



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 AND TAKE GREAT PRIDE IN PROVIDING THE ATTENTION TO DETAIL REQUIRED TO MAKE YOUR EVENT MEMORABLE. WE ARE PLEASED TO OFFER A VARIETY OF OPTIONS TO MEET YOUR NEEDS AND BUDGET.



MENUS

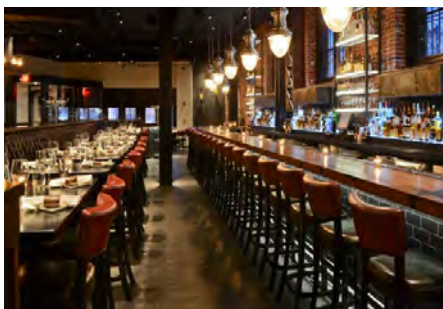
COMPLIMENTARY CUSTOM MENU
HEADINGS ARE OFFERED TO GIVE YOUR EVENT
A PERSONAL TOUCH.



DECOR

TO ENHANCE THE LOOK OF YOUR EVENT, WE
CAN HELP COORDINATE FLORAL & OTHER
DECOR DELIVERY

FOR A FORMAL TOUCH, ASK ABOUT ADDING
TABLE LINENS.



PARKING

THE CLOSEST LOCAL GARAGE IS LOCATED AT
500 HARRISON AVENUE. METERED STREET
PARKING IS ALSO AVAILABLE

BOSTON CHOPS

1375 WASHINGTON ST
BOSTON, MA | 02118

617-227-5011 | EVENTS@BOSTONCHOPS.COM



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.

OWNER'S TABLE | 8 GUESTS MAX

THE OWNER'S TABLE IS LOCATED ON A PRIVATE BALCONY OVERLOOKING THE ENTIRE DINING ROOM. THIS UNIQUE TABLE SEATS 6 TO 8 GUESTS AND OFFERS THE BENEFITS OF A PRIVATE ROOM WITH THE VIEW OF ALL THE ACTION OF THE RESTAURANT. UP ONE FLIGHT OF STAIRS, IT IS THE PERFECT SPOT FOR A SMALLER BUSINESS DINNER, BIRTHDAY CELEBRATION OR AN INTIMATE EXPERIENCE FOR 2.

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'OEUVRES 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.

