

DISTRICT **HALL**

Private Event Menus

District Hall

75 Northern Avenue

Boston, MA 02210

617.982.7220 | districthallboston.org

Contact: Jennifer Cleary
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V Vegetarian Option **G** Modified Gluten Sensitive

Ve Vegan Option

Beverages

Carafe of Coffee 60
20 cups

Pitchers 35 each
Orange juice
Cranberry juice
Lemonade
Iced tea

Assorted Soda Cans 3

Bottled Water 3

Sparkling Water 4

Redbull 4

Vitamin Water 3

Hot Tea 3

Coffee Displays

*priced per guest
full guest count order required*

Bottomless Coffee, Up To 3 Hours 7

Gourmet Coffee Station, Up To 3 Hours 9
Whipped cream & flavored syrups – vanilla, sugar-free vanilla,
caramel, chocolate, seasonal

Bottomless Coffee, All Day 10

Gourmet Coffee Station, All Day 12
Whipped cream & flavored syrups – vanilla, sugar-free vanilla,
caramel, chocolate, seasonal

Ultimate Coffee & Cookie Station 18
Coffee & tea – with Baileys Irish Cream, Kahlúa, brandy & amaretto
Whipped cream & flavored syrups – vanilla, sugar-free vanilla,
caramel, chocolate, seasonal
Served with assorted macaroons & mini biscotti

Breakfast Buffets

*priced per guest
10 guest minimum*

Light & Healthy Breakfast (V, G) 10

Yogurt, granola, fresh fruit

Continental (V) 14

Steel cut oatmeal, fresh sliced fruit, yogurt, bagels, croissants, muffins

***Chef's Choice Breakfast Sandwiches 8**

Assorted breakfast sandwiches

Breakfast A La Carte

*priced per guest
10 guest minimum*

Pastries, Bagels, Croissants & Muffins (V) 5

Fresh Fruit Display (V, G, Ve) 9

Fresh sliced & whole fruit

Sautéed Breakfast Potatoes (V) 4

***Scrambled Eggs (V, G) 6**

Bacon (G) 7

Sausage (G) 7

Chocolate Indulgence (V) 9

Brownies, assorted candy bars, chocolate chip cookies

Build Your Own Trail Mix (V) 10

Dried fruits, assorted nuts, granola, M&M's, chocolate chips

Grab & Go (V) 11

Individual potato chips, trail mix, candy bars, granola bars

Out to the Ball Game (V) 13

Soft pretzels, peanuts, Cracker Jack

Sweet & Salty (V) 13

Pretzel twists, potato chips, chocolate chip cookies, brownies

Snack Breaks

*priced per guest
10 guest minimum*

Displays

*priced per guest
10 guest minimum*

Hummus (V, Ve) 7

Toasted & grilled pita chips, celery & carrots

Chips & Dip (V) 6

Housemade potato chips & French onion dip

Classic Vegetable Crudit  (V, G) 10

Seasonal vegetables, selection of dipping sauces

Classic Cheese (V) 15

Domestic & international selection of cheeses, fruits, crackers

Antipasto 17

Sliced dried meats, grilled artichoke hearts, grilled vegetables, mixed olives, feta & parmesan cheese, roasted red & pepperoncini peppers

***Sushi 2.50**

Assorted hand rolled sushi served with soy sauce, wasabi & ginger
*Priced per piece - 50 piece minimum required
Vegan & vegetarian options available upon request*

