
D R Y F T

R E V E R E

EVENT MENU

SPRING 2024



PLANNING YOUR EVENT

HOW MANY GUESTS CAN YOUR SPACES ACCOMMODATE?

Dryft can host buy-outs for up to 100 guests indoors and 150 guests indoor/outdoor (seasonal). The Private Dining hosts groups up to 30. Semi Private use of our dining room can accommodate groups of 30-55 guests.

WHERE DO MY GUESTS PARK?

Street parking on Ocean Ave & Revere Beach Blvd. There is also a parking garage at Wonderland Station (1300 North Shore Rd). Daily fee: Mon-Fri \$7 and Sat-Sun \$2.

CAN WE PLAY OUR OWN MUSIC?

For the Private Dining Room or full buy-outs you may play your own playlist, but it must be approved by management.

CAN WE DECORATE?

Dryft will provide setup and signs for all applicable food and beverage stations. You may want to plan for centerpieces, balloons and seating cards, if you plan to assign seating. We do not allow anything to be taped to our walls. Confetti and glitter are not allowed!

CAN I BRING IN A CAKE OR DESSERT?

Yes! A \$3 per person outside-dessert fee will apply.

DO YOU OFFER KIDS MEALS?

Yes, we do have more kid-friendly meal options for our plated menus, at a rate of \$12 per child under the age of 12.

WHEN CAN I SET UP FOR MY EVENT?

Clients have access for setup 15-30 minutes before the event unless otherwise discussed with the event coordinator.

HOW LONG DO I HAVE THE ROOM FOR?

Event minimums are based on a 2.5-hour reservation. If more time is needed minimums will be adjusted accordingly.

WHAT HAPPENS IF WE DON'T MEET THE FOOD & BEVERAGE MINIMUM?

The difference will be applied as a room rental fee or you have the option to purchase a DRYFT Gift Card for future use.

CANCELLATION POLICY

A credit card is required at the time of booking to keep on file. If the event is canceled within 48 hours of the date, there will be \$15 per person fee applied to the card provided.

For Full Buy-outs of the restaurant: a deposit of 20% of the food and beverage minimum is required at the time the rental agreement is signed. The deposit will be deducted from the final bill at the conclusion of your event. This deposit is forfeited by you if your event is canceled within 7 days of the event date. If the event is canceled within 72 hours of the event, there will be a 50% cancellation fee based on the food and beverage minimum.



BOARDS & PLATTERS

SERVES:

SMALL: 10-20 PEOPLE

MEDIUM: 20-40 PEOPLE

LARGE: 40-80 PEOPLE

MEZZE PLATTER †

*Seasonal dips, pickled vegetables
& za'atar spiced pita chips*

SMALL \$100

MEDIUM \$200

LARGE \$350

CHARCUTERIE BOARD †

*Chef selection of meats & cheeses
served with traditional
accompaniments*

SMALL \$150

MEDIUM \$250

LARGE \$500

SEAFOOD PLATTER GF

*locally sourced oysters & littlenecks on the
half shell, lobster tails & shrimp, cocktail
sauce & mignonette*

