

THE  
**BANCROFT**  
EST 2014

**PRIVATE DINING**  
BURLINGTON, MA



**REID TABLE**

13-18 seated/up to 35 standing;  
The exclusive dining space on the mezzanine features one long table for private dining. Guests have access to a private lavatory, a 46” monitor, and the catwalk surrounding our glass wine vault. A perfect location for Executive dinners, and festive cocktail parties.

**SHEFFIELD ROOM**

16-24 seated/up to 20 standing;  
A stunning glass room in the heart of the dining room, containing four round tables. This medium sized space is ideal for a convivial celebration or business gathering.

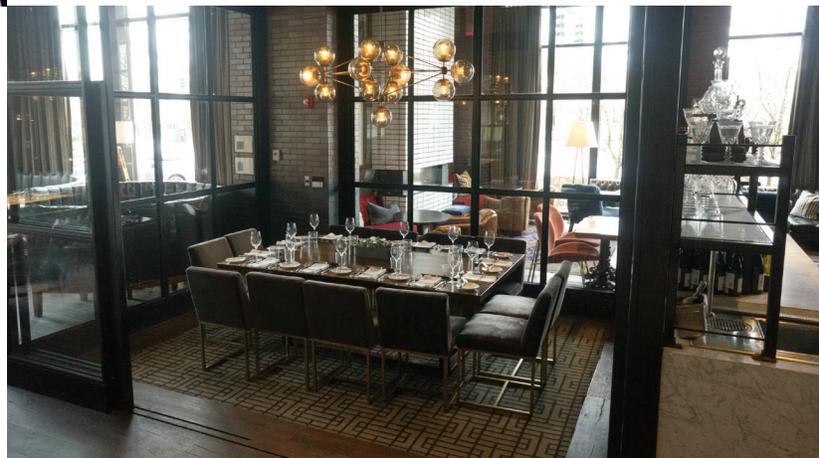


**WARHOL ROOM**

35-55 seated/up to 80 standing;  
Our largest space features world class artwork. It's versatile, with an open floorplan, a 55” monitor, and a variety of table shapes and sizes. This space is home to weddings, showers, cocktail parties, and multicourse seated meals.

**MILLER ROOM**

8-12 seated;  
Ideal for an intimate and impressive dining affair, this room features one large rectangular table. Four walls of steel and glass provide privacy, while giving a glimpse of the activity into the bar, lounge, and dining room.



## **MENU**

### **WELCOME HORS D'OEUVRES**

**ASSORTED PASTRIES + LOCAL + IMPORTED CHEESE**

SEASONAL FRUIT

### **ENTRÉE**

#### **CHEF'S BREAKFAST**

SCRAMBLED EGGS, HOME FRIES, BACON + TOAST

#### **CRISP MALTED WAFFLE**

FRESH FRUIT + WARM MAPLE SYRUP

#### **CHICKEN CAESAR SALAD**

BRIOCHE CROUTON + WHITE ANCHOVIES

### **DESSERT**

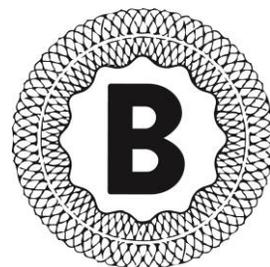
#### **FAMILY STYLE PETITE PASTRIES**

COMBINATION OF FOUR SEASONAL TARTS, COOKIES, PETIT FOURS + BARS

#### **SERVED COFFEE + TEA**

BANCROFT BLEND, DECAF DANISH + MEM TEAS

PRICE EXCLUDES TAX + GRATUITY



**FALL + WINTER LUNCH - \$35**

## **MENU**

### **STARTER**

#### **BOSTON CLAM CHOWDER**

HOUSE CRACKERS + SMOKED BACON

#### **PETITE LETTUCE + HERB SALAD**

BABY TOMATOES + AGED BALSAMIC

### **ENTRÉE**

#### **THINLY SLICED PRIME STEAK SANDWICH**

AGED CHEDDAR, HOUSE PICKLES + FRIES

#### **HERB MARINATED GRILLED CHICKEN BREAST**

SEASONAL VEGETABLE + POTATO

#### **BLACKENED SWORDFISH**

SMOKED PAPRIKA, SOFT POLENTA + STEW OF CLAMS

#### **PENNE PRIMAVERA**

SEASONAL VEGETABLES

### **DESSERT**

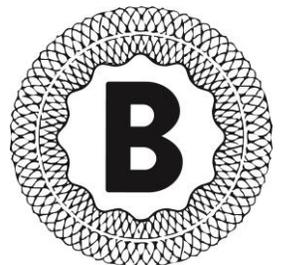
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PRICE EXCLUDES TAX + GRATUITY



