

# Event Menu



10 CITY SQUARE

CHARLESTOWN, MA 02129

FOR EVENT INQUIRIES: [MEG@PRIMABOSTON.COM](mailto:MEG@PRIMABOSTON.COM)

# PASSED APPETIZERS / ANTIPASTI

PRICED PER DOZEN / SERVED PASSED OR STATIONARY

## PESTO ARANCINI ----- \$96

seasonal vegetables, tomato sugo

## SUPPLI WITH HEIRLOOM TOMATO ----- \$96

calabrian chili, mozzarella

## TEMPURA DI VERDURE ----- \$96

tempura fried seasonal vegetables, topped with house made ricotta and pistachio pesto

## RICOTTA CROSTINI ----- \$108

house made ricotta on a crostini with pistachio & herb gremolata, orange zest

## PROSCIUTTO INVOLTINI ----- \$108

provolone, giardiniera, torn herbs

## PROSCIUTTO WRAPPED FIGS ----- \$120

stuffed with blue cheese, served with gorgonzola dolce & aged balsamic

## WAGYU MEATBALLS ----- \$120

marsala-sage jus, fennel soffritto

## HOUSE MEATBALLS ----- \$84

mini meatballs, ricotta

## EGGPLANT PARM SKEWERS ----- \$70

tomato ragu, mozzarella

## CHICKEN PARM BITES ----- \$80

fontina & mozzarella stuffed, tomato sugo, basil pesto

## CHICKEN MILANESE BITES ----- \$80

fontina & mozzarella stuffed, pepperonata

## MUSHROOM SPIEDINI ----- \$120

grilled mushroom skewer topped with brown butter crumb, goat cheese, & black truffle

## STUFFED CRIMINI MUSHROOMS ----- \$120

crab, n'duja, roasted peppers & mint

## TUNA CRUDO SPOONS ----- \$144

topped with pine nuts, capers, crispy shallot

# PASSED APPETIZERS / ANTIPASTI

PRICED PER DOZEN / SERVED PASSED OR STATIONARY

## TUNA SPIEDINI ----- MKT

grilled tuna & artichoke skewer, topped with garlic, anchovy, & citrus

## RIBIOLINA AL FORNO CROSTINI ----- \$168

focaccia crostini finished with caviar & thyme

## WAGYU SPIEDINI ----- \$180

tenderloin skewer topped with smoked olives & tomato ragu

## WAGYU SHORT RIB TORTELLINI ----- \$180

porcini, lambrusco braise, parmigiano reggiano

## FOIE GRAS ALLA GRICIA ----- \$180

sage gnocchi, black pepper, pecorino

## LOBSTER ARANCINI ----- MKT

## KING CRAB GNOCCHI CARBONARA ----- MKT

sage, crab butter, farm yolk

## BOARDS & GRAZING TABLES

### STATIONARY MEAT & CHEESE DISPLAYS

SMALL: SERVES 10-20 PEOPLE | MEDIUM: SERVES 30-40 PEOPLE | LARGE SERVES 50-80 PEOPLE

### CHEESE & CHARCUTERIE BOARD

SMALL ----- \$160

MEDIUM ----- \$270

LARGE ----- \$550

### ROASTED & RAW SEASONAL VEGETABLE BOARD

SMALL ----- \$120

MEDIUM ----- \$230

LARGE ----- \$510

### GRAZING TABLE

an extravagant large format charcuterie board

SERVES 100-150 PEOPLE ----- \$2000

# FOOD STATIONS

## LIVE PASTA STATION

**\$30/PER PERSON**

served from a pecorino romano cheese wheel

### PASTA (CHOICE OF ONE)

PENNE  
RIGATONI  
FUSILLI  
SPAGHETTI

### SAUCE (CHOICE OF ONE)

POMODORO  
VODKA  
CACIO E PEPE  
CARBONARA

## LIVE CARVING STATION

**CHOICE OF ONE: \$40/PER PERSON**

**CHOICE OF TWO: \$55/PER PERSON**

### CARVING STATION OPTIONS:

ROSEMARY & BLACK PEPPER CRUSTED TENDERLOIN  
TUSCAN PRIME RIB  
TRUFFLE ROASTED WHOLE CHICKEN  
HONEY SPICE DUCK BREAST  
WHOLE ROASTED SEA BASS  
HERB ENCRUSTED SALMON

## STATIONARY PLATTERS

### ITALIAN CLASSICS

**\$25/PER PERSON**

CHICKEN PARMESAN  
EGGPLANT PARMESAN  
CHICKEN PICCATA  
CHICKEN MILANESE

### STEAKS

**\$30/PER PERSON**

served sliced

FILET MIGNON  
BONELESS STRIPLOIN

### SIDES

**\$10/PER PERSON**

ASPARAGUS AL FORNO  
VEGETABLE LASAGNA  
ROASTED BROCCOLI  
CRISPY POTATOES  
CHARRED CARROTS  
ROASTED BRUSSELS SPROUTS  
BROWN BUTTER MASHED POTATOES

