



---



---

# CENTRAL WHARF CO.

FOOD AND DRINK

160 MILK STREET | BOSTON, MA

## 2019 EVENT KIT

EVENT MANAGER | MICHAELLA LYNCH  
MLYNCH@IRISHCONNECTION.COM  
207-409-5399



# ABOUT US

Central Wharf Co. Located on Milk Street in the Financial District and just steps from the waterfront, Central Wharf Co. welcomes you in with it's long, oak bar, inviting banquette seating, exposed brick and modern industrial charm.

Housed in a 200-year-old building that was once home to the Central Wharf Tea Co., the space has floor to ceiling windows, nautical decor, three bars on two floors and a striking layout that gives guests a unique experience unlike any other bar in the city.

Complimented by a creative menu offering refreshing options with a focus on using local foods and homemade ingredients, as well as a top-notch craft beer and cocktail program, Central Wharf Co is the complete package. With multiple rooms, floors and bars, Central Wharf is also a perfect space for functions of all sizes.

# TABLE OF CONTENTS

1 STATIONARY

2 BUFFET

3 BRUNCH

4 FEES & MINIMUMS  
*and other fine print*



# 1 STATIONARY APPETIZERS

Small = 20-25 people Large = 40-50 people

(V) = Vegetarian  
\* = Gluten Free  
\*\* = Gluten Free  
Optional

## Favorites

**Charcuterie Board\*** \$100/sm, \$175/lg

Sliced artisanal meats & cheese, mustards, and pickled vegetables

**Fruit & Cheese (V)\*\*** \$75/sm, \$125/lg

Local & imported cheeses, seasonal fruits served with crackers

**Veggie Crudite (V)\*** \$50/sm, \$75/lg

Seasonal vegetables served with creamy Ranch dip

**Caprese (V)\*** \$60/sm, \$100/lg

Fresh mozzarella, cherry tomatoes, basil and balsamic vinaigrette

**Bacon Wrapped Scallops\*** \$225/lg

Day boat scallops wrapped in apple wood bacon & drizzled with lemon

**Crab Rangoons** \$100/sm, \$175/lg

Fresh crab meat and cream cheese stuffed wontons with duck sauce

**Flatbreads** 8 for \$110 (any combination)

Choice of: Margherita (V), Veggie (V), Buffalo Chicken, BBQ Chicken, BLT

## Beef & Chicken

**Chicken Tenders** \$75/sm, \$125/lg

Served with Honey Mustard.

Available upon request: Buffalo or BBQ

**Chicken Skewers \*** \$75/sm, \$125/lg

Mediterranean marinated chicken.

**Southwest Chicken & Black Bean Spring Rolls** \$75/sm, \$125/lg

Served with a creamy Ranch dip.

**Steak Skewers\*** \$100/sm, \$150/lg

Marinated flank steak.

**Cheeseburger Sliders\*\*** \$100/sm, \$150/lg

Available with lettuce buns for Gluten Free

**Fried Chicken Sliders\*\*** \$100/sm, \$150/lg

Available with lettuce buns for Gluten Free

# 1 STATIONARY APPETIZERS

Small = 20-25 people Large = 40-50 people

(V) = Vegetarian  
\* = Gluten Free  
\*\* = Gluten Free  
Optional

## Seafood

**Shrimp Cocktail\*** \$125/sm, \$200/lg

Jumbo shrimp served chilled with lemon and cocktail sauce

**Seared Shrimp & Pineapple\*** \$125/sm, \$225/lg

**Crab Cake Sliders** \$150sm, \$200 /lg

Available with lettuce buns (breading not gluten free)

**Crab Cakes** \$225/lg

Fresh Maine crab meat served with remoulade and chives

**#1 Tuna Bites** \$125/sm, \$225/lg

Served in a wonton crisp with wasabi and sesame crisp

**Mini Lobster Rolls** \*\* MKT Price

## Donut Wall



*Asst. donuts with  
customizable chalkboard sign*

36 donuts- \$150

48 donuts - \$175

## Vegetarian

**Vegetable Spring Rolls (V)** \$75/sm, \$125/lg

Spring rolls filled with fresh veggies and nuoc cham

**Roasted Stuffed Mushrooms (V)** \$60/sm, \$100lg

Mushroom duxelle, bread crumbs and parmesan stuffed into baby portabella mushrooms and baked.

**Grilled Vegetable Bruschetta (V)** \$75/sm, \$125/lg

Grilled zucchini and summer squash served in an eggplant puree

**Beyond Veggie Burger Sliders (V)\*\*** \$100/sm, \$150/lg

Pea protein based veggie burger

Available with lettuce buns for Gluten Free

**Spinach & Feta Tartlet(V)** \$75/sm, \$125/lg

House made in a puff pastry

## Sweets

Small = 2 dozen, Large = 4 dozen

**Dutch Cocoa Brownies**

\$75/sm, \$125/lg

**Chocolate Chip Cookies**

\$75/sm, \$125/lg

**Seasonal Fruit Crisp**

\$100/sm, \$175/lg

You are more than welcome to bring in a cake or cupcakes. We charge a \$20 cake cutting fee if you would like us to cut and serve.