Raw Bar

*priced per piece
25 piece minimum*

Jumbo Shrimp Cocktail (G) 4.25

***Local Oysters On The Half Shell (G) 3.75**

***Littleneck Clams (G) 3.25**

Smoked Mussels (G) 5

Snow Crab Claws (G) MKT

Chilled Lobster Tails (G) MKT

Passed Hors d'oeuvres

priced per piece, minimum 25 pieces of each item

Mushroom Tart (V) 2.75
Goat cheese

Ratatouille on Baguette (Ve) 3

Spanakopita (V) 3
Feta & spinach

Mini Crudité in Hummus (Ve) 3

Chicken & Waffles 3.25
White sausage gravy

Chicken Satay (G) 3.25
Peanut sauce

Curry Chicken Salad 3.25
Wonton crisp

Vegetable Spring Rolls (V) 3.25

Housemade Mac & Cheese Bites (V) 3.50

Garden Vegetable Kabob (Ve) 3.50

BBQ Pork Wontons 3.50

***Salmon Mousse (G)** 3.50
Whipped cream cheese, cucumber round

Mushroom & Truffle Arancini (V) 3.50
Marinara sauce

Pesto & Prosciutto Arancini 3.75
Marinara sauce

Shrimp BLT 3.75
On toasted brioche

Steakhouse Bruschetta 3.75
Bleu cheese & red onion jam

Braised Short Rib Tacos 4
Red bell pepper

***Skirt Steak Tacos** 4
Guacamole, pico de gallo

Bleu Cheese Stuffed Dates 4
Wrapped in bacon

***Salmon Tartare on Wonton Crisp** 4
Basil crème fraîche

Mini Crab Cakes 4
Chipotle aioli

Chimichurri Shrimp (G) 4.25
On sugar cane skewer

Scallops & Bacon (G) 4

***Beef Satay (G)** 4
Sweet chili sauce

Confit Duck Grilled Cheese 3.75
Muenster cheese on toasted brioche

Pulled BBQ Chicken Polenta Cakes 3.50

Falafel Bites (V) 3.25
Tzatziki sauce

Pork & Beef Meatball 3.50
Marinara sauce

Slider Station

priced per slider

25 piece minimum for each selection

***Cheeseburger** 5
Caramelized onion, cheddar cheese

Crispy Chicken 5
White sausage gravy, bacon

***Bacon Mushroom Burger** 5
Pancetta, portabella, tomato aioli

Lamb 5
Bibb lettuce, confit tomato

Pork Meatball 5
Fresh mozzarella, basil

***Beef & Bleu Cheese** 5
Bacon crumble, roma tomato, shredded iceberg

Warm Lobster 6
Drawn butter, garlic, parsley, lemon

Veggie Burger (V) 5
Guacamole, grilled red onion, cole slaw

***Curry Beef Burger** 5
Mint yogurt sauce, cucumber salad

***Chili Burger** 5
Melted cheese sauce

Pulled Short Rib 5
Swiss cheese, caramelized onion

Bison 5
Jalapeño onion jam

Bánh Mì (V) 5
Tofu, cilantro carrot salad, lemon garlic mayo

Fry & Pickle Station

\$12 per guest

25 guest minimum

House Fries, Curly Fries, Waffle Fries & Fresh Chips (V)
Smoked tomato chipotle ketchup, bbq sauce, onion dip, dill pickles, Napa cabbage cole slaw

Sandwiches

priced per sandwich

Tuna Salad Wrap 10

Curry Chicken Salad Wrap 10

Grilled Chicken Caesar Wrap 10

Caprese (V) 10

Smoked Turkey & Bacon 10

Hummus & Veggie Wrap (V) 10

BLT 11

Pastrami 12

Italian Cold Cut 12

Grilled Chicken Sandwich 12

Cubano 13

Pork shoulder, salami, ham, swiss, chipotle mayo, pickles

Meatball Sub 13

Salads

*priced per guest
10 guest minimum*

Mixed Greens (V, G) 8

Shaved carrots, cherry tomatoes, English cucumbers, shaved red onion, mesclun mix, balsamic vinaigrette

*dressing may contain gluten

***Caesar (V)** 9

Chopped romaine, croutons, lemon anchovy dressing

Antipasto Salad (V) 10

Pepperoncini, sliced black olives, shaved carrots, roasted red peppers, shaved parmesan, mixed greens, balsamic vinaigrette

