

# 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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**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 - 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

*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

**Mini Cheesecake (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*