
LINCOLN

tavern & restaurant

CATERING MENU

425 WEST BROADWAY,
SOUTH BOSTON, MA 02127

617.765.8636
lincolnsouthboston.com

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Located in the heart of South Boston,

Lincoln is a classic American tavern that offers guests a welcoming combination of home-spun, American fare alongside a wide variety of rustic, wood-fire-grilled specialties.

Built with the intention of being a comfortable meeting spot for locals looking to share stories at the end of their long day, Lincoln draws inspiration from it's surrounding, hard-working, and uniquely American neighborhood.

Revitalizing a nearly forgotten West Broadway space that at one time housed the area's only department store, Lincoln feels nostalgic. It's open-air, tiled-floor cafe, grande bar, and soaring, original tin ceilings remind us of a time when dining halls and supper clubs were a way of life.

Grab a booth up front with friends for dinner — or make your way past the lively main bar and into the back room for a more traditional sit-down, dining experience.



Located at 425 West Broadway in South Boston, approximately 0.5 miles from the Broadway Red Line MBTA Station and approximately 0.7 miles from the Andrew Square MBTA Station.

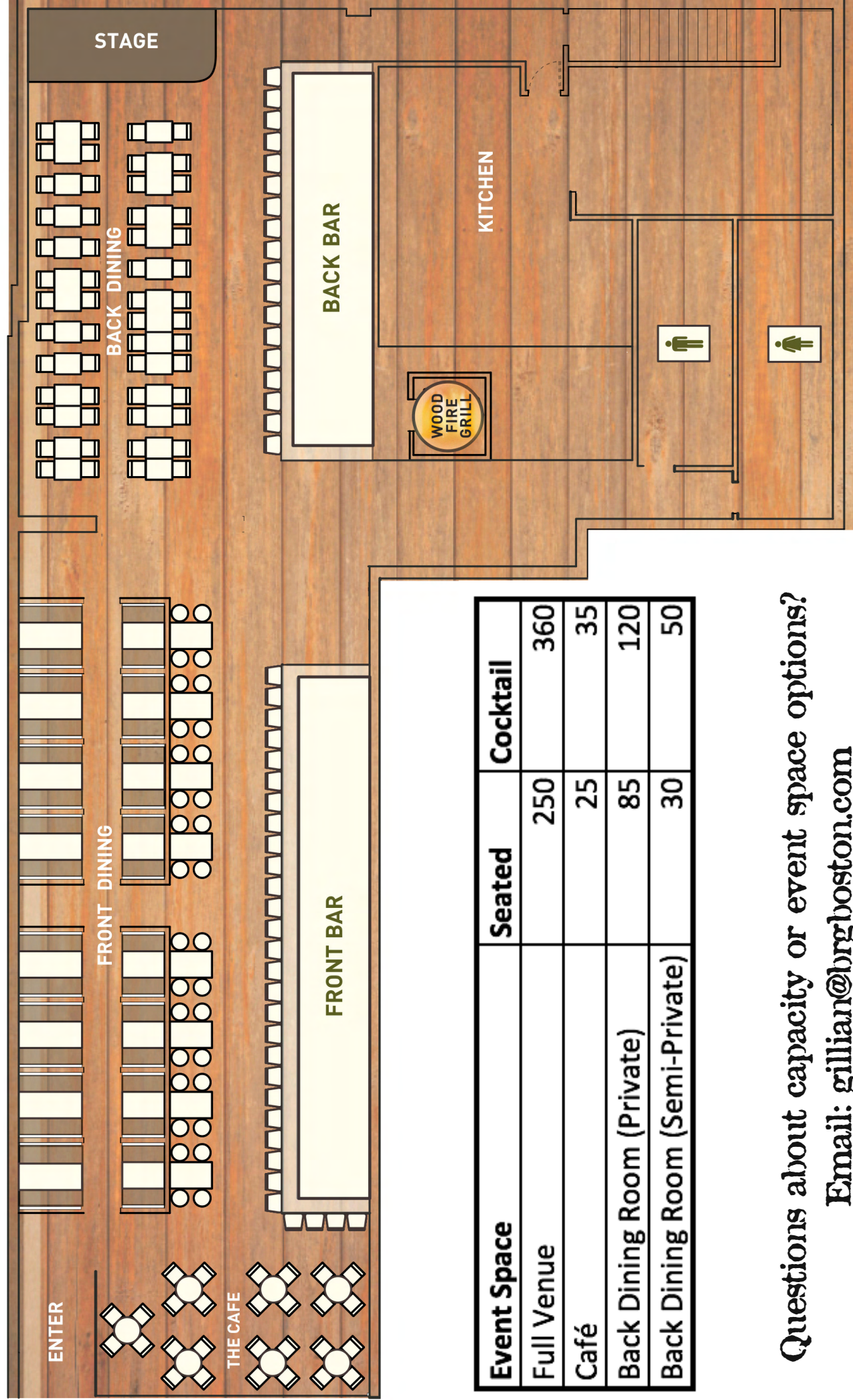
West Broadway street parking is 2 hour non-resident parking until 6pm, Monday - Friday. Additionally, 2 hour public parking is available in the Bank of America parking lot until 6pm.

