



PRIVATE DINING MENU

By The Lantern at The Great American Beer Hall

HORS D'OEUVRES

Per piece (minimum 20 pieces per order)

- Pan-Seared Chicken Teriyaki Dumplings – 5.25
- Cucumber, Wildflower Honey, Black Walnut & Chevre Canapes - 5.5 (GF)
- BBQ Veggie Spring Rolls - 6.50
- Crab Rangoon - 5.25
- Crab Stuffed Organic Crimini Mushrooms - 6.5 (GF)
- Maine Lobster Finger Rolls - 12
- Chicken Satay Skewers - 5.5 (GF)
- Pigs in a Blanket - 3.75
- XL Scallops Wrapped in Bacon – 9 (GF)
- Quiche & Manchego Tartlets – 5.75
- Mini Rubens on Fresh Baked Marble Rye - 6.25

APPETIZER BOARDS

All served with seasonal accouterments (minimum order 10)

Murray's Charcuterie Board, 12 per person

Hand Selected Salt-Cured Meat, Pate & Rillettes with Baguette Chips

Murray's Cheese Board, 12 per person

Enjoy our Partner Program with Murray's Cheese of NYC - Hand Selected Local Cheese from Local New England Farms

Hummus & Naan, 7.5 per person

Garlicky Naan Bread and House Made Meyer Lemon Garlic Hummus

Crudite, 6.5 per person

Chopped Fresh Raw Seasonal Vegetables, House Buttermilk Ranch Dressing & Hummus



BUFFET AND SHARED PLATES

Serves 20 unless other specified

BBQ Pulled Pork Nachos, 24 (serves 2-3)

La Banderita Tortilla Chips, Pineapple & Granny Smith Pico de Gallo, Slow Roasted Pork, Jalapeño, Farmhouse Cheddar, Queso Fresco, Guacamole, Sour Cream, Cilantro, BBQ Seasoning

Buffalo Chicken Nachos, 24 (serves 2-3)

La Banderita Tortilla Chips, Pineapple & Granny Smith Pico de Gallo, Buffalo Roasted Chicken, Jalapeño, Farmhouse Cheddar, Queso Fresco, Guacamole, Sour Cream, Cilantro, BBQ Seasoning

Jumbo Oven Baked Chicken Wings, 145

Natural Lollipop Chicken Drumsticks, Spicy Brined, Shaved Celery, Chive, Bleu Cheese (Choose: Naked, BBQ, Buffalo Sauce, or Nashville Hot Chicken Seasoning)

Hamburger Sliders, 140/160/180

Choose from Hamburger, Cheeseburger, or BBQ Cheddar & Bacon

Pub Pretzels, 115

Beer Cheese, Spicy Mustard, Sauerkraut

House Caesar Salad, 150

Cracked Peppercorn, House Caesar Dressing, Garlic Butter Brioche Crouton, Pecorino, Shaved Salt Cure Egg Yolk, Fresh Squeezed Lemon

Organic Roasted Red Beet Salad, 170

Toasted Hazelnuts, Mandarin Supremes, Lime Creme, Shallots & Lemon Oil

Boneless Chicken Bites, 115

(choose Plain, Buffalo, BBQ or Nashville Hot)

Scallops Wrapped in Bacon, 180

Coconut Shrimp, 160

Lightly Battered and Fried Coconut Shrimp, Sweet Chili Aioli & Lime

Kettle Roasted Cauliflower, 145

Roasted Sweet & Salty Florets, Lime Crema, Crispy Shallots, Scallion



Chicken Marsala, 370

Pan-Roasted Chicken Breast, Crimini Mushrooms, Thyme & Lemon

Lobster Mac & Cheese, 425

Maine Lobster, Conchiglie, Brown Ale Cheese Sauce

Mississippi Slow Roast, 375

Slow Roasted Beef Short Rib, Pepperoncini, Cracked Pepper, Demi-Glace

Chicken Parmesan, 350

All-Natural Crispy Chicken Breast Cutlet, House Marinara, Smoked Provolone, Pecorino & Parsley

Meatball Parmesan, 350

Medford Made Bianco & Sons All-natural Beef Meatballs, House Marinara, Smoked Provolone, Pecorino & Parsley

