

Lunch Option

Only Available 11:30 AM - 3:00 PM

\$ 29 Per person

*Excludes Alcohol, Beverages, Tax & Gratuity

Salad

Choose One

Caesar Salad

Romaine | Parmesan | Croutons | Homemade Caesar Dressing

House Salad

Tomatoes | Cucumbers | Red Onions | Shredded Carrots | Vinaigrette Dressing

Entrees

Choose Four

Creamy Lime Chicken

Breast of Chicken | Vegetable Risotto | Creamy Lime Sauce

Rigatoni

Sweet & Hot Sausage | Sweet Peas | Pink Sauce

Garden Penne

Julienne Vegetables | Grated Parmesan | House made Red Sauce

House Burger

Cheddar Cheese | Lettuce | Tomato | Bacon | Onion | Special Sauce

Chipotle Chicken Wrap

Crispy Chicken | Lettuce | Tomato | Mozzarella | Chipotle Aioli

Mahi Mahi Tacos

Blackened Mahi Mahi | Pico de Gallo | Lettuce | Lime Cilantro Sour Cream | Flour Tortilla

Option 1

Not Available for Dinner Friday & Saturday

\$ 34 Per person

*Excludes Alcohol, Beverages, Tax & Gratuity

Salad

Choose One

Caesar Salad

Romaine | Parmesan | Croutons | Homemade Caesar Dressing

House Salad

Tomatoes | Cucumbers Red Onions | Shredded Carrots | Homemade Vinaigrette Dressing

Golden Beet Salad

Arugula | Goat Cheese | Toasted Hazelnuts | Cherry Tomatoes | Champagne Dressing

Entrees

Choose Four

Creamy Lime Chicken

Breast of Chicken | Vegetable Risotto | Creamy Lime Sauce

Chicken Milanese

Crispy Chicken Breast | Arugula | Steak Tomato | Red Onion
Fresh Mozzarella | Balsamic Glaze | Fresh Lemon

Butternut Squash Ravioli

Fried Sage | Candied Walnuts | Creamy Parmesan Sauce

Rigatoni

Sweet & Hot Sausage | Sweet Peas | Pink Sauce

Garden Penne

Julienne Vegetables | Grated Parmesan | House made Red Sauce

Salmon

Fingerling Potatoes | Grape Tomatoes | Green Beans | Whole Grain Mustard Sauce

Option 2

\$ 42 Per person

*Excludes Alcohol, Beverages, Tax & Gratuity

Appetizers

Served Family Style | Choose Two

Porcini Rice Balls

Fresh Mozzarella | Truffle Oil
Calabrian Aioli

Brussel Sprouts

Parmesan | Pancetta
Roasted Garlic Aioli

Chicken Wings

Buffalo Sauce | Jerk Seasoning | BBQ

Roasted Tomato Flatbread

Blistered Tomatoes | Fresh Mozzarella
Roasted Red Peppers | Balsamic Glaze

Salad

Choose One

Caesar Salad

Romaine | Parmesan | Croutons | Homemade Caesar Dressing

House Salad

Tomatoes | Cucumbers Red Onions | Shredded Carrots | Homemade Vinaigrette Dressing

Golden Beet Salad

Arugula | Goat Cheese | Toasted Hazelnuts | Cherry Tomatoes | Champagne Dressing

Entrees

Choose Four

Creamy Lime Chicken

Breast of Chicken | Vegetable Risotto | Creamy Lime Sauce

Chicken Milanese

Crispy Chicken Breast | Arugula | Steak Tomato | Red Onion
Fresh Mozzarella | Balsamic Glaze | Fresh Lemon

