




---




---

# CENTRAL WHARF CO.

---

FOOD AND DRINK

---

160 MILK STREET | BOSTON, MA

**EVENT KIT**

EVENTS MANAGER: KAYTI LABELLE  
 KLABELLE@IRISHCONNECTION.COM  
 617-861-3339





# 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. With multiple rooms, floors and bars, our space is perfect for any event or function!





# 1 STATIONARY APPETIZERS

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

(V) = Vegetarian

\* = Gluten Free

\*\* = Gluten Free

Optional

## Favorites

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

Seasonal fruit and an assortment of cheeses served with party 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.

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

Deep fried cream cheese stuffed wontons.

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

Jumbo shrimp served chilled with lemon and cocktail sauce.

**Seared Scallops Wrapped in Bacon \*** \$125/sm, \$225/lg

Day boat scallops wrapped in applewood smoked bacon and roasted with lemon and sea salt.

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

Deep fried cream cheese stuffed wontons.

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

Choice of Margherita or Steak & Blue Cheese.

## Seafood

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

Grilled jumbo shrimp served marinated in pesto.

**Mini Crab Cakes** \$125/sm, \$225/lg

Served with lemon aioli.

**Ahi Tuna Bites\*\*** \$125/sm, \$225/lg

Sashimi diced tuna w/ avocado with soy sauce, pickled ginger, ponzu and sesame seeds on wontons.

\*\*Gluten Free option, served on cucumber cups.

**Crab Cake Sliders** \$150/sm, \$275/lg

Mini crab cake sliders served with lemon aioli.

## Vegetarian

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

Served with miso glaze.

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

With fresh mozzarella, pesto and a lemon garlic butter.

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

Handmade quinoa, black bean, onion, peppers, celery veggie burgers with cheddar cheese and Bistro sauce.



# 1 STATIONARY APPETIZERS

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

## Beef & Chicken

**Bacon Bites** \* \$60/sm, \$110/lg

Thick cut bacon sliced up bite sized served with Cajun infused honey.

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

Marinated flank steak.

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

Beef sliders with American cheese and Tavern sauce.

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

Fried chicken slider with honey butter and maple syrup.

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

Homemade tenders served with honey mustard.

**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.

## Dessert

*50 pieces*

Assorted Petit Fours \$150

Assorted Dessert Bars \$150

Profiteroles \$150

## Donut Wall

*Asst. donuts with customizable chalkboard sign*

36 donuts - \$150

48 donuts - \$175



(V) = Vegetarian

\* = Gluten Free

\*\* = Gluten Free

Optional



(V) = Vegetarian

\* = Gluten Free

\*\* = Gluten Free

Optional

## Appetizers

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

House Garden Salad (V) \* \$75

## Shellfish Station (V) \* MKT PRICE

Chilled lobster tails, shrimp cocktail, crab claws,  
Scallop ceviche, oysters, little necks, king crab legs

## Antipasto (V) \* \$100/sm, \$175/lg

Farm fresh vegetables with cured meats, olives and cheese.

## Tomato &amp; Mozzarella Crostini (V) \$75/sm, \$125/lg

Farm fresh tomatoes, mozzarella on crispy homemade  
crostini.

## Mains

Approximately 20 individual portions of each item.

Miso Chili Salmon \$150

Parmesan Encrusted Cod \$130

Shrimp Scampi with Pasta \$175

Steak Tips \*\* \$130

Chicken Picatta \$120

Chicken Marsala \$120

Chicken Pesto Pasta \$120

Macaroni &amp; Cheese (V) \$125

## Carving Station \$400

Choice of One Chef sliced.

Serves 12-15 people

Prime Rib

Roast Turkey

Roasted Sirloin

Roast Chicken

Roast Ham

## Sides

Full pan serves about

25 people

\$40/half pan, \$60/full pan

Roasted Red Bliss Potatoes (V) \*

Garlic Mashed Potatoes (V) \*

Rice Pilaf (V) \*

Seasonal Roasted Vegetables (V) \*

Sautéed Broccoli (V) \*



2

# 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*	\$50
Scrambled Eggs with Cheese*	\$60
English Muffin French Toast	\$60
Breakfast Pizza	\$70

## BREAKFAST SIDES

Bacon*	\$75
Sausage*	\$75
Ham*	\$75
Home Fries	\$50

## BREAKFAST ADD-ONS

Fruit Display (large)	\$50
Yogurt & Fruit (large)	\$70
Asst. Bagels & Cream Cheese	\$80

Coffee & Tea Station	\$4 per person
Juice Station	\$7 per person
(Choice of Orange, Grapefruit, Cranberry, Apple, Pineapple)	



## Donut Wall

Assorted donuts with customizable chalkboard sign
36 donuts - \$150
48 donuts - \$175



## 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. For additional hours, \$500/hour will be added to the minimum. All menu prices are subject to change. Minimums are subject to change seasonally.

### Craft Side Bar | 90 cocktail style, 35 seated

Sunday - Wednesday: \$750

Thursday - Saturday: \$1,000

### Upstairs | 160 cocktail style, 74 seated

Sunday - Wednesday: \$800

Thursday - Saturday: \$2,500

### 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: \$1,250

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

Sunday - Saturday: \$500

### Brunch/Lunch Private Dining

Sunday - Wednesday: \$750

Thursday - Saturday: \$1000

### 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**

The Boston Harbor Garage is located directly across the street, 75 State St. Garage is only two blocks away. Street and meter parking is also available.

### **PUBLIC TRANSPORTATION**

We are located across the street 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!