## MENU

### STARTER

#### BOSTON CLAM CHOWDER

HOUSE CRACKERS + SMOKED BACON

#### FORK + KNIFE ROMAINE CAESAR SALAD

WHITE ANCHOVIES + TREVISO

#### HOUSEMADE RAVIOLI

SEASONAL SELECTION

### ENTRÉE

#### CHARRED SKIRT STEAK

SEASONAL VEGETABLE + POTATO

#### HERB MARINATED GRILLED CHICKEN BREAST

SEASONAL VEGETABLE + POTATO

#### CHARCOALED SALMON

SWEET POTATO PURÉE + GINGERED YU CHOY

#### PENNE PRIMAVERA

SEASONAL VEGETABLES

### DESSERT

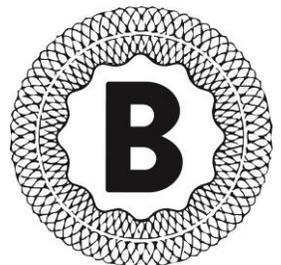
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## MENU

### STARTER

#### TOMATO BISQUE

CRISP BRIOCHE + CAVE AGED CHEDDAR

#### FORK + KNIFE ROMAINE CAESAR SALAD

WHITE ANCHOVIES + TREVISO

#### HOUSEMADE RAVIOLI

SEASONAL SELECTION

### ENTRÉE

#### BLACK ANGUS FILET | 8 OZ

SEASONAL VEGETABLE + POTATO

#### HERB MARINATED GRILLED CHICKEN BREAST

SEASONAL VEGETABLE + POTATO

#### PANKO CRUSTED HADDOCK

SOFT POLENTA + SCAMPI SAUCE

#### PENNE PRIMAVERA

SEASONAL VEGETABLES

### DESSERT

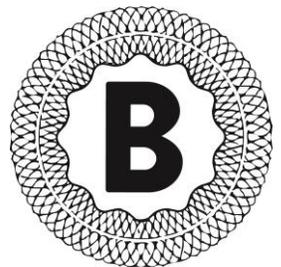
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PRICE EXCLUDES TAX + GRATUITY



**FALL + WINTER DINNER - \$65**

## **MENU**

### **STARTER**

#### **BOSTON CLAM CHOWDER**

HOUSE CRACKERS + SMOKED BACON

#### **FORK + KNIFE ROMAINE CAESAR SALAD**

WHITE ANCHOVIES + TREVISO

#### **PETITE LETTUCE + HERB SALAD**

BABY TOMATOES + AGED BALSAMIC

### **ENTRÉE**

#### **CHARRED SKIRT STEAK**

SEASONAL VEGETABLE + POTATO

#### **CHICKEN UNDER A BRICK**

SEASONAL VEGETABLE + POTATO

#### **CHARCOALED SALMON**

JULIENNE OF SAUTEED VEGETABLES + POTATO

#### **PENNE PRIMAVERA**

SEASONAL SELECTION

### **DESSERT**

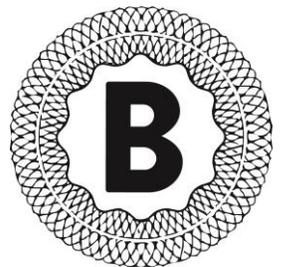
#### **VANILLA PANNA COTTA**

CRACKLED SUGAR COOKIE + CHANTILLY CREAM

#### **CHOCOLATE MOUSSE DOME**

CRÈME ANGLAISE + FLOURLESS CHOCOLATE CAKE

PRICE EXCLUDES TAX + GRATUITY



## MENU

### STARTER

#### BOSTON CLAM CHOWDER

HOUSE CRACKERS + SMOKED BACON

#### FORK + KNIFE ROMAINE CAESAR SALAD

WHITE ANCHOVIES + TREVISO

#### HOUSEMADE RAVIOLI

SEASONAL VARIETY

### ENTRÉE

#### BLACK ANGUS FILET | 8 OZ

SEASONAL VEGETABLE + POTATO

#### CHICKEN UNDER A BRICK

SEASONAL VEGETABLE + POTATO

#### PANKO CRUSTED HADDOCK

SCAMPI SAUCE + POTATO

#### #1 SUSHI GRADE TUNA

TWICE FRIED GREEN BEANS + STEAMED RICE

#### PENNE PRIMAVERA

SEASONAL SELECTION

### DESSERT

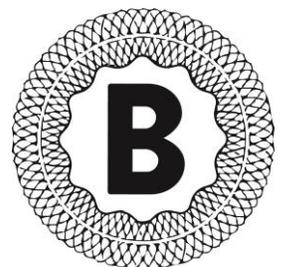
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CRÈME ANGLAISE + FLOURLESS CHOCOLATE CAKE

