



SPECIAL EVENTS & GROUP DINING

BOSTON CHOPS IS DEDICATED TO PROVIDING AN EXCEPTIONAL DINING EXPERIENCE. WE ARE EAGER TO ACCOMMODATE YOUR SPECIAL EVENT OR GROUP RESERVATION. WE HAVE A VARIETY OF OPTIONS TO MEET YOUR NEEDS AND BUDGET.

RESERVATION & BOOKING POLICY

RESERVATIONS OF 12 GUESTS OR MORE ARE REQUIRED TO CONTRACT THEIR RESERVATION AND SELECT ONE OF OUR LARGE PARTY MENUS.

FOOD AND BEVERAGE MINIMUMS VARY DEPENDING ON AVAILABILITY, DATE OF EVENT, AND THE SPACE BEING BOOKED.

WE HAVE DESIGNED LARGE PARTY MENUS TO ENSURE THE BEST DINING SERVICE POSSIBLE. YOUR MENU CAN BE CUSTOMIZED TO OFFER A PREFERRED SELECTION.

OUR BOOKING MANAGER WILL WORK DIRECTLY WITH YOU, TO BOOK YOUR EVENT MOST EFFICIENTLY, WITHIN ANY LIMITATIONS YOU MAY HAVE, WHILE MEETING ALL YOUR NEEDS.

DESIRE AN EXPERIENCE ABOVE AND BEYOND OUR MENUS? LET US KNOW.

PLEASE SPEAK WITH THE BOOKING MANAGER FOR MORE INFORMATION.



BOSTON CHOPS

1375 WASHINGTON ST

BOSTON, MA | 02118

617-227-5011 | INFO@BOSTONCHOPS.COM

BOOKING MANAGER ALEXANDER SPRAGUE

GENERAL MANAGER CRAIG MARCOTTE



PERSONALIZE YOUR EVENT

TABLES & SPACES



WINE ALCOVE | 8 GUESTS MAX

NESTLED BETWEEN OUR WINE DISPLAYS AND WINE STORAGE, THIS TABLE OFFERS A UNIQUE SETTING ADJACENT TO OUR DINING ROOM THAT OFFERS A MORE INTIMATE ALCOVE. EXCELLENT FOR BUSINESS DINNERS AND BIRTHDAY PARTIES.

GLASS ENCLOSED DINING ROOM | 18 GUESTS MAX

OUR GLASS ENCLOSED ROOM IS OFF OUR MAIN DINING ROOM AND AVAILABLE FOR GROUPS UP TO 18. WITH SLIDING GLASS DOORS AND A/V CAPABILITIES, OUR SPECIAL DINING ROOM IS OPTIMAL FOR GUESTS WHO DESIRE AN INTIMATE EXPERIENCE. THE ROOM PROVIDES THE PRIVACY YOU NEED WHILE ALSO BEING PART OF OUR RESTAURANTS' AMBIANCE. GREAT FOR SMALL GATHERINGS, CELEBRATIONS, AND BUSINESS DINNERS.



FRONT DINING ROOM | 30 PERSON DINING MAX 50 PERSON COCKTAILING

WITH DIRECT BAR ACCESS THIS IS OUR MOST VIBRANT AND VERSATILE SPACE.

THE FRONT DINING ROOM CAN BE SET FOR SEATED DINNERS, OR TABLES CAN BE REMOVED FOR COCKTAIL EVENTS. THE FRONT DOORS CAN BE OPEN TO ENJOY OUR PATIO, WEATHER PERMITTING.

BAR & LOUNGE | 80 PERSON MAX

THE EXCITING AREA OF THE RESTAURANT, PERFECT FOR COCKTAIL PARTIES AND GATHERINGS WITH FRIENDS.

INQUIRE ABOUT STATIONARY OR PASSED HORS D'OURVES TO ENHANCE YOUR PARTY IN THE BAR & LOUNGE.



