Private Event

Menus

District Hall
75 Northern Avenue
Boston, MA 02210
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Contact: Jennifer Cleary
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V Vegetarian Option  G Modified Gluten Sensitive
Ve Vegan Option
**Breakfast Buffets**

**Light & Healthy Breakfast (V, G)** 11  
Yogurt, granola, fresh fruit

**Continental (V)** 15  
Steel cut oatmeal, fresh sliced fruit, yogurt, bagels, croissants, muffins

**Chef’s Choice Breakfast Sandwiches** 11  
Assorted breakfast sandwiches
Individually wrapped 12

**Cold Breakfast Box** 12  
Yogurt, muffin, banana, & granola bar

**Warm Breakfast Box** 15  
Breakfast sandwich, yogurt & banana

**Breakfast A La Carte**

**Pastries, Bagels, Croissants & Muffins (V)** 7

**Fresh Fruit Display (V, G, Ve)** 9  
Fresh sliced fruit

**Sautéed Breakfast Potatoes (V)** 5

**Scrambled Eggs (V, G)** 7

**Bacon (G)** 8

**Sausage (G)** 8

**Yogurt Parfait** 8  
topped with granola & fruit

**Snack Breaks**

**Grab & Go (V)** 11  
Individual potato chips, trail mix, candy bars, granola bars

**Sweet & Salty (V)** 13  
Pretzel twists, potato chips, chocolate chip cookies, brownies

**Breakfast Break** 6  
yogurt & granola bar
Displays
priced per guest
25 guest minimum
packaged in individual cups add $1.50 per person

Hummus (V, Ve) 9
Toasted & grilled pita chips, celery & carrots

Chips & Dip (V) 8
Housemade potato chips & French onion dip

Classic Vegetable Crudité (V, G) 11
Seasonal vegetables, selection of dipping sauces

Classic Cheese (V) 17
Domestic & international selection of cheeses, fruits, crackers

Charcuterie 19
Chefs selection of cured meats & accoutrements

Antipasto 17 Vegan available upon request
Grilled artichoke hearts, grilled vegetables, mixed olives, feta & parmesan cheese, roasted red & pepperoncini peppers

*Sushi 3.25
Assorted hand rolled sushi served with soy sauce, wasabi & ginger
Priced per piece - 120 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

Smoked Mussels (G) MKT

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)** 3.25
  Goat cheese

- **Ratatouille on Baguette (Ve)** 3.50

- **Spanakopita (V)** 3.50
  Feta & spinach

- **Mini Crudité in Hummus (Ve)** 3.50

- **Chicken & Waffles** 3.75
  White sausage gravy

- **Chicken Satay (G)** 3.75
  Peanut sauce

- **Vegetable Spring Rolls (V)** 3.75

- **Housemade Mac & Cheese Bites (V)** 4

- **Garden Vegetable Kabob (Ve)** 4

- **BBQ Pork Wontons** 4

- **Salmon Mousse (G)** 4
  Whipped cream cheese, cucumber round

- **Mushroom & Truffle Arancini (V)** 4
  Marinara sauce

- **Pesto & Prosciutto Arancini** 4.25
  Marinara sauce

- **Greek Salad Bites (V)** 4.25
  Cucumber round with tomato, pepperoncini, black olive, feta & greek dressing

- **Shrimp BLT** 4.25
  On toasted brioche

- **Steakhouse Bruschetta** 4.25
  Bleu cheese & red onion jam

- **Braised Short Rib Tacos** 4.50
  Red bell pepper

- **Skirt Steak Tacos** 4.50
  Guacamole, pico de gallo

- **Bleu Cheese Stuffed Dates** 4.50
  Wrapped in bacon

- **Tuna Tartare on Wonton Crisp** 6

- **Mini Crab Cakes** 4.50
  Chipotle aioli

- **BBQ Shrimp (G)** 4.75
  On sugar cane skewer

- **Scallops & Bacon (G)** 4.50

- **Beef Satay (G)** 4.50
  Sweet chili sauce

- **Falafel Bites (V)** 3.75
  Tzatziki sauce

- **Beef Meatball** 4
  Marinara sauce

- **Bruschetta (V)** 4.50
  Crostini topped with diced tomatoes & mozzarella with an apple cider balsamic drizzle
Slider Station

*Cheeseburger 6
Caramelized onion, cheddar cheese

Crispy Chicken 6
White sausage gravy, bacon

Pork Meatball 6
Fresh mozzarella, basil

*Beef & Bleu Cheese 6
Bacon crumbles, roma tomato, shredded iceberg

Warm Lobster MKT
Drawn butter, garlic, parsley, lemon

Veggie Burger (V) 6
Guacamole, grilled red onion, coleslaw

Pulled Pork 6
Coleslaw, pickles

Fry Station

House Fries, Curly Fries, Waffle Fries & Fresh Chips (V)
ketchup, bbq sauce, onion dip & napa cabbage coleslaw
add queso $3 per person

