Brunch Option

$42 PER PERSON

Package includes soft drinks · Pricing excludes tax & gratuity · Only available Saturday & Sunday

APPETIZER COURSE

Served Family Style

Bruschetta Platter

Fig & Goat Cheese - Tomato Mozzarella & Balsamic - Truffle Cremini & Shaved Parmesan

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

Select Four · Served Individually

Cinnamon Chocolate Pancakes

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

Everything Salmon (GF)

Atlantic Salmon - Everything Seasoning
Poached Egg - Sautéed Spinach
Dill Caper Sauce - Hollandaise Sauce
Shredded Hash Browns

Chicken Milanese (GF)

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

Classic French Toast

Texas Toast - Maple Syrup
Applewood Smoked Bacon
Homestyle Potatoes

Short Rib Hash

Slow Braised Shredded Short Ribs
Sautéed Onions & Peppers
Homestyle Potatoes - Eggs over Easy
White Toast

Vegetable Omelet (GF)

Spinach - Bell Peppers - Mushrooms
Onions - Cheddar Cheese
Homestyle Potatoes

Steak & Eggs

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

Rigatoni

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

Eggs Benedict

Poached Eggs - Sautéed Spinach - Tomato
Toasted English Muffin - Homestyle Potatoes
Homemade Bacon - Tahini Hollandaise Sauce

Option 1

$36 PER PERSON

Package includes soft drinks · Pricing excludes tax & gratuity

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

Select Three · 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

Rigatoni

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

Butternut Squash Ravioli (VGT)

Fried Sage - Toasted Hazelnuts - Ricotta
Lemon Cream Sauce

Creamy Lime Chicken (GF)

Chicken Breast - Garden Vegetable Risotto
Red Pepper Flakes - Lime Cream Sauce

Short Rib Ragù

Bucatini - Carrots - Celery - Onions
Braised Short Rib - Light Tomato Sauce

Option 2

$47 PER PERSON

Package includes soft drinks · Pricing excludes tax & gratuity

APPETIZER COURSE

Select Three · Served Family Style

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

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

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

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

Wagyu Meatballs (GF)
Beef Meatballs - Marinara - Parmesan

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

Select Four · 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

Braised Short Ribs (GF)
Slow Cooked Marinated Short Rib
Mashed Potatoes - Charred Brussels Sprouts
Savory Au Jus

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

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

Creamy Lime Chicken (GF)
Chicken Breast - Garden Vegetable Risotto
Red Pepper Flakes - Lime Cream Sauce

Option 3

$56 PER PERSON

Package includes soft drinks · Pricing excludes tax & gratuity

APPETIZER COURSE

Select Four · Served Family Style

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

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

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

Crab Cakes (GF)
Maine Lump Crabmeat
Brussels Sprout Coleslaw
Citrus Remoulade

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

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

Wagyu Meatballs (GF)
Beef Meatballs - Marinara - Parmesan

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

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

SALAD COURSE

Select Two · Served Individually

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

Golden Beet Salad (GF) (VGT)
Roasted Beets - Arugula - Toasted Hazelnuts
Crumbled Goat Cheese - Cherry Tomatoes
Homemade Champagne Dressing

Italian Salad (GF) (VGT)
Romaine - Red Onion - Pepperoncini
Grape Tomatoes - Kalamata Olives - Grated Parmesan
Homemade Italian Dressing

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

ENTRÉE COURSE

Select Five · Served Individually

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

Braised Short Ribs (GF)
Slow Cooked Marinated Short Rib
Mashed Potatoes - Charred Brussels Sprouts
Savory Au Jus

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

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

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

Shrimp & Crab Fettuccine
Shrimp - Maine Crab Meat - Olive Oil
Lemon Garlic White Wine Sauce
Fresh Parsley

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

Creamy Lime Chicken (GF)
Chicken Breast - Garden Vegetable Risotto
Red Pepper Flakes - Lime Cream Sauce

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

Option 4

$75 PER PERSON

Package includes soft drinks · Pricing excludes tax & gratuity

APPETIZER COURSE

Select Five · Served Family Style

Sea Scallops (GF)
Pan-seared - Pancetta - Mashed Potatoes
Sautéed Edamame & Green Peas
Jalapeño Oil - Cajun Dijon Mustard Sauce