General Information: info@lincolnsouthboston.com | 617-765-8636

Events Director Gillian Stockard | gillian@brgboston.com



@lincolnsouthbos



Questions about capacity or event space options?

Email: gillian@brgboston.com



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The Café



The Café is the most notable area of Lincoln Tavern, with floor to ceiling windows allowing plenty of natural light to flood the space. In the winter months, the café feels cozy, warm and lively. In the summer months, the windows open to West Broadway to allow for an open-air atmosphere.

With direct access to the bar, this versatile space can be used for both seated dinners or reception style events. Eight round tables are standard, but the space can easily be transformed with an open floor plan, high top tables or long rectangular tables. Located directly next to the front bar area as well as the bustle of West Broadway, the energy of this space tends to be high making it the perfect space for celebratory events such as birthdays, graduations or otherwise.

The café is ideal for groups of 20-25 for a seated meal or up to 35 for a reception style event.

Back Dining Room

PRIVATE OR SEMI-PRIVATE

The back dining room at Lincoln is separated from the front room with a plush curtain which can be drawn for private events or left open for semi-private events. This space, with exposed brick walls and rich wood accents, provides intimacy while also having a front-row seat to the action of our wood fire pizza oven. The back dining room is equipped with a full sized stage, A/V set up, projector screen and microphone.



PRIVATE

Equipped with a stage and a full bar, the private dining room allows for a creative use of full space, whether it be a holiday party, corporate event, bridal shower or fundraiser. Fully private, the back dining room can accommodate up to 100 guests for a reception style event or up to 80 seated guests.

SEMI-PRIVATE

When semi-private, the back dining room balances the energy of the front dining room while providing an enclosed area for a variety of events. With direct access to the bar and stage, the back dining room can easily transform from a traditional seated dinner to an after-work cocktail reception with our easily movable tables. Tables can be arranged accordingly for buffet stations, dessert presentations or for gifts. This space is desirable for occasions such as birthday parties, after-work events, company outings and much more. The semi-private dining room is ideal for groups of 30 for a seated dinner or up to 50 for a cocktail reception.

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HORS D'OEUVRES

PRICED PER DOZEN

LOBSTER GRILLED CHEESE.	\$95
brie, muenster cheese, brioche bread	
MINI CRAB CAKES	\$65
tartar sauce	
MINI LOBSTER ROLLS ON GRIDDLED BUNS	\$95
choice of lobster in warm brown butter sauce -or- traditional cold salad	
BLUE CHEESE STUFFED DATES	\$48
blue cheese, almonds, balsamic reduction	
PAN SEARED WAGYU DUMPLINGS	\$48
sweet chili sauce	
CHICKEN TERIYAKI SKEWER	\$48
sesame, scallion	
SEASONAL ARANCINI	\$48
pecorino romano	
TOMATO MOZZARELLA SKEWERS	\$42
balsamic reduction	
LINCOLN PRIME BEEF SLIDERS	\$70
bacon aioli, muenster cheese, sunny-side up quail egg	
BACON WRAPPED SCALLOPS.	\$54
wood fire roasted, maple mustard drizzle	
SHORT RIB MAC & CHEESE BITES	\$48
18 hour short rib, truffle Mac & cheese, crispy shallot	
FALAFEL BITES	\$42
hot sauce, tzatziki	
BAJA STEAK SKEWERS	\$60
grilled tenderloin, avocado, mojo aioli	