SMALL \$350

MEDIUM \$700

LARGE \$1100

† Can Be Made Gluten-free GF Gluten-free

HORS D'OEUVRES

SERVES 10-15 PEOPLE PER ORDER

MINI MEATBALLS \$50

whipped ricotta

BACON WRAPPED SCALLOPS GF \$80

MINI CRAB CAKES \$70

spicy remoulade

SAFFRON ARANCINI \$55

*beef ragu & mozzarella stuffed risotto,
Calabrian chili aioli*

BRUSCHETTA \$45

eggplant caponata, goat cheese crumble

COCONUT SHRIMP \$70

sweet chili sauce

CHEESEBURGER SLIDERS \$65

caramelized onions, cheddar, black garlic aioli

LOBSTER SLIDERS \$150

mayo, celery, lemon, scallions

MEATBALL SLIDERS \$65

pomodoro, provolone, brioche bun

FRIED CHICKEN SLIDERS \$60

pickles, lettuce, spicy mayo

BUFFALO CAULIFLOWER \$45

breadcrumbs, celery & blue cheese

CALAMARI \$90

pickled cherry peppers, Calabrian chili aioli

BUFFALO CHICKEN DIP GF \$60

blue cheese, pico de gallo, tortilla chips

WARM CRAB RANGOON DIP † \$110

scallion, cream cheese, chili oil, wonton chips

CAPRESE SKEWERS GF \$40

basil, balsamic glaze

CHICKEN PARMESAN SKEWERS \$65

mozzarella & marinara

ANTIPASTO SKEWERS GF \$70

*mozzarella, cherry tomatoes, olives, basil,
pepperoncini & chorizo*

STEAK & CHEESE EGGROLLS \$90

*shaved steak, mozzarella, scallions
& jalapeño ranch*

CHICKPEA FRITTERS GF \$40

Calabrian chili aioli

VEGETABLE DUMPLINGS \$40

ponzu sauce

PORK DUMPLINGS \$45

ponzu sauce

STUFFED MUSHROOMS \$45

fennel sausage, Monterey Jack, breadcrumbs

HARISSA DEVEILED EGGS GF \$35

LAMB LOLLIPOPS GF \$70

mint tzatziki

BRUSSELS SPROUTS BRAVAS † \$40

spicy tomatoes, garlic aioli, almonds, breadcrumbs

CHICKEN WINGS † \$60

choice of sauce:

Buffalo/Sweet & Spicy/Garlic Parmesan/BBQ

STREET CORN GF \$40

cotija cheese, lime crema, chipotle

PRIX FIXE DINNER

\$65 PER PERSON

FIRST COURSE
choice of 2 items

NEW ENGLAND CLAM CHOWDER †

bacon, brioche croutons

CHOPPED SALAD GF

apple, radicchio, jicama, dates, cucumber, feta, kale, crispy quinoa, ranch

HOUSE SALAD †

shaved carrots, cucumber, radishes, cherry tomato, garlic croutons, mixed greens, sherry vinaigrette

SHAVED BRUSSEL SPROUTS SALAD GF

roasted butternut squash, pickled beets pecans, gouda, pear, apple cider vinaigrette

DESSERT
choice of 2 items

TIRAMISU

APPLE PIE RANGOONS

PANNA COTTA GF

CHOCOLATE CHIP CANNOLI

BROWNIE BITES

CHEESECAKE

CHOCOLATE MOUSSE GF

MAIN COURSE
choice of 4 items

BOLOGNESE †

rigatoni, parmesan, basil

SAUSAGE RIGATONI †

vodka sauce, ricotta, sweet Italian sausage, peas & parmigiano reggiano

SHRIMP LIMONCELLO †

spaghetti, creamy lemon sauce, parmesan, garlic, breadcrumbs & lemon gremolata

WILD MUSHROOM CAMPANELLE †

truffle cream, mushrooms, peas, basil & paprika breadcrumbs

SHORT RIB GNOCCHI †

potato gnocchi, red wine reduction & stracciatella

SMOKED BONE-IN PORK CHOP GF

14oz pork chop, fingerling potatoes, garlic spinach & spicy caramel sauce

CHICKEN PARMESAN

fettuccine, pomodoro, mozzarella & basil

DRYFT BURGER †

Vermont cheddar, caramelized onions, fries & pickle

CHICKEN "UNDER A BRICK" GF

mashed potatoes, Brussel sprouts & chicken jus

STEAK FRITES GF

8oz Prime flat iron, truffle fries, arugula, bordelaise

SCALLOPS GF

sweet corn risotto, frisée salad, lemon caper vinaigrette

GRILLED SWORDFISH GF

clams, cherry tomatoes, olives, capers, fingerling potatoes, & white wine sauce

FAROE ISLAND SALMON †

shrimp fried rice, baby bok choy & sesame vinaigrette

HADDOCK †

broccoli, oyster mushrooms, parsnip purée, lemon jus & breadcrumbs



FAMILY-STYLE DINNER

\$60 PER PERSON

FIRST COURSE
choice of 1 item

CHOPPED SALAD GF

apple, radicchio, jicama, dates, cucumber, feta, kale, crispy quinoa, ranch

HOUSE SALAD †

shaved carrots, cucumber, radishes, cherry tomatoes, garlic croutons, mixed greens, sherry vinaigrette

