

Brunch Option

\$40 Per person

Package Includes Soft Drinks
Pricing Excludes Tax & Gratuity
Only Available Saturday & Sunday

Appetizer Course

Served Family Style

Bruchetta Platter

Fig Jam & Goat Cheese | Smoked Salmon & Homemade Cream Cheese | Truffle Cremini & Shaved Parmesan

Salad Course

Select One | Served Individually

Caesar Salad

Romaine - Parmesan - Croutons - Homemade Caesar Dressing

House Salad

Mixed Greens - Cherry Tomatoes - Cucumbers - Red Onion
Shredded Carrots - Homemade Vinaigrette Dressing (GF)

Entree Course

Select Four | Served Individually

Honey BBQ Pork Belly

Honey BBQ Glazed Pork Belly - Eggs over Easy
Homemade Cheddar Hash Browns - White Toast

Cinnamon Chocolate Pancakes

Buttermilk Pancakes - Cinnamon - Vanilla
Chocolate Chips - Applewood Smoked Bacon
Maple Syrup

Eggs Benedict

Sauteed Spinach - Tomato - Bacon - Homestyle Potatoes
Toasted English Muffin - Tahini Hollandaise Sauce

Classic French Toast

Texas Toast - Bacon - Maple Syrup - Home Style Potatoes

Vegetable Omelet

Spinach - Bell Peppers - Mushrooms
Cheddar Cheese - Home Style Potatoes (GF)

Short Rib Hash

Homestyle Potatoes - Eggs - White Toast
Sautéed Onions & Peppers (GF)

Chicken Milanese

Crispy Chicken Breast - Fresh Arugula - Cilantro
Diced Steak Tomatoes - Homemade Mozzarella
Red Onion - Balsamic Reduction - Fresh Lemon (GF)

Steak and Eggs

NY Strip - Onion Rings - Eggs over Easy
Herb Butter Sauce - Hot Skillet

Breakfast Tacos

Scrambled Eggs - Chorizo - Pico de Gallo
Honestyle Potatoes - Avocado - Flour Tortillas

Option 1

\$ 35

Per person

Package Includes Soft Drinks | Pricing Excludes Tax & Gratuity

Salad Course

Select One | Served Individually

Caesar Salad

Romaine - Shaved Parmesan - Croutons - Homemade Caesar Dressing

House Salad

Mixed Greens - Cherry Tomatoes - Cucumbers - Red Onions
Shredded Carrots - Balsamic Vinaigrette (GF)

Entree Course

Select Three | Served Individually

Rigatoni

Sweet & Fiery Sausage - Sweet Peas - Black Pepper - Pink Sauce

Butternut Squash Ravioli

Fried Sage - Toasted Hazelnuts - Ricotta - Lemon Cream Sauce

Creamy Lime Chicken

Breast of Chicken - Garden Vegetable Risotto - Red Pepper Flakes
Zesty Lime Creme Sauce (GF)

Chicken Milanese

Crispy Chicken Breast - Fresh Arugula - Cilantro - Diced Steak Tomatoes
Homemade Mozzarella - Red Onion - Balsamic Reduction - Fresh Lemon (GF)

Roasted Salmon

Atlantic Salmon - Fingerling Potatoes - Organic Grape Tomatoes
Sautéed Green Beans - Whole Grain Mustard Sauce (GF)

Option 2 **\$42** Per person Package Includes Soft Drinks | Pricing Excludes Tax & Gratuity

Appetizer Course

Select Three | Served Family Style

Homemade Meatballs

Beef Meatballs - Marinara - Parmesan (GF)

Parmesan Brussel Sprouts

Crispy Pancetta - Roasted Garlic Aioli (GF)

Crispy Calamari

Crispy Basil - Julienned Zucchini - Mild Tomato Sauce (GF)

Roasted Tomato Flatbread

Blistered Tomatoes - Basil - Fresh Mozzarella
Roasted Red Peppers - Homemade Balsamic Glaze

Pear Pancetta Flatbread

Blue Cheese - Sliced Sweet Pears - Fresh Arugula
Crispy Pancetta - Homemade Balsamic Glaze

