

## *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 - 36 guests depending on the style of dining. 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.

### *Capacity*

Citizen Crust's private dining room can accommodate the following:

Plated course - 36 guest

Buffet style dining (seated) - 28 guest

Buffet style dining (cocktail style) - 35 guest

\*accommodations for larger parties can be made on the following days of the week: Monday through Friday lunch & Sunday through Thursday dinner.

\*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. If attendance is greater than agreed upon guest count. The per person charge will be adjusted to reflect those additions.

### *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

\*by default, soft drinks are added to the master bill and not included in our cash bar option. This can be adjusted at your discretion.

\*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

\*We host trivia every Wednesday at 7:00pm. This can be an auditory distraction for some guest.

### *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

**Chicken Shawarma Sandwich** - 24 hour marinated split roast chicken thigh, chopped tomato, red onion, cucumber, feta, tzatziki, pita bread

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

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

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

**Miso Salmon** - salmon fillet, delicate blend of red miso, mirin, ginger; fragrant sticky coconut rice, hint of lemongrass; miso glaze drizzle, sesame seed

**Falafel Wrap** - 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

**Baklava 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

**Miso Salmon** - salmon fillet, delicate blend of red miso, mirin, ginger; fragrant sticky coconut rice, hint of lemongrass; miso glaze drizzle, sesame seed

**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** - pulled chicken, buffalo sauce, ghost pepperjack cheese, gorgonzola dressing, avocado ranch

**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** - pulled chicken, buffalo sauce, ghost pepperjack cheese, gorgonzola dressing, avocado ranch

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

### Dessert

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

## Hors d'oeuvres

served family-style



### 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

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

### Priced by the tray

serves 15 friends

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, comeback sauce \$ 100

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

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

### POLLO FRITO sandwiches

48 HOUR BRINE FOR ULTIMATE TENDERNESS AND FLAVOR



#### Chicken Sandwiches

10 for \$150 - 20 for \$280 - 30 for \$420

##### KOREAN FIRE 🌶️🌶️

fried chicken, korean buldak fire sauce, ghost pepper american cheese, yum yum slaw, brioche bun

##### GARLIC PARMESAN 🌶️

fried chicken, rich parmesan, savory garlic, tomato, lettuce crunch, brioche bun

##### HUY FONG NASHVILLE

fried chicken, siracha dry rub, spicy mayo, lettuce crunch, brioche bun

##### AH-SO STICKY STREET SAUCE

fried chicken, bold and stickey soy, garlic ginger, crunchy slaw, umami, brioche bun

#### Chicken Wings

25 for \$80 - 50 for \$145 - 75 for \$210

##### KOREAN FIRE 🌶️🌶️

##### GARLIC PARMESAN

##### HUY FONG NASHVILLE DRY 🌶️

##### AH-SO STICKY STREET SAUCE

WITH EVERYTHING SEASONING

##### ELOTE

FRIED CHICKEN WINGS TOSSED IN KEWPIE MAYO, COTIJA, TAJIN SEASONING

<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 4 hours • \$600**

**Fantastic Feud - Our version of Family Feud with a DJ for up to 4 hours • \$1,200**

Taste the World!

EST.

2020

*check us out..*

[citizencrust.com](http://citizencrust.com)  
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