### SALADS

**\$12/PER PERSON**

CAESAR SALAD  
ITALIAN CHOPPED  
SNAP PEA SALAD  
SEASONAL HOUSE SALAD  
MARINATED TOMATO & BASIL  
MUSHROOM CARPACCIO

# FAMILY STYLE DINNER

**STARTING AT \$85/PER PERSON**

**BASE PRICE INCLUDES CHOICE OF 2 APPETIZERS, 2 ENTREES, 2 SIDES, 1 DESSERT (SERVED FAMILY-STYLE)**

## **APPETIZERS / ANTIPASTI | CHOICE OF 2**

SMOKED TOMATO BRUSCHETTA  
MUSHROOM CARPACCIO  
CAESAR SALAD  
SNAP PEA SALAD  
ITALIAN CHOPPED SALAD  
MEATBALLS  
BREAD PLATE WITH FRESH RICOTTA  
GARLIC BREAD  
BURRATA & PROSCIUTTO  
TUNA SCOTTATO (+\$5/PP)  
PUMPKIN ARANCINI (+\$3/PP)  
(+\$10/PP FOR CHOICE OF 3)

## **MAIN ENTREES | CHOICE OF 2**

CHICKEN PARMESAN  
EGGPLANT PARMESAN  
CHICKEN MILANESE  
CHICKEN PICCATA  
TUNA STEAK  
HAKE OREGANATA  
FILET MIGNON  
BONELESS STRIPLOIN  
BONELESS RIB EYE (+\$10/PP)  
DRY AGED FLORENTINE PORTERHOUSE (+\$25/PP)  
(+\$10/PP FOR CHOICE OF 3)

## **CONTORNI (SIDES) | CHOICE OF 2**

BROWN BUTTER MASHED POTATOES  
CRISPY POTATOES  
BROILED OR STEAMED ASPARAGUS  
MARSALA MUSHROOMS  
ROASTED GARLIC & CHILI BROCCOLI  
CHARRED CARROTS  
ROASTED BRUSSELS SPROUTS  
(+\$10/PP FOR CHOICE OF 3)

**GLUTEN FREE SUBSTITUTIONS CAN BE MADE UPON REQUEST**

# FAMILY STYLE DINNER

STARTING AT \$85/PER PERSON (CONTINUED)

## DOLCI (DESSERT) | CHOICE OF 1

SEASONAL TIRAMISU  
CHOCOLATE MOUSSE  
MINI CANNOLI  
TORTA GIALLA

(+\$10/PP FOR CHOICE OF 2)

## PASTA COURSE (ADD-ON)

CHOICE OF 1 +\$15/PP | CHOICE OF 2 +\$20/PP

ZITI BOLOGNESE  
RIGATONI ALLA VODKA  
FUSILLI ALLA PESTO  
PENNE POMODORO



GLUTEN FREE SUBSTITUTIONS CAN BE MADE UPON REQUEST

# BRUNCH

SERVED FAMILY-STYLE | \$50 PER PERSON

## MAINS | CHOICE OF 3

SCRAMBLED EGG CARBONARA  
VEGETABLE FRITTATA  
FRENCH TOAST  
RIGATONI CARBONARA  
CHICKEN PARMESAN  
EGGPLANT PARMESAN  
MEATBALLS  
RIGATONI ALLA VODKA  
FILET MIGNON (+\$10/PP)  
BONELESS STRIPLOIN (+\$10/PP)  
RIBEYE (+\$15/PP)

## SIDES | CHOICE OF 2

BACON  
PORK SAUSAGE  
CHICKEN & ROSEMARY SAUSAGE  
CRISPY POTATOES  
FRUIT BOWL  
CAESAR SALAD  
CHOPPED SALAD  
SNAP PEA SALAD

## A LA CARTE BRUNCH ADD ONS

SMOKED SALMON PLATTER \$250  
MINI PARFAITS \$8/PP  
AVOCADO TOAST PLATTER \$12/PP  
BLUEBERRY BUNS \$5/PP  
MUFFINS \$5/PP  
CLASSIC CROISSANTS \$5/PP  
CHOCOLATE CROISSANTS \$5/PP  
FRUIT PLATTER \$5/PP

GLUTEN FREE SUBSTITUTIONS CAN BE MADE UPON REQUEST

# PASTRY & DESSERT

## **PASTRY BASKET - \$5/PER PERSON**

assortment of muffins, croissants, coffee cake, seasonal pastries

## **BOMBOLINI - \$5/PER PERSON**

seasonal filling, vanilla anglaise

## **TRIFFLES & MOUSSE - \$8/PER PERSON**

chef's seasonal selection

## **CHEESECAKE PLATTER - \$8/PER PERSON**

chef's selection of three cheesecakes

## **TORTA PLATTER - \$8/PER PERSON**

chef's selection of three mini cakes

## **MINI CANNOLI PLATTER - \$8/PER PERSON**

shaved chocolate ricotta filling

## **MIXED PLATTER - \$8/PER PERSON**

choice of one trifle or mousse, one cheesecake, one torta

## **CUSTOM CAKES**

perfect for any special occasion!

our pastry team requires a minimum 72 hours notice; inquire with our event planner for details or email [cakes@caposouthboston.com](mailto:cakes@caposouthboston.com)

**INTERESTED IN SOMETHING YOU  
DON'T SEE? JUST ASK!**

**FOR MORE INFORMATION OR TO  
PLACE AN ORDER FOR YOUR  
NEXT EVENT, EMAIL  
[INFO@PRIMABOSTON.COM](mailto:INFO@PRIMABOSTON.COM)**

**GLUTEN FREE SUBSTITUTIONS CAN BE MADE UPON REQUEST**