

PASSED HORS D'OEUVRES

Skewered Citrus Shrimp
peanut sauce

Steak Tartare on Brioche
crispy shallots

Scallops + Bacon
Lyle's Golden Syrup

Crab Cakes
chipotle mayo

Hot Lobster + Cheddar Melts

Tuna Tartare
soy + citrus

Baked Brie Crostini
fig preserve

Cured Salmon
dill cream + chopped egg

Fava Bean Bruschetta
mint + Tuscan oil

Stuffed Mushrooms
spinach + cream

Tomato + Mozzarella Skewers
fresh basil

Prime Beef Sliders
smoked bacon + cheddar



PASSED HORS D'OEUVRES – con't

House Ricotta Ravioli

crisp sage + truffle butter

Polenta Fries

spicy tomato sauce + parmesan

Lamb Chops

mustard + herb crust

Beef + Shisito Skewer

miso + sesame

Eggplant + Caper Crostini

goat cheese

Chicken + Gorgonzola Arancini

Italian honey

Roasted Spanish Marcona Almonds

smoked paprika

Spicy Shrimp + Avocado Toast

Mini Lobster Rolls

Bacon Wrapped Dates

sausage + parsley

Caviar + Crispy Root Chips

crème fraîche

Mini Grilled Cave Aged Cheddar Melts

smoked bacon + cheddar

* Sold per piece.

* Prices range from \$2 to \$5



COCKTAIL STATIONS

Artisanal Cheeses

preserves + breads

American Prosciutto + Mozzarella

fava dip + bread sticks

Beet Cured Salmon Gravlax

dill cream + capers

Housemade Root Chips + Roasted Vegetable Dip

Local Oysters

salsa verde + mignonette

Wellfleet Clams

hot horseradish + lemon

Iced Shrimp Cocktail

red + green cocktail sauce

Iced Lobster Tails

cocktail sauce + lemon

Carving Stations

Whole Roasted

Tenderloin of Beef

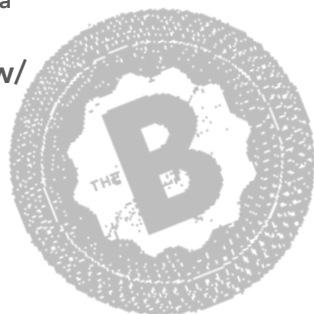
popovers + horseradish crema

Colorado Lamb Rack w/ Mustard Crust

polenta fries

* Priced by the person

* Labor fee may apply



LUNCHEON MENU - \$45

STARTER:

Boston Clam Chowder

house crackers + smoked bacon

or

Romaine Caesar Salad

white anchovies + treviso

or

Ricotta + Mushroom Ravioli

crisp sage + parmesan

ENTRÉE:

Charred Skirt Steak

soft polenta + roasted carrots

or

Vermont Farm Chicken

garlic mashed potato + swiss chard

or

Miso Grilled Salmon

twice fried green beans + scented jasmine rice

DESSERT:

Meyer Lemon Cheesecake

spooned blueberry preserves

or

Dark Chocolate Flourless Cake

raspberry + almond ice cream



LUNCHEON MENU - \$55

STARTER:

Boston Clam Chowder

house crackers + smoked bacon

or

Romaine Caesar Salad

white anchovies + treviso

or

Ricotta + Mushroom Ravioli

crisp sage + parmesan

ENTRÉE:

Black Angus Filet

crispy shallots + red wine bordelaise

or

Vermont Farm Chicken

garlic mashed potato + swiss chard

or

Grilled Swordfish Stew of Cockles

pearl pasta + tomato conserva

or

Sesame Crusted #1 Tuna

taro + ginger vinegar + toy sum

DESSERT:

Meyer Lemon Cheesecake

spooned blueberry preserves

or

Tiramisu Martini

chocolate shavings + thin biscotti

or

Dark Chocolate Flourless Cake

raspberry + almond ice cream



DINNER MENU - \$55

STARTER:

Boston Clam Chowder

house crackers + smoked bacon
or

Romaine Caesar Salad

white anchovies + treviso

ENTRÉE:

