

# THE BROADWAY

SOUTH BOSTON

## event menu

### APPETIZERS

[priced per person, minimum of 15]

#### 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

#### 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

#### BBQ CHICKEN

roasted chicken, bbq sauce, bacon, green onion 20

#### PICANTE

[v] goat horn chillis, stracciatella, roasted onions, rosemary honey 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

#### BUFFALO CHICKEN

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

#### AUTUMN

[v] delicata squash, goat cheese, pomegranate glaze, crispy kale 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.

# THE BROADWAY

SOUTH BOSTON

## event menu

### MAINS

[priced per person, minimum of 15]

#### SIRLOIN STEAK TIPS

grilled sirloin 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]

Sticky 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 BRULÉE** vanilla custard, caramelized sugar, fresh berries

[V] VEGETARIAN [GF] GLUTEN FREE UPON REQUEST

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