



MOOOO.....
BURLINGTON

PRIVATE



EVENTS

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Mooo....

BURLINGTON

Mooo.... Burlington is North of Boston's premier venue for your ultimate private dining experience. Our three stunning private dining rooms are perfect for all corporate and social occasions. Our unique property offers guests flexible space to have events ranging in size, from small to large groups of up to 48 people. For buyouts, we can accommodate up to 110 guests with exclusive use of the entire restaurant.

Chef/Owner Jamie Mammano utilizes his artistic imagination in the preparation of his modern steakhouse dishes. In addition to his suggestions, we will customize menus to suit your personal taste.

We are pleased to assist you with ordering custom floral arrangements, creating and printing unique menus, and much more. Each private dining room offers broad audiovisual capabilities and boasts unobtrusive service.

Whatever your occasion, our private dining spaces can be tailored to create a memorable and lasting impression for your guests.



OUR PRIVATE ROOMS

The Napa Room

The Bordeaux Room

The Fireside



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THE NAPA ROOM

CAPACITY:

12 SEATED

20 COCKTAIL RECEPTION

FEATURES:

LARGE WINDOWS,
FRENCH DOORS

APPROXIMATELY 210 SQ FEET

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THE BORDEAUX ROOM

CAPACITY:

24 SEATED

40 COCKTAIL RECEPTION

FEATURES:

LARGE WINDOWS, 65 INCH FLAT
SCREEN TELEVISION, IPOD CAPABLE
FLEXIBLE FLOOR PLAN

APPROXIMATELY 370 SQ FEET



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THE FIRESIDE ROOM

CAPACITY:

48 SEATED

65 COCKTAIL RECEPTION

FEATURES:

FLOOR TO CEILING WINDOWS, ORNATE
FIREPLACE, 110 INCH PROJECTOR
SCREEN & PROJECTOR.

FULLY CUSTOMIZED FLOOR PLAN
APPROXIMATELY 745 SQ FEET

Outdoor Space



OUR PATIO IS AVAILABLE FOR
COCKTAIL STYLE RECEPTIONS.
IT CAN ACCOMODATE
40 COMFORTABLY. AVAILABLE
EXCLUSIVELY OR PRIOR TO ANY
EVENT IN OUR THREE PRIVATE DINING
ROOMS.

*Please inquire for pricing &
F & B minimums

DINNER PACKAGES

COCKTAIL RECEPTION -----\$75 PER PERSON

8 PASSED HORS D'OEUVRES (PASSED FOR A MAXIMUM OF 2 HOURS)

ROOM FEE OF \$500 ADDED FOR ALL COCKTAIL RECEPTIONS WITH FEWER THAN 40 GUESTS

COCKTAIL RECEPTION WITH STATIONS ----- \$145 PER PERSON

5 PASSED HORS D'OEUVRES

1 APPETIZER

2 ENTRÉE SELECTIONS

1 DESSERT

THREE COURSE DINNER ----- \$100 PER PERSON

1 APPETIZER SELECTION

3 ENTRÉE SELECTIONS

1 DESSERT SELECTION

THREE COURSE DINNER WITH 1/2 HOUR PASSED HORS D 'OEUVRES-----\$125 PER PERSON

5 HORS D 'OEUVRES SELECTIONS

1 APPETIZER SELECTION

3 ENTRÉE SELECTIONS

1 DESSERT SELECTION

MOOO 'STEAKHOUSE EXPERIENCE' DINNER ----- \$140 PER PERSON

(ADD 30 MINUTES OF 5 PASSED HORS D'OEUVRES FOR AN ADDITIONAL \$25 PER PERSON)

(ADD 60 MINUTES OF 5 PASSED HORS D'OEUVRES FOR AN ADDITIONAL \$50 PER PERSON)

