

# RAIL STOP

R E S T A U R A N T & B A R

*Dinner Three Course | \$50 per guest*

## FIRST COURSE

### TOMATO BISQUE

Garlic herb croutons, chili oil

### NEW ENGLAND CLAM CHOWDER

Local clams, potato, smoked bacon

### BABY GREENS

Heirloom tomato, English cucumber pickled red onion, feta cheese, white balsamic vin

### CAESAR SALAD

Garlic herb croutons, shaved Parmesan, house-made Caesar dressing

## SECOND COURSE

### CHEF'S RISOTTO

**Can be: Dairy Free, Gluten Free, Vegan**

Sun dried tomato, artichokes, carnoroli rice, herbs and parmesan

### STEAK FRITES

8oz flat iron steak, marrow butter, watercress, peddler fries, demi glace

### BRAISED SHORT RIB

Whipped sweet potato, baby carrots, house made pickled vegetables

### CHICKEN STATLER

Red demi-glace, whipped potato, mixed vegetables

### ATLANTIC SALMON

Pan roasted, rainbow potatoes, leek, corn, tomato, lobster, white wine, tomato jam

## DESSERT

### CHEF'S CHOICE

# RAIL STOP

R E S T A U R A N T & B A R

*Dinner Four Course | \$70 per guest*

## FIRST COURSE

TOMATO BISQUE 8

Garlic herb croutons, chili oil

NEW ENGLAND CLAM CHOWDER

Local clams, potato, smoked bacon

BABY GREENS

Heirloom tomato, English cucumber pickled red onion, feta cheese, white balsamic vin

CAESAR SALAD

Garlic herb croutons, shaved Parmesan, house-made Caesar dressing

## SECOND COURSE (SERVED FOR THE TABLE)

PAN SEARED CRAB CAKES

Lump crab meat, herbs, roasted red peppers, siracha remoulade, fris e

PARMESAN HERB ARANCINI

Carnaroli rice, marinara, shaved parmesan

FIRECRACKER SHRIMP

Firecracker sauce, blue cheese crumbles

CHICKEN BITES

**Choice of: Sweet Chili Soy, Buffalo or BBQ**

Battered chicken breast, fried tossed in one of our house-made sauces.

## THIRD COURSE

CHEF'S RISOTTO

**Can be: Dairy Free, Gluten Free, Vegan**

Sun dried tomato, artichokes, carnaroli rice, herbs and parmesan

STEAK FRITES

8oz flat iron steak, marrow butter, watercress, peddler fries, demi glace

BRAISED SHORT RIB

Whipped sweet potato, baby carrots, house made pickled vegetables

CHICKEN STATLER

Red demi-glace, whipped potato, mixed vegetables

ATLANTIC SALMON

Pan roasted, rainbow potatoes, leek, corn, tomato, lobster, white wine, tomato jam

## DESSERT

CHEF'S CHOICE

Rail Stop Restaurant & Bar | 96 Guest Street, Brighton, MA 02135 | RailStopBoston.com | 617.254.0044

*A property of Beauport Hospitality Group*

# RAIL STOP

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## COCKTAIL PARTY SELECTIONS

### **PASSED HORS D'OEUVRES**

*25 pieces for \$75 | 50 pieces for \$100*

#### ARANCINI

Carnaroli rice, marinara, shaved parmesan

#### VEGETABLE SPRING ROLLS

Wheat pastry, stuffed with cabbage, carrots

#### CHICKEN BITES

Choice of Buffalo, BBQ, or Sweet Chili Soy

Battered chicken breast, deep fried

#### CAPRESE SKEWERS

Mozzarella, tomato, basil, balsamic reduction

#### DEVILS ON HORSEBACK

Feta stuffed dates wrapped in bacon

### **PASSED HORS D'OEUVRES**

*25 pieces for \$100 | 50 pieces for \$150*

#### BEEF OR VEGGIE PATTY SLIDERS

Beef or Veggie sliders, cheddar cheese, lettuce, tomato

#### CRAB CAKES

Pan seared, lump crab cake, herbs, roasted red peppers, spicy aioli

#### TUNA TARTARE

Guacamole, cucumber, red onion, citrus ponzu vinaigrette, spicy wonton chips

#### SCALLOPS WRAPPED IN BACON **Gluten Free**

Served with honey soy glaze

# RAIL STOP

R E S T A U R A N T & B A R

## STATIONARY DISPLAYS

*Priced per person | 10 person minimum*

### CRUDITE 10

House made buttermilk ranch dip topped with fresh chives, sliced vegetables:  
cucumber, peppers, carrots, cauliflower

### CHARCUTERIE BOARD 15

Prosciutto, salami, capicola, soppressata, mixed olives, artichokes, dried raisons,  
walnuts, mixed berries, pickled onions and pickled cucumbers, Freshly baked bread

### MEZZE PLATTER 15

Classic hummus, Tabouleh, Tzatziki, marinated olives, cubed feta cheese,  
olive oil, oregano, roasted zucchini, peppers, asparagus, balsamic glaze, pita bread

### ARTISANAL CHEESE 15

Assorted cheddar, pepper jack, manchego, pecorino romano, goat cheese,  
mixed berries, fig spread, whole grain mustard, assorted crackers

### TUSCAN ANTIPASTO 15

Prosciutto, salami, soppressata, capocollo, olives, mozzarella,  
artichoke hearts, stone ground mustard, sliced bread

### FRUIT DISPLAY 10

Seasonal sliced mixed fruit

## DESSERT STATIONS

*Priced per person | 10 person minimum*

### DIPPED STRAWBERRIES 10

Rich, creamy dark chocolate, drizzled with white chocolate

### ASSORTED CHOCOLATE TRUFFLES 10

Gourmet chocolate ganache

### FRUIT TARTS 10

Mixed berries - raspberries, blueberries, strawberries, blackberries

### ASSORTED COOKIES 10

Chocolate Chip, Oatmeal Raisin, Sugar Cookie, Macadamia Nut