

Lunch Option

Only Available 11:30 AM - 3:00 PM

\$ 28 Per person

*Excludes Alcohol, Beverages, Tax & Gratuity

Salad

Choose One

Caesar Salad

Romaine | Shaved Parmesan | Croutons | Homemade Caesar Dressing

House Salad

Mixed Greens | Cherry Tomatoes | Cucumbers | Red Onions
Shredded Carrots | Vinaigrette Dressing (GF)

Entrees

Choose Four

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

Garden Penne

Julienne Vegetables | Grated Parmesan | House made Red Sauce

Shredded Short Rib Sandwich

Cheddar Cheese | Horseradish Aioli | Toasted Ciabatta | Fries

Chipotle Chicken Wrap

Crispy Chicken | Lettuce | Tomato | Fresh Mozzarella | Chipotle Aioli | Fries

Mahi Mahi Tacos

Blackened Mahi Mahi | Fresh Pico de Gallo | Shredded Cabbage
Queso Fresco | Avocado Cream Sauce | Flour Tortilla | Fries

Option 1

Not Available for Dinner Friday & Saturday

\$ 33 Per person

*Excludes Alcohol, Beverages, Tax & Gratuity

Salad

Choose One

Caesar Salad

Romaine | Shaved Parmesan | Croutons | Homemade Caesar Dressing

House Salad

Mixed Greens | Cherry Tomatoes | Cucumbers | Red Onions
Shredded Carrots | Homemade Vinaigrette Dressing (GF)

Entrees

Choose Four

Creamy Lime Chicken

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

Chicken Milanese

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

Butternut Squash Ravioli

Fried Sage | Toasted Hazelnuts | Ricotta | Lemon Cream Sauce

Rigatoni

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

Garden Penne

Julienne Vegetables | Grated Parmesan | House made Red Sauce

Roasted Salmon

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

Option 2

\$ 41 Per person

**Excludes Alcohol, Beverages, Tax & Gratuity*

Appetizers

Served Family Style

Choose Two

Rice Balls

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

Chicken Wings

Buffalo Sauce | Jerk Seasoning | BBQ (GF)

Brussel Sprouts

Parmesan | Crispy Pancetta
Roasted Garlic Aioli (GF)

Roasted Tomato Flatbread

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

Salad

Choose One

Caesar Salad

Romaine | Shaved Parmesan | Croutons | Homemade Caesar Dressing

House Salad

Mixed Greens | Cherry Tomatoes | Cucumbers | Red Onions
Shredded Carrots | Homemade Vinaigrette Dressing (GF)

Golden Beet Salad

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

Entrees

Choose Four

Creamy Lime Chicken

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

Chicken Milanese

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

Rigatoni

Sweet & Fiery Sausage | Sweet Peas | Black Pepper | Pink 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)

Tri-color Tortellini

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

Garden Penne

Julienne Vegetables | Grated Parmesan | House made Red Sauce

Hanger Steak (+\$4 per order)

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

Option 3

\$47 Per person

*Excludes Alcohol, Beverages, Tax & Gratuity

Appetizers

Served Family Style

Choose Four

Roasted Tomato Flatbread

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

Pear Pancetta Flatbread

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

Rice Balls

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

Blistered Shishito Peppers

Feta | Short Rib | Spicy Tahini Sauce (GF)

Chicken Wings

Buffalo Sauce | Jerk Seasoning | BBQ (GF)

Crispy Calamari

Crispy Basil | Julienne Zucchini
Mild Tomato Sauce (GF)

Brussel Sprouts

Parmesan | Crispy Pancetta
Roasted Garlic Aioli (GF)

Salad

Choose Two

Caesar Salad

Romaine | Shaved Parmesan | Croutons | Homemade Caesar Dressing

House Salad

Mixed Greens | Cherry Tomatoes | Cucumbers | Red Onions
Shredded Carrots | Homemade Vinaigrette Dressing (GF)

Golden Beet Salad

Roasted Beets | Arugula | Toasted Hazelnuts | 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)