Rice Balls

Stuffed with Homemade Mozzarella & Porcini Mushrooms
Truffle Oil Calabrian Aioli (GF)

Avocado Fries

Battered & Fried Avocado - Spicy Cilantro Aioli (GF)

Entree Course

Select Three | Served Individually

Chicken Milanese

Crispy Chicken Breast - Fresh Arugula - Cilantro - Diced Steak Tomatoes
Homemade Mozzarella - Red Onion - Balsamic Reduction - Fresh Lemon (GF)

Creamy Lime Chicken

Breast of Chicken - Garden Vegetable Risotto - Red Pepper Flakes
Lime Creme Sauce (GF)

Rigatoni

Sweet & Fiery Sausage - Sweet Peas - Black Pepper - Pink Sauce

Tri-color Tortellini

Parmigiano Reggiano Stuffed - Braised Short Rib - Wilted Baby Spinach
Wild Mushrooms - White Cream Sauce

Butternut Squash Ravioli

Fried Sage - Toasted Hazelnuts - Ricotta - Lemon Cream Sauce

Roasted Salmon

Atlantic Salmon - Fingerling Potatoes - Organic Grape Tomatoes
Sautéed Green Beans - Whole Grain Mustard Sauce (GF)

Option 3 \$49 Per person Package Includes Soft Drinks | Pricing Excludes Tax & Gratuity

Appetizer Course Select Four | Served Family Style

Homemade Meatballs

Beef Meatballs - Marinara - Parmesan (GF)

Roasted Tomato Flatbread

Blistered Tomatoes - Basil - Fresh Mozzarella
Roasted Red Peppers - Homemade Balsamic Glaze

Rice Balls

Stuffed with Homemade Mozzarella & Porcini Mushrooms
Truffle Oil Calabrian Aioli (GF)

Parmesan Brussel Sprouts

Crispy Pancetta - Roasted Garlic Aioli (GF)

Pear Pancetta Flatbread

Blue Cheese - Sliced Sweet Pears - Fresh Arugula
Crispy Pancetta - Homemade Balsamic Glaze

Avocado Fries

Battered & Fried Avocado - Spicy Cilantro Aioli (GF)

Tuna Tartare

Avocado - Sliced Cucumbers - Spicy Mayo
Tobiko - Ponzu Aioli - Crispy Wonton Chips

Crispy Calamari

Crispy Basil - Julienned Zucchini - Mild Tomato Sauce (GF)

Crab Cakes

Maine Crabmeat - Brussel Sprout Coleslaw
Citrus Remoulade (GF)

Salad Course Select Two | Served Individually

Caesar Salad

Romaine - Shaved Parmesan
Croutons - Caesar Dressing

House Salad

Mixed Greens - Cherry Tomatoes
Red Onions - Shredded Carrots
Cucumbers - Balsamic Vinaigrette (GF)

Golden Beet Salad

Roasted Beets - Toasted Hazelnuts
Arugula - Crumbled Goat Cheese
Cherry Tomatoes - Champagne Dressing (GF)

Italian Salad

Romaine - Sliced Red Onion - Pepperoncini
Grape Tomatoes - Kalamata olives - Grated Parmesan
Homemade Italian Dressing (GF)

Entree Course Select Four | Served Individually

Braised Short Ribs

Slow Cooked & Marinated Short Rib - Mashed Potatoes
Charred Brussel Sprouts - Savory Au Jus (GF)

Chicken Milanese

Crispy Chicken Breast - Fresh Arugula - Cilantro
Diced Steak Tomatoes - Homemade Mozzarella
Red Onion - Balsamic Reduction - Fresh Lemon (GF)

Roasted Salmon

Atlantic Salmon - Fingerling Potatoes - Grape Tomatoes
Sautéed Green Beans - Whole Grain Mustard Sauce (GF)

Hanger Steak

Grilled - Mashed Potatoes - Broccoli
Herb Garlic White Wine Demi-glace (GF)

Rigatoni

Sweet & Fiery Sausage - Sweet Peas - Black Pepper - Pink Sauce

Shrimp & Scallops

Shrimp - Sea Scallops - Scallions - Fresh Herb Risotto
Crispy Pancetta - Citrus Berblanc (GF)