Slider Station

priced per slider
25 piece minimum for each selection

Fry Station

$16 per guest
25 guest minimum
Sandwiches

priced per sandwich
25 guest minimum
individually wrapped add $1.50 per sandwich

Tuna Salad Wrap  12
Grilled Chicken Caesar Wrap  12
Caprese (V)  12
Smoked Turkey & Bacon  12
Hummus & Veggie Wrap (V)  12
BLT  13
Italian Cold Cut  14
Grilled Chicken Sandwich  14
Sandwich Buffet  25
Chef’s selection of sandwiches, mixed green salad, chips, cookies & brownies - Individually boxed  27

Salads

priced per guest
25 guest minimum
individually boxed add $2.50 per salad

Mixed Greens (V, G)  9
Shaved carrots, cherry tomatoes, English cucumbers, shaved red onion, mesclun mix, balsamic vinaigrette
*dressing may contain gluten

*Caesar (V)  10
Chopped romaine, croutons, lemon anchovy dressing

Greek Salad  11
Cucumber, pepperoncini peppers, tomato, olives & chopped iceberg with feta, pita chips & creamy greek dressing

Seasonal Chopped (V)  12
Seasonal fruits, grilled corn, roma tomato, English cucumbers, Bulgarian feta cheese, lemon basil vinaigrette

Add chicken  8
Add shrimp  8
Add salmon  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*

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**Specialty Buffets**

*priced per guest
25 guest minimum, unless otherwise noted*

- **Pasta & Pesto (V) 14**
  Farfalle in pesto sauce
- **Pasta Primavera (V) 16**
  Roasted garden vegetables in a roasted cream sauce
- **Lasagna**
  Fresh ricotta, San Marzano tomato sauce, Parmesan cheese, mozzarella
  - **Cheese (V) 16**
  - **Veggie (V) 18**
  - **Meat 21**
- **Mac & Cheese (V) 14**
  Classic three cheese with buttered bread crumbs
- **Gourmet Salad (V, G) 16**
  Classic caesar salad, mixed greens salad & greek salad served with warm rolls & butter
  - Add chicken 6 | Add shrimp 7 | *Add steak 8*
- **Clean & Lean 23**
  Marinated grilled chicken breast, lemon zest rice, steamed green beans & baby carrots
- **Tex Mex 23**
  Tortilla soup, mixed green salad, carne asada, beans & rice, chicken fajita, key lime pie
- **North End 25**
  Italian wedding soup, mixed green salad, cheese lasagna, chicken marsala, broccoli rabe, cannolis
**Protein**

*priced per guest*

25 guest minimum

- **Chicken Marsala (G)** 15
- **Panko Crusted Chicken Cutlets** 15
  Spicy tomato sauce
- ***Roasted Salmon (G)** 18
  Lemon garlic beurre blanc

- **Herb Crusted Turkey (G)** 325
  Cranberry sauce, gravy
  Serves 10-12

- **Rosemary Roasted Pork Loin (G)** 250
  Apple & cinnamon sauce
  Serves 12-15

- ***Whole Roasted Beef Tenderloin (G)** 400
  Red wine sauce
  Serves 10-12

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

- **Bread Basket (V)** 4
- **Stuffing** 6

- **Roasted Root Vegetables (Ve, G)** 8
  Carrots, potatoes, parsnips, sweet potato

- **Gratin Potato (V)** 8
  Yukon potato, herbs, gruyère cheese

- **Rosemary Roasted Potatoes (Ve, G)** 8
  Olive oil, fingerling potato

- **Ratatouille (Ve, G)** 8
  Diced tomato, peppers, onions, squash, garlic

- **Herbed Risotto (V, G)** 9
  Parmesan cheese, mixed herbs

- **Grilled Vegetables (V, Ve, G)** 8
  Eggplant, zucchini, squash, red onion

- **Braised Greens (V, Ve, G)** 9
  Escarole, spinach & collard greens, caramelized onion

- **Vegetable Mix (Ve, G)** 9
  Green asparagus, green beans, broccoli, red peppers

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**Carving Station**

*$75 attendant fee required*

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  Eggplant, zucchini, squash, red onion

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  Escarole, spinach & collard greens, caramelized onion

- **Vegetable Mix (Ve, G)** 9
  Green asparagus, green beans, broccoli, red peppers
Desserts

priced per guest
25 guest minimum

Cookies & Brownies (V) 6.50
Cannoli (V) 5.50
Whoopie Pie (V) 5.50
Assorted Cheesecake (V) 6.50
Cupcake (V) 6.50
Mini Fruit Tart (V) 6.50

Mini Chocolate & Vanilla Cupcakes (V) 3.50
Mini Cheesecake (V) 3.50
French Macaroons (V) 3.50
Chocolate Covered Strawberries (V) 3.50
Petit Fours (V) 4

Beverages & Coffee Display

priced per guest

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

Hot Tea 3

Bottomless Coffee & Tea, Up To 3 Hours 9
full guest count order required

Bottomless Coffee & Tea, All Day 12
full guest count order required