RAW BAR

BUILD YOUR OWN RAW BAR DISPLAY

poached and chilled cocktail shrimp

75 pieces \$225

locally sourced oysters on the half shell

100 pieces \$300

cherrystone clams on the half shell

100 pieces for \$135

bay scallops on the half shell (seasonal)

market price

chilled mussels with chilled gremolata

10lbs for \$70

*snow crab claws & lobster tails available upon request

market price

SERVED WITH: red wine mignonette, cucumber mignonette,
cocktail sauce, lemon wedges and tabasco

\$150 shucking fee

CEVICHE & TARTARE

CHOICE OF ONE

SMALL (25 PEOPLE) \$300 | LARGE (50 PEOPLE) \$550

scallops with mango, cucumber, avocado

tuna with cilantro, ginger, lime

rock shrimp with charred oranges, pineapple, cilantro

salmon with lemon, olive oil, sea salt

SERVED WITH: crispy seasoned tortilla chips

DISPLAYS/STATIONARY

ARTISANAL CHEESE BOARD

SMALL (25 PEOPLE) \$225 | LARGE (50 PEOPLE) \$375

Chef's selection of artisanal cheese
SERVED WITH: seasonal accoutrements

CHIPS & DIP

CHOICE OF TWO

SMALL (25 PEOPLE) \$50 | LARGE (50 PEOPLE) \$100

chunky guacamole
traditional pico de gallo
wood fire roasted pico de gallo
wood fire roasted sweet corn and black bean salsa
white bean dip with roasted garlic and vinegar peppers
chickpea dip with roasted red pepper and feta
(choice of one)
harissa seasoned baked pita chips
seasoned white corn tortillas
grilled sourdough bread

CRUDITES

SMALL (25 PEOPLE) \$75 | LARGE (50 PEOPLE) \$130

locally sourced vegetables, artfully crafted, both roasted and raw

Choice of Dip:
buttermilk ranch, creamy Point Reyes blue cheese, roasted French onion

GRILLED & WOOD FIRED VEGETABLES

SMALL (25 PEOPLE) \$75 | LARGE (50 PEOPLE) \$130

marinated, roasted and grilled vegetables with pesto



LINCOLN SLIDERS

bacon aioli, muenster cheese, sunny-side up quail egg

HALF ORDER: 12 BURGERS FOR \$72 | FULL ORDER: 24 BURGERS FOR \$144

SPICY WINGS

pint of blue cheese & celery on side

HALF ORDER: 40 WINGS FOR \$75 | FULL ORDER: 80 WINGS FOR \$150

BBQ PULLED PORK SLIDER KIT

pint of slaw & pint of Carolina BBQ sauce

HALF ORDER: 24 BUNS FOR \$75 | FULL ORDER: 48 BUNS FOR \$150

MAC & CHEESE

toasted cracker crumb

HALF ORDER: 8LBS FOR \$40 | FULL ORDER: 16LBS FOR \$80

TRUFFLE MAC & CHEESE

English peas and toasted cracker crumb

HALF ORDER: 8LBS FOR \$80 | FULL ORDER: 16LBS FOR \$160

GOAT CHEESE

\$125

house made fig jam, toasted almonds, sourdough bread

LARGE FORMAT SALADS

Caesar Salad - \$50

**romaine lettuce, crushed crostini, grated pecorino romano,
white anchovies, Caesar dressing**

Arugula Salad - \$50

cucumber, tomato, pecorino Romano, Katz zinfandel vinaigrette

Chopped Kale Salad - \$60

**avocado, marinated cherry tomatoes, roasted corn, carrot,
red peppers, shaved Cabot extra sharp cheddar, buttermilk ranch dressing**