PRICE EXCLUDES TAX + GRATUITY



## MENU

### COCKTAIL RECEPTION HORS D'OEUVRES

YOUR CHOICE OF PASSED +/OR STATIONED

VALUED AT \$12 PER GUEST

### STARTER

**FORK + KNIFE ROMAINE CAESAR SALAD**

WHITE ANCHOVIES + TREVISO

**PETITE LETTUCE + HERB SALAD**

BABY TOMATOES + AGED BALSAMIC

**BOSTON CLAM CHOWDER**

HOUSE CRACKERS + SMOKED BACON

### ENTRÉE

**28 DAY AGED PRIME RIB EYE | 16 OZ**

SEASONAL VEGETABLE + POTATO

**BLACK ANGUS FILET | 8 OZ**

SEASONAL VEGETABLE + POTATO

**CHICKEN UNDER A BRICK**

SEASONAL VEGETABLE + POTATO

**POACHED LOBSTER | 1.5 LB**

MUSHROOM BEURRE BLANC + ASPARAGUS

**PENNE PRIMAVERA**

SEASONAL SELECTION

### DESSERT

**BANANA BROWN BUTTER TART**

COCONUT CREAM + SALTED CARAMEL SAUCE

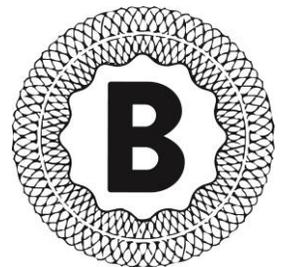
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CRACKLED SUGAR COOKIE + CHANTILLY CREAM

**CHOCOLATE MOUSSE DOME**

CRÈME ANGLAISE + FLOURLESS CHOCOLATE CAKE

PRICE EXCLUDES TAX + GRATUITY



## BEEF

NEW YORK SIRLOIN TAGLIATA + SHISHITO PEPPERS + TRUFFLE AIOLI \$5

PRIME SKEWERED STEAK + BÉARNAISE \$4

BANCROFT BURGER SLIDERS, CABOT CHEDDAR + HOUSE KETCHUP \$6

GREEN GARLIC SKIRT STEAK SKEWERS \$5

STEAK TARTARE ON BRIOCHE TOASTS \$3

## SEAFOOD

SCALLOPS + BACON + LYLE'S SYRUP \$4

CRAB CAKES + CHIPOTLE AIOLI \$4

COCONUT CRUSTED FRIED SHRIMP + SWEET CHILI SAUCE \$3

CORIANDER + FENNEL CRUSTED SEARED AHI TUNA SKEWERS + WASABI AIOLI \$5

LOBSTER + CHEDDAR TOAST \$5

## POULTRY

CHICKEN SKEWERS + KOREAN BARBEQUE \$3

SWEET CHILI + SESAME LOLLIPOP CHICKEN WINGS \$3

ROASTED CHICKEN SALAD SLIDER \$3

## VEGETARIAN + VEGAN

TOMATO, MOZZARELLA + PARMESAN ARANCINI \$3

PHYLLO WRAPPED ASPARAGUS + PARMESAN \$2

POLENTA FRIES, PARMESAN + TRUFFLE AIOLI \$2

TOMATO BISQUE SHOOTER + BRIOCHE GRILLED CHEESE \$3

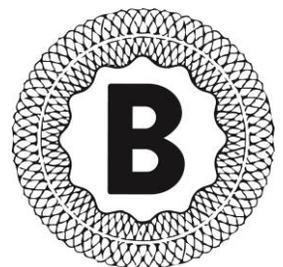
TEMPURA ZUCCHINI COINS + SOY DIPPING SAUCE \$2

TOMATO, FRESH MOZZARELLA, BASIL SKEWERS + WINE REDUCTION \$2

ROASTED PEPPER, SHAVED FETA + BALSAMIC CROSTINI \$2

SEASONAL VEGAN CROSTINI \$2

PRICED PER PIECE  
TWELVE PIECE MINIMUM PER HORS D'OEUVRE  
QUANTITY FINALIZED 3 DAYS PRIOR  
PRICES EXCLUDE TAX + GRATUITY