(V) = Vegetarian

\* = Gluten Free

\*\* = Gluten Free

Optional

## Appetizers

### Simple Green Salad (V) \*\* \$75

Baby lettuces, garden vegetables, and a champagne vinaigrette

### Caesar Salad (V) \*\* \$75

Romaine lettuce, white anchovies, croutons, and classic dressing

### Cobb Salad (V) \* \$100

Mixed lettuce, avocado, bacon, egg, grilled chicken, and tomato

### New England Clam Chowder \$60

(approx. 12 servings)

## Raw Bar

Market Price \$

Choice of the below:

Local Oysters

Local Littleneck Clams

Chilled Lobster Tails

Jumbo Shrimp Cocktail

Chilled Mussels

## Carving Station

Chef Sliced served by the primal cut.

Choice of up to two. Serves 12-20 people

**Prime Rib - 15 People - \$500**

**Roasted Tenderloin - 12 People - \$400**

**Roast Turkey Breast - 18 People - \$325**

**Pork Loin- 15-20 People - \$200**

(V) = Vegetarian

\* = Gluten Free

\*\* = Gluten Free

Optional

## Mains

Approximately 20 individual portions of each item

**Steak Tips\*** \$200

**Grilled Salmon\*\*** \$160

**Swordfish Piccata\*\*** \$175

**New England Cod** \$150  
Bread crumbs and herbed butter.

**Chicken Breast\*\*** \$150  
**Choice of:** piccata, marsala, or parmesan

**Rosemary Roasted Pork Loin\*** \$160

**Mac and Cheese** \$125

Fresh shell pasta and four cheeses

**Penne a la Vodka (V)** \$125

Fresh penne with creamy vodka sauce

**Quinoa Stuffed Peppers (V)** \$125

Stuffed bell peppers

**Cilantro & Lime Shrimp\*** \$175

Jumbo shrimp with garlic, lime and cilantro

## Sides

Full pan serves 20 - 25 people

\$50/half pan, \$70/full pan

**Roasted Fingerling Potatoes (V)\***

**Mashed Potatoes(V)\***

**Rice Pilaf (V) \***

**Lemon Garlic Broccoli (V)\***

**Roasted Cauliflower (V)\***

**Seasonal Vegetable (V)\***

# 3 BRUNCH BUFFET

Each order serves about 15-20 people as a portion of their meal

(V) = Vegetarian  
 \* = Gluten Free  
 \*\* = Gluten Free  
 Optional

## BREAKFAST ENTREES

Scrambled Eggs*	\$75
Baked Veggie & Cheese Frittata*	\$100
Quiche Lorraine or Veggie	\$100
Brioche French Toast	\$100

## BREAKFAST SIDES

Bacon*	\$80
Sausage*	\$80
Home Fries*	\$75

## BREAKFAST ADD-ONS

Fruit Display* (large)	\$75
Yogurt & Fruit*(large)	\$80
Asst. Bagels & Cream Cheese (approx 20 servings)	\$80
Asst. Breakfast Pastries	\$100
Coffee & Tea Station	\$4 per person
Juice Station	\$7 per person
Choice of: Orange, Grapefruit, Cranberry, Apple, Pineapple	



### Donut Wall

Asst. donuts with customizable chalkboard sign

36 donuts - \$150

48 donuts - \$175



## 4 FEES & MINIMUMS

In lieu of charging a room rental fee, we require a minimum purchase of food and beverage to book our venue. This minimum varies from day to day and is subject to change. The minimum does not reflect 7% tax, 4% administration fee, or gratuity. All beverages, including beer, wine and liquor are based on consumption. All events are contracted for a 3 hour time span. If your event requires additional hours, \$500/hour will be added to the minimum. All menu prices are subject to change, current pricing at the time of your event will apply.

### **Craft Side Bar | 90 cocktail style, 25-35 seated**

Sunday - Wednesday: \$800  
Thursday - Saturday: \$1,500

### **Main Windows Semi Private | 15-20 cocktail style**

Sunday - Wednesday, Saturday: \$500  
Thursday & Friday: \$750

### **Upstairs | 160 cocktail style, 74 seated**

Sunday - Wednesday: \$1200  
Thursday - Saturday: \$2,500

### **Brunch/Lunch Private Dining**

Sunday - Wednesday: \$750  
Thursday - Saturday: \$1000

### **Upstairs Semi Private**

Boston Room | 70 cocktail, 45 seated  
Central Side | 50 cocktail, 25 seated  
Milk Side | 40 cocktail, 18 seated  
Sunday - Wednesday: \$500  
Thursday - Saturday: \$1200

### **Semi Private & Private Dining**

*Looking for something a bit smaller?*

We also accept large parties in our regular dining space if you are looking for something more casual.

**The Salty Room** can host up to 65 people for a seated dinner.

### **LARGE PARTIES and BUYOUTS**

Looking for something a bit larger? We are always happy to discuss the possibilities of a full venue buyout.



**Central Wharf Co.**  
160 Milk St  
Boston, MA 02109  
617.541.9460

### **PARKING INFORMATION**

A short walk from the Aquarium and State Street Garages.  
Street meter parking available in the area.

### **PUBLIC TRANSPORTATION**

We are located less than one block from the MBTA Aquarium stop on the Blue Line and a short walk from the MBTA State Street stop on the Orange Line.



### **Looking for something different?**

The Glynn Hospitality Group owns 9 bars and restaurants throughout Boston, with indoor and outdoor spaces. Accommodating up to 400 guests, we're sure to have a space and venue that fits your needs!