

## *Private Dining Experience*

### *Services & Information*

Citizen Crust's Private Dining room is available for private parties, business functions, and celebrations. It's the ideal location for your next event and can comfortably accommodate 10 - 40 guests. Guests may have the room for four hours. The Private room is fitted with large wooden tables and floor to ceiling glass windows with built in privacy shades, allowing semi-private or fully private dining experiences. Two televisions hang from the wall to accommodate any AV needs. Other arrangements may be made upon request.

We require food arrangements and an accurate guest count to be finalized one week prior to the reservation. If actual guest in attendance is less than the agreed upon guest count, the agreed upon guest count will be applied when totaling per person charges.

### *Beverage Service*

**\*Open Bar** - All beverages are available and paid for on the host's master bill, based on Citizen Crust's current drink and wine prices.

Beverages paid for by the host can be limited by time, type, or dollar amount.

All open bars include house and premium liquors, imported and domestic beer and soft drinks

**\*Cash Bar** - Guests pay for their own beverages; our servers will set up tabs for each guest

\*Controlled package options located in the end of portfolio

### *Minimum*

There is no room rental fee for the private dining room just a minimum food and beverage requirement. Tax is included in this minimum but gratuity is excluded.

Monday through Friday Lunch - \$500

Sunday through Thursday Dinner - \$1,000

Saturday & Sunday Lunch - \$1,000

Friday & Saturday Dinner - \$2,000

### *Tax & Gratuity*

Massachusetts tax is 6.25% and town tax is .75%. A suggested gratuity of 20% of food and beverage has been included. While this amount is based on a customary percentage, it is a guideline and is entirely at the client's discretion.

### *Contacts*

Phone: (508) 543 6547

Email: [foxboro@citizencrust.com](mailto:foxboro@citizencrust.com)

gf = gluten free . accommodations can be made for vegan, vegetarian, & gluten free options. consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

## Plated Luncheon

\$25.00 Per person

parties 30 or less, only Monday through Saturday



### Appetizer Course

Choose one

**Chopped Romaine Salad** - romaine, spinach, broccolini, shaved brussels, croutons, caesar dressing

**K.I.S.S. Salad** - field greens, red onion, goat cheese, balsamic vinaigrette **gf**

**Superfood Bowl** - roasted and seasoned sweet potato, cauliflower, beet, and chickpeas; baby kale, slivered almonds, lemon-tahini dressing **gf**

### Entree

Choose four to offer

**Döner Kebab** - thinly sliced, spit-roasted lamb and beef, lettuce crunch, fresh tomato, cucumber, tzatziki sauce, warm pita

**Cubano** - hand-sliced, mojo-marinated slow cooked pork shoulder, ham, swiss cheese, mustard, house made pickles, crunchy bread

**Pastrami Naan-y** - shaved pastrami, cabbage, mustard, swiss, toasted naan

**Baja Fish Taco** - fried cod, red cabbage, white onion, cilantro, jalapino honey lime

**Moroccan Spiced Salmon** - pan seared salmon, sticky chili lime rice, spicy mango salad

**The Falafel** - tahini chicken, falafel, cucumber, tomato, red onion, avocado ranch, feta, slaw

**Turkey Panini** - turkey, baby kale, pesto, tomato, fresh mozzarella, pressed panini

**Thai Chicken** - cucumber salad, jasmine rice, fried chicken soaked in butter-milk, sweet and spicy thai sauce, fried crispy shallots

**Curry Seitan** - vegan seitan, aromatic coconut curry, jasmine rice, roasted vegetables, crispy coconut curry cashews

**Vegan Chorizo Bowl** - warm jasmine rice, vegan chorizo, cabbage, guac, peppers, vegan cheese, pico, spicy aquafaba sauce

### Dessert

Add dessert for an additional \$5.00 per person

**Salted Caramel Churros** - cinnamon & sugar, smothered with caramel & chocolate

**Backlava Cheesecake** - delicate cheesecake, baklava crust, honey pistachio walnut

**Chocholate Tres Leches** - light sponge cake soaked in a sweet milk mixture, topped with fresh whipped cream and strawberry

## Plated Dinner

\$50.00 Per person



## Appetizer Course

Choose one

**Chopped romaine salad** - romaine, spinach, broccolini, shaved brussels, croutons, caesar dressing

**K.I.S.S. Salad** - field greens, red onion, goat cheese, balsamic vinaigrette **gf**

**Superfood Bowl** - roasted and seasoned sweet potato, cauliflower, beet, and chickpeas; baby kale, slivered almonds, lemon-tahini dressing **gf**

