



# PRIVATE EVENTS AND CATERING

425 WEST BROADWAY  
BOSTON, MASSACHUSETTS  
-02127-

(617)765-8636  
[INFO@LINCOLNSOUTHBOSTON.COM](mailto:INFO@LINCOLNSOUTHBOSTON.COM)






# ABOUT US

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.

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

## CONTACT US

425 West Broadway  
Boston, Massachusetts  
-02127-

(617)765-8636  
[Info@LincolnSouthBoston.com](mailto:Info@LincolnSouthBoston.com)  
[www.LincolnSouthBoston.com](http://www.LincolnSouthBoston.com)  
 @lincolnsouthbos

## HOURS

Monday - Friday  
10am - 2am

Saturday & Sunday  
9am - 2am





# PASSED HORS D'OEUVRES

PRICED PER DOZEN

## LOBSTER GRILLED CHEESE

brie, muenster cheese, brioche bread  
-mkt-

## MINI CRAB CAKES

tartar sauce  
-65-

## TUNA POKE

Ahi tuna, avocado, spicy aioli, furikake,  
wonton chips  
-95-

## POPCORN CHICKEN

honey mustard, Szechuan peppercorn  
-48-

## PAN SEARED WAGYU DUMPLINGS

sweet chili sauce  
-48-

## SEASONAL ARANCINI

pecorino romano  
-48-

## FALAFEL BITES

hot sauce, tzatziki  
-42-

## LINCOLN PRIME BEEF SLIDERS

bacon aioli, muenster cheese,  
sunny-side up quail egg  
-72-

## BACON WRAPPED SCALLOPS

wood fire roasted, maple mustard drizzle  
-mkt-

## SHORT RIB MAC & CHEESE BITES

18 hour short rib, truffle mac & cheese,  
crispy shallot  
-48-

## HOT HONEY DUCK WINGS

confit duck wings, hot honey  
-48-

## SMOKED MOZZARELLA SKEWER

sundried tomato, basil pesto, balsamic reduction  
-42-

## GRILLED STEAK TIP SKEWERS

cucumber, green goddess  
-60-

## SAUSAGE STUFFED MUSHROOMS

Pig Rock sweet italian sausage, ritz crumbs  
-48-

## WAGYU STEAK TARTARE

potato chips  
-mkt-

## CHICKEN TERIYAKI SKEWERS

sesame, scallion  
-48-

## TOMATO BRUSCHETTA

heirloom tomatoes, garlic,  
genovese basil  
-42-

## MINI LOBSTER ROLLS

choice of hot with drawn butter  
or cold with mayo, griddled buns  
-mkt-

## WAGYU STEAK & CHEESE SLIDERS

thinly shaved Wagyu ribeye,  
new school American cheese,  
buttered finger rolls  
-mkt-



# BOARDS & DIPS

## RAW BAR

100 piece minimum || \$200 live shucking fee

### CHILLED SHRIMP COCKTAIL

-225-

### OYSTERS ON THE HALF SHELL

-300-

### GRILLED OYSTERS

-325-

*all served with red wine mignonette,  
cucumber mignonette, cocktail sauce,  
lemon wedges, Tobasco sauce*

## CHIPS & DIPS

### CHOICE OF TWO

chunky guacamole, pico de gallo,  
roasted sweet corn & black bean salsa,  
roasted red pepper hummus, french onion dip

*served with your choice of one  
harissa seasoned baked pita chips,  
seasoned white corn tortillas, grilled  
sourdough, house made potato chips*

small serves 25  
-50-

large serves 50  
-100-



## ARTISANAL CHEESE BOARDS

### CHEF'S SELECTION OF ARTISANAL CHEESES & SEASONAL ACCOUTREMENTS

small serves 25  
-225-

large serves 50  
-375-

## RAW & WOOD FIRED VEGETABLES

### CHEF'S SELECTION OF SEASONAL VEGETABLES

*served with your choice of one  
buttermilk ranch, creamy Point Reyes blue cheese,  
roasted French onion*

small serves 25  
-75-

large serves 50  
-150-

## GOAT CHEESE DIP

seasonal house made jam, toasted almonds,  
sourdough bread  
-125-





# STATIONARY DISPLAYS

## SPICY WINGS

blue cheese dressing, celery

small serves 40 pieces      large serves 80 pieces  
-80-                              -160-