Rigatoni

Sweet & Hot Sausage | Sweet Peas | Pink Sauce

Butternut Squash Ravioli

Fried Sage | Candied Walnuts | Creamy Parmesan Sauce

Salmon

Fingerling Potatoes | Grape Tomatoes | Green Beans | Whole Grain Mustard Sauce

Tortellini

Parmigiano Reggiano Stuffed | Short Rib | Spinach
Mushrooms | Cream Sauce

Garden Penne

Julienne Vegetables | Grated Parmesan | House made Red Sauce

New York Strip

Pan-seared | Sautéed Onions | Herb Garlic Sauce | Lemon Pepper Fries (+\$4 per order)

Option 3

\$47 Per person

**Excludes Alcohol, Beverages, Tax & Gratuity*

Appetizers

Served Family Style | Choose Four

Brussel Sprouts

Parmesan | Pancetta
Roasted Garlic Aioli

Porcini Rice Balls

Fresh Mozzarella | Truffle Oil
Calabrian Aioli

Crispy Calamari

Crispy Basil | Julienne Zucchini
Spicy Tomato Sauce

Chicken Wings

Buffalo Sauce | Jerk Seasoning | BBQ

Blistered Shishito Peppers

Feta | Spicy Tahini Sauce

Roasted Tomato Flatbread

Blistered Tomatoes | Fresh Mozzarella
Roasted Red Peppers | Balsamic Glaze

Pear Pancetta Flatbread

Blue Cheese | Pear | Pancetta | Arugula
Balsamic Glaze

Salad

Choose Two

Caesar Salad

Romaine | Parmesan | Croutons | Homemade Caesar Dressing

House Salad

Tomatoes | Cucumbers Red Onions | Shredded Carrots | Homemade Vinaigrette Dressing

Golden Beet Salad

Arugula | Goat Cheese | Toasted Hazelnuts | Cherry Tomatoes | Champagne Dressing

Italian Salad

Romaine | Red Onion | Pepperoncini | Grape Tomato | Kalamata Olives
Grated Parmesan | Italian Dressing

Entrees

Choose Five

Creamy Lime Chicken

Breast of Chicken | Vegetable Risotto | Creamy Lime Sauce

Chicken Milanese

Crispy Chicken Breast | Arugula | Steak Tomato | Red Onion
Fresh Mozzarella | Balsamic Glaze | Fresh Lemon

Rigatoni

Sweet & Hot Sausage | Sweet Peas | Pink Sauce

Butternut Squash Ravioli

Fried Sage | Candied Walnuts | Creamy Parmesan Sauce

Salmon

Fingerling Potatoes | Grape Tomatoes | Green Beans | Whole Grain Mustard Sauce

Tortellini

Parmigiano Reggiano Stuffed | Short Rib | Spinach
Mushrooms | Cream Sauce

Garden Penne

Julienne Vegetables | Grated Parmesan | House made Red Sauce

New York Strip

Pan-seared | Sauteed Onions | Herb Garlic Sauce | Lemon Pepper Fries

Option 4

\$54 Per person

*Excludes Alcohol, Beverages, Tax & Gratuity

Appetizers

Served Family Style | Choose Six

Brussel Sprouts

Parmesan | Pancetta
Roasted Garlic Aioli

Porcini Rice Balls

Fresh Mozzarella | Truffle Oil
Calabrian Aioli

Crispy Calamari

Crispy Basil | Julienne Zucchini
Spicy Tomato Sauce

Chicken Wings

Buffalo Sauce | Jerk Seasoning | BBQ

Blistered Shishito Peppers

Feta | Spicy Tahini Sauce

Crab Cakes

Brussel Sprout Slaw
Remoulade Sauce

Avocado Fries

Battered & Fried Avocado
Spicy Cilantro Aioli

Shrimp Cocktail

Homemade Cocktail Sauce

Roasted Tomato Flatbread

Blistered Tomatoes | Fresh Mozzarella
Roasted Red Peppers | Balsamic Glaze

Pear Pancetta Flatbread

Blue Cheese | Pear | Pancetta | Arugula
Balsamic Glaze

Salad

Choose Three

Caesar Salad

Romaine | Parmesan | Croutons | Homemade Caesar Dressing

House Salad

Tomatoes | Cucumbers Red Onions | Shredded Carrots | Homemade Vinaigrette Dressing