Charred Skirt Steak

soft polenta + roasted carrots
or

Vermont Farm Chicken

garlic mashed potato + swiss chard
or

Charcoaled Salmon

creamed potatoes + pressed beet vinaigrette

DESSERT:

8-Minute Chocolate Cake

chantilly cream + local strawberries
or

Crème Brûlée

torched maple sugar + butter cookies



DINNER MENU - \$70

STARTER:

Boston Clam Chowder

house crackers + smoked bacon

or

Romaine Caesar Salad

white anchovies + treviso

or

Ricotta + Mushroom Ravioli

crisp sage + parmesan

ENTRÉE:

Black Angus Filet

crispy shallots + red wine bordelaise

or

Vermont Farm Chicken

sweet pea risotto + swiss chard

or

Grilled Swordfish Stew of Cockles

pearl pasta + tomato conserva

or

Miso Chilean Sea Bass

Okinawa yams + gingered bok choy

DESSERT:

Meyer Lemon Cheesecake

spooned blueberry preserves

or

Tiramisu Martini

chocolate shavings + thin biscotti

or

Dark Chocolate Flourless Cake

raspberry + almond ice cream



DINNER MENU - \$85

STARTER:

Maine Lobster Stew

sherry + chives

or

Prime Beef Carpaccio

crispy fried artichoke + burrata

or

Jumbo Lump Crab Cake

rémoulade + avocado

SALAD:

Romaine Caesar Salad

white anchovies + treviso

or

Baby Lettuce + Herb Salad

pickled fava beans + balsamic vinaigrette

or

Baby Iceberg Wedge

Great Hill blue + smoked bacon + candied walnuts

ENTRÉE:

(sides served family style)

Black Angus Filet

crispy shallots + red wine bordelaise

or

Steak au Poivre

red wine + bone marrow + parsnip frites

or

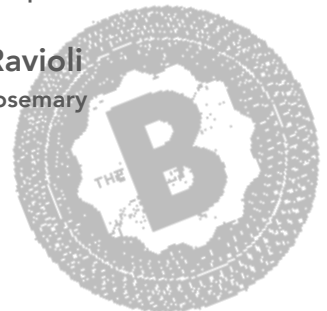
Pan Roasted Halibut

lemon parsley risotto + crisp capers

or

Housemade Lobster Ravioli

grilled lobster tails + burnt rosemary



DINNER MENU – \$85 – con't

DESSERT:

Crème Brûlée Trio

torched maple sugar + spun sugar

or

Flamed Baked Alaska

sponge cake + black raspberry preserves

or

Housemade Gelato

cherry syrup + chocolate biscotti



PRIVATE ROOMS

ROOMS:

Miller Table, 10ppl – This large table is located within the dining room and is enclosed with steel and glass walls to connect to the activity of the restaurant but also afford privacy.

Reid Table, 18ppl – Our wine room grand table is located on the mezzanine level, beyond a steel catwalk holding our wine collection. This is one of the most interesting and unique rooms around, and the catwalk is an ideal cocktail location for drinks before dinner.

Sheffield Room, 24ppl – Centered in the dining room is another truly unique space. 24 people, seated at 4 tables, enjoy dramatic décor and great views of the activity in the dining room. A section of the main bar is adjacent to this room and can be roped off for exclusive use by the party.

Warhol Room, 35-50ppl – Our largest room is both beautiful and versatile. A variety of seating options and configurations will suit many occasions. This room has a large TV for presentations, and can be completely obscured from the dining room for privacy if needed.



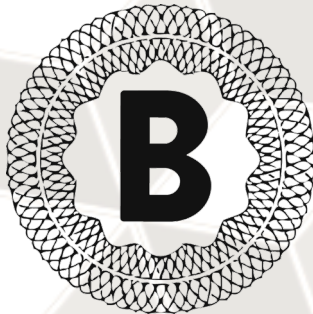
THE **BANCROFT**

EST 2014

We are pleased to offer a variety of private dining rooms at The Bancroft for you to host your next business meeting or special event.

Attached you will find our pre-opening menu offerings. Please don't hesitate to contact us to discuss your event needs.

We will be taking reservations by phone immediately for dates beginning June 1st.



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