## BOARDS

PRICED PER GUEST  
10 GUESTS MINIMUM

### LOCAL + IMPORTED CHEESES

SEASONAL PRESERVES, CIABATTA, + BRIOCHE \$7

### LOCAL + IMPORTED CHARCUTERIE

ITALIAN OLIVES, GRILLED VEGETABLES + ASSORTED BREADS \$10

### SEASONAL CRUDITES + HOUSEMADE ROOT CHIPS

VEGETABLE DIPS \$6

### MEDITERRANEAN MEZZE

EGGPLANT HUMMUS, TABOULI, LAVASHE, ASSORTED ROOT CHIPS + PITA \$8

### BRUSCHETTA DUO

CHEF'S VEGETARIAN SELECTIONS \$7

### SEASONAL BREAKFAST PASTRIES

SCONES, POPOVERS, MUFFINS, SEASONAL JAM, LYLE'S SYRUP + BUTTER \$7

## FLATBREADS

8-10 PIECES PER ORDER

### LOBSTER + ROASTED CORN

PARMESAN CREAM SAUCE \$28

### MARGHERITA

FRESH MOZZARELLA, TOMATO + BASIL \$22

## ICED + RAW

PRICED PER DOZEN

### LOCAL OYSTERS

VERDE + MIGNONETTE \$36

### ICED TIGER SHRIMP COCKTAIL

RED + GREEN COCKTAIL SAUCE \$41

### WOODBURY'S WELLFLEET CLAMS

HOT HORSERADISH + LEMON \$24

### ICED LOBSTER TAILS

COCKTAIL SAUCE + LEMON MKT

## ATTENDED CARVING STATIONS

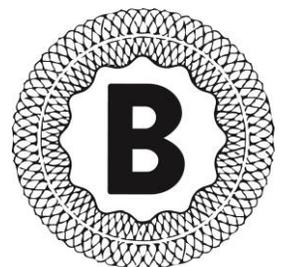
### WHOLE ROASTED TENDERLOIN OF BEEF

PARKER HOUSE ROLLS + HOUSE STEAK SAUCE \$22 PER GUEST

### PRIME STEAK AU POIVRE

SHISHITO PEPPERS + RED WINE SAUCE \$20 EACH, SERVES 3-4 GUESTS.

PRICES EXCLUDE TAX + GRATUITY



## MENU

ALL PACKAGES INCLUDE DESSERT AS LISTED  
CONSULT EVENT MANAGER FOR CUSTOM MENU DETAILS

### SERVED

#### BANANA BROWN BUTTER TART

COCONUT CREAM + SALTED CARAMEL SAUCE

#### VANILLA PANNA COTTA

CRACKLED SUGAR COOKIE + CHANTILLY CREAM

#### CHOCOLATE MOUSSE DOME

CRÈME ANGLAISE + FLOURLESS CHOCOLATE CAKE

#### VEGAN FRUIT SORBET

AVAILABLE UPON GUEST'S REQUEST

### STATIONARY

#### PETITE PASTRIES

COMBINATION OF FOUR SEASONAL TARTS, COOKIES, PETIT FOURS + BARS

### CAKES

#### 3 DAY PREPARATION TIME REQUIRED

6 INCH, 8 INCH + 10 INCH CAKES AVAILABLE IN SINGLE AND MULTIPLE TIERS

A VARIETY OF FLAVORS OF CAKES, FILLINGS + FROSTINGS AVAILABLE

GLUTEN-FREE CAKES AVAILABLE

CONSULT EVENT MANAGER FOR ADDITIONAL INFORMATION

### COFFEE + TEA

#### SERVED

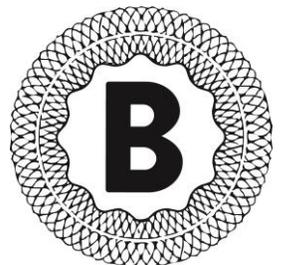
BANCROFT BLEND, DECAF DANISH + MEM TEAS

COST BASED ON CONSUMPTION

#### STATIONED

BANCROFT BLEND, DECAF DANISH + MEM TEAS \$4 PER GUEST

PRICES EXCLUDE TAX + GRATUITY



## SERVICE

COST BASED ON CONSUMPTION

### FULL OPEN BAR

#### ALL COCKTAILS, WINE + BEER AVAILABLE

GUESTS PRESENTED WITH REGULAR COCKTAIL + WINE + BEER LISTS

### WINE SERVICE

#### PRE-SELECTED SPARKLING, WHITE + RED WINES

SERVICE DURING COCKTAIL RECEPTION + LUNCH OR DINNER  
ALL WINE DETERMINED BY PRODUCT AVAILABILITY

#### \$45-\$60 PER BOTTLE

DOMAINE CARNEROS BRUT BY TATtingER 2014 | CARNEROS, CA  
TRIMBACH PINOT GRIS 2010 | RIBEAUVILLE, FR  
CHALK HILL CHARDONNAY 2017 | SONOMA COAST, CA  
VIGNERONS DE BUxy PINOT NOIR 2016 | MERCUREY, FR  
ROMBAUER MERLOT 2013 | CARNEROS, CA