HALF DINING ROOM | 50 PERSON DINING MAX 70 PERSON COCKTAIL EVENT

LARGE PARTIES CAN BE ACCOMMODATED IN THIS SEMI-PRIVATE SPACE BY JOINING OUR GLASS ENCLOSED DINING ROOM AND THE HALF DINING ROOM TOGETHER. THIS IS THE MOST SPACIOUS AND VERSATILE DINING AREA. GREAT FOR LARGE SEATED DINNERS.

FULL RESTAURANT BUY-OUT | 130 SEATED GUESTS 250 PERSON COCKTAIL EVENT

THE ENTIRE RESTAURANT CAN BE BOUGHT OUT FOR AN UNFORGETTABLE CELEBRATION CUSTOM TAILORED TO YOUR NEEDS.

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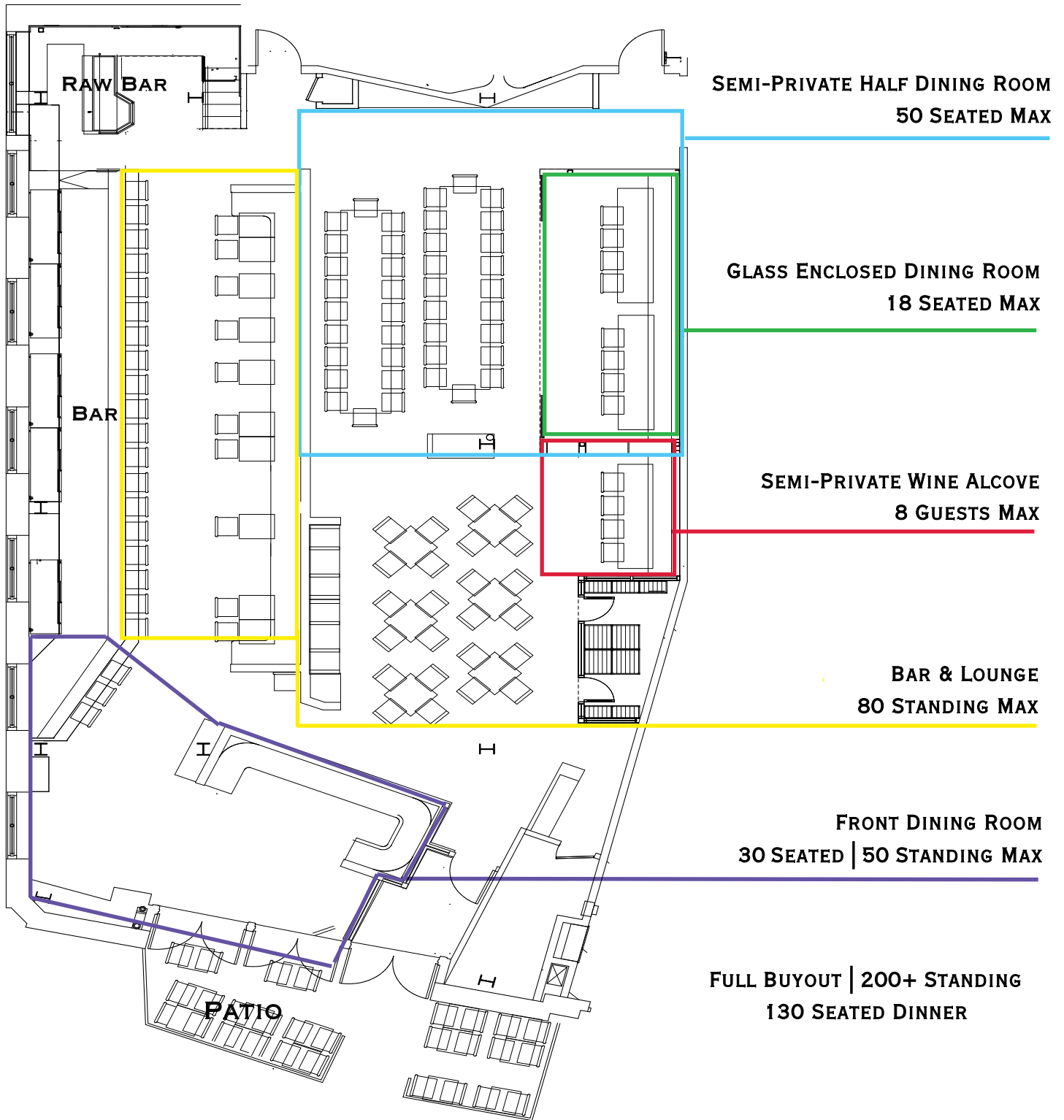
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BOOKING MANAGER ALEXANDER SPRAGUE

