



# RAIL STOP

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

96 GUEST STREET, BOSTON • 617.254.0044 • [INFO@RAILSTOPBOSTON.COM](mailto:INFO@RAILSTOPBOSTON.COM)

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# RAIL STOP

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

## *Private Events & Group Dining*

Welcome to Rail Stop Restaurant and Bar, located at the original site of the historic Brighton Train Station. Rail Stop opened in 2018 as part of the exciting new Boston Landing project, a mixed use development bustling with residents, workers and retail visitors. Rail Stop's restaurant interior and ambiance celebrate the traditions of the community while embracing a new era of urbanism. Features include barrel-vaulted ceilings, antique chandeliers, subway tiles and seating inspired by vintage railroad boxcars.

Out of our scratch kitchen comes a variety of modern and classic New England cuisine, including USDA Prime cut meats, fresh seafood, small plates and upscale comfort food. At our lounge, you'll find an extensive wine list, rotating local beers, and innovative craft cocktails.

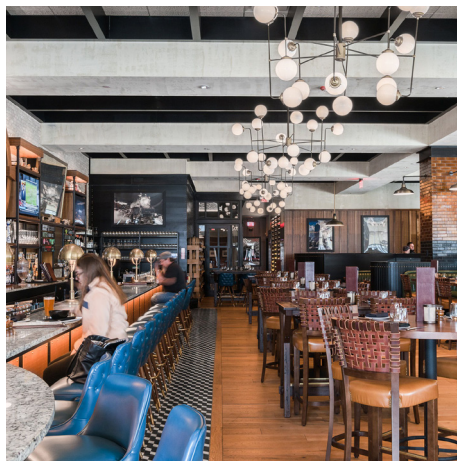
Our private and semi-private spaces are ideal for social and corporate gatherings and company functions, accommodating from 10 to 125 guests and providing flexible layouts for seated meal, reception and conference events. Full A/V and WIFI available.

### CORPORATE EVENTS

HOLIDAY PARTIES  
EXECUTIVE DINNERS  
LUNCHEONS  
TEAM OUTINGS  
BOARD MEETINGS

### SOCIAL CELEBRATIONS

GRADUATION PARTIES  
REHEARSAL DINNERS  
SHOWER BRUNCHES  
BAR & BAT MITZVAHS  
RETIREMENT PARTIES







### BRIGHTON HALL

Fully Private  
Private Bar  
Flat Screen TV  
Seated Up To 25\*  
Reception Up To 35\*



### MAIN BAR

Use Of Bar, Lounge, High Tops  
& Banquette Tables  
Flat Screen TV  
Seated Up To 60\*  
Reception Up To 120



### BAR LOUNGE

A Portion of the Bar  
& Lounge Area,  
Reception Up To 40



### UPPER DINING ROOM

Semi-Private  
Use Of All Seating  
Seated Up To 60\*



### BACK DINING ROOM / FIREPLACE

Semi-Private  
Use Of All Seating  
Seated Up To 60



### FULL DINING ROOM

Combined Upper & Back  
Dining Rooms  
Seated Up To 100\*

# RAIL STOP

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

## Lunch Menu

\$29 per person

### SOUP & SALAD *Select one*

#### NEW ENGLAND CLAM CHOWDER

Local Clams, Potato, Smoked Bacon

#### SEASONAL SOUP

Chef's Selection

#### BABY GREENS

Heirloom Tomato, English Cucumber, Feta Cheese,  
Pickled Red Onion, White Balsamic Vinaigrette

#### CAESAR SALAD

Garlic Herb Croutons, Shaved Parmesan,  
House-Made Caesar Dressing

### SANDWICHES *Select one*

#### GRILLED CHICKEN SANDWICH

Lettuce, Tomato, Swiss Cheese, Buttermilk Dressing,  
Hand-Cut Slab Bacon, Toasted Brioche

#### \*RAIL STOP BURGER

Cheddar, Tomato Jam, Caramelized Onion Aioli,  
House B&B Pickles, Toasted Brioche

#### FALAFEL

Tzatziki Sauce, Cucumber, Tomato, Feta,  
Pickled Red Onion, Grilled Pita

#### RAIL STOP TACOS

Pico de Gallo, Queso Fresco, Avocado Crema, Charro Beans  
*Choice of Short Rib or Haddock,*  
*Choice of Flour or Corn Tortilla*

### SWEETS

#### CHEF'S DAILY SELECTION

20% Service Charge and 7% Meal Tax will be added to the \$29 Per Person Price.