#### \$60-\$80 PER BOTTLE

JANSZ SPARKLING CUVEÉ NV | TASMANIA, AUS  
GREYWACKE "WILD" SAUVIGNON BLANC 2015 | MARLBOROUGH, NZ  
MATTHIASSON "LINDA VISTA VINEYARD" CHARDONNAY 2017 | NAPA VALLEY, CA  
STEPHEN GOFF "WEBER VINEYARD" PINOT NOIR 2014 | DUNDEE HILLS, OR  
STAGS' LEAP WINERY "THE INVESTOR" RED BLEND 2015 | NAPA VALLEY, CA

#### \$80-\$100 PER BOTTLE

DELAMOTTE BRUT CHAMPAGNE NV | CHAMPAGNE, FR  
JERMANN PINOT GRIGIO 2016 | VENEZIA GUILIA, IT  
ZD CHARDONNAY 2016 | NAPA VALLEY, CA  
FLÂNEUR "CUVÉE CONSTANTIN" PINOT NOIR 2015 | RIBBON RIDGE, OR  
SNOWDEN CABERNET SAUVIGNON 2014 | NAPA VALLEY, CA

### LIMITED CUSTOM MENU

#### A LIMITED SELECTION OF COCKTAILS, WINE + BEER

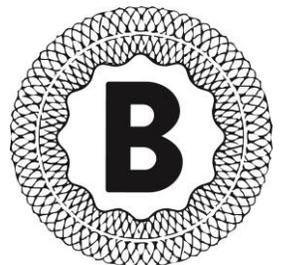
GUESTS PRESENTED WITH A LIMITED MENU  
MENU CURATED BY HOST OF EVENT OR EVENT MANAGER

### CASH BAR

#### GUESTS PAY FOR THEIR OWN DRINKS

RECOMMENDED ONLY FOR PARTIES OF 20 OR FEWER  
BAR SET UP FEE MAY APPLY FOR EVENTS 30 OR MORE

PRICES EXCLUDE TAX + GRATUITY



## ADD-ONS

COST BASED ON GUEST COUNT

### PUNCH BOWLS

#### FESTIVE + COST EFFECTIVE CROWD PLEASERS

AVAILABLE FOR 10-85 GUESTS \$12 PER GUEST/4 OZ PORTION  
CHOOSE FROM OUR CRAFT COCKTAIL LIST, THERE ARE FEW EXCEPTIONS  
FEATURED FAVORITES BELOW

#### DALLIANCE

STRAWBERRY-THYME VODKA, ELDERFLOWER, STRAWBERRY LIQUEUR  
LIME JUICE + SPARKLING WINE

#### HUB PUNCH

HOUSEMADE SINGLE BARREL PRIVATEER RUM PUNCH  
INSPIRED BY THE ORIGINAL

#### BLOOD ORANGE SANGRIA

WHITE WINE, BLOOD ORANGE, ELDERFLOWER, ORANGE LIQUEUR  
BRANDY + SPARKLING WINE

#### GATE KEEPER

EVAN WILLIAMS BONDED BOURBON, BECHEROVKA,  
PINEAPPLE-CINNAMON SYRUP, AMARGO BITTERS, LIME + SCOTCH SPRITZ

### MIMOSA BAR

#### BETTER THAN THE CLASSIC

GUAVA, MANGO, PASSION FRUIT, RASPBERRY, PEACH, ORANGE  
SPARKLING WINE \$16 PER GUEST

### NON ALCOHOLIC STATIONS

#### ICED TEA + LEMONADE

HOUSEMADE \$5 PER GUEST

#### COFFEE + TEA

BANCROFT BLEND, DECAF DANISH, MEM TEAS \$4 PER GUEST

#### SODA + JUICE

HOUSEMADE SYRUPS, FILTERED SPARKLING WATER  
FRESH JUICES + BOTTLED SODAS \$7 PER GUEST

PRICES EXCLUDE TAX + GRATUITY

