

PRIVATE

BILL OF FARE

EVENTS

MORSELS

A creative station of innovative mini bites, presented for your guests to enjoy before a main course — \$16.5 pp pick 3
Cocktail parties minimum 4 morsels — \$22.5 pp pick 4

Smoked Pork Waffle

Flash fried waffle cut fries, smoked pulled pork, pickled red onion, cider bbq

Burnt Ends

Smoked pork belly bacon slab, glazed in a sweet maple bourbon bbq

Brisket Risotto Croquettes

Smoked brisket, cheddar, panko risotto ball, bourbon bbq

Southern Chicken

Fried chicken bite, infusion sauce, candied jalapeño

Chili Stuffer

Mini sweet pepper, brisket chili, candied jalapeño, cheddar, lime creme

BBQ Meatballs

Bourbon bbq glazed, sesame, micro chives

Citrus Honey Salmon

Mini bites of north Atlantic salmon, cajun grilled, citrus honey, chive mayo

Citrus Shrimp

Jumbo citrus shrimp, bourbon bbq, cilantro

White Bean Dipper

White bean hummus, sun dried tomato, chili lemon oil, tortilla (V)

Stuffed Mushroom

Silver dollar mushroom cap, veggie stuffed, garlic thyme butter, panko (V)

Fried Tofu

Orange ginger glazed firm tofu, sesame, soy (V)

Bavarian Pretzel

Brew pretzel bites, creole horseradish mustard dip

SMOKEHOUSE CHARCUTERIE

Smoked brisket, smoked chourico sausage, maple bourbon bacon burnt ends, domestic & smoked cheese. Served with pickled red onion, house pickles, candied jalapeño, micro greens, mini cornbread, bbq sauces, jam. \$26.5 pp



BRUNCH

The Corporate Standard

Mini breakfast pizza with chourico, bell peppers, spanish onion, fried potato, chipotle mayo. Yogurt berry pistachio parfait mini cornbread, biscuits, waffles. Served with honey butter, berry jam, bourbon syrup, juice. Coffee station. \$20.5 pp

Comfort Brunch

Folded butter cream eggs, soft cheese, micro chives. Smoked pork, cherry chipotle, apple. Smoked beef brisket hash, earth root vegetables. Oven fried golden potato, charred peppers, onions. Boundary bread pudding, whipped cream, caramel.

Choose 1

Southern fried chicken, creole gravy. - OR - Atlantic cod loin, lemon caper creme, cajun panko. Served with juice. Coffee station. \$32.5 pp

Lil' Family Brunch

Traditional scrambled eggs, butter cream. Oven fried potato, breakfast spiced. Bacon, brown sugar spiced. French toast, brioche, maple syrup. Served with juice. Coffee station. \$20.5 pp

DESSERT CUPS

- cornbread tres leches — \$
- mini cheese cake — \$
- bread pudding — \$
- chocolate mousse — \$
- greek yogurt, berries — \$

BEVERAGES

- juice station — \$
- soda station — \$
- sparkling water — \$
- prosecco toast — \$
- mimosa station — \$

SIDES

- kick'd up brussels — \$
- yukon mashed potato — \$
- roasted seasonal vegetables — \$
- sweet cream corn — \$
- mixed salad — \$

PRIVATE FUNCTION MENU

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PRIME BUFFETS

Prime Time

Smoked brisket, smoke, cider bbq.
Salmon, citrus, honey, cajun.
Pimento mac n' cheese.
Potato, millionaire rub, fresh herb,
crusted honey garlic green beans.
Served with mixed greens salad,
rolls, butter.
Coffee station.
\$34.5 pp

Cajun Flair

Skillet chicken, cajun cream,
mushroom, sun dried tomato.
Dirty rice, jumbo shrimp, hot
sausage, pepper.
Red pepper cream pasta.
Sweet creamed corn, mixed
greens, red wine vinaigrette.
Bread pudding, bourbon, caramel.
Served with mixed greens salad,
rolls, butter.
Coffee station.
\$34.5 pp