Creamy Lime Chicken

Breast of Chicken - Garden Vegetable Risotto
Red Pepper Flakes - Lime Creme Sauce (GF)

Butternut Squash Ravioli

Fried Sage - Toasted Hazelnuts - Ricotta - Lemon Cream Sauce

Shrimp & Crab Fettuccini

Shrimp - Maine Crabmeat - Olive Oil - Lemon
Garlic White Wine Sauce - Fresh Parsley

Option 4 \$68 Per person Package Includes Soft Drinks | Pricing Excludes Tax & Gratuity

Appetizer Course Select Four | Served Family Style

Bacon Wrapped Scallops

Applewood Smoked Bacon - Mini Polenta
Cakes - Fresh Citrus Glaze (GF)

Italian Flatbread

Crumbled Wagyu Meatballs - Mozzarella - Parmesan
Parsley - Hot Cherry Peppers

Seafood Platter

Shrimp - Blue Point Oysters - Snow Crab Legs
Lime Vinaigrette - Cocktail Sauce (GF)

Parmesan Brussel Sprouts

Crispy Pancetta - Roasted Garlic Aioli (GF)

Stuffed Mushrooms

Parmesan - Cheddar - Mozzarella - Onion
Japanese Panko - Creamy Pesto Sauce (GF)

Spinach & Artichoke Dip

Warm Blended Cheeses - Artichoke Hearts
Spinach - Corn Tortilla Chips (GF)

Tuna Tartare

Avocado - Sliced Cucumbers - Spicy Mayo
Tobiko - Ponzu Aioli - Crispy Wonton Chips

Crispy Calamari

Crispy Basil - Julienned Zucchini - Mild Tomato Sauce (GF)

Crab Cakes

Maine Crabmeat - Brussel Sprout Coleslaw
Citrus Remoulade (GF)

Salad Course Select Two | Served Individually

Caesar Salad

Romaine - Shaved Parmesan
Croutons - Caesar Dressing

House Salad

Mixed Greens - Cherry Tomatoes
Red Onions - Shredded Carrots
Cucumbers - Balsamic Vinaigrette (GF)

Golden Beet Salad

Roasted Beets - Toasted Hazelnuts
Arugula - Crumbled Goat Cheese
Cherry Tomatoes - Champagne Dressing (GF)

Italian Salad

Romaine - Sliced Red Onion - Pepperoncini
Grape Tomatoes - Kalamata olives - Grated Parmesan
Homemade Italian Dressing (GF)

Entree Course Select Four | Served Individually

Braised Short Ribs

Slow Cooked & Marinated Short Rib - Mashed Potatoes
Charred Brussel Sprouts - Savory Au Jus (GF)

Chicken Milanese

Crispy Chicken Breast - Fresh Arugula - Cilantro
Diced Steak Tomatoes - Homemade Mozzarella
Red Onion - Balsamic Reduction - Fresh Lemon (GF)

Chilean Sea Bass

Pan-seared - Wild Rice - Roasted Corn - Asparagus
Bacon - Lemongrass Sauce (GF)

Filet Mignon

Mashed Potatoes - Sautéed Spinach
Crispy Onions - Red Wine Demi-glace (GF)

Grilled Ribeye

16oz Ribeye - Mashed Potato - Asparagus
Red-wine Mushroom Sauce (GF)

Stuffed Scallops

Lobster Meat - Parmesan - Japanese Panko
Black Rice - Asparagus - Grape Tomatoes
Pancetta - Lemon Cream Sauce (GF)

Chicken Cordon Blue

Stuffed with Ham & Emmental Cheese
Oven Roasted Potatoes - Sautéed Broccolini
Gruyere Sauce (GF)

Pork Osso Buco

Slow Braised - Garlic Mashed Potatoes - Baby Carrots
Natural Au Jus (GF)

Shrimp & Crab Fettuccini

Shrimp - Maine Crabmeat - Olive Oil - Lemon
Garlic White Wine Sauce - Fresh Parsley

Dessert Options

If a dessert package is selected, cake fee will be waived for any additional desserts brought from outside the restaurant.

