Pharmaceutical Menu

$125 PER PERSON

Package includes all non-alcoholic beverages · Pricing includes tax & gratuity

APPETIZER COURSE

Served Family Style

Rice Balls (GF) (VGT)
Stuffed with Homemade Mozzarella & Porcini Mushrooms - Truffle Oil Calabrian Aioli

Roasted Tomato Flatbread (VGT)
Blistered Tomatoes - Fresh Mozzarella Basil - Roasted Red Peppers Balsamic Glaze

Avocado Fries (GF) (VGT)
Battered & Fried Avocado Spicy Cilantro Aioli

Crispy Calamari (GF)
Crispy Basil - Fried Cherry Peppers Honey Thai Chili Aioli

Parmesan Brussels Sprouts (GF)
Crispy Pancetta - Roasted Garlic Aioli

SALAD COURSE

Select One · Served Individually

House Salad (GF) (VGT)
Mixed Greens - Cherry Tomatoes - Sliced Cucumbers Red Onions - Shredded Carrots Homemade Vinaigrette Dressing

Classic Caesar Salad
Romaine - Shaved Parmesan - Garlic Croutons Homemade Caesar Dressing

ENTRÉE COURSE

Served Individually

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

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

Shrimp & Scallops (GF)
Grilled Shrimp - Sea Scallops - Scallions Garlic Herb Risotto - Crispy Pancetta Citrus Beurre Blanc

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

Butternut Squash Ravioli (VGT)
Fried Sage - Toasted Hazelnuts - Ricotta Lemon Cream Sauce

Hanger Steak (GF)
10 oz - Grilled - Mashed Potatoes - Broccoli Herb Garlic White Wine Demi-glace

DESSERT COURSE

Served Individually

Sea Salt Caramel Cheesecake (GF)

Homemade Tiramisu

Homemade Crème Brûlée (GF)

Vanilla Gelato (GF)

Mango Sorbetto (GF)

Coffee & Tea
Espresso - Cappuccino - Macchiato

ADDITIONAL INFORMATION & SERVICES

PRESENTATION CAPABILITIES

We have a private dining room that holds up to 65 guests and includes a 65-inch 4K flat-screen TV which you can use to connect your laptop for presentations. This service is complimentary.

BUDGET & GUIDELINE ADHERENCE

We understand that certain corporations, particularly pharmaceutical companies, are required to adhere to strict spending policies. This menu is developed to cater to all dietary needs. If you have any concerns or want to discuss additional clauses, please reach out to borabethel@gmail.com.

POLICIES

Deposit: No deposit necessary for corporate events.

Cancellations: No cancellation charge with 48-hour courtesy.

Payment: Balance is due after the event is completed. We will provide a final copy of the itemized bill to the designated email. The final bill will include applicable state taxes and a 20% gratuity and will not exceed the total price set per person.

Private Room: To book the entire party room, a food & beverage minimum or an additional room fee will be determined dependent on availability.

QUESTIONS?

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