1 APPETIZER SELECTION

4 ENTRÉE SELECTIONS FROM 'STEAKHOUSE EXPERIENCE' MENU

1 DESSERT SELECTION

FOUR COURSE DINNER ----- \$130 PER PERSON

(ADD 30 MINUTES OF 5 PASSED HORS D'OEUVRES FOR AN ADDITIONAL \$25 PER PERSON)

(ADD 60 MINUTES OF 5 PASSED HORS D'OEUVRES FOR AN ADDITIONAL \$50 PER PERSON)

1 SALAD SELECTION

1 APPETIZER SELECTION

3 ENTRÉE SELECTIONS

1 DESSERT SELECTION

BAR SERVICE

ONSITE SOMMELIER

ALLOW OUR SOMMELIER TO ASSIST YOU WITH
SELECTING THE PERFECT PAIRING TO COMPLIMENT YOUR MENU
FROM OUR EXTENSIVE WINE LIST

PREMIUM WINES BY THREE GLASS

TASTE THE FINEST WINES WE HAVE TO OFFER, WITHOUT PULLING THE CORK.
ASK ABOUT OUR PREMIUM WINE SELECTIONS AVAILABLE WITH CORAVIN™

WINE SERVICE WITH DINNER

BASED ON CONSUMPTION

HOSTED FULL OPEN BAR

BASED ON CONSUMPTION

CASH BAR

GUESTS PAY FOR THEIR OWN DRINKS

BARTENDING FEE:

\$150 FOR GROUPS OF 30 OR LESS

\$250 FOR GROUPS OVER 30

SERVICES AND CHARGES

DEPOSIT

In addition to the signed contract of agreement, a \$1,000 deposit will be required to confirm any event. All bookings will be considered tentative until the deposit and signed contract have been received. The deposit will be applied toward the final bill. A valid credit card number must be on file for all booked events, even if the initial deposit was made using an alternate form of payment.

*Final bill must be paid at the end of the event via a credit card or cash.

Deposits are refundable as a credit for a future private event if at least 30 days written cancellation notice is given. 50% of the Deposit is refundable as a credit for a future event if at least 15 days written cancellation notice is given. The electronic timestamp will be the effective cancellation date. Deposit is NOT refundable if the event is canceled within 15 days of the scheduled event date. Cancellation within five (5) days of the event date will result in applicable charges, including loss of deposit and additional food and beverage charges.

BEVERAGES

All beverages are charged on a consumption basis.

Two additional charges will be added to your final bill. The first charge is a gratuity service charge which will be distributed to the waitstaff, employees, and service bartenders, assigned to your event.

The second charge is a 6% taxable administrative fee. The administrative fee, or any portion thereof does not represent a tip, gratuity, or service charge for the waitstaff, service bartenders or service employees engaged in your event.

TAX

There is a 7% food and beverage tax.

All event spaces require a Food & Beverage Minimum.

If this is met we waive the room fee & if not we apply the difference as a fee.

They differ depending on the space and the evening.

*Please inquire for full list of F & B minimums

The room fee is not a tip, gratuity, or service charge for the event staff.

Food and beverage minimums may apply.

PRINTED MENUS AND PLACE CARDS

Menus for all events are \$3.00 each and place cards are available beginning at \$2.00 each.

AUDIO VISUAL EQUIPMENT and RENTALS

Rental Pricing:

LCD Projector & Screen: \$395 Sound System with Mic \$495

55in Flat Screen: starting at \$250

ADDITIONAL SERVICES

Mooo... offers complete event planning services in order to make the night as enjoyable for you as it is for your guests. Our Event Planners will assist you with all aspects of your event and ensure that the evening exceeds your expectations.

We are happy to organize all of your entertainment, audiovisual needs, flower & décor requests, transportation arrangements, customized printed menus & place cards, and any other requests. All requests will be provided for an additional cost, which will include any applicable tax and delivery charges.