## Entree

Choose four to offer

**Argentina Steak** - 14oz. grilled ribeye topped with chimichurri, new crop potatoes, cucumber salad **gf**

**Moroccan Spiced Salmon** - pan seared salmon, sticky chili lime rice, spicy mango salad

**Spicy Thai Dumpling Bowl** - mushrooms, garlic, chili paste, pork soup dumplings, hoisin sauce, ramen noodles, crunchy cabbage, soft boiled egg, rich bone broth

**Shortrib Udon** - slow braised shortrib, thick udon noodle, korean cola, chilis, ginger, roasted carrot, deeply rich broth

**Yaki Udon** - wild mushrooms, peppers, bok choy, udon noodles, shrimp scallions, bean sprouts, sesame soy sauce

**Ropa Vieja (cuban shredded beef)** - fall apart tender braized beef, garlic and spice, fresh lime, jasmine rice & black beans

**Baja Fish Taco** - fried cod, red cabbage, white onion, cilantro, jalapino honey lime

**Schnitzel** - thinly pounded chicken cutlet, egg noodle, green onion, simple cream sauce

**Curry Seitan** - vegan seitan, aromatic coconut curry, jasmine rice, roasted vegetables, crispy coconut curry cashews

**Screaming Sicilian** - shaved steak, cup & char pepperoni, white onion, banana peppers, provolone, calabrian chili mayo, baguette

## Dessert

Choose two to offer

**Salted Caramel Churros** - cinnamon & sugar, smothered with caramel & chocolate

**Baklava Cheesecake** - delicate cheesecake, baklava crust, honey pistachio walnut

**Chocolate Tres Leches** - light sponge cake soaked in a sweet milk mixture, topped with fresh whipped cream and strawberry



*Appetizer Course*

Choose one

**Chopped Romaine Salad** - romaine, spinach, broccolini, shaved brussels, croutons, caesar dressing

**K.I.S.S. Salad** - field greens, red onion, goat cheese, balsamic vinaigrette **gf**

**Superfood Bowl** - roasted and seasoned sweet potato, cauliflower, beet, and chickpeas; baby kale, slivered almonds, lemon-tahini dressing **gf**

*Roman Style Pan Pizza*

Choose three

**Cheese** - red sauce, mozzarella

**Pepperoni** - cup & char pepperoni, mozzarella

**Quattro Formaggio** - mozzarella, provolone, asiago, romano, parmesan white sauce, olive oil

**Bruschetta** - diced marinated tomatoes, garlic, balsamic glaze, olive oil, burrata

**Citizen Pie** - hot honey, cup & char pepperoni, whipped ricotta

**Tartufo** - goat cheese, wild mushrooms, truffle oil, prosciutto di parma, arugula, parmesan white sauce

**Margherita of Savoy** - red sauce, fresh mozzarella, basil, olive oil

**The Ono** - caramelized pineapple & onions, crispy bacon, korean bbq, mozzarella, provolone

**Veggie** - mozzarella, red sauce, zucchini, carrot, red onion, cauliflower, diced marinated tomatoes

**Greg's Favourite** - thinly sliced potatoes soaked in buttermilk, layered with asiago & mozzarella, rosemary infused ham, arugula, olive oil

**Castro Street** - spicy italian sausage, hot capicola, bacon, mozzarella, red sauce, provolone

**Citizen Mac Daddy** - ground beef, comeback sauce, cheddar, mozzarella, tomato, lettuce, pickles, onion, parmesan white sauce

**Fire Bird** - ground beef, comeback sauce, cheddar, mozzarella, tomato, lettuce, pickles, onion, parmesan white sauce

**Cacio e pepe** - mozzarella, pecorino, roasted garlic cream, ricotta, black pepper

*Dessert*

**Salted Caramel Churros** served family-style  
cinnamon & sugar, smothered with  
caramel & chocolate



*Appetizer Course*

Choose one

**Chopped Romaine Salad** - romaine, spinach, broccolini, shaved brussels, croutons, caesar dressing

**K.I.S.S. Salad** - field greens, red onion, goat cheese, balsamic vinaigrette **gf**

**Superfood Bowl** - roasted and seasoned sweet potato, cauliflower, beet, and chickpeas; baby kale, slivered almonds, lemon-tahini dressing **gf**

**S.O.T.B** - fire-roasted corn, black beans, red onions, guac, baby kale, cotija cheese, jalapeño honey-lime dressing **gf**

*Taqueria Bar*

Choose three

Vegan Chorizo

Cauliflower

Chicken

Carne Asada

Carnitas

Served with flour tortillas, spicy avocado sauce, onions, cotija, sour cream, pico, cilantro, & lime