Golden Beet Salad

Arugula | Goat Cheese | Toasted Hazelnuts | Cherry Tomatoes | Champagne Dressing

Italian Salad

Romaine | Red Onion | Pepperoncini | Grape Tomato | Kalamata Olives
Grated Parmesan | Italian Dressing

Kale Salad

Dried Cranberries | Apples | Avocado | Feta Cheese | Pecans | Lemon Tahini Dressing

Creamy Lime Chicken

Breast of Chicken | Vegetable Risotto | Creamy Lime Sauce

Chicken Milanese

Crispy Chicken Breast | Arugula | Steak Tomato | Red Onion
Fresh Mozzarella | Balsamic Glaze | Fresh Lemon

Shrimp & Crab Pasta

Fettuccine | Shrimp | Crab | Garlic | Lemon
White Wine | Olive Oil | Parsley

Butternut Squash Ravioli

Fried Sage | Candied Walnuts | Creamy Parmesan Sauce

Entrees

Choose Six

Rigatoni

Sweet & Hot Sausage | Sweet Peas | Pink Sauce

Braised Short Ribs

Mashed Potatoes | Roasted Brussel Sprouts | Au Jus

Shrimp & Scallops

Cauliflower Rice | Scallions | Pancetta | Citrus Berblanc

Garden Penne

Julienne Vegetables | Grated Parmesan | House made Red Sauce

Tortellini

Parmigiano Reggiano Stuffed | Short Rib | Spinach
Mushrooms | Cream Sauce

Salmon

Fingerling Potatoes | Grape Tomatoes | Green Beans
Whole Grain Mustard Sauce

New York Strip

Pan-seared | Sauteed Onions | Herb Garlic Sauce
Lemon Pepper Fries

Dessert Options

*Packages do not include Tax or Gratuity

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

Cake Fee

Fee for bringing cake/dessert from outside the venue. This includes cutting, plating, and decorating (Will only be charged if guest brings dessert AND doesn't have a dessert package included).

+\$4 Per Person

Dessert Package 1

Homemade Tiramisu
American Coffee & Tea

+\$5 Per Person

Dessert Package 2

Homemade Tiramisu
Homemade Crème Brûlée
Vanilla Gelato
American Coffee & Tea

+\$6 Per Person

Dessert Package 3

Homemade Tiramisu
Homemade Crème Brûlée
NY Style Cheesecake w/ Blueberry Compote
Vanilla Gelato
American Coffee & Tea
All Espresso Drinks

+\$8 Per Person

Dessert Package 4

Homemade Apple Crumble served warm w/ Vanilla Gelato
Chocolate Lava Cake served warm w/ Vanilla Gelato
Homemade Tiramisu
Homemade Crème Brûlée
NY Style Cheesecake w/ Blueberry Compote
Vanilla Gelato
American Coffee & Tea
All Espresso Drinks

