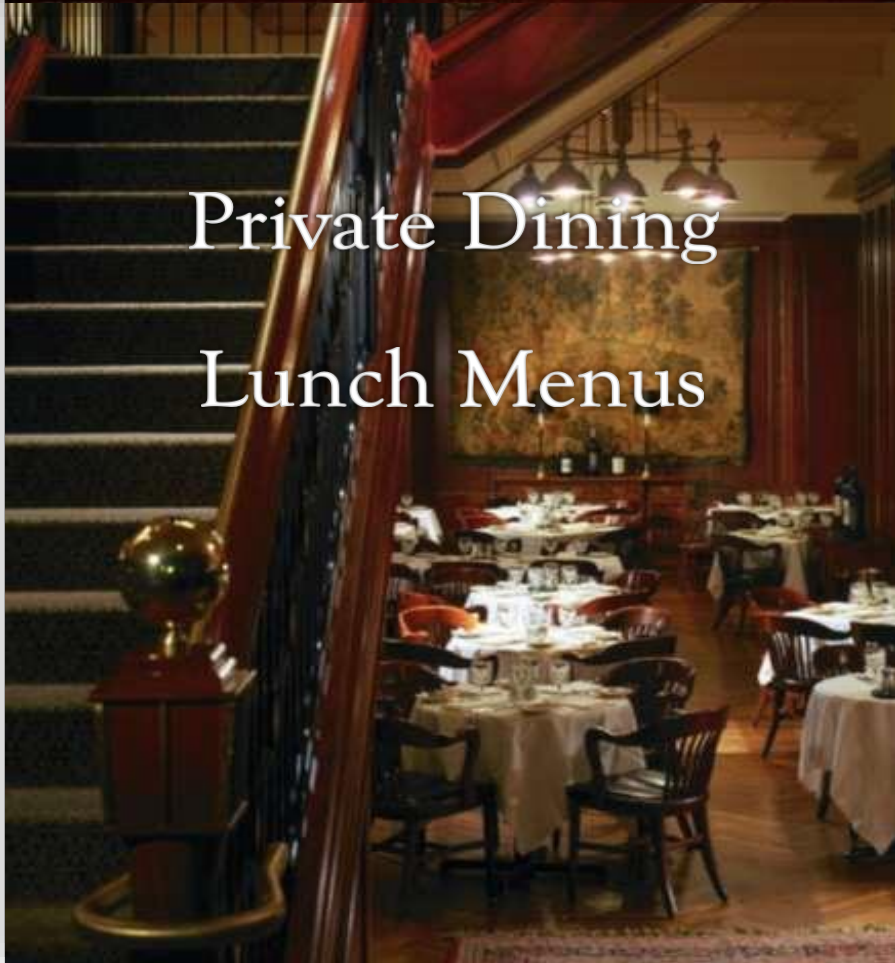




"Redefining the Steakhouse Experience"



Private Dining Lunch Menus



Grill 23 & Bar, 161 Berkeley Street, Boston, MA 02116

617-542-2255 grill23.com



Private Dining Three Course Lunch Menu 1

\$38 per person

Note: menu items subject to change

APPETIZERS

Pre-select 2 items

To add additional items from the list below, please add \$4 to your menu price.

CAESAR SALAD* *brown butter croutons*

GREEN SALAD *toasted pepitas, shaved butternut, apricot, cider vinaigrette*

WEDGE SALAD *blue cheese, bacon, crispy shallots, poblano ranch*

NEW ENGLAND SHELLFISH CHOWDER *smoked pork, lobster infused butter*

FRIED CALAMARI *avocado, green goddess cherry peppers*

SEASONAL SOUP

January-March – Squash Bisque, sage, brown butter

April-June – Chilled Spring Pea and Mint (add lump crab for \$5)

July-September – Chilled Potato and Leek, summer truffle (add caviar for \$7)

October-December – Minestrone

ENTREES

Pre-select 3 items

To add additional items from the list below, please add \$8 to your menu price. A vegetarian entrée of Seasonal Risotto is always available in addition to your selections.