Entrees

Choose Five

Creamy Lime Chicken

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

Chicken Milanese

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

Rigatoni

Sweet & Fiery Sausage | Sweet Peas | Black Pepper | Pink 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)

Tri-color Tortellini

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

Truffle Cacio e Pepe

Shaved Black Truffle | Pecorino Romano | Parmesan Cheese
Cracked Black Pepper | Parsley | Spaghetti

Hanger Steak

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

Option 4

\$ 54 Per person

Appetizers

Served Family Style

Choose Six

*Excludes Alcohol, Beverages, Tax & Gratuity

Roasted Tomato Flatbread

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

Pear Pancetta Flatbread

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

Blistered Shishito Peppers

Feta | Short Rib | Spicy Tahini Sauce (GF)

Chicken Wings

Buffalo Sauce | Jerk Seasoning | BBQ (GF)

Avocado Fries

Battered & Fried Avocado | Spicy Cilantro Aioli (GF)

Rice Balls

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

Brussel Sprouts

Parmesan | Crispy Pancetta
Roasted Garlic Aioli (GF)

Crispy Calamari

Crispy Basil | Julienne Zucchini
Mild Tomato Sauce (GF)

Crab Cakes

Maine Crabmeat | Brussel Sprout
Coleslaw | Citrus Remoulade (GF)

Shrimp Cocktail

4 Shrimp | Cocktail Sauce (GF)

Salad

Choose Three

Caesar Salad

Romaine | Shaved Parmesan | Croutons | Homemade Caesar Dressing

House Salad

Mixed Greens | Cherry Tomatoes | Cucumbers | Red Onions
Shredded Carrots | Homemade Vinaigrette Dressing (GF)

Golden Beet Salad

Roasted Beets | Arugula | Toasted Hazelnuts | 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)

Entrees

Choose Six

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)

Creamy Lime Chicken

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

Shrimp & Scallops

Shrimp | Sea Scallops | Scallions | Fresh Herb Risotto
Crispy Pancetta | Cirtus Berblanc (GF)

Roasted Salmon

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

New York Strip

Sauteed Onions | Herb Garlic Sauce | Lemon Pepper Fries (GF)

Shrimp & Crab Fettuccini

Shrimp | Maine Crab Meat | Olive Oil | Lemon
Garlic White Wine Sauce | Fresh Parsley

Hanger Steak

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

Truffle Cacio e Pepe

Shaved Black Truffle | Pecorino Romano | Parmesan Cheese
Cracked Black Pepper | Parsley | Spaghetti

Rigatoni

Sweet & Hot Sausage | Sweet Peas | Pink Sauce

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/Mango Sorbet
American Coffee & Tea

+\$6 Per Person

Dessert Package 3

Homemade Tiramisu
Homemade Crème Brûlée
Homemade Sticky Toffee Cake
Vanilla Gelato/Mango Sorbet
American Coffee & Tea
All Espresso Drinks

+\$8 Per Person

Dessert Package 4

Homemade Apple Crumble
Chocolate Lava Cake
Homemade Tiramisu
Homemade Crème Brûlée
Lemon Meringue Tart
Vanilla Gelato/Mango Sorbet
American Coffee & Tea
All Espresso Drinks

+\$9 Per Person

Beverage Options

*Packages do not include Tax or Gratuity

*Reflects 3-Hour Period

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

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

Honey BBQ Pork Belly

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

Third Course

Choose Four

Vegetable Omelet

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

Steak and Eggs (+\$4 Per Order)

Steak | Onion Rings | Eggs over Easy
Herb Butter Sauce | Hot Skillet

Nutella Waffles

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

Classic French Toast

Texas Toast | Bacon | Maple Syrup | Home Style Potatoes

Eggs Benedict

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

Cinnamon Apple Pancakes

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

Garden Penne

Julienne Vegetables | Grated Parmesan | House made Red Sauce

Breakfast Tacos

Scrambled Eggs | Chorizo | Pico de Gallo
Homestyle Potatoes | Avocado | Flour Tortillas

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 can be determined for the guest to arrive prior to the event for decorating the space to their liking.