+\$9 Per Person

Beverage Options

*Packages do not include Tax or Gratuity

Bar Tab

Full Bar billed by
consumption

Tab

Non Alcoholic Package

Soft Drinks, Juices,
Coffee & Tea, Espresso
Drinks

\$5 Per Person

Brunch Package

Mimosa, Sangria, Bloody
Mary's, Soft Drinks

\$20 Per Person

House Package

House Wines, Beer, and
Soft Drinks

\$22 Per Person

Premium Package

Champagne Cocktails, Sangria,
Bloody Mary's, House Wines,
Beer, and Soft Drinks

\$24 Per Person

Full Bar Package

All-inclusive Open Bar with
House Spirits & Liqueurs

\$29 Per Person

Elite Package

All-inclusive Open Bar with
Premium Spirits & Liqueurs

\$43 Per Person

Brunch Party Menu

Only Available Saturdays & Sundays

\$ 33 Per person

*Excludes Alcohol, Beverages, Tax & Gratuity

First Course

Served Family Style

Bruchetta Platter

Fig Jam & Goat Cheese

Smoked Salmon & Cream Cheese

Truffle Cremini & Parmesan

Second Course

Choose One

Caesar Salad

Romaine | Parmesan | Croutons | Homemade Caesar Dressing

House Salad

Tomatoes | Cucumbers Red Onions | Shredded Carrots | Vinaigrette Dressing

Third Course

Choose Four

Honey BBQ Pork Belly

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

Nutella Waffles

Nutella Infused Waffle Batter | Caramelized Bananas
Maple Syrup | Nutella Drizzle | Pork Sausage

Eggs Benedict

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

Vegetable Omelet

Spinach | Bell Peppers | Mushrooms
Cheddar Cheese | Home Style Potatoes

Cinnamon Apple Pancakes

Buttermilk Pancakes | Caramelized Apples
Cinnamon Butter | Apple Cider Syrup | Bacon
Brown Sugar Crumble Topping

Steak and Eggs

Sirloin Steak | Onion Rings | Eggs over Easy
Herb Butter Sauce | Hot Skillet (+\$4 Per Order)

Classic French Toast

Texas Toast | Bacon | Maple Syrup | Home Style Potatoes

Smoked Salmon Crepes

Smoked Salmon Filled Crepes | Hard Boiled Egg | Red Onion
Avocado | Creme Fraiche | Homemade Cheddar Hash Browns

Add On \$5 Per Person

Tiramisu | Coffee | Tea

Cocktail Hour Menu

2 Hour Food Service | Buffet OR Family Style

Choose 4

\$ 27 Per person

*Excludes Alcohol, Beverages, Tax & Gratuity

Choose 6

\$ 35 Per person

*Excludes Alcohol, Beverages, Tax & Gratuity

Homemade Meatballs

House Marinara

Spring Rolls

Thai Chili Sauce

Brussel Sprouts

Parmesan | Pancetta Roasted Garlic Aioli

Roasted Tomato Flatbread

Blistered Tomatoes | Fresh Mozzarella
Roasted Red Peppers | Balsamic Glaze

Chicken Wings

Buffalo Sauce | Jerk Seasoning | BBQ

Crispy Calamari

Crispy Basil | Julienne Zucchini | Spicy Tomato Sauce

Blistered Shishito Peppers

Feta | Spicy Tahini Sauce

Coconut Shrimp

Thai Chili Sauce

Porcini Rice Balls

Fresh Mozzarella | Truffle Oil | Calabrian Aioli

Crab Cakes

Brussel Sprout Slaw | Remoulade Sauce

Avocado Fries

Battered & Fried Avocado | Spicy Cilantro Aioli

Pear Pancetta Flatbread

Blue Cheese | Pear | Pancetta | Arugula
Balsamic Glaze

Raw Bar Add-on

+\$ 17 Per person

*Excludes Alcohol, Beverages, Tax & Gratuity

Salmon Flatbread

Norwegian Smoked Salmon | Capers
Diced Red Onions | Fresh Dill Sauce

Tuna Tartar

Spicy Mayo | Avocado
Cucumber | Tobiko | Ponzu Aioli

Shrimp Cocktail

Cocktail Sauce

Blue Point Oysters

Clams on Half Shell

Additional Services

*Inquire for more information

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.

Buffets

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

Questions?

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

Additional Information

\$200 Deposit is required to bind date.

Deposit is non-refundable, but can be used as a credit at the restaurant at any time.

Balance is due the day of the event in cash, check, or credit card.

Final bill will include applicable state tax and a 20% gratuity.

A guaranteed number of people is due 48 hours prior to the event.

A time will be determined for the guest to arrive prior to the event for decorating the space to their liking.