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ENVISION YOUR EVENING



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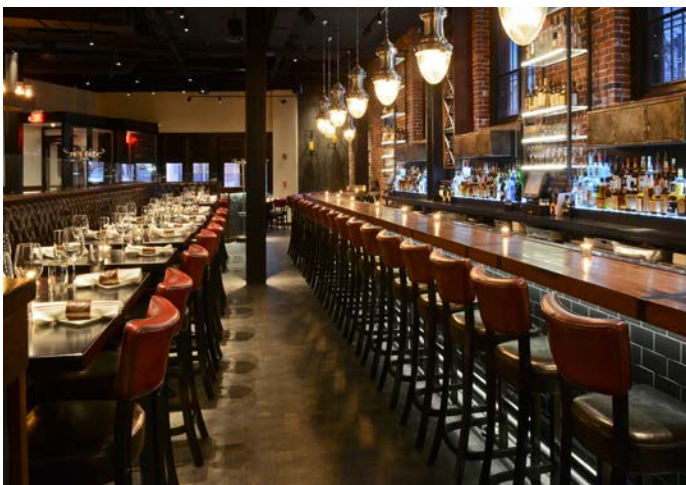
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PRIVATE EVENTS...

IT'S ALL IN THE DETAILS



3 COURSE BISTRO MENU \$79
3 COURSE PRIME STEAKHOUSE MENU \$99
4 COURSE GRAND STEAKHOUSE MENU \$129

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ADD WINE PAIRINGS TO YOUR SPECIAL EVENT
3 COURSE, \$40 PER PERSON
4 COURSE, \$50 PER PERSON

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ALL PARTIES OVER 12 ARE REQUIRED TO ORDER
FROM ONE OF OUR LARGE PARTY MENUS
INCLUDED BELOW

CUSTOM CAKES

BIRTHDAY, ANNIVERSARY, WEDDING, OR ANY SPECIAL
OCCASION, OUR PASTRY CHEF WILL CREATE A CAKE
UNIQUE TO YOUR SPECIAL EVENT.
\$10 PER PERSON

ADDITIONAL SERVICES

PERSONALIZED MENU HEADINGS,
AT NO ADDITIONAL CHARGE

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WE PARTNER WITH MARC HALL DESIGNS TO OFFER
OUTSTANDING FLORAL ARRANGEMENTS.

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FOR A FORMAL TOUCH, ASK ABOUT ADDING
TABLE LINENS

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FLAT SCREEN TV IS AVAILABLE FOR USE IN THE SEMI-
PRIVATE DINING ROOM

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OUTSIDE CAKES ARE SUBJECT TO A PER PERSON
PLATING FEE OF \$5 PP.