Crab Stuffed Sole, 425

Locally Sourced Sole Filet, Blue Crab Stuffing, Lemon Butter

Chicken Piccata, 370

Lightly Breaded Chicken Breast, Lemony Garlic Butter, Capers

Olio e Aglio, 340

Lilly's Fresh Angel Hair Pasta, EVOO, Toasted Garlic, Chili Flake, Butter

Quinoa & Garlic Rice Pilaf, 190

Broccolini in garlic butter 190

Haricot Vert Almondine 185

Garlic Mashed Potato, 260

Buttered Corn Bread & Honey, 120



Pizza

*Signature house sourdough, prepared from scratch
(price per 16" pizza)*

Pepperoni, 20

Liguria "Old World" Nitrite Free, Crispy Cup Pepperoni, House Marinara, Grande Mozzarella

Buffalo Chicken, 23

Lightly Breaded Crispy Buffalo Chicken Breast, Blue Cheese, White Sauce, Mozzarella, Nashville Hot Chicken Seasoning, Chive, Lime

Cheese, 18

House Marinara, Grande East Coast Blend Mozzarella, Cooked Crispy

Pepper, Onion & Mushroom, 22

Yellow Holland Pepper Sauce, Red Onion, Shiitake Mushroom, Grande Mozzarella, Montchevre, Shaved Brussels, Scallion, Chili Flake

Five Cheese, 23

Herb Buttermilk Ricotta, Cave Aged Gruyere, Fontina, Gouda, Grande Mozzarella, Rosemary, Cracked Pink Peppercorn, Garlic Oil, Balsamic Reduction

Sausage, 23

Fontanini Italian Sausage, Black Pepper & Tangerine Ricotta, Chive Oil, Shaved Fennel

Custom Toppings:

Sausage (3), Pepperoni (3), Extra Cheese (3), Garlicky Shrimp (6), Buffalo Chicken (5), Basil Pesto (2), Vermont Maple Syrup (3), Hot Honey (3)

Crust Dips (3 each):

House Ranch, Bleu Cheese, Ancho Mayo, BBQ



60" GRINDERS

Hot Box Pastrami, 185

Thinly Slices All-Natural Pastrami, Caramelized Vidalia Onion, Wild Flower Whole Grain Honey Mustard, Jarlsberg Cheese, Lemony Greens

Turkey B.L.T, 175

Antibiotic & Hormone Free Roasted Turkey Breast, Nitrite- Free Bacon, Hot House Tomato, Tarragon Aioli, Citronette

Caprese Classic, 175

Fresh Mozzarella, Heirloom Tomato, Toasted Sunflower, Seed Basil Pesto, Aged Balsamic, Reduction, Greens, Lemon Oil

The Gabagool, 190

Smoked Provolone, Genoa Salami, Soppressata, Imported Pistacchio Mortadella, House Pickled Giardini, Tomato, Olive Oil, Cabernet Sauvignon Vinegar, Onion, Lettuce

Buffalo Chicken, 180

Crispy All-Natural Buffalo Chicken Breast, Great Hill Bleu Cheese, Kewpie Mayo, Spicy Pickles, Shredded Iceberg Lettuce

Steak & Cheese, 190

(Make it a "Steak Bomb" with Roasted Pepper & Mushrooms + \$18 / 30)
Roasted Vidalia Onion, Shredded Braised Short Rib, American Cheese, Kewpie Mayo, Spicy Pickles

Meatball Parm, 190

Bianco & Son's of Medford Italian Meatballs, House Marinara Sauce, Smoked Provolone, Fresh Oregano & Parsley

Chicken Parm, 190

Seasoned Crispy Chicken Breast Tenderloins, House Marinara Sauce, Smoked Provolone, Fresh Oregano

FINGER ROLLS (25 / 40)

Maine Lobster, 300 / 480

Irish Butter Griddled Brioche Rolls, Fresh Maine Lobster Claw, Knuckle and Tail, Celery, Shallot, Garlic

Tasso Ham & Gruyere, 190 / 300

Smoked Tasso Ham, Cave Aged Gruyere, Pickles, Ancho Mayo

Chicken Finger, 190 / 300

Crispy All-Natural Chicken Breast Tenderloin, Kewpie Mayo, Lettuce, Pickles



Meatball Parm, 190 / 300

Bianco & Sons of Medford Italian Meatballs, House Marinara Sauce, Smoked Provolone, Fresh Oregano & Parsley

Seafood Salad, 220 / 340

Poached & Chilled Shrimp, Crab & Flaked Hake, Celery, Mayo, Sumac, Lime & Cilantro