CARVED BEEF TENDERLOIN SANDWICH* *onion jam, horseradish cream, cheddar, arugula, oven-cured tomato; served with french fries and green salad*

PRIME BEEF BURGER* *cheddar cheese, bacon, house sauce; served with french fries*

SEARED TUNA NICOISE* *arugula, haricot vert, nicoise olives, fingerling potatoes, egg, red wine vinaigrette*

GRILLED SALMON* *roasted tomato & artichoke panzanella*

MARINATED PRIME BAVETTE* *mashed potatoes, roasted broccoli rabe*

CAVATAPPI WITH ROASTED CHICKEN *wild mushrooms, three cheese fonduta*

DESSERTS

All 3 offered to guests

To add additional items from our a la carte menu, please add \$3 to your menu price per selection.

BLACK FOREST CAKE *cherry chip ice cream, dark chocolate sauce*

CRÈME BRULÉE *with pumpkin spiced macarons*

HOUSE MADE SORBET *seasonal*

*These items are served raw, undercooked or cooked to your specifications. The Commonwealth of Massachusetts suggests that the consumption of raw or undercooked meat, fish, shellfish, eggs and poultry may be harmful to your health. Before placing your order, please inform your server if a person in your party has a food allergy.

Menu items are subject to change. All food and beverage charges are subject to 7% state sales tax, a suggested gratuity of 18% and a 5% administrative fee. This administrative fee is being used to offset operational and administrative costs associated with your event. The Administrative Fee does NOT represent a tip or service charge for the wait staff employees, service employees or bartenders. The suggested gratuity will be added to the check the night of the event, which may be increased or decreased by the Client at that time. This suggested gratuity is intended to compensate wait staff employees, service employees and service bartenders for providing service to the event.



Private Dining Three Course Lunch Menu 2

\$48 per person

Note: menu items subject to change

APPETIZERS

Pre-select 3 items

To add additional items from the list below, please add \$4 to your menu price.

GREEN SALAD *toasted pepitas, shaved butternut, apricot, cider vinaigrette*

WEDGE SALAD *blue cheese, bacon, crispy shallots, poblano ranch*

NEW ENGLAND SHELLFISH CHOWDER *smoked pork, lobster infused butter*

FRIED CALAMARI *avocado, green goddess, cherry peppers*

TUNA TARTARE* *cucumber, avocado, fried lotus root chips*

CHILLED LOCAL OYSTERS* *seasonal mignonette* (for parties of more than 30 guests, quantities must be pre-ordered 3 days prior to the event)

SHRIMP COCKTAIL *wild white shrimp*

SEASONAL SOUP

January-March – Squash Bisque, sage, brown butter

April-June – Chilled Spring Pea and Mint (add lump crab for \$5)

July-September – Chilled Potato and Leek, summer truffle (add caviar for \$7)

October-December – Minestrone

ENTREES

Pre-select 4 items

To add additional items from the list below, please add \$8 to your menu price. Entrée items may also be selected from Menu 1. A vegetarian entrée of Seasonal Risotto is always available in addition to your selections.

PRIME BEEF BURGER* *cheddar cheese, bacon, house sauce; served with french fries*

COBB SALAD *chicken, romaine lettuce, house croutons, cheddar, eggs, avocado, whole grain mustard vinaigrette*

OPEN FACED LOBSTER SALAD *avocado toasts*

PRIME BRANDT BEEF BAVETTE* *romaine hearts, house caesar dressing*

BRICK PRESSED CHICKEN *served with daily risotto*

HERB CRUSTED HALIBUT FILLET *maine mussels, tomato fennel broth, fregola*

SEARED TUNA NICOISE* *arugula, haricot vert, nicoise olives, fingerling potatoes, egg, honey mustard vinaigrette*

EXOTIC MUSHROOM RISOTTO *rosemary, parmesan*

DESSERTS

All 3 offered to guests

To add additional items from our a la carte menu, please add \$3 to your menu price per selection.