Seasonal Chopped (V) 11

Seasonal fruits, grilled corn, roma tomato, English cucumbers, Bulgarian feta cheese, lemon basil vinaigrette

Add chicken 6

Add shrimp 7

*Add steak 8

Pizzas

2 large pizzas per order, unless otherwise noted

Cheese (V) 32

Margherita (V) 36

White (V) 36
Arugula, romano cheese

Pepperoni 38

Sausage 38

Vegetable (V) 36

Gluten Free 17
One 10" individual sized pizza

Specialty Buffets

priced per guest

25 guest minimum, unless otherwise noted

Pasta & Pesto (V) 12

Farfalle in pesto sauce
10 guest minimum

Pasta Primavera (V) 14

Roasted garden vegetables in a roasted cream sauce
10 guest minimum

Lasagna

Fresh ricotta, San Marzano tomato sauce, Parmesan cheese,
mozzarella

Cheese (V) 14

Veggie (V) 16

Meat 18

Mac & Cheese (V) 10

Classic three cheese with buttered bread crumbs
10 guest minimum

Gourmet Salad (V, G) 14

Classic caesar salad, mixed greens salad & blt salad
served with warm rolls & butter

Add chicken 6 | Add shrimp 7 | *Add steak 8

Clean & Lean 21

Marinated grilled chicken breast, lemon zest rice, steamed green
beans & baby carrots

Tex Mex 23

Black bean soup, Caesar salad, carne asada, beans & rice, chicken
fajita, key lime pie

North End 25

Minestrone soup, mixed green salad, cheese lasagna, chicken
marsala, broccoli rabe, cannolis

Sandwich Buffet 20

Chef's selection of sandwiches, mixed green salad, chips,
cookies & brownies - Individually boxed 22
10 guest minimum

Protein

*priced per guest
20 guest minimum*

Carving Station

\$75 attendant fee required

Chicken Marsala (G) 13

Panko Crusted Chicken Cutlets 13
Spicy tomato sauce

***Roasted Salmon (G)** 14
Sweet chili sauce

Herb Crusted Turkey (G) 180
Cranberry sauce, gravy
Serves 10-12

Rosemary Roasted Pork Loin (G) 215
Apple & cinnamon sauce
Serves 12-15

***Whole Roasted Beef Tenderloin (G)** 260
Red wine sauce
Serves 10-12

***Prime Rib (G)** 350
Horseradish crème
Serves 18-22

Bread Basket (V) 4

Stuffing 6

Roasted Root Vegetables (Ve, G) 6
Carrots, potatoes, parsnips, sweet potato

Gratin Potato (V) 6
Yukon potato, herbs, gruyère cheese

Rosemary Roasted Potatoes (Ve, G) 6
Olive oil, fingerling potato

Vegetable Brown Rice (Ve, G) 6
Mixed vegetables

Ratatouille (Ve, G) 7
Diced tomato, peppers, onions, squash, garlic

Herbed Risotto (V, G) 7
Parmesan cheese, mixed herbs

Grilled Vegetables (V, Ve, G) 7
Eggplant, zucchini, squash, red onion

Braised Greens (V, Ve, G) 8
Escarole, spinach & collard greens, caramelized onion

Vegetable Mix (Ve, G) 8
Green asparagus, green beans, broccoli, red peppers

Sides

*priced per guest
10 guest minimum*

Desserts

*priced per guest
10 guest minimum*

Cookies & Brownies (V) 6

Fresh Fruit Kabobs (V) 6

Cannoli (V) 5

Whoopie Pie (V) 5

Assorted Cheesecake (V) 6

Cupcake (V) 6

Fruit Tart (V) 6

*priced per guest
25 guest minimum
passed or displayed*

Mini Chocolate & Vanilla Cupcakes (V) 3

Mini Cheesecake (V) 3

French Macaroons (V) 3

Chocolate Covered Strawberries (V) 3