# RAIL STOP

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

## Three-Course Lunch Menu

\$45 per person

### FIRST COURSE

#### NEW ENGLAND CLAM CHOWDER

Local Clams, Potato, Smoked Bacon

#### SEASONAL SOUP

Chef's Selection

#### BABY GREENS

Tomato, English Cucumber Pickled Red Onion, Feta Cheese,  
White Balsamic Vinaigrette

#### CAESAR SALAD

Garlic Herb Croutons, Shaved Parmesan, House-Made Caesar Dressing

### SECOND COURSE

#### CHEF'S DAILY RISOTTO

Arborio Rice, Herbs, Parmesan  
*Can be: Dairy Free, Gluten Free, Vegan*

#### TUSCAN CHICKEN

Pan Roasted Chicken Breast, Whipped Potato, Haricot Verts,  
Sundried Tomatoes, Sherry Cream Sauce

#### \*PAN SEARED FAROE ISLAND SALMON

Heirloom Tomatoes, Rainbow Potatoes, Leeks, Corn, Tomato Jam,  
White Wine Reduction, Butter Poached Maine Lobster

### DESSERT

#### CHEF'S DAILY SELECTION

20% Service Charge and 7% Meal Tax will be added to the \$45 Per Person Price.

# RAIL STOP

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

## Three-Course Dinner Menu

\$55 per person

### SOUP • SALAD

#### NEW ENGLAND CLAM CHOWDER

Local Clams, Potato, Smoked Bacon

#### SEASONAL SOUP

Chef's Selection

#### BABY GREENS

Heirloom Tomato, English Cucumber Pickled Red Onion, Feta Cheese,  
White Balsamic Vinaigrette

#### CAESAR SALAD

Garlic Herb Croutons, Shaved Parmesan, House-Made Caesar Dressing

### ENTREES

#### CHEF'S DAILY RISOTTO

Arborio Rice, Herbs, Parmesan

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

#### TUSCAN CHICKEN

Pan Roasted Chicken Breast, Whipped Potato,  
Haricot Verts, Sundried Tomatoes, Sherry Cream Sauce

#### \*PAN SEARED FAROE ISLAND SALMON

Heirloom Tomatoes, Rainbow Potatoes, Leeks, Corn, Tomato Jam,  
White Wine Reduction, Butter Poached Maine Lobster

#### \*STEAK FRITES

8 oz Flat Iron Steak, Marrow Butter, Steak Fries, Demi-Glace

### SWEETS

#### CHEF'S DAILY SELECTION

20% Service Charge and 7% Meal Tax will be added to the \$55 Per Person Price.

# RAIL STOP

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

## Four-Course Dinner Menu

\$75 per person

### FIRST COURSE

*Served Family Style. Please Choose Two.*

#### FIRECRACKER SHRIMP

Firecracker Sauce, Bleu Cheese Crumbles,  
Pickled Vegetables, Ranch

#### PARMESAN HERB ARANCINI

Carnaroli Rice, Mozzarella, Marinara,  
Shaved Parmesan

#### LUMP CRAB CAKE

Roasted Corn Salsa, Roasted Red Pepper Sauce,  
Micro Basil

#### SHORT RIB SPRING ROLLS

Carrots, Pickled Red Cabbage, Sweet Chili Soy, Spicy  
Aioli

### THIRD COURSE

#### CHEF'S RISOTTO

Carnaroli, Herbs, Parmesan  
*\*Can be Dairy-Free, Gluten-Free, Vegan*

#### BAKED MAC & CHEESE

Fresh Cavatelli, Aged Cheddar, Bread Crumbs  
*Add: Short Rib or Buffalo Chicken*