Avocado sauce, cotija cheese, & sour cream are served on the side.  
Corn tortillas are available upon request

*Dessert*

**Salted Caramel Churros** served family-style  
cinnamon & sugar, smothered with  
caramel & chocolate





### Appetizer Course

Choose one

**Chopped Romaine Salad** - romaine, spinach, broccolini, shaved brussels, croutons, caesar dressing

**K.I.S.S. Salad** - field greens, red onion, goat cheese, balsamic vinaigrette **gf**

**Superfood Bowl** - roasted and seasoned sweet potato, cauliflower, beet, and chickpeas; baby kale, slivered almonds, lemon-tahini dressing **gf**

### Taqueria Bar

Choose three

**Vegan Chorizo - Cauliflower - Chicken - Carne Asada - Carnitas**  
Served with flour tortillas, spicy avocado sauce, onions, cotija, sour cream, pico, cilantro, & lime

Avocado sauce, cotija cheese, & sour cream are served on the side.  
Corn tortillas are available upon request

### Roman Style Pan Pizza

Choose two

**Cheese** - red sauce, mozzarella

**Pepperoni** - cup & char pepperoni, mozzarella

**Quattro Formaggio** - mozzarella, provolone, asiago, romano, parmesan white sauce, olive oil

**Bruschetta** - diced marinated tomatoes, garlic, balsamic glaze, olive oil, burrata

**Citizen Pie** - hot honey, cup & char pepperoni, whipped ricotta

**Tartufo** - goat cheese, wild mushrooms, truffle oil, prosciutto di parma, arugula, parmesan white sauce

**Margherita of Savoy** - red sauce, fresh mozzarella, basil, olive oil

**The Ono** - caramelized pineapple & onions, crispy bacon, korean bbq, mozzarella, provolone

**Veggie** - mozzarella, red sauce, zucchini, carrot, red onion, cauliflower, diced marinated tomatoes

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**Fire Bird** - ground beef, comeback sauce, cheddar, mozzarella, tomato, lettuce, pickles, onion, parmesan white sauce

**Cacio e pepe** - mozzarella, pecorino, roasted garlic cream, ricotta, black pepper

### Dessert

**Salted Caramel Churros served family-style**  
cinnamon & sugar, smothered with  
caramel & chocolate



*Priced by 50 peices*

**Sticky Icky Ribs** - japanese ah-so miso ribs, yum yum sauce \$ 160

**Shanghai Dumplings** - pan-fried pork dumpling, spicy szechuan peanut sauce, everything seasoning \$ 100

**Chicken Wings** - available in Korean fire, Garlic parmesan, Huy fong nashville Dry-rub, and Ah-So Sticky street sauce \$ 145

**Specialty Elote Wings** - fried chicken wings tossed in a kewpie mayo, cotija, tajin seasoning \$ 150

**Skewers** - mix & match, tsukune meatball, tunisian chicken<sup>gf</sup>, tandoori beef<sup>gf</sup> \$ 125

*Priced by the tray*

**Sexy Cauli** - crispy fried cauliflower, sweet soy garlic bang sauce \$ 90

**Carne Asada Fries** - fries, carne asada beef, cotija cheese, red cabbage, green onion, sharp cheddar, guacamole, sour cream, queso \$ 110

**Crack Curds** - crispy whole milk mozzarella curds, ghost pepper sea salt, come-back sauce \$ 100

**Calamari** - crispy calamari, fried jalapeños, chipotle mayo, sesame seed \$ 125

**Taquitos** - shredded chicken, guac, cabbage, sour cream, cilantro, cotija cheese \$ 160



<sup>gf</sup> = gluten free . accommodations can be made for vegan, vegetarian, & gluten free options. consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.





**Sangria or Cocktail greeting:** greet each guest with a glass of our signature sangria or a house made cocktails at a cost of \$9 per person.

**Beer or Wine Greeting:** each guest is greeted with a select beer, wine, or proscoco (or the option to choose). Cost based on alcohol served.

**Champagne Toast:** each guest is poured a modified portion of champagne at a designated time for a speech or toast. • 3 oz. pour of house champagne for \$6 per person

**Mimosa Bar!** Guest can help themselves to a designated mimosa bar complete with your choice of vodka, garnishes, orange, grapefruit, and pineapple juice.

**Music BINGO or Holiday Trivia with DJ for up to 3 hours • \$350**

**Fantastic Feud - Our version of Family Feud with a DJ for up to 3 hours • \$500**

*Taste the World!*

EST.

2020

*check us out..*

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