



1 Union Street, Boston, MA 02108
www.thewhitebulltavern.com

Private Dining Menus

PASSED APPETIZERS priced per piece

SEAFOOD

- Mini Lobster Roll** classic prep \$6
- Mini Crab Cakes** creole remoulade \$4
- Seared Scallop** bacon relish \$5
- Tuna Tartare** chili vin, jicama, on rice cracker \$5
- BBQ Shrimp** wrapped in apple smoked bacon \$4

MEAT

- Mini Lamb Lollipops** grass fed lamb, mint chimichurri \$5
- Homemade Meatballs** baked veal, pork, beef meatballs, marinara, fontina \$3
- Buttermilk Fried Chicken & Waffle Bites** chili peach syrup \$4
- Mini Chicken Taco**, adobo braised chicken, pico de Gallo, sour cream, avocado \$3
- Beef Short Rib Crostini** chimichurri \$4
- Mini Beef Wellington** puff pastry \$6
- Buffalo Chicken Bites** \$4
- Jalapeno Bacon Wrapped Kielbasa** honey Dijonnaise \$4

VEG

- Mushroom Crostini** arugula, lemon, parm, evoo \$3
- Greek Veg Skewer** cucumber, tomato, feta \$3
- Herb Goat Cheese Phyllo Cup** fig jam \$3
- Spinach Artichoke Cups** \$3
- Falafel Bites** tahini sauce \$3
- Crispy Polenta Cakes** smoked paprika aioli \$3

Event Director:

Alissa Covelluzzi Baird, Jeff Baird
(617) 681-4600 info@thewhitebulltavern.com

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STATIONARY APPETIZERS

PLATTERS Priced per platter

Small (8 people), Medium (15 people), Large (20 people)

Vegetable Crudite Selection of crisp vegetables served with housemade dressings \$30, \$50, \$70

Fruit seasonal fruit and berries \$35, \$55, \$85

Domestic Cheese and Fruit assortment of hard and soft cheeses, served with seasonal fruit and crackers \$40, \$70, \$90

Imported and Local Farmstead Cheese and Fruit assortment of artisan and imported cheeses, berry compote, local honey, with fresh fruit and crackers \$60, \$90, \$130

Tuscan charcuterie An assortment Italian meats with marinated olives, pickled vegetables served crostini \$40, \$60, \$100

Mediterranean Baba Ganoush, hummus, tzatziki sauce, served with crisp vegetables and seasoned pita \$40, \$60, \$100

RAW BAR price per person

seasonal mignonette cocktail sauce, lemon

chilled shrimp \$12

local oyster \$12

cherrystone clams \$10

Ceviche \$10

PIZZA STATION \$16 per person

choice of up to 4 varieties

CHEESE house made tomato sauce, mozzarella

BUFFALO CHICKEN spicy shredded buffalo chicken, four cheeses, chives

THE WHITE BULL mozzarella, prosciutto, caramelized onions, golden delicious apples, balsamic, arugula, garlic

TARTUFO Roasted wild mushrooms, caramelized onions, mozzarella, black truffle mascarpone and herbs

SAUCEHOUND Local competition BBQ pulled pork, shredded jack and cheddar cheese, pickled onion, bourbon braised bacon, drizzled with smoked paprika aioli

GETTIN FIGGY WIDIT White pizza topped with mozzarella, herb goat cheese and fig compote

THE BIG RAGU Our signature cheese pizza topped with pepperoni, prosciutto and salami

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SLIDER STATION \$15 per person

Served with condiments: ketchup, honey mustard, local BBQ sauce
assortment of all 3 varieties classic cheeseburger, pulled pork and fried chicken

TACO BAR \$15 per person

Includes: refried beans, pickled onions, banana peppers, olives, shredded cheddar jack cheese, hot sauce, shredded lettuce, pico de gallo, sour cream, flour tortillas

Choice of:

Carne Guisada (stewed beef)

Adobo Chicken

Baja Fish (white fish)

SOUPS \$5 per person

New England Clam Chowdah -House made chowder, chock-full of fresh local shucked clams, potatoes and local smokehouse slab bacon. Served with an Old Bay puff pastry crouton

Firehouse Short Rib Chili - Specialty recipe from our Chef and former FDNY firefighter. Braised short rib cooked in its own juices. Topped with cheddar jack cheese, lime crema and crispy tortilla strips on the side

Tomato Bisque- Fire roasted San Marzano tomatoes and aromatics, pureed into a tangy reminder of your childhood. Garnished with grill cheese points.

SALADS \$4-\$6 per person

Beet- Pickled onions and herb goat cheese

Greek Orzo - Feta, olives, red onion, tomato, herbs

Texas Caviar- Black beans, bell pepper, corn, red onion, cilantro, tomato

Caprese- Tomato, mozzarella, basil, balsamic drizzle

Watermelon- Feta cheese, mint

Mixed green- Shaved carrots, English cucumbers, pickled onions, grape tomatoes and bell pepper.

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BUFFET ENTREE Priced per person

Each served with choice of pasta, rice or potato purée

BEEF

Fig and Bourbon Glazed Short Rib \$14

Chimichurri New York Strip Loin \$17

Short Rib Shepherd's Pie- slowly braised succulent short rib nestled with root vegetables and red wine demi. Topped with velvety parsnip puree. \$17

Meatballs Pomodoro Our house blend of veal, pork, beef and herbs smothered with marinara sauce and topped with shaved Parmigiano-Reggiano \$10

CHICKEN

Lemongrass/ Ginger Statler Chicken Breast with coconut cream Thai curry sauce and mango pico \$16

Pans Roasted Harissa Chicken with creamy cilantro tahini sauce \$16

Chicken Marsala-Pan seared chicken breast smothered in a wild mushroom Marsala wine sauce \$13

Chicken Saltimbocca- crispy prosciutto, topped with mozzarella \$14

French Onion Chicken- Tender sous vide chicken breast topped with french style caramelized onions and bubbling with melted aged gruyere \$14

SEAFOOD

Shrimp Scampi with Capellini Pasta \$17

Seared Halibut with lemon caper sauce \$17

Ginger Butter poached Salmon \$17

VEG

Wild Mushroom Risotto topped with cherry vin reduction and shaved fontina \$13

Ratatouille Seasonal vegetable casserole \$13

Cauliflower Au-Gratin Roasted cauliflower covered with silky fontina cheese sauce and topped with garlic panko \$10

Bacon Bourbon Brussel Sprouts Fire roasted sprouts tossed with local applewood smoked bacon lardon and finished with our house bacon fat-bourbon vinaigrette \$10

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DESSERTS \$2-\$4 per piece

Warm Brownies - Dusted with powdered sugar and drizzled with caramel sauce

Lemon panna cotta cups- topped with berry compote

Churros- tossed in cinnamon/ sugar. Served with chocolate and caramel sauce

Chocolate chip cookie lollipops

Mini raspberry cheesecake chimichangas

Coffee and Tea additional \$3 per person

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