PARKING

VALET STARTING AT 5 PM | \$19 PER VEHICLE

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PASSED & STATIONARY

HORS D'OEUVRES

FRESH RAW BAR

LOCAL OYSTERS / CLAMS: \$3.50 PER PIECE

SHRIMP COCKTAIL: \$4 PER PIECE

SERVED WITH TRADITIONAL ACCOMPANIMENTS

ASK ABOUT ADDING AN ICE CARVING FOR A RAW BAR SHOWPIECE

CHARCUTERIE BOARD

CHEF'S SELECTION OF CURED &
SMOKED MEATS
\$6 PER PERSON

CHEESE BOARD

CHEF'S CURATED SELECTION OF CHEESES
FROM OUR FRIENDS AT FORMAGGIO SOUTH END
\$6 PER PERSON

BEER BATTERED ONION RINGS | \$3
CHIPOTLE AIOLI

PARMESAN GOUGERES | \$3
CHEESE PUFFS

MAC & CHEESE SPOONS | \$3
MORNAY SAUCE, BACON

MINI BEEF MEATBALLS | \$3
PRIME BEEF, JUS

STEAK KABOB | \$4
CHOPS HOUSE SAUCE, TOMATO, ONION

SEASONAL VEGETARIAN CROSTINI | \$3
CHEF'S FRESHEST CHOICE VEGETABLES

OXTAIL CROQUETTES | \$4
BRAISED OXTAIL, RED PEPPER MOSTARDA

MUSHROOM & TALLEGIO | \$4
CROSTINI, FRESH HERBS

CRISPY FRIED CALAMARI | \$4
LEMON AIOLI

MINI PRIME BEEF SLIDERS | \$5
LETTUCE, TOMATO, AIOLI

PRIME BEEF TARTARE | \$4
GAUFRETTE, CORNICHON

FRIED BRUSSELS SPROUTS | \$3
LEMON AIOLI

MACHACA STEAK | \$5
CORN TORTILLA, LIME CREMA, PICKLED JALAPENO

LOBSTER BLT'S | \$9
POTATO BUN, TOMATO, BACON

ALL HORS D'OEUVRES ARE PRICED PER PIECE

**SUBSTITUTIONS FOR ALLERGIES OR AVERSIONS CAN BE
MADE UPON REQUEST.

MENUS ARE SUBJECT TO CHANGE BASED ON SEASONALITY &
AVAILABILITY

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BISTRO MENU

FIRST CHOICE

CHOOSE TWO:

EQUATORIAL ICEBERG
BLUE CHEESE | HOUSE CURED BACON
FINÉS HERBS | WALNUTS

CAESAR SALAD
ROMAINE | PROVOLONE | WHITE ANCHOVIES
LEMON | CROUTON

FRENCH ONION SOUP
SPANISH ONIONS | COMTE | BEEF BROTH

CRAB CAKE
BACON CRUMBLE | MACHE | TOMATO
AVOCADO PUREE | OLD BAY REMOULADE
\$6 SUPPLEMENT

ENTREE CHOICE

CHOOSE FOUR:

8 OZ. PRIME GRILLED HANGER STEAK FRITES
SEASONAL GREENS | GENEROUS FRITES | CHOICE OF SAUCE

14 OZ. BRAISED SHORT RIB
SOUR CREAM MASHED | GLAZED CARROTS | MUSHROOMS | CIPPOLINI | JUS

SESAME CRUSTED CHILEAN SEA BASS
WARM SOBA NOODLE SALAD | MISO BABY CARROTS | PICKLED JALAPEÑOS

GIANNONE CRISPY SKIN CHICKEN
FINGERLING POTATOES | GLAZED CARROTS | GARLIC KALE | PARSLEY PISTOU

HOUSEMADE PAPPARDELLE BOLOGNAISE
BEEF | VEAL | PANCETTA | CREAMY TOMATO SAUCE | HERBS

HOUSEMADE RICOTTA CAVATELLI
GEORGIA PEAS | WILD MUSHROOMS | 2-HOUR EGG | PARMESAN

8 OZ. FILET MIGNON STEAK FRITES
SEASONAL GREENS | GENEROUS FRITES (\$10 SUPPLEMENT)

DESSERT CHOICE

STICKY TOFFEE PUDDING | BUTTERSCOTCH SAUCE | FIG CRUMB | RUM RAISIN
BLACK FOREST CAKE | CHOCOLATE SPONGE CAKE | KIRSCH BAVARIAN CREAM | CHERRY SORBET
CLASSIC CREME BRULEE | VANILLA BEAN