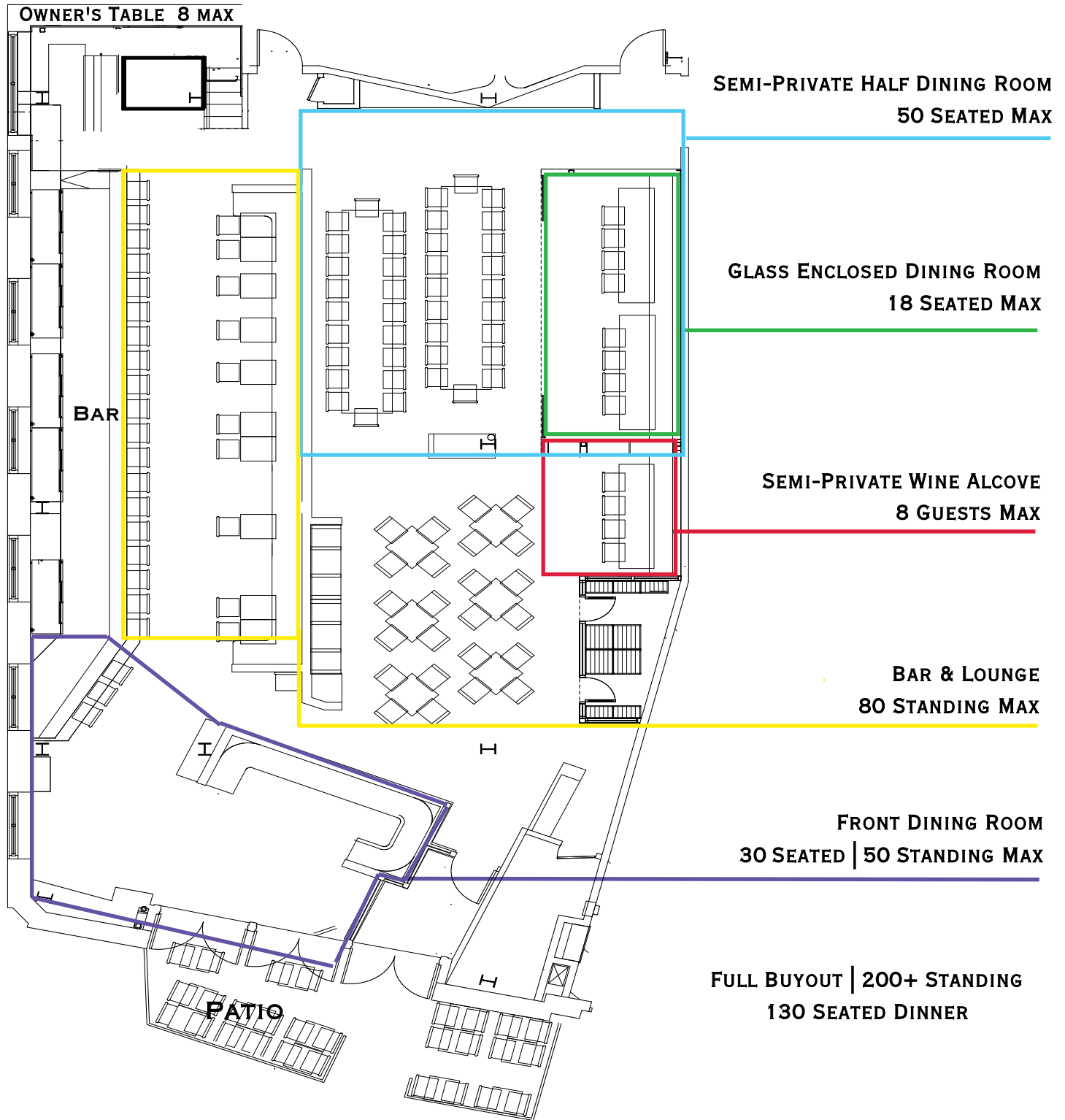


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BISTRO MENU

\$89 PER PERSON

Signature Popovers with Whipped Butter | Served Family Style

FIRST COURSE

ICEBERG WEDGE

Blue Cheese, Cherry Tomato, Bacon Lardons

CAESAR SALAD

Romaine, Crispy Kale, Parmesan Tuile

FRENCH ONION SOUP

Spanish Onions, Comté, Beef Broth

MAIN COURSE

8 OZ. GRILLED HANGER STEAK

Arugula Salad, Generous Frites and Choice of Sauce

8 OZ. FILET MIGNON STEAK

Arugula Salad, Generous Frites and Choice of Sauce

HERB ROASTED CHICKEN

Wild Mushroom Risotto, Spinach

HOUSEMADE PAPPARDELLE BOLOGNAISE

Veal, Beef, Pancetta, Creamy Tomato Sauce, Herbs

DESSERT COURSE

Classic Creme Brûlée | Vanilla Bean

Sticky Toffee Pudding | Butterscotch Sauce, Fig Crumb, Rum Raisin

Custom Cake* | Served with Ice Cream



PRIME MENU

\$109 PER PERSON

Signature Popovers with Whipped Butter | Served Family Style

FIRST COURSE

ICEBERG WEDGE

Blue Cheese, Cherry Tomatoes, Bacon Lardons

CAESAR SALAD

Romaine, Crispy Kale, Parmesan Tuile

FRENCH ONION SOUP

Spanish Onions, Comté, Beef Broth

CRAB CAKE

Old Bay Remoulade, Micro Greens Salad

MAIN COURSE

HERB ROASTED CHICKEN

Wild Mushroom Risotto, Spinach

HOUSEMADE PAPPARDELLE BOLOGNAISE

Veal, Beef, Pancetta, Creamy Tomato Sauce, Herbs

PAN SEARED SEA BASS

Lemon & Herb Potato, Golden Beet Purée, Kale

8 OZ. FILET MIGNON

Asparagus, Wild Mushrooms, Goat Cheese Potato Croquettes & Béarnaise

8 OZ. GRILLED WAGYU BAVETTE

Arugula Salad, Generous Frites and Choice of Sauce

SIDES

(Please Select Two, Served Family Style)

SPICY BROCCOLI | GRILLED ASPARAGUS | MASHED POTATOES |

AU GRATIN POTATOES | PORK BELLY MAC N' CHEESE

DESSERT

CLASSIC CREME BRÛLÉE | Vanilla Bean

STICKY TOFFEE PUDDING | Butterscotch Sauce, Fig Crumb, Rum Raisin

CUSTOM CAKE* | Served with Ice Cream

MENUS ARE SUBJECT TO CHANGE BASED ON SEASONALITY. PER PERSON PRICE EXCLUSIVE OF BEVERAGES, TAX, GRATUITY, KITCHEN APPRECIATION FEE AND ADMIN FEE. PLEASE INFORM OF US OF ANY ALLERGIES OR DIETARY RESTRICTIONS.