- Valet parking is complimentary
- Kosher meals are available with 72 hours notice

FALL

Passed Hors d'Oeuvres

Yellow Fin, Tuna Tartare, Wonton, Soy, Sesame, Cilantro

Smoked Salmon Tartare, Brioche, Crème Fraiche & Caviar

Prime Beef Tartare, Dijonnaise, Toasted Baguette

Prime Sirloin Carpaccio, Exotic Mushrooms, Black Truffle Aioli, Parmesan

Wagyu Beef Dumplings, Ginger, Soy

Short Rib Ravioli, Truffle Madeira, Chives

Jonah Crab Cakes, Lemon Herb Aioli, Chives

Greek Style Chicken Sate, Tzatziki Sauce, Espelette

Shrimp Tempura, Curried Mango Jam

\$6 per person surcharge

Prime Beef Meatballs, Red Wine, Parmesan Cheese

Prime Beef Sate "Au Poivre Style" Cognac & Peppercorn

Lamb Chop Lollipops, Roasted Garlic, Red Wine Demi-Glacé

\$14 per person surcharge

Seabass Ceviche, Pomelo Vinaigrette, Citrus Aioli, Coriander

Crisp East Coast Oyster, Calabrian Cornichon Remoulade

Seared Foie Gras, Shallot-Balsamic Jam, Brioche, Chives. Truffle Oil

\$8 Per Person Surcharge

Gulf Shrimp Cocktail, Lemon, Horseradish

\$6 per person surcharge



Vegetarian Passed Hors d'Oeuvres

Butternut Squash Risotto Cake, Apple, Maple Crème Fraiche

Roasted Green Asparagus, Parmesan Crostini

Exotic Mushroom "Arancini", Black Truffle Aioli

Heirloom Carrots, Espelette Pepper, Honey

Piquillo Pepper & Green Olive Tapenade, Toasted Baguette

Danish Blue Cheese, Honey, Toasted Baguette

Tater Tots, Fontina, Truffle Aioli

Passed Soups

Maine Lobster Bisque, Cognac Crema, Mini Espelette Pepper "Fleuron"

Heirloom Squash Bisque, Rosemary Maple Crème Fraiche

Foraged Mushroom, Black Truffle, Porcini & Parmesan

Certain items may be served raw, undercooked, or may be cooked to your specifications.

Please advise your Event Planner of any allergies.

***Please note, our menu is based on product availability and may be subject to change.*

Appetizers

Served with Warm Mooo.... Parker House Rolls, Vermont Butter & Sea Salt

Salads

Wedge Cut Iceberg, Danish Blue Cheese, Tomatoes, Applewood Smoked Bacon

Classic Romaine Caesar, Country Bread Crouton, Parmesan

Garden Greens, Herbs, Red Radish, Aged Sherry-Dijon Vinaigrette

Arugula, Brûlée Garden Apples, Cider-Sherry Vinaigrette, Pecorino Romano

Soups

Maine Lobster Bisque, Cognac, Espelette Pepper Fleuron

Heirloom Squash Bisque, Rosemary Maple Crème Fraiche

Foraged Mushroom, Black Truffle, Porcini & Parmesan

Mooo.... Classics

Steak Tartare, Lightly Smoked, Classic Accompaniments, Toasted Brioche

*Prime Sirloin Carpaccio Exotic Mushrooms, Parmesan

Tuna Tartare, Crisp Wonton, Citrus, Sesame & Soy

Jumbo Lump Crab Cake, Calabrian Chili Remoulade
Candied Lemon & Watercress

Seabass Ceviche, Citrus Vinaigrette, Chilies, Coriander

U 8 Shrimp Cocktail, Horseradish, Lemon
\$10.00 Per Person Surcharge

Prime Sirloin & Dry Aged Meatballs, Red Wine, Parmesan Polenta, Mushrooms

Foraged Mushroom Risotto, Black Truffle & Parmesan

Maine Lobster Scungilli, Vermont Butter, Bisque Crema
\$15 per person surcharge

Entrées

Pan Seared Branzino, Brown Butter Meuniere, Broccoli & Yukon Potatoes

Grilled Faroe Island Salmon, Heirloom Squash Puree, Exotic Mushrooms , Fall Vegetables
Cider-Mustard Glaze

