HOURS \$4,000

(20-48 GUESTS) BAR ROOM PRIVATE EVENT *FRIDAY* - CHOICE OF START TIME 3.5 HOURS \$5,500

(20-48 GUESTS) BAR ROOM PRIVATE EVENT *SATURDAY* - CHOICE OF START TIME 3.5 HOURS \$6,500

(30-48 GUESTS) BAR ROOM AND SIDE ROOM PRIVATE EVENT *MON-THURS/SUN* - CHOICE OF START TIME 4 HOURS \$6,000

(30-48 GUESTS) BAR ROOM AND SIDE ROOM PRIVATE EVENT *FRIDAY* - CHOICE OF START TIME 4 HOURS \$8,500

(30-48 GUESTS) BAR ROOM AND SIDE ROOM PRIVATE EVENT *SATURDAY* - CHOICE OF START TIME 4 HOUR \$10,000

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