GRAND STEAKHOUSE MENU

\$139 PER PERSON

FIRST COURSE

RAW BAR PLATEAU
Daily Oysters, Jumbo Shrimp Cocktail

SIGNATURE POPOVERS
Whipped Butter

MAIN COURSE

GRILLED WAGYU BAVETTE
Arugula Salad, Generous Frites and Choice of Sauce

HERB ROASTED CHICKEN
Wild Mushroom Risotto, Spinach

HOUSEMADE PAPPARDELLE BOLOGNAISE
Veal, Beef, Pancetta, Creamy Tomato Sauce, Herbs

PAN ROASTED SEA BASS
Lemon & Herb Potato, Golden Beet Purée, Kale

8 OZ. PRIME FILET MIGNON
14 OZ. PRIME RIBEYE
14 OZ. PRIME NY STRIP

All Steaks Served with Asparagus, Wild Mushrooms, Goat Cheese
Potato Croquettes & Choice of Sauce

SECOND COURSE

ICEBERG WEDGE
Blue Cheese, Cherry Tomatoes, Bacon Lardons

CAESAR SALAD
Romaine, Crispy Kale, Parmesan Tuile

OXTAIL CROQUETTES
Red Pepper Mostarda

CRAB CAKE
Old Bay Remoulade, Micro Greens Salad

SIDES

Select Three, Served Family Style

SPICY BROCCOLI
GRILLED ASPARAGUS
MASHED POTATOES
AU GRATIN POTATOES
PORK BELLY MAC N' CHEESE
ONION RING TOWER
SAUTÉED SPINACH

DESSERT COURSE

CLASSIC CREME BRÛLÉE
Vanilla Bean

BUTTERCAKE Apple Compote, Caramel Sauce, Vanilla
Ice Cream

STICKY TOFFEE PUDDING
Butterscotch Sauce, Fig Crumb, Rum Raisin

*CUSTOM CAKE
Served with Ice Cream



PASSED & STATIONARY

HORS D'OEUVRES

FRESH RAW BAR

LOCAL OYSTERS / CLAMS: \$4 PER PIECE

SHRIMP COCKTAIL: \$5 PER PIECE

SERVED WITH TRADITIONAL ACCOMPANIMENTS

CHEESE BOARD

CHEF'S CURATED SELECTION OF
CHEESES FROM OUR FRIENDS AT
FORMAGGIO SOUTH END

\$6 PER PERSON

CHARCUTERIE BOARD

CHEF'S SELECTION OF CURED
& SMOKED MEATS
\$8 PER PERSON

BEER BATTERED ONION RINGS | \$4
CHIPOTLE AIOLI

PARMESAN GOUGERES | \$3
CHEESE PUFFS

MAC & CHEESE SPOONS | \$4
MORNAY SAUCE, BACON

MINI BEEF MEATBALLS | \$4
PRIME BEEF, JUS

STEAK KABOB | \$6
CHOPS HOUSE SAUCE, TOMATO, ONION

SEASONAL VEGETARIAN CROSTINI | \$4
CHEF'S FRESHEST CHOICE VEGTABLES

OXTAIL CROQUETTES | \$6
BRAISED OXTAIL, RED PEPPER MOSTARDA

MUSHROOM & TALLEGIO | \$5
CROSTINI, FRESH HERBS

CRISPY FRIED CALAMARI | \$4
LEMON AIOLI

MINI PRIME BEEF SLIDERS | \$6
LETTUCE, TOMATO, AIOLI

PRIME BEEF TARTARE | \$6
GAUFRETTE, CORNICHON

FRIED BRUSSELS SPROUTS | \$3
LEMON AIOLI

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.
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