CEASAR SALAD †

romaine, parmesan, crispy chickpeas

BRUSSEL SPROUTS SALAD GF

roasted butternut squash, pickled beets pecans, gouda, pear, apple cider vinaigrette

SIDES
choice of 2 items

SHRIMP FRIED RICE

GRILLED ASPARAGUS GF

MASHED POTATOES GF

ROASTED VEGETABLES GF

SAUTEED SPINACH GF

FRENCH FRIES GF

TRUFFLE FRIES GF

HERB-ROASTED POTATOES GF

DESSERT
choice of 2 items

TIRAMISU

APPLE PIE RANGOONS

PANNA COTTA GF

CHOCOLATE CHIP CANNOLI

BROWNIE BITES

CHEESECAKE

CHOCOLATE MOUSSE GF

MAIN COURSE
choice of 3 items

CHICKEN PARMESAN

fettuccine, pomodoro, mozzarella, basil

BOLOGNESE †

rigatoni, parmesan & basil

SHRIMP LIMONCELLO †

spaghetti, creamy lemon sauce, parmesan, garlic, breadcrumbs & lemon gremolata

SAUSAGE RIGATONI †

vodka sauce, ricotta, sweet Italian sausage, peas & parmigiano reggiano

SHORT RIB GNOCCHI †

potato gnocchi, braised short ribs, red wine reduction & stracciatella

WILD MUSHROOM CAMPANELLE †

truffle cream, mushrooms, peas, basil & paprika breadcrumbs

ROASTED CHICKEN GF

confit chicken thigh, seared breast & chicken jus

GRILLED SWORDFISH GF

tzatziki

PRIME FLAT IRON STEAK GF

bordelaise

BEEF TENDERLOIN GF +\$20pp

chimichurri & au poivre gravy

SESAME-CRUSTED TUNA GF

sesame vinaigrette

BAKED HADDOCK †

herb breadcrumbs & lemon butter sauce

FAROE ISLAND SALMON GF

pineapple-ginger glaze

BONE-IN PORK CHOP GF

spicy Vietnamese caramel

**BUFFET AVAILABLE UPON REQUEST
RESTRICTIONS APPLY**

† Can Be Made Gluten-free GF Gluten-free

PRIX FIXE BRUNCH

\$50 PER PERSON

FIRST COURSE
choice of 2 items

NEW ENGLAND CLAM CHOWDER †

bacon, brioche croutons

CHOPPED SALAD GF

apple, radicchio, jicama, dates, cucumber, feta, kale, crispy quinoa, ranch

HOUSE SALAD †

shaved carrots, cucumber, radishes, cherry tomato, garlic croutons, mixed greens, sherry vinaigrette

SHAVED BRUSSEL SPROUTS SALAD GF

roasted butternut squash, pickled beets pecans, gouda, pear, apple cider vinaigrette

DESSERT
choice of 2 items

TIRAMISU

APPLE PIE RANGOONS

PANNA COTTA GF

CHOCOLATE CHIP CANNOLI

BROWNIE BITES

CHEESECAKE

CHOCOLATE MOUSSE GF

MAIN COURSE
choice of 4 items

SALMON BENEDICT †

spinach, capers, red onions, hollandaise & home fries

CRAB & LOBSTER BENEDICT

avocado, hollandaise & home fries

CHICKEN & WAFFLES

jalapeño-cheddar waffle, fried chicken & spicy honey butter

FEUILLETINE FRENCH TOAST

berry coulis, whipped cream & maple syrup

STEAK & EGGS †

poached eggs, chimichurri, English muffin served with salad & home fries

SHORT RIB HASH GF

poached eggs, onions, peppers, Brussels sprouts, hollandaise & home fries

SCRAMBLED EGGS †

*bacon, home fries, salad & English muffin
+spinach +mushrooms +tomatoes
+caramelized onions +feta*

