

# minibar



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minibar;  
**WHERE PEOPLE MEET,  
MINGLE,  
& CELEBRATE TOGETHER.  
FOR YOUR NEXT SPECIAL  
OCCASION GATHERING OR  
WORK OUTING,  
JOIN US AT** minibar.

**OFFERING MINI PLATES,  
RENOWNED  
CRAFT COCKTAILS, A  
SUPER-CHIC DESIGN, AND  
PLUSH LOUNGE SEATING.**

**IN THE SPRING AND  
SUMMER, HOST YOUR  
GROUP ON THE OUTDOOR  
PATIO.  
GET LOST IN THE MOMENT  
AS THE BUSY CITY LIFE  
PASSES BY.**



# CANAPES

## FISH, SHELLFISH

Grilled oysters Rockefeller  
Garnished local oysters on the half shell  
Tuna tartare, scallion, sesame  
Chilled shrimp, honey, chilies, lime  
Tuna niçoise crostini  
Cod cheek ceviche  
Maine crab salad crostini  
Crab cakes, lemon aioli  
Maine lobster, avocado crostini  
Marinated sea scallop carpaccio  
Duxbury clam fritters  
Chilled shrimp, harissa cocktail  
Chilled marinated mussels, cucumber, tarragon  
Clam chowder shooters  
Seared yellowfin tuna, wonton chips  
Maine lobster and crab flatbread, Americana sauce

## CHICKEN, DUCK, GAMEBIRD

Duck a la orange roulades, confit almond  
Guinea hen rilette crostini  
Duck confit torta, caramelized onions, Llandaff cheese  
Za'atar chicken wings  
Chicken sausage, poached Black Mission figs  
Seared duck breast, honey vinaigrette  
Braised chicken-potato croquettes  
Thai chicken tender skewers  
Duck ragu flatbread, local goat cheese, pistachios  
Smoked chicken flatbread, ricotta, romesco, basil

## **BEEF, LAMB, PORK**

Mini burgers: Pineland Farm ground beef, Vermont cheddar, spicy aioli  
Butter roasted sweet n sour hot dogs, celery root remoulade  
Braised beef short rib crostini  
Steak wellington, pickled shiitake  
Beef-pancetta meatballs, tomato jam  
Bacon-potato croquettes  
Pig newtons  
Steak tartare crostini  
Citrus marinated lamb loin skewers  
Crispy pork belly, honey, tarragon mustard  
Braised bacon boudin, golden raisins, parsley, pine nuts  
Seared hanger steak, onion jam, baguette  
Lamb salad, sheep's milk yogurt, mint

## **VEGETARIAN**

Chickpea frites, lemon aioli  
Fried buratta, romesco, hazelnuts  
Potato croquettes, tomato jam  
Westfield Farms Capri goat cheese mousse, berry jam, pistachios  
Fresh ricotta crostini, lavender honey  
Seasonal soup shooter  
Fried potato gnocchi, truffle aioli  
Margherita flatbread, mozzarella, basil  
Niçoise salad crostini  
Provençal vegetable and cheese torta  
Vegetable spring rolls

# minibar

## *Sample Stationary Items*

### **Cheese**

Imported and domestic cheeses, honey, roasted nuts,  
dried fruit, olives, baguette, crackers

### **Slow Roasted Rib Eye Steak**

pommes robuchon, broccoli rabe, balsamic emulsion

### **Herb Roasted Pork Loin**

white sweet potato hash, brussel sprouts, maple glaze

### **Bacon Wrapped All Natural Turkey Breast**

cranberry compote, sourdough-caramelized onion,  
bread pudding, giblet gravy

### **Skillet Roasted Scottish Salmon**

root vegetable gratin, lemon vinaigrette

### **Braised Beef Short Rib Casserole**

carrots, roasted onions, herbs, buttered baguette

### **Green Bean Casserole**

llandaff cheese, truffle mushrooms, cauliflower

### **Raw**

local oysters on the half shell, poached shrimp, ceviche,  
littleneck clams, marinated lobster tails, traditional accompaniments

### **Charcuterie**

pates, sausages, terrines, hams, rillettes  
mustard, fruit chutney, pickles, honey, grilled sourdough

### **Handcrafted Herb Gnocchi**

mushrooms, asparagus, hazelnuts

### **Mac n' cheese**

- 1) truffled
- 2) lobster
- 3) tasso ham

### **Crab Cakes**

celery root remoulade

### **Whipped Goat Cheese**

pistachios, berry jam, olive oil, grilled rye

### **Caesar Salad**

romaine hearts, croutons, parmesan

### **Field Greens**

baby tomatoes, cucumber, breakfast radish, lemon-thyme vinaigrette

### **Molasses Baked Beans**

bacon, mirepoix, Italian breadcrumbs

### **Guinea Hen Pot Pie**

saffron potatoes

# *Sample Stations*

## **Sliders**

mini cheeseburgers, mini pulled pork sliders, mini crab cake po'-boy's  
parker house rolls, parmesan rosemary fries, Tuscan red bliss potato salad with herbs,  
lemon & olive oil, traditional accompaniments

## **New England**

clam chowder, mini lobster rolls with tarragon mayo, fried oysters, remoulade

## **Flatbread Pizza & Braided Calzone**

margarita with San Marzano tomatoes, fresh mozzarella & basil  
grilled portabella, spinach & goat cheese, veal parmesan  
meatball, sausage & ricotta calzone, roasted eggplant, red peppers & pepperoncini calzone

## **“Big Kids”**

pigs in a blanket, grilled cheese triangles, chicken fingers, tater tots,  
honey mustard, yellow mustard, ketchup

## **Kebab Shop**

Thai chicken, citrus lamb, grilled vegetable, steak tip

## **Sushi**

Sushi chef preparing Nigiri & Maki Rolls  
(salmon, tuna, hamachi, shrimp, crab, eel & vegetable options)

## **Roasted Sirloin, Tuna & Turkey Sandwich Kiosk**

parker house rolls, rustic Italian focaccia, chipotle aioli, truffle mayo,  
tarragon mustard, salad greens & hummus

## **Dumpling & Dim Sum Market**

steamed pork buns, shumai, sassy sauce, hot mustard, garlic chili

## **Hot Pots**

braised beef short rib casserole, green bean casserole, truffled mac n' cheese,  
lobster mac n' cheese, potato gnocchi with tasso ham