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PRIXXE DINNER

\$55

FIRST COURSE

SERVED TO SHARE

SHAVED APPLE SALAD

mixed greens, plump golden raisins, shaved Honeycrisp apples,
Vermont goat cheese, honey mustard dressing

CHEF'S SEASONAL SALAD

Chef's selection

ENTREE

CHOICE OF ONE

SEASONAL RAVIOLI

Chef's seasonal vegetarian ravioli

WOOD GRILLED BAR STEAK

16 oz ribeye, crispy truffle fries,
blue cheese butter,
LT steak sauce, bearnaise sauce

SEASONAL PAN ROASTED CHICKEN

Crystal Valley Farms chicken, gnocchi, asparagus, spring peas, baby
turnips, butter, fresh herbs, chicken jus

PAN SEARED SCALLOPS

Georges Bank scallops, jalapeño mashed potatoes, fried green
beans, creamed corn, crumbled bacon

DESSERT

Chef's seasonal cheesecake

Chef's seasonal tart

Chef's seasonal cake

\$65

FIRST COURSE

SERVED TO SHARE

CHEF'S SELECTION OF ARTISANAL PIZZAS

includes one vegetarian option

SHAVED APPLE SALAD

mixed greens, plump golden raisins, shaved Honeycrisp apples,
Vermont goat cheese, honey mustard dressing

CHEF'S SEASONAL SALAD

Chef's selection

ENTREE

CHOICE OF ONE

SEASONAL RAVIOLI

Chef's seasonal vegetarian ravioli

WOOD GRILLED BAR STEAK

16 oz ribeye, crispy truffle fries,
blue cheese butter, LT steak sauce, bearnaise sauce

OVEN BRAISED SHORT RIB

18 hour short rib, hand cut bone-in,
truffle mac & cheese, french onion jus, crispy fried onions

SEASONAL PAN ROASTED CHICKEN

Crystal Valley Farms chicken, gnocchi, asparagus, spring peas, baby
turnips, butter, fresh herbs, chicken jus

PAN SEARED SCALLOPS

Georges Bank scallops, jalapeño mashed potatoes, fried green
beans, creamed corn, crumbled bacon

DESSERT

Chef's seasonal cheesecake

Chef's seasonal tart

Chef's seasonal cake

prixfixe menus change seasonally

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PASTRY & DESSERT

House-made Bagel Basket \$36 per dozen
chef's selection of bagels, 2 cream cheese

House-made Pop-Tarts \$48 per dozen
chef's seasonal selection

House-made Doughnuts \$24 per dozen
chef's seasonal selection

Pastry Basket \$12 per person
*chef's selection of muffins, croissants, coffee cakes & seasonal breakfast pastries
served with seasonal jam and whipped butter*

Trifles & Mousse \$8 per person
chef's selection, passed item

Cheesecake Platter \$8 per person
chef's selection of three seasonal cheesecakes

Cake Platter \$8 per person
chef's selection of three seasonal mini cakes

Assorted Bakery Platter \$12 per person
select 3
cheesecake, mousse, cake, parfait, trifle, tart, or dessert bar

Ice Cream Sandwiches \$8 per person
passed item

Cookies and Brownies Platter \$6 per person
assorted cookies, bar cookies, and brownies

SUNDAE BAR

\$8/person - please inquire for more information

CUSTOM CAKES

perfect for any occasion!

www.lincolnsouthboston.com/menu-customcakes

BRUNCH BUFFET

only available monday-thursday
catering services subject to labor fee

\$32 PP

HOT

CHOICE OF FOUR

fruity pebble pancakes
seasonal french toast
ham & cheese scrambled eggs
assorted wood fired pizzas
Lincoln prime beef sliders
chicken caprese
steak burrito

SIDES

CHOICE OF THREE

applewood smoked bacon
breakfast sausage
crispy hashbrowns
arugula salad with zinfandel vinaigrette
fruit platter
caesar salad

BRUNCH ADD-ONS

SERVES 20 PEOPLE

yogurt parfait \$180
avocado toast \$140
assorted pastries \$140
dessert platters - see full dessert menu