Italian Flatbread
Sliced Wagyu Meatballs - House Red Sauce
Parmesan - Mozzarella
Hot Cherry Peppers

Crab Cakes (GF)
Maine Lump Crabmeat
Brussels Sprout Coleslaw
Citrus Remoulade

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

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

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

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

Shrimp Cocktail (GF)
Homemade Cocktail Sauce

Wagyu Meatballs (GF)
Beef Meatballs - Marinara - Parmesan

SALAD COURSE

Select Two · Served Individually

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

Golden Beet Salad (GF) (VGT)
Roasted Beets - Arugula - Toasted Hazelnuts
Crumbled Goat Cheese - Cherry Tomatoes
Homemade Champagne Dressing

Italian Salad (GF) (VGT)
Romaine - Red Onion - Pepperoncini
Grape Tomatoes - Kalamata Olives - Grated Parmesan
Homemade Italian Dressing

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

ENTRÉE COURSE

Select Five · Served Individually

Premium Steak
Select One

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

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

Premium Seafood
Select One

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

Halibut (GF)
Pan-seared - Roasted Baby Potatoes
Sautéed Spinach - Lime Saffron Sauce
Orange Gremolata

Select Three

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

Braised Short Ribs (GF)
Slow Cooked Marinated Short Rib
Mashed Potatoes - Charred Brussels Sprouts
Savory Au Jus

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

Shrimp & Crab Fettuccine
Shrimp - Maine Crab Meat - Olive Oil
Lemon Garlic White Wine Sauce
Fresh Parsley

Creamy Lime Chicken (GF)
Chicken Breast - Garden Vegetable Risotto
Red Pepper Flakes - Lime Cream Sauce

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

Dessert Options

PER PERSON, ADDED TO MENU

Cake Fee
+$4 PER PERSON

Fee for bringing cake or dessert from outside the venue. This includes cutting, plating, and decorating. The cake fee will only be charged if the guest brings dessert and doesn't select a dessert package for the event.

Dessert Package 1
+$7 PER PERSON

Served Individually Vanilla Gelato - Mango Sorbetto

Coffees & Teas

Dessert Package 2
+$9 PER PERSON

Served Family Style Homemade Tiramisu - Homemade Crème Brûlée
Sea Salt Caramel Cheesecake - Homemade Chocolate Lava Cake

Coffees & Teas

Dessert Package 3
+$12 PER PERSON

Served Individually Homemade Chocolate Lava Cake - Affogato
Sea Salt Caramel Cheesecake - Homemade Tiramisu - Homemade Crème Brûlée
Homemade Apple Crumble - Vanilla Gelato - Mango Sorbetto

Coffees & Teas - Espresso - Cappuccino

Pricing excludes tax & gratuity

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

Alcoholic Beverage Options

PACKAGES REFLECT 3-HOUR TIME PERIOD

Open Bar
BILLED BY CONSUMPTION

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

Cash Bar
GUESTS PAY THEIR OWN

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

Brunch Package
$24 PER PERSON

Brunch Cocktails Mimosa - Bellini - Kir Royale - House Sangria - Bloody Mary

House Package
$27 PER PERSON

Brunch Cocktails Mimosa - Bellini - Kir Royale - House Sangria - Bloody Mary
House Reds Cabernet, Pinot Noir, Red Blend, Malbec
House Whites Chardonnay, Pinot Grigio, Rosé, Sauvignon Blanc, Riesling
Bottled & Draft Beers

Full Bar Package
$36 PER PERSON

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.

Pricing excludes tax & gratuity · Price is applied for every guest over the age of 21

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. 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, except on Friday & Saturday nights, when a minimum spend may be determined depending on headcount, setup & availability.

The minimum spends below apply to parties that wish to book an ENTIRE room or venue for their event.

	Event Room Accommodates up to 65 seated	Front Dining Room Accommodates up to 45 seated
Tuesday – Friday LUNCH	$1,500	$1,000
Tuesday – Thursday DINNER	$3,500	$2,500
Friday & Saturday DINNER	$4,900	$3,800
Saturday & Sunday LUNCH	$2,400	$1,900
Sunday DINNER	$2,400	$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.

FULL SERVICE CATERING

We offer buffet & 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.