Grilled Faroe Island Salmon, House Cured Bacon & Lentil Ragout, Fine Herbs

Pan Seared Cod, White Bean Ragout, Oven -Cured Tomatoes, Basil Pesto

Pan Roasted Statler Chicken Breast & Confit Leg, Whipped Potatoes, Natural Jus

Roasted Cornish Game Hen, Broccolini, Yukon Potatoes, Garlic & Lemon

Filet Mignon, Butter Whipped Potatoes, Broccolini, Bone Marrow Toast, Red Wine

Filet Mignon, Jumbo Asparagus, Butter Whipped Potato, Périgueux

Prime Sirloin Au Poivre Cognac & Green Peppercorn, Roasted Broccolini, Yukon Potatoes

Prime Sirloin, Kale & Vidalia Onion Sauté, Lyonnaise Potatoes, Gorgonzola Butter, Garlic & Vin Cotto

Prime Ribeye, Roasted Maitake Mushrooms, Yukon Potatoes Garlic & Vin Cotto

Greater Omaha Prime Ribeye, Red Wine Shallot Butter, Crushed Yukon Potato, Broccolini

Certain items may be served raw, undercooked, or may be cooked to your specifications.

Please advise your Event Planner of any allergies.

***Please note, our menu is based on product availability and may be subject to change.*

The Moo... 'Steak House Experience' Dinner

*entrée course options available to choose from, the night of your event
served with roasted garlic and bone marrow butter*

Entrées

Served "a la carte"

(Select Four)

New York Sirloin *14 ounce

New York Sirloin Au Poivre *14 ounce

Niman Ranch New York Sirloin, All Natural, Grass & Grain Fed *14 ounce

Ribeye *14 ounce

Filet Mignon *8 ounce

Filet Mignon Au Poivre *8 ounce

Branzino, Lemon & Capers

Salmon, Thyme Beurre Blanc

Halibut, Piquillo & Hazelnut Romesco

Broiled Maine Lobster, Compound Butter

\$28.00 Per Person Surcharge

Pan Roasted "Whole" Chicken, Garlic & Rosemary

Accompanied by

Family Style Side Flight

*One side flight for every 4 guests

Whipped Yukon Gold Potatoes, Creamed Spinach,
Truffled Parmesan Fries, Mixed Exotic Mushrooms

Sauces... Select up to 4.

Béarnaise 4 Madeira & Black Truffle 8 Au Poivre 6
Red Wine 5 Bordelaise 5 Moo... Steak Sauce 4

. *Billed a la carte

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Desserts

Valrhona Chocolate Cake

Chocolate Ganache, Chocolate Crèmeux, Vanilla Bean Ice Cream

Classic Crème Brûlée

Tahitian Vanilla, Sugared Grissini

Seasonal Fruit Tart

Seasonal Accompaniments

Panna Cotta

Tahitian Vanilla Bean, Mixed Nut Praline, Salted Caramel

Dessert Trio

Valrhona Chocolate Mousse, Classic Creme Brûlée, Mixed Berries with Champagne Sabayon

Special Event Enhancements

Made in House

Chocolate Truffles

\$6 Per Person

Passed or Plated for Table, Seasonal Flavors

Macarons

\$9 Per Person

Passed or Plated for Table, Seasonal Flavors

Mallomars

\$5 Per Person

Passed or Plated for Table, Seasonal Flavors

**Special Order Cakes*

Available with 72 Hour Advance Notice

Available Cake Options

Chocolate, Vanilla, Seasonal Fruit

Buttercream Frosting

Chocolate, Vanilla

Ganache

Chocolate



MOOO....

BEACON HILL

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