

THE BROADWAY

SOUTH BOSTON

event menu

APPETIZERS

[priced per person, minimum of 15]

SWEET & SOUR MEATBALLS

black cherry-sambal chile glaze, chive 7

CHICKEN POTSTICKERS

lemongrass, ginger, soy broth, chili crunch 6.5

FRIED CHEESE CURDS

[v] breaded white cheddar, fig jam 6

PAPAS BRAVAS SKEWERS

[gf/v] crispy potato, salsa brava, roasted garlic aioli 6

SESAME CHICKEN BITES

mango duck sauce, chive 6.5

RASPBERRY & BRIE

[v] phyllo dough 6

NEW ENGLAND CRAB CAKE

orange marmalade aioli, mustard caviar 7

BUFFALO CHICKEN BITES

whipped bleu cheese, celery 6.5

TUNA TOSTADAS

ahi tuna, scallion, cucumber, spicy mayo, black sesame 7

PRETZEL BITES

[v] house mustard sauce 6

MAC & CHEESE BITES

[v] smoked gouda, liquid gold aioli 6

HUMMUS

[gf/v] cucumber cup, sesame, sumac 6

SHORT RIB TOSTADAS

adobo-braised short rib, spicy mayo, chive, tortilla crisp 7

STATIONARY PLATTERS

[priced per person, minimum of 15]

FRIED CAULIFLOWER

[gf/v] tahini hot sauce, cucumber, tzatziki 6

CRISPY BROCCOLI

[gf/v] sambal, sweet chili, pineapple, garlic, wasabi pea, sesame 6

SAUCY WINGS

house buffalo, bleu cheese 6.5

BURGER SLIDERS

yellow american, burger sauce, compressed onion 7

CBR SLIDERS

crispy-fried chicken, bacon, buffalo-ranch 7

CHEESE BOARD

[gf/v] local cheeses, accoutrements 8

CHARCUTERIE BOARD

assorted cured meats, accoutrements 10

LOBSTER SLIDERS

maine lobster, lemon mayo, chive 12

SHRIMP COCKTAIL

[gf] chilled shrimp, cocktail sauce, lemon 12

ISLAND CREEK OYSTERS

[gf] seasonal mignonette, horseradish, cocktail sauce, lemon 12

FARM SALAD

[gf/v] tender greens, assorted shaved vegetables, seeds & ricotta salata, house vinaigrette 5

CAESAR SALAD

baby romaine, parmesan, pangrattato 5

PIZZAS

[each pizza serves 2-3 people]

red

CLASSIC

[V] plain cheese 16 [pepperoni, sausage 2]

MARGHERITA

[V] san marzano tomato, mozzarella, basil, extra virgin olive oil 18

HOT + SWEET

italian sausage, garlic, vinegar peppers, ricotta 20

DIXIE HAWAIIAN

provolone, peaches, country ham, red onion, jalapeno, hot honey 20

BBQ CHICKEN

roasted chicken, bbq sauce, bacon, green onion 20

white

BIANCA

[V] fermented garlic, fontina, fresh oregano 16

CAESAR

roasted chicken, caesar dressing, romaine, parmesan 18

PICKLE PARTY

[v] pickles, calabrian chill, cracked pepper crema, dill 18

AUTUMN SQUASH

[v] burrata, pumpkin, sage, fig-balsamic 20

BUFFALO CHICKEN

roasted chicken, red onion, bleu cheese, buffalo sauce 19

[V] VEGETARIAN [GF] GLUTEN FREE UPON REQUEST

*Food is cooked to order. Reminder Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially with certain medical conditions. Before placing your order, please inform your server if a person in your party has a food allergy.

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MAINS

[priced per person, minimum of 15]

SIRLOIN STEAK TIPS

maple-bourbon marinade, char-broiled 16

BAKED RIGATONI

[v] roasted cherry tomato sauce, ricotta, torn basil, fresh mozzarella 12

ROASTED SALMON

thai curry-honey glaze 16

CHICKEN MILANESE

crispy-fried chicken, roasted mushrooms & red onion, marsala demi 14

BAKED MAC & CHEESE

[v] white bianca sauce, yellow cheddar, buttered ritz crumb 12

BONELESS SHORT RIBS

red wine-braised, black truffle bordelaise, parsley gremolata 16

SIDES

[price per person, minimum of 15]

Jasmine Rice 4

Steamed Broccoli 4

Roasted Potatoes 4

Sesame Green Beans 4

Scalloped Potatoes 5

Grilled Asparagus 5

Roasted Carrots 5

DESSERTS

[priced per person, minimum of 15]

BROWNIE PLATTER

assortment of blondie, fudge, chocolate zebra w/ cream cheese 6

COOKIE PLATTER

assortment of chocolate chip, m&m, oatmeal raisin 6

plated dinner

\$65 per person

1ST COURSE [choose 1]

FARM SALAD [v] tender greens tossed in assorted shaved vegetables, seeds & ricotta salata, dressed in house vinaigrette

CAESAR SALAD baby romaine, parmesan, pangrattato

2ND COURSE [choose 2]

CHICKEN CORDON BLUE ham & swiss stuffed chicken, country gravy, roasted potatoes, steamed broccoli

BONELESS SHORT RIB red-wine braised, black truffle bordelaise, polenta, roasted carrots

OVEN ROASTED SALMON thai curry glaze, fried rice, sesame green beans

BAKED RIGATONI [v] cherry tomato sauce, ricotta, torn basil, fresh mozzarella

3RD COURSE [choose 1]

CHOCOLATE POTS DE CRÈME dark chocolate custard, whipped cream, shaved chocolate

CRÈME BRULEE vanilla custard, caramelized sugar, fresh berries

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