BLACK FOREST CAKE *cherry chip ice cream, dark chocolate sauce*

CRÈME BRULÉE *with pumpkin spiced macarons*

HOUSE MADE SORBET *seasonal*

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Private Dining Three Course Lunch Menu 3

\$68 per person

Note: menu items subject to change

APPETIZERS

Pre-select 4 items

To add additional items from the list below, please add \$4 to your menu price.

CAESAR SALAD* *brown butter crouton*

GREEN SALAD *toasted pepitas, shaved butternut, apricot, cider vinaigrette*

WEDGE SALAD *blue cheese, bacon, crispy shallots, poblano ranch*

MAINE JONAH CRAB CAKE *pickled onion tartar sauce, red sorrel, lemon*

NEW ENGLAND SHELLFISH CHOWDER *smoked pork, lobster infused butter*

CHILLED LOCAL OYSTERS* *seasonal mignonette* (for parties of more than 30 guests, quantities must be pre-ordered 3 days prior to the event)

SHRIMP COCKTAIL *wild white shrimp*

SEASONAL SOUP

January-March – Squash Bisque, sage, brown butter

April-June – Chilled Spring Pea and Mint (add lump crab for \$5)

July-September – Chilled Potato and Leek, summer truffle (add caviar for \$7)

October-December – Minestrone

ENTREES

Pre-select 4 items

To add additional items from the list below, please add \$8 to your menu price. Entrée items may also be selected from Menu 1 or 2. A vegetarian entrée of Seasonal Risotto is always available in addition to your selections.

8 OZ. FILET MIGNON* *with beef buttered mushrooms & mashed potatoes*

GRILLED STEAK FRITES* *prime bavette steak, béarnaise, french fries*

RED WINE BRAISED SHORT RIB *bacon-mushroom ragout, braised greens, roasted fingerlings*

BRICK PRESSED CHICKEN *served with daily risotto*

SEARED TUNA NICOISE* *arugula, haricot vert, nicoise olives, fingerling potatoes, egg, honey mustard vinaigrette*

HERB CRUSTED HALIBUT FILLET *maine mussels, tomato fennel broth, fregola*

GRILLED LOCH DUART SALMON* *fingerling potato, kale, pistachio pumpkin seed pesto*

DESSERTS

All 3 offered to guests

To add additional items from our a la carte menu, please add \$3 to your menu price per selection.

BLACK FOREST CAKE *cherry chip ice cream, dark chocolate sauce*

CRÈME BRULÉE *with pumpkin spiced macarons*

HOUSE MADE SORBET *seasonal*

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Private Dining Lunch – Sandwich Buffet

\$28 per person: 3 Selections

\$36 per person: 4 Selections

Note: menu items subject to change

Our Sandwich Buffet features a selection of house made sandwiches, side salad, house made chips and a dessert platter

SANDWICH PLATTER

Pre-select either 3 sandwiches or 4 sandwiches

Sandwich platter is served with House Made Potato Chips

To offer 5 or more, please add \$7 per additional sandwich

ROASTED VEGETABLES *basil aioli, burrata, focaccia*

TOMATO AND MOZZARELLA *basil aioli, ciabatta*

SMOKED TURKEY WRAP *bacon and avocado*

GRILLED CHICKEN *bell pepper relish, cumin aioli, ciabatta*

HAM AND SWISS *honey mustard, grilled romaine, rye bread*

PASTRAMI *sauerkraut, special sauce (grain mustard, ketchup, mayo), rye bread*

ROAST BEEF* *horseradish cream, onion jam, brioche bun (add \$3)*

SMOKED SALMON* *cucumber, dill cream cheese, everything bagel (add \$4)*

GRILLED TUNA* *avocado, cilantro and ginger mayo, sourdough bread (add \$4)*

SELECT ONE SALAD OPTION

Mixed Greens

with tomatoes, cucumbers, onion and seasonal vinaigrette

Caesar Salad*

brown butter croutons

Wedge Salad

blue cheese, bacon, crispy shallots, poblano ranch

SELECT ONE DESSERT OPTION

Choice of One Platter

Please add \$8/person for additional platters

Brownies & Blondies Platter

Cookie Assortment Platter

Seasonal Crumble Bar Platter

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