WHEN SELECTING THE BISTRO MENU, PARTIES OVER 24 GUESTS ARE LIMITED TO THREE ENTREE CHOICES

\$79 PER PERSON

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PRICE EXCLUSIVE OF BEVERAGE, TAX, GRATUITY AND ADMIN FEE.
PLEASE INFORM OF US OF ANY DIETARY RESTRICTIONS.



PRIME STEAK MENU

FIRST CHOICE



CHOOSE TWO:

EQUATORIAL ICEBERG

BLUE CHEESE | HOUSE CURED BACON
FINÉS HERBS | WALNUTS

CAESAR SALAD

ROMAINE | PROVOLONE | WHITE ANCHOVIES
LEMON | CROUTON

FRENCH ONION SOUP

SPANISH ONIONS | COMTE | BEEF BROTH

CRAB CAKE

BACON CRUMBLE | MACHE | TOMATO
AVOCADO PUREE | OLD BAY REMOULADE
\$6 SUPPLEMENT

ENTREE CHOICE



CHOOSE FOUR:

8 OZ. PETITE FILET MIGNON

THOUSAND LAYER POTATO | SPICY BROCCOLI | BORDELAISE

14 OZ. BONE-IN FILET MIGNON

GOAT CHEESE & POTATO CROQUETTES | ASPARAGUS | BEARNAISE

14 OZ. PRIME N.Y. STRIP

CRISPY FINGERLING POTATOES | ROASTED MUSHROOMS | PEPPERCORN JUS

14 OZ. PRIME RIB EYE STEAK

SOUR CREAM & HORSERADISH MASHED POTATO | BRUSSELS SPROUTS | BACON LARDONS | BC HOUSE SAUCE

GIANNONE CRISPY SKIN CHICKEN

FINGERLING POTATOES | GLAZED CARROTS | GARLIC KALE | PARSLEY PISTOU

SESAME CRUSTED CHILEAN SEA BASS

WARM SOBA NOODLE SALAD | MISO BABY CARROTS | PICKLED JALAPEÑOS

HOUSEMADE RICOTTA CAVATELLI

GEORGIA PEAS | WILD MUSHROOMS | 2-HOUR EGG | PARMESAN

DESSERT CHOICE



STICKY TOFFEE PUDDING | BUTTERSCOTCH SAUCE | FIG CRUMB | RUM RAISIN

BLACK FOREST CAKE | CHOCOLATE SPONGE CAKE | KIRSCH BAVARIAN CREAM | CHERRY SORBET

CLASSIC CREME BRULEE | VANILLA BEAN

\$99 PER PERSON

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GRAND STEAKHOUSE MENU

SEAFOOD TOWERS



LOCAL OYSTERS & CLAMS,
JUMBO SHRIMP COCKTAIL,
FRESH CEVICHE,
LOCAL SEASONAL CATCH

SECOND CHOICE



CAESAR
ROMAINE | PROVOLONE CHEESE
WHITE ANCHOVIES | LEMON | CROUTON
FRENCH ONION SOUP
SPANISH ONIONS | COMTE | BEEF BROTH

ENTREE CHOICE



CHOOSE FOUR:

8 OZ. PETITE FILET MIGNON

THOUSAND LAYER POTATO | SPICY BROCCOLI | BORDELAISE

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DESSERT CHOICE



STICKY TOFFEE PUDDING | BUTTERSCOTCH SAUCE | FIG CRUMB | RUM RAISIN

BLACK FOREST CAKE | CHOCOLATE SPONGE CAKE | KIRSCH BAVARIAN CREAM | CHERRY SORBET

CLASSIC CREME BRULEE | VANILLA BEAN

\$129 PER PERSON

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