Pricing Excludes
Tax & Gratuity

Cake Fee

Fee for bringing cake/dessert from outside the venue.
This includes cutting, plating, and decorating.

The cake fee will only be charged if guest brings dessert AND
doesn't select a dessert package for the event.

+\$4 Per Person

Dessert Package 1

Vanilla Gelato

Mango Sorbetto

American Coffee & Tea

+\$6 Per Person

Dessert Package 2

Homemade Tiramisu

Homemade Crème Brûlée

Vanilla Gelato

Mango Sorbetto

American Coffee & Tea

+\$8 Per Person

Dessert Package 3

Homemade Tiramisu

Homemade Crème Brûlée

Vanilla Gelato

Mango Sorbetto

American Coffee & Tea

Homemade Sticky Toffee Cake

Chocolate Lava Cake

Lemon Meringue Tart

Homemade Apple Crumble

Espresso | Cappuccino | Machiatto

+\$10 Per Person

Alcoholic Beverage Options

Pricing Excludes Tax & Gratuity
Packages reflect 3-hour time period
Price is applied for every guest over the age of 21

Open Bar

Full Bar. All alcoholic beverages are billed by consumption and applied to a single tab.

Cash Bar

Guests are responsible for paying for their own beverages. Not available for parties of more than 25 people.

Brunch Package

Mimosa | Bellini | Kir Royale
House Sangria | Bloody Mary

\$21 Per Person

House Package

House Red Wines: Cabernet, Pinot Noir, Red Blend, Malbec

House White Wines: Chardonnay, Pinot Grigio, Rose
Sauvignon Blanc, Riesling

Bottled Beers | Draft Beers

(Includes Brunch Package)

\$25 Per Person

Full Bar Package

All-inclusive Open Bar. Guests can order anything including all the cocktails & wines on the drink list. Some exclusive/high price liquors are not included as part of the package

\$33 Per Person

Minimum Spend Requirements

We do not charge any room fees & we do not have a minimum headcount requirement to book an event space.

Our only requirement is that a minimum expenditure is achieved depending on the availability of the event space.

The minimum spend can be met through any combination of food and beverage not including tax or gratuity.

If the minimum spend is not achieved through purchase, a charge totaling the difference will be added to the bill.

The minimum spend exclusively applies to parties that wish to book an ENTIRE room or venue for their event.

For most parties less than 30 people we can provide room dividers and accommodate them in a semi-private area of the restaurant; these parties have no minimum spend requirement.

	Tuesday Wednesday Thursday	Friday Saturday	Sunday
Event Room (Accommodates up to 65 seated)	Lunch - \$1,500 Dinner - \$3,500	Lunch - \$2,200 Dinner - \$4,900	Lunch - \$2,500 Dinner - \$2,500
Front Dining Room (Accommodates up to 45 seated)	Lunch - \$1,000 Dinner - \$2,500	Lunch - \$1,600 Dinner - \$3,600	Lunch - \$2,000 Dinner - \$2,000

Additional Information & Services

Accommodations

Linens: We provide white tablecloths for all of our private events free of charge.

Menus: We design and print personalized menus for every event.

Decor: A time can be determined for the guest to arrive prior to the event to decorate the space. Staff members will be on site to assist with the decorations and expedite the process.

Dietary Restrictions: Our servers will communicate with guests about individual dietary restrictions. There is no need to develop a menu catered to a specific restriction as we will accommodate individual guests with items off the selected menu if necessary.

Kids: We have a separate kids party menu that includes a kids entree, soft-drinks, and dessert for \$25 a person.

Payment & Deposit

Deposit: A \$200 deposit is required to bind the date. The deposit is non-refundable, but can be used as a credit at the restaurant at any time.

Payment: Balance is due the day of the event in cash, check, or credit card. The final bill will include applicable state taxes and a 20% gratuity. We offer a 3% cash/check discount on the final bill.

Buffets

We offer full service buffet options for both on-premise and of-premise events.

Full Service Catering

We offer catering services for various parties, weddings, and events. We can deliver off premise and/or provide servers/bartenders/cooks to fit your needs.

Questions?

If you have any questions, requests, or concerns please send us an email at borabethel@gmail.com