#### CHICKEN PARMESAN

Breaded Chicken Breast, Linguine, Mozzarella,  
San Marzano Tomato Sauce, Fresh Basil

#### \*STEAK FRITES

8 oz Flat Iron Steak, Marrow Butter,  
Steak Fries, Demi-Glace

#### PAN SEARED FAROE ISLAND SAMON

Heirloom Tomatoes, Rainbow Potatoes, Leeks, Corn,  
Tomato Jam, White Wine Reduction,  
Butter Poached Maine Lobster

### SECOND COURSE

#### NEW ENGLAND CLAM CHOWDER

Local Clams, Potatoes, Smoked Bacon

#### SEASONAL SOUP

Chef's Selection

#### BABY GREENS

Heirloom Tomato, English Cucumber, Feta,  
Pickled Red Onion, White Balsamic Vinaigrette

#### CAESAR SALAD

Garlic Herb Croutons, Shaved Parmesan,  
House-Made Caesar Dressing

### FOURTH COURSE

#### CHEF'S DAILY SELECTION

20% Service Charge and 7% Meal Tax will be added to the \$69 Per Person Price.

# RAIL STOP

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

## Cocktail Reception

### HORS D'OEUVRE

Menu items are available in quantities of 25.

**CAPRESE SKEWERS \$3**

Mozzarella, Tomato, Basil, Balsamic

**\*BEEF SLIDERS \$5**

Cheddar Cheese, Lettuce, Tomato

**VEGGIE SLIDERS \$5**

Veggie Patty, Cheddar, Lettuce, Tomato

**MINI VEGGIE SPRING ROLLS \$3**

Stuffed with Cabbage, Carrots

**BRUSCHETTA \$3**

Tomato, Basil, Balsamic, Crostini,  
Garlic Mascarpone

**BACON WRAPPED SCALLOPS \$7**

Gluten Free, Honey Soy Glaze

**ARANCINI \$3**

Marinara, Shaved Parmesan

**CHICKEN BITES \$3**

Breaded, Baked, Tossed

Choice of BBQ, Buffalo, or Sweet Chili Soy

**CHICKEN SATAY \$3**

Peanut Sauce

**CHICKEN SALAD ON CHIPS \$3**

Mayo, Celery, Corn Tortilla

**BEEF EMPANADAS \$3**

Chipotle Mayo

**MINI CRAB CAKES \$4**

Roasted Red Peppers, Herbs, Spicy Aioli

**FIRE CRACKER SHRIMP \$4**

Fried Shrimp, Firecracker Sauce,  
Blue Cheese Dipping Sauce

**\*TUNA TARTARE \$4**

Guacamole, Cucumber, Red Onion,  
Citrus Ponzu, Spicy Wonton Chips

**MINI FALAFEL \$3**

Tzatziki Drizzle

**FRIED CHICKEN SLIDERS \$5**

Apple Slaw

### PARTY BOARDS

EACH BOARD SERVES 25 GUESTS

**CRUDITÉ BOARD \$100**

Sliced Vegetables: Cucumber, Peppers, Carrots, Baby Tomatoes  
House Made Buttermilk Ranch Dip

**CHARCUTERIE BOARD \$250**

Prosciutto, Salami, Capicola, Soppressata,  
Mixed Olives, French Baguette

**CHEESE BOARD \$175**

Chef's Selection of Cheeses, Stone Ground Mustard,  
Pickled Vegetables, Crackers

**PRIVATE EVENT BARTENDER \$150**

Custom Welcome Cocktails + Champagne Toasts Available  
Please Inquire if Interested

20% Service Charge and 7% Meal Tax will be added to the final bill.



