

DISTRICT **HALL**

P r i v a t e E v e n t M e n u s

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

*priced per guest
25 guest minimum*

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

*priced per guest
25 guest minimum*

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

*priced per guest
25 guest minimum*

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 - 200 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

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

priced per slider

25 piece minimum for each selection

***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

\$16 per guest

25 guest minimum

House Fries, Curly Fries, Waffle Fries & Fresh Chips (V)

ketchup, bbq sauce, onion dip & napa cabbage coleslaw

add queso \$3 per person

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

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*

Carving Station

\$75 attendant fee required

Sides

*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

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

French Macaroons (V) 3.50

Chocolate Covered Strawberries (V) 3.50

Petit Fours (V) 4

*priced per guest
25 guest minimum
passed or displayed*

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