



PRIVATE EVENTS

TRADE's modern private room is ideal for social and corporate events. The unique space features high ceilings and glass walls to provide an intimate yet social ambiance. The street-side window offers a spectacular view of the Rose Kennedy Greenway and the glass-framed wall looking into the main dining room is equipped with sliding screens, lending guests both the visual energy of the restaurant and the option for additional privacy.

The room seats up to 28 and holds up to 40 for a cocktail-style reception. Prix fixe lunch and dinner menus are available, in addition to hors d'oeuvres reception menus and an extensive wine list.

TRADE's Private Events Manager is dedicated to delivering a memorable event customized to the client's needs. For more information please contact:

events@trade-boston.com



PRIVATE EVENTS

Minimums and Fees

Food and beverage minimums vary depending on the day of the week and are subject to change. Total event cost varies based on menu selected. All beverages including beer, wine, cocktails and non-alcoholic beverages are charged on a consumption basis.

Lunch

Monday and Tuesday: \$500
Wednesday: \$750
Thursday and Friday: \$1,000

Room Rental Fee: \$100

Dinner

Sunday and Monday: \$1,500
Tuesday and Wednesday: \$2,000
Thursday, Friday and Saturday: \$2,500

Room Rental Fee: \$200

Minimums do not include gratuity (18%),
administrative fee (2%) and tax (7%).



Private Dining Menu*
Summer 2013 - 3 Course Dinner
\$60 Per Person

FIRST COURSE - select up to three items, served family style

- Salad Arugula with lemon, olive oil and Parmesan
Gingered beets with ricotta salata, sunflower seeds and whole grain mustard
- Appetizer Chicken meatballs with summer squash, charred tomatoes and pine nuts
Local burrata with watermelon, heirloom tomatoes and pistachios
Avocado with green mango-tamarind-peanut chutney
Grilled squid and fried tentacles with Borlotti beans and vinegar peppers
- Flatbread Rosemary with ricotta salata and sea salt
Bacon and caramelized onion with cream cheese and frisée
Mushrooms and figs with Gorgonzola, sage pesto and walnuts
Lamb sausage with eggplant, Manchego, peppers and garlic yogurt
4-cheese with tomatoes, basil and arugula

ENTRÉE COURSE - select two choices

- Fish Seared salmon with fried eggplant fritters, honey-lemon aioli and rhubarb
- Poultry Grilled half chicken with yucca, quinoa and peanuts
- Beef Grilled Pineland Farm flat iron steak with crispy cumin potatoes, sautéed mushrooms and 540 steak sauce
- Vegetarian Quinoa with crispy cumin potatoes, spicy pickles and fried chickpeas

DESSERT COURSE - select one

- Chocolate Taza chocolate budino with Gomashio and cashew
- Pastry Waffles with sweet ricotta and farm stand berries
- Ice Cream Christina's ginger ice cream with chili chocolate sauce and pistachios
- Cake Chocolate cake with beer granita, sweet cream and walnuts

CHEFS

- Executive Andrew Hebert
Sous Chef Jeff Evans
Sous Chef Cory Seeker
Pastry Chef Sarah Cravedi

**Please note: our menus are based on seasonally available ingredients and change often in order to use the freshest available products. Every ingredient is not listed in the descriptions. Please ask if you have any questions or special dietary needs.*



Private Dining Menu*
Summer 2013 – 4 Course Dinner
\$70 Per Person

FIRST COURSE – select up to three items, served family style

- Appetizer Chicken meatballs with summer squash,
 charred tomatoes and pine nuts
 Local burrata with watermelon, heirloom
 tomatoes and pistachios
 Avocado with green mango-tamarind-peanut
 chutney
 Grilled squid and fried tentacles with Borlotti
 beans and vinegar peppers
 Steamed mussels with curry, tomatoes and
 spicy aioli
- Flatbread Rosemary, ricotta salata and sea salt
 Bacon and caramelized onion with cream
 cheese and frisée
 Mushrooms and figs with Gorgonzola, sage
 pesto and walnuts
 Lamb sausage with eggplant, Manchego,
 peppers and garlic yogurt
 4-cheese with tomatoes, basil and arugula

SOUP / SALAD COURSE – select one

- Salad Arugula with lemon, olive oil and Parmesan
- Salad Gingered beets with ricotta salata and whole
 grain mustard
- Soup Corn chowder with Serrano, oregano and
 chanterelle mushrooms
- Soup Chilled pea and asparagus soup with lime,
 crème fraîche and pancetta

ENTRÉE COURSE – select two choices

- Fish Seared salmon with fried eggplant fritters,
 honey-lemon aioli and rhubarb
- Poultry Grilled half chicken with yucca, quinoa and
 peanuts
- Beef Grilled Pineland Farms flat iron steak with crispy
 cumin potatoes, sautéed mushrooms and 540
 steak sauce
- Vegetarian Quinoa with crispy cumin potatoes, spicy
 pickles and fried chick peas

DESSERT COURSE – select one

- Chocolate Taza chocolate budino with gomashio and cashew
- Pastry Waffles with sweet ricotta and farm stand
 berries
- Ice Cream Christina's ginger ice cream with chili chocolate
 sauce and pistachios
- Cake Chocolate cake with beer granita, sweet
 cream and walnuts

CHEFS

- Executive Andrew Hebert
- Sous Chef Jeff Evans
- Sous Chef Cory Seeker
- Pastry Chef Sarah Cravedi

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TRADE HORS D'OEUVRES RECEPTION MENU

Our hors d'oeuvres reception menus range from \$30-\$50 per person for a 2 hour reception. Additional time will be added by \$10/guest per half hour.

- **\$30 per person: select 3 varieties of flatbreads + bites**
- **\$40 per person: select 4 varieties of flatbreads + bites with 1 dessert**
- **\$50 per person: select 5 varieties of flatbreads + bites with 2 desserts**

Chef's Choice:

Chef's selection of hors d'oeuvres (seasonal and local)

Flatbreads:

Rosemary, ricotta salata and sea salt
Bacon and caramelized onion with cream cheese and frisée
Mushrooms and figs with gorgonzola, sage pesto and walnuts
Lamb sausage with eggplant, Manchego, peppers and garlic yogurt
4-cheese with tomatoes, basil and arugula

Bites:

Grilled squid with Borlotti beans and vinegar peppers
Local burrata with watermelon, heirloom tomatoes and pistachios
Avocado with green mango-tamarind-peanut chutney
Fried dough bites with Parmesan, prosciutto and anchovies
Fried chicken slider with kimchi and avocado
Braised beef slider with wasabi aioli
Oyster po'boy slider with fennel, harrisa and tarragon
Shrimp with piri piri pepper sauce
Daily catch ceviche
Pork lettuce wraps with shaved vegetables and chili sauce
Tuna fish tostada with raddish, cucumber and wasabi aioli
Scallion pancakes with sesame and chile sauce
Chicken meatballs with summer squash, charred tomatoes and pine nuts
Smoked salmon with dill-yogurt cheese and pickled ramps

Desserts:

Mini crostadas with seasonal fruit filling
Chocolate rum budino
Assortment of Sarah's cookies
Assortment of truffles

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