# RAIL STOP

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

## Buffet Selections

\$39 Per Guest  
25 Person Minimum

### SALAD

#### CAESAR SALAD

Garlic Herb Croutons, Shaved Parmesan,  
House-Made Caesar Dressing

### MAINS

#### ROASTED CHICKEN

House-Made Seasoning, Oven Roasted

#### FETTUCCINE

Broccoli Florets Tossed with Creamy,  
House-Made Alfredo Sauce, Fresh Fettucine

### SIDES

ROASTED FINGERLING POTATOES | HARICOT VERTS

## Buffet Additions

### SALAD

#### BABY GREENS \$8

Heirloom Tomato, English Cucumber, Pickled Red  
Onion, Feta Cheese, White Balsamic Vinaigrette

Per Guest

### PASTA

#### RIGATONI & MARINARA \$10

Marinara, Garlic, Herbs

#### PENNE & PESTO \$10

Pesto, Arugula, Parmesan Reggiano

#### BAKED MAC & CHEESE \$9

Cavatelli, Aged Cheddar, Bread Crumbs  
*Add: Short Rib or Buffalo Chicken*

### PROTEIN

#### \*BEEF TENDERLOIN \$20

Oven Roasted, Demi-Glace

### SEAFOOD

#### \*SALMON \$15

Pan-Seared

### SIDES

#### RICE PILAF \$7

#### PASTA SALAD \$7

#### SAUTÉED ZUCCHINI AND CARROTS \$7

#### GRILLED ASPARAGUS \$7

### DESSERT

#### CHEF'S DAILY SELECTION \$8

All Pricing is Per Guest and is Subject to 7% MA Meals Tax

# RAIL STOP

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

## Brunch Buffet

\$35 per person  
25 Person Minimum

### STARTERS

#### GREEK YOGURT & GRANOLA

#### FROM THE GRIDDLE

*Please Select One.*

##### BRIOCHE FRENCH TOAST

Served with Whipped Butter, Vermont Maple Syrup  
Choice of Strawberry or Banana Sauce

##### RICOTTA PANCAKES

Served with Whipped Butter, Vermont Maple Syrup  
Additions: Blueberry, Chocolate Chip, Banana

### EGGS

*Please Select One.*

##### \*EGGS BENEDICT

Poached Eggs, Grilled English Muffin, Canadian Bacon, Hollandaise  
*Sub. Lobster \$8*

##### SCRAMBLED EGGS

### SIDES

#### BREAKFAST POTATOES

*Please Select One.*

GRILLED SAUSAGE  
BUTCHER'S CUT BACON  
GRILLED HAM

20% Service Charge and 7% Meal Tax will be added to the \$35 Per Person Price.

# RAIL STOP

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

## Brunch Buffet Additions

\*Pricing is Per Person  
25 Person Minimum

### MAINS

#### **CAPRESE AVOCADO & TOAST \$10**

Fresh Mozzarella, Tomato, Basil, Balsamic, Avocado, Wheat Toast

#### **SHORT RIB HASH \$10**

Braised Short Rib, Seasoned Breakfast Potatoes

#### **\*EGGS BENEDICT \$9**

Poached Eggs, Grilled English Muffin, Canadian Bacon, Hollandaise  
*Sub. Lobster \$7*

#### **SCRAMBLED EGGS \$7**

#### **BRIOCHE FRENCH TOAST \$8**

Served with Whipped Butter, Vermont Maple Syrup  
Choice of Strawberry or Banana Sauce

#### **RICOTTA PANCAKES \$8**

Served with Whipped Butter, Vermont Maple Syrup  
Additions: Blueberry, Chocolate Chip, Banana

#### **FETTUCCINE BROCCOLI ALFREDO \$10**

#### **PASTA SALAD \$7**

Fresh Penne, Baby Heirloom Tomatoes, Raw Onions, Arugula Pesto,  
Fresh Mozzarella & Italian Dressing

#### **RIGATONI & MARINARA \$10**

House-Made Marinara with Fresh Garlic & Herbs, Fresh Rigatoni, Parmesan

#### **BABY GREENS \$8**

Heirloom Tomato, English Cucumber, Pickled Red Onion, Feta Cheese, White  
Balsamic Vinaigrette

#### **CAESAR \$9**

Garlic Herb Croutons, Shaved Parmesan, House-Made Caesar Dressing

#### **CREPES \$8**

Bananas, Strawberries, Nutella, Whipped Cream,  
Chocolate Sauce, Berry Sauce

### EXTRAS

**Butcher's Cut Bacon \$4**

**Grilled Ham \$4**

**Grilled Sausage Links \$4**

20% Service Charge and 7% Meal Tax

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## Frequently Asked Questions

### What is the site's food and beverage minimum?

There are food and beverage minimums for all private and semi-private spaces for groups of 10 or more. We require a predetermined, non-refundable deposit to book an event. We require the remaining balance to be paid in full prior to or at the time of event.