## MAC & CHEESE

toasted cracker crumb

small serves 25                      large serves 50  
-40-                              -80-

## TRUFFLE MAC & CHEESE

English peas, toasted cracker crumb

small serves 25                      large serves 50  
-80-                              -160-

## SALADS

*one size || serves 25*

### ARUGULA SALAD

cucumber, tomato, pecorino Romano,  
Katz zinfandel vinaigrette  
-70-

### CAESAR SALAD

romaine lettuce, crushed crostini,  
grated pecorino Romano, white anchovies,  
Caesar dressing  
-70-

### KALE SALAD

avocado, marinated cherry tomatoes, roasted corn,  
carrot, red peppers, buttermilk ranch,  
shaved Cabot extra sharp cheddar  
-80-

## LINCOLN SLIDERS

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

small serves 12 pieces      large serves 24 pieces  
-72-                              -144-

## FRIED CHICKEN SLIDERS

choice of honey buffalo or spicy

small serves 24 pieces      large serves 48 pieces  
-75-                              -150-

## CARVING STATION

*priced per person || \$200 live carving Chef fee  
served with jalapeño mashed potatoes & seasonal accoutrements*

### PRIME RIB

au jus & horseradish crema  
-mkt-

### SALMON

Chermoula  
-55-

### PORCHETTA

Mostrada  
-75-

### ROAST CHICKEN

pistachio pesto  
-35-

## SANDWICH BOARDS

*choice of warm or cold*

seasonal chefs selection, served with house  
potato chips  
-22 per person-

## SIDES

*priced per person || \$9 per person per item*

apple bacon Brussels sprouts,  
truffled sweet corn off the cob, broccoli casserole,  
potato & ham casserole,  
wood grilled pesto vegetables, glazed onion medly





# **PRE-FIXE MENUS**

**\$65 PER PERSON**

## **FIRST COURSE**

*for the table || choice of one*

SHAVED APPLE SALAD

CHOPPED KALE SALAD

CAESAR SALAD

## **ENTREE**

*choice of*

WOOD GRILLED BAR STEAK

PAN ROASTED CHICKEN

OVEN BRAISED SHORT RIBS

SEASONAL SALMON

VEGETARIAN PAPPARDELLE

## **DESSERT**

CHEF'S SEASONAL DESSERT





# BRUNCH BUFFET

**\$45 PER PERSON**

## ENTREES

*choice of four*

SEASONAL FRENCH TOAST

SOFT SCRAMBLED EGG WHITES

ASSORTED WOOD FIRED PIZZAS

LINCOLN PRIME BEEF SLIDERS

CARNE ASADA BREAKFAST BURRITOS

GRILLED CHICKEN SANDWICHES

## SIDES

*choice of three*

APPLE WOOD SMOKED BACON

BREAKFAST SAUSAGE

CRISPY HASHBROWNS

CAESAR SALAD

FRUIT BOWL

## PASTRIES

*priced per dozen*

**BAGEL BASKET**

chef's selection of bagels & two cream cheeses

-36-

**POP TARTS**

-36-

**DOUGHNUTS**

-24-

*priced per person*

**PASTRY BASKET**

chef's selection of muffins, croissants,  
coffee cakes, seasonal breakfast pastries,  
served with seasonal jam & whipped butter

-10-

## BRUNCH ADD ONS

**YOGURT PARFAIT**

-120-

**AVOCADO TOAST**

-120-

**CHRONIC BACON**

-140-

**SMOKED SALMON PLATTER**

-200-



# PASTRY & DESSERT

*PRICED PER PERSON*

## ASSORTED BAKERY PLATTER

*select three*

cheesecake, mousse, cake, parfait, trifle, tart, dessert bar  
-12-

## TRIFFLES & MOUSSE

-8-

## ICE CREAM SANDWICHES

-8-

## CHEESECAKE PLATTER

-8-

## CAKE PLATTER

-8-

## COOKIES & BROWNIES PLATTER

-6-

## SUNDAE BAR

*minimum of 50 guests*

-10-

+ staffing fee



CUSTOM CAKES AVAILABLE  
UPON REQUEST



@CakesByCapo