Lil' Boston Lil' Rhody

Petite tender steak tips, bourbon
brine, pepper, onion.
Atlantic cod loin, lemon caper
creme, panko.
Oven roasted red potato.
Pasta, tomato cream, aged
parmesan.
Roasted seasonal vegetable.
\$37.5 pp

West Coast

Baby back rib, cherry chipotle bbq.
Pit chicken, roasted, herb rub, bbq.
Smoked hot sausage, pepper, onion.
Cowboy calico beans, smoked
brisket, ground beef.
Potato, texas jojo.
Sweet cream corn.
Corn bread, jalapeño,
cinnamon butter.
Coffee station.
\$45.5 pp

MORE BUFFETS

Bereavement

Choose 2
Chicken, mushroom, sun dried tomato,
cajun cream.
Chicken, southern, creole gravy.
Atlantic cod loin, lemon caper creme,
cajun panko.
Pasta, tomato cream, aged parmesan.
Pasta Mac, beer cheese.
Salmon, citrus honey, cajun +\$1.5 pp.

Choose 2

Potato roasted, pepper, onion or
mashed, creole gravy.
Green beans, honey garlic.
Pasta, tomato cream, aged parmesan.
Rice, mushroom butter, thyme
or Dirty Rice.
Served with mixed greens salad,
rolls, butter.
Coffee station.
\$32.5 pp

Low Down

Whole roasted chicken, hand cut,
herb seasoning. Served with oven
roasted potato, honey garlic green
beans, pasta with tomato cream and
aged parmesan, mixed greens, house
dressing, warm rolls, butter.
Coffee station.
\$26.5 pp

FAMILY STYLE

Served with oven roasted potato,
honey garlic green beans,
pasta with tomato cream and aged
parmesan, mixed greens, house
dressing, warm rolls, butter.

Baltimore pit beef — \$ pp
Chicken, whole pit, bbq — \$ pp
Cod filet, stuffed, lemon caper
creme — \$ pp

OUR SMOKE PIT

**Craving to host a finger-lickin'
good gathering?**

There is nothing better than diggin' into
the deliciousness of BBQ. Whether you are
all about those fall-off-the-bone ribs, the
melt-in-your-mouth pulled pork, or the
heavenly smoked brisket, we have got your
BBQ cravings covered.

Our American BBQ brisket will transport
you straight to barbecue heaven, one
smokey bbq glazed rib at a time. Enjoy our
barbeque which is so flavorful, spicy and
delicious. A must try is our popular bacon
burnt ends smothered in our maple bourbon
barbecue sauce.

Enjoy the delicious, tender cooked
Nashville chicken on a buffet. The chili
dipper sweet pepper morsel consists of
smoked brisket chili, bacon, beans, aged
cheddar. Savor the flavors of our Detroit
steel pan pizza with crispy edge, Wisconsin
cheese blended with incredible flavors and
spices, this tricky pickle is one you will not
want to miss.

Lastly, our house cured meats from the pit
cooked slow and low, served with pickles,
slaw, bbq sauce is our Boundary Kitchen &
Bar pride. Our Baby back ribs are smoked
over local oak and cherry wood for hours in
our custom smoker. They are known to
have a lil' bite rather than just fall right off
the bone, and have a pink smoke ring just
under the surface. Sometimes there is just
nothing better than some BBQ ribs. Get
ready to savor the sizzling delights. Fill
your cravings to your heart.

BAR PRINCIPALS

A standard bar is included for
parties of 30 guests on days of
normal operation.
Parties of 30+ guests require
1 porter for every 30 guests at
an additional fee.
Our Principal bartender will
build your dream cocktail menu
for an additional fee.
Specialty cocktails require time
to make so please be patient
while we craft your drinks.

SMOKED MEATS

brisket 1/2 lb. — \$20.5
baltimore pit beef 1/2 lb. — \$
pork pulled 1/2 lb. — \$16.5

whole pit chicken, each — \$20.5
baby backs 6 bone — \$24.5

BAR FEES: All bar tabs require a credit card and license. Bar tabs left unpaid are subject to a
20% gratuity. Please notify your guests as we appreciate your understanding and support.

GUEST COUNTS: We accommodate private guest events of 30 to 200. A minimum of 30 guests
for all private events. Menus are available for smaller guest counts in our public dining areas.