AVOCADO TOAST †

poached eggs, bacon, goat cheese, mustard & tomato relish

PESTO BREAKFAST SANDWICH

fried egg, prosciutto, arugula, tomato & cheddar on ciabatta

DRYFT BURGER †

Vermont cheddar, caramelized onions, fries, pickle

CHICKEN PARMESAN

fettuccine, pomodoro, mozzarella & basil

BOLOGNESE †

rigatoni, parmesan, basil

SAUSAGE RIGATONI †

vodka sauce, ricotta, sweet Italian sausage, peas & parmigiano reggiano

SHRIMP LIMONCELLO †

spaghetti, creamy lemon sauce, parmesan, garlic, breadcrumbs & lemon gremolata

WILD MUSHROOM CAMPANELLE †

truffle cream, mushrooms, peas, basil & paprika breadcrumbs



FAMILY-STYLE BRUNCH

\$45 PER PERSON

FIRST COURSE
choice of 1 item

CHOPPED SALAD GF

apple, radicchio, jicama, dates, cucumber, feta, kale, crispy quinoa & ranch dressing

HOUSE SALAD †

shaved carrots, cucumber, radishes, cherry tomatoes, garlic croutons, mixed greens & sherry vinaigrette

CEASAR SALAD †

romaine, parmesan, crispy chickpeas

HUMMUS PLATE †

feta, red onions, pomegranate seeds, pepita dukkah served with za'atar spiced pita chips

BURRATA † +\$3pp

tomatoes, prosciutto, baguette & balsamic glaze

SIDES
choice of 2 items

BACON GF

BREAKFAST SAUSAGE GF

HOME FRIES GF

ENGLISH MUFFINS

FRENCH FRIES GF

TRUFFLE FRIES GF

DESSERT
choice of 2 items

TIRAMISU

APPLE PIE RANGOONS

PANNA COTTA GF

CHOCOLATE CHIP CANNOLI

BROWNIE BITES

CHEESECAKE

CHOCOLATE MOUSSE GF

MAIN COURSE
choice of 3 items

FEUILLETINE FRENCH TOAST

berry coulis, whipped cream & maple syrup

BUTTERMILK PANCAKES

butter, whipped cream & maple syrup

SHORT RIB HASH GF

poached eggs, onions, peppers, Brussels sprouts & hollandaise

SCRAMBLED EGGS GF

+spinach +mushrooms +tomatoes
+caramelized onions +feta

PESTO BREAKFAST SANDWICH +\$3pp

scrambled egg, prosciutto, arugula, tomato, cheddar on ciabatta

CHICKEN & WAFFLES

jalapeño-cheddar waffle, fried chicken & spicy honey butter

CHICKEN PARMESAN

pomodoro, mozzarella, basil

BOLOGNESE †

rigatoni, parmesan & basil

SHRIMP LIMONCELLO †

spaghetti, creamy lemon sauce, parmesan, garlic, breadcrumbs & lemon gremolata

SAUSAGE RIGATONI †

vodka sauce, ricotta, sweet Italian sausage, peas & parmigiano reggiano

SHORT RIB GNOCCHI †

potato gnocchi, braised short ribs, red wine reduction & stracciatella

WILD MUSHROOM CAMPANELLE †

truffle cream, mushrooms, peas, basil & paprika breadcrumbs

PRIME FLAT-IRON STEAK GF +\$5pp

chimichurri

**BUFFET AVAILABLE UPON REQUEST
RESTRICTIONS APPLY**