DESSERT

Pricing is per item unless otherwise noted

Pistachio Cheese Cake- 8.5

Large Dark Chocolate Chip Cannoli- 6.25

House Made Cannoli w Semi-Sweet Dark Chocolate Chips

Hot Churro Funnel Cake- 12.50

House Baked Cinnamon Butter Cake with Caramel

White Chocolate & Macadamia Nut Cookie Sundae- 12.50 (G.F)

Dark Chocolate Belgian Waffle Sundae- 15.5

Caramel Brownie Ice Cream, Whipped Cream, Chocolate Sauce, Luxardo Cherry

Flourless Chocolate Gateau-145 (serves 16) (G.F)

French Vanilla Ice Cream

Kissabel Apple Crisp - 155 (serves 18-20) (G.F)

Specialty Kissabel Apples, Roasted and Topped with Steel Cut Oats & Honey

Homemade Brownie Platter, 100 (serves 20)

Fresh Baked Cookie Platter, 100 (serves 20)



PARTY PACKAGES

Choose one of our Chef inspired Private Event Packages to keep planning simple with something for everyone! (25 Guest Minimum)

Back Yard BBQ - \$35 per person

The Backyard BBQ package serves up platters of down-home, approachable, comfort food reminiscent of a New England Back Yard Barbeque!

- Cheeseburgers – with all the fixins!
- Honey Butter Cornbread
- Smoky Ancho Cole Slaw
- Mexican Street Corn
- All-Natural Hot Dogs on Brioche Buns
- Bowtie Pasta Salad with Feta & Nicose Olives
- Grilled Chicken, Pepper & Onion Kabobs

NOLA Crawfish Boil - \$38 per person

Can't make it to New Orleans? We got you covered with fresh overnight delivered Louisiana Crawfish! Served Boiled over Butcher Paper Picnic Style!

- Poached Fresh Crawfish
- Cobb Salad with French Dressing
- Poached Gulf Shrimp
- Buttermilk Cornbread & Butter
- Boiled Yukon Potato
- Andouille Sausage
- Sweet Corn
- Saltine Crackers & White Bread

Cape Cod Clambake - \$55 per person

Try our Cape Cod Clam Bake party package for easy crowd pleasing options. We source all of our seafood directly from the Boston Fish Pier using only the freshest and sustainably harvested seafood.

- Steamed Fresh Island Creek Littleneck Clams
- Bowtie Pasta Salad with Feta & Nicois Olive
- Corn on the Cob
- Steamed P.E.I Mussels
- Butter & Garlic Grilled Baguettes
- Lobster Finger Rolls
- Grilled Chorizo



Taco Party - \$29 per person

Spice it up! Our Street Taco Party package is a great option for all ages, occasions and seasons!

Served Buffet Style, guests can build their own tacos and plates!

- Steamed Corn Tortillas
- Tomato, Onion, Pico de Gallo, Guacamole, Cilantro, Sour Cream
- Seasoned Shredded Beef
- Tortilla Chips & Salsa
- Grilled Chicken Breast
- Shredded Lettuce
- Red Beans & Rice
- Queso Fresco
- Hot Sauce Bar
- Cole Slaw

Craft Beer & Bites - \$28 per person

A sampling of house-made hors d'oeuvres and small bites to be paired with our rotating selection of carefully selected Local Craft Beer!

- Pub Pretzels with Beer Cheese & Mustard Honey
- Butter Cornbread
- Bratwurst Finger Rolls
- Bacon Cheddar Hamburger Sliders
- BBQ Chicken Wings
- Assorted Specialty Pizza
- Mozzarella sticks with red sauce

Holiday Package - \$38 per person

Let us do the cooking! Our Holiday Package is designed to keep your kitchen clean, your guests happy and your event stress free!

- Herb Brined, Roasted Turkey Breast
- Green Bean Casserole
- Garlicky Mashed Potato
- Prosciutto & California Date Stuffing
- Spiral Cut Honey Ham
- Cheesy Garlic Bread
- Jasmine Rice Pilaf
- Brown Gravy

Breakfast Buffet - \$32 per person

Planning something early? For events before noon, we offer a breakfast buffet option,

- Bacon, Egg, and Cheese on Croissant
- Griddles Bagels & Cream Cheese
- Breakfast Sausage
- Fruit Salad
- Scrambled Eggs
- Hash Browns
- Chocolate Chip Belgian Waffles
- Fresh Squeezed Orange Juice
- Strawberry Parfait Cups