### Can I bring decorations or a cake?

We are happy to put decorations out for you. Everything must already be assembled. You can drop off the morning of your event. Decorations must be removed at the end of the event. All decorations left will be discarded. There is a \$4 per guest cakeage fee.

### What is the service charge and tax?

A 20% Service Charge is applied to all private events. This fee covers staff gratuity and time paid for set up and breakdown of event space. A 7% MA Meal Tax is applied to all packages.

### Do you allow outside catering?

We are a full service restaurant and do not allow outside food & beverage. If there are specific menu needs, allergy or dietary restrictions, please contact your Event Manager to discuss options available.

### What about Kosher catering?

We understand the specialty needs required to produce kosher catering, and will work hard to meet these needs. Your Event Manager will be able to discuss the different options available.

### Who is my contact the day of the event?

Your Event Manager will be on site during your event. Once you arrive, you'll be greeted by the booking Event Manager. There will also be another Manager on Duty.

### What happens if I'm late for my event?

Please contact us if you are running late. We start and end your event according to the times stated on your event contract. However, we may be able to extend your party, depending upon time and space availability.

### If we book now, can we drop our headcount as we get closer to the event, since we're awaiting RSVP's?

While keeping in mind the minimum and maximum requirements for your desired event space, we suggest confirming for your lower guaranteed number at the time of booking. During December peak event dates, guest counts may not be decreased from original contracted agreement. In the event that your guest count decreases, you will still be responsible for the contracted amount owed. You may increase your guest count up to one day prior to the event.

### Am I able to extend my event time on-site?

We do suggest confirming your event space in advance for the desired amount of time since there may be a group booked after your event. If you do decide to extend on-site and the space is available, your Event Manager will work with you to accommodate.

### Do you offer coat check?

Yes. Please coordinate Coat Check needs with your Event Manager as you're planning your event.

### Is parking available?

Parking is available off street as well as at the parking garage in the adjacent Warrior Ice Arena at 90 Guest Street, Brighton, MA. If you park at the Warrior Ice Arena after 4:00PM Monday-Friday, or anytime on weekends, we will validate your ticket for a reduced parking rate of \$5. The parking garage for Warrior Ice Arena is located at the rear of the building and should be accessed via the Service Road that runs parallel with the Massachusetts Turnpike. Access to the Service Road is to the left (west) of 90 Guest Street or the right (east) of the New Balance World Headquarters Building.

### Can I pay for my group's parking?

If you are hosting an event and would like to cover the cost of your guests' parking at the Warrior Ice Arena, please let us know the exact amount of passes you would like to pre-purchase (priced at \$5 each) at least 7 days in advance; you can then distribute these passes among your guests who can use these when they exit the parking garage in lieu of payment.

### If I have my own private bartender, is there a fee?

A private event bartender will have an additional fee of \$150.

- Before placing your order, please let the Catering Team know if a person in your party has a food allergy. \*All items with an asterisk may be served raw or undercooked. \*\* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
- There is no rental fee to reserve Brighton Hall or Private Dining Area, however, an Event Food & Beverage Minimum applies. Event Food & Beverage Minimums are determined based on group size, day of week, season and time duration. Events are booked in 3-4 hour time durations.
- If Event Food & Beverage Minimum is not met, client will be charged for the balance.
- Event Bartender is an additional \$150 charge.
- \$300 Credit Card Deposit must be made at contract signing. Deposit is non-refundable. Deposit will go toward final event balance.