CITIZEN CRUST

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 accomodate any AV needs. Other arrangments may be made upon request. We require food arrangments and an accurate guest count to be finalized at minimum 5 days prior to the reservation.

Capacity

Citizen Crust's private dinning room can accomidate the following:
Plated course - 36 guest
Buffet style dining (seated) - 28 guest
Buffet style dining (cocktail style) - 35 guest

*accomidations 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 apon 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 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 minumum 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 adauditory 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

gf = gluten free . accommodations can be made for vegan, vegitarian, & 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.

Menus *-----☞

CITIZEN CRUST

Plated Luncheon

$25.00 Per person

parties 30 or less, only Monday through Friday

Appetizer

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

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CITIZEN CRUST

Plated Dinner

$50.00 Per person

Appetizer

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

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CITIZEN CRUST

Buffet Style Dining

$45.00 Per person

Appetizer

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
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

Dessert

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

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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

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CITIZEN CRUST

Buffet Style Dining

$55.00 Per person

Appetizer

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.
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Roman Style Pan Pizza

Choose two

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Pepperoni - cup & char pepperoni, mozzarella
Quattro Formaggio - mozzarella, provolone, asiago, romano, parmesan white sauce, olive oil
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Hors d'oeuvres

served family-style

Priced by 50 peices

Sticky Icky Ribs - japanese ah-so miso ribs, yum yum sauce $160
Pork Dumplings - gochujang chili oil, soy, pickled daikon $100
Skewers - mix & match, tsukune meatball, tunisian chicken gf, tandoori beef gf $125

Priced by the tray

Sexy Cauli - crispy fried cauliflower, sweet soy garlic bang sauce $90
serves 15 friends
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

Chicken Wings

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

KOREAN FIRE

GARLIC PARMESAN

HUY FONG NASHVILLE DRY

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

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Controlled Package Options

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 prosecco (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



check us out.

citizencrust.com
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