



CATERING MENU

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BACKBAYSOCIALBOSTON



BACKBAYSOCIAL

867 BOYLSTON ST. BOSTON, MA | 617.247.3200 | BACKBAYSOCIAL.COM



HOST YOUR EVENT

AT BACK BAY SOCIAL

Located on Boston's famed Boylston Street, Back Bay Social is the perfect venue with a variety of semiprivate and private spaces. From high tops to host happy hours to a private downstairs bar to host welcome wedding receptions, Back Bay Social is the ideal joint to gather in Boston's most vibrant neighborhood. We encourage guests to come in, sit back, relax and enjoy.

Contact our Event Manager, Karen Schredni, to book your next event,
Karen@bostonbestevents.com.



EVENT SPACES

THE MAIN DINING ROOM

Our main Dining Room is a beautiful space on the first floor of the restaurant. Featuring a large fully stocked bar and plenty of seating. The dining room can fit semi-private group gatherings and is also available for a full buyout.

DOWN BAR

Our downstairs subterranean level is the perfect spot for your next gathering. Featuring a large fully stocked bar, with options for long banquette seated dinners or cocktail style receptions. This space offers standing capacity for up to 100 guests, and also has semi-private options available for seated dinners up to 60.



The Social



Boylston High Tops

EVENT SPACES

THE SOCIAL

The back of the main dining room can hold a seated dinner for up to 32 guests. This event space has multiple booths and some room for standing for group gatherings. The semiprivate space can hold a buffet style event up to 20 guests.

BOYLSTON HIGH TOPS

The high tops are a great space for seated dinners, after work events or standing receptions. The semiprivate space can accommodate 30 guests seated and 40 guests standing.

APPETIZER PLATTERS

CHOICE OF PASSED OR STATIONARY

*Priced Per Piece,
Minimum Order of 24*

New England Crab Cakes ginger lime	6	Kung Pao Shrimp Skewers GF	7
Sliders sharp cheddar, smothered onions	7	Mac & Cheese Bites V	5
BBQ Pork Sliders pickled onions	6	Mushroom Arancini V	5
Fried Chicken Sliders coleslaw, bbq aioli	7	Grilled Chicken Skewers GF	6
Baked Scallops GF	7	choice of BBQ, buffalo, or sweet chili	
Crispy Chicken truffle honey	5	Buffalo Chicken Dip Crostini GF	7
Tuna Canape cucumber, tuna, sweet soy sauce, spicy mayo	6	Spinach & Artichoke Crostini GF	6
Jumbo Shrimp Cocktail GF	5	Sirloin Skewers GF	8
Caprese Skewers GF	5	chimichurri, aleppo pepper	
Chilled Tenderloin Crostini horseradish cream mushroom duxelles	6	Avocado Toast Crostini GF	5
Traditional Devil Eggs GF	5	ricotta, pickled onions	
Seasonal Bruschetta VG	5	Goat Cheese Stuffed GF	5
		pepperdew peppers	
		Cucumber & Prosciutto Skewers	6
		Smoked Chicken Salad	5
		pear on filo cup	
		Chicken Tenders	5
		choice of sauce BBQ, buffalo, sweet chili or honey mustard with ranch on the side	

GF GLUTEN FREE V VEGETARIAN VG VEGAN

STATIONARY PLATTERS

EACH STATION FEEDS 20-25 PEOPLE

Crudite Platter GF	120	Shrimp Cocktail	125
ranch dressing			
Meat Board GF	185	Pico De Gallo & Guacamole V	90
assorted fresh thinly sliced cured meats, pickles, sauces, crackers & mustard		tortilla chips	
Cheese Board GF	175	Veggie Quesadillas V	70
seasonal fruit & crackers		Add on: Chicken 90 Steak 105	
Hummus GF	125	Dip Duo	110
seasonal vegetables & toasted zaatar pita bread		choice of two: queso dip, buffalo chicken dip or spinach artichoke dip	
Spinach & Artichoke Dip GF	110	House Salad V	60
toasted bread		mixed greens, grape tomatoes, cucumbers, pickled onions, balsamic vinaigrette	
Jack Daniels Meatballs GF	135	Caesar Salad	75
teriyaki sauce, scallions		romaine with parmesan, croutons, creamy Caesar dressing	

PIZZA

\$18 PER PIZZA

**All pizzas can be gluten free for an extra \$2*

Truffled Mushrooms & Spinach

roasted mushrooms, spinach, goat cheese

Chicken Bacon Ranch

onions, tomato, mozzarella cheese

Margherita

tomato, mozzarella cheese, basil

Buffalo Chicken

crumble bleu cheese, caramelized onions, scallions, ranch dressing

Prosciutto & Arugula

fresh sliced prosciutto, mozzarella cheese, balsamic vinegar

Cheese or Pepperoni

pizza sauce, mozzarella cheese

DESSERTS

MINIMUM 2 DOZEN PER ORDER

Serves 20-25 guests

Fudge Brownies | 85

Assorted Cookies | 85

GF GLUTEN FREE V VEGETARIAN VG VEGAN



EAT DRINK

BE SOCIAL

DINNER BUFFET MENU

\$65 PER PERSON

Soup, Choice of Salad, 2 Entrees, 2 Sides and 1 Dessert

SOUP AND SALADS

Boston Clam Chowder
with oyster crackers

House Salad
mixed greens, grape tomatoes, cucumbers, pickled onions,
balsamic vinaigrette

Caesar Salad
romaine with parmesan, croutons, creamy Caesar dressing

ENTREES

CHOICE OF 2 + VEGETARIAN

Herb Roasted Salmon
artichoke hearts, capers, roasted
red peppers, beurre fondue

Roasted Chicken
cider glaze bbq sauce

Roast Sirloin Steak
natural jus

Macaroni A La Vodka
Truffle Mushroom Risotto

SIDES

CHOICE OF 2

Brussel Sprouts
bacon, maple glaze

Roasted Potatoes

Green Beans
Glazed Carrots

DESSERTS

CHOICE OF 1

Petite Cheesecake

Mini House Baked Cookies

Fudge Brownies

GF GLUTEN FREE **V** VEGETARIAN **VG** VEGAN

A top-down view of a white oval ceramic dish filled with a roasted duck, artichokes, and potatoes in a dark sauce, garnished with fresh green herbs. The dish is set on a dark wooden surface. The text "DINNER IS SERVED" is overlaid in the center.

DINNER
IS SERVED

3 COURSE SEATED DINNER

\$70 PER PERSON

FIRST COURSE

CHOOSE 2

Chicken Tortilla Soup
topped with crème fraîche

House Salad
mixed greens, grape tomatoes, cucumbers,
pickled onions, balsamic vinaigrette

Caesar Salad
romaine with parmesan, croutons, creamy caesar dressing

SECOND COURSE

CHOOSE 3

Mushroom Ravioli
with marsala cream sauce

Herb Salmon
seared green beans, smashed baby potatoes,
lemon vinaigrette

Steak Frites
red wine reduction, compound butter

Vegetarian Pasta
pesto, heirlooms tomatoes,
local mushrooms over penne

Roast Chicken
herbed marinated, yukon whipped
potatoes and roast carrots

**Vegetarian Truffle
Mushroom Risotto**

THIRD COURSE

CHOOSE 2

Cheesecake

Apple Crisp

Chocolate Torte

GF GLUTEN FREE **V** VEGETARIAN **VG** VEGAN



BRUNCH VIBES

AND GOOD TIMES

BRUNCH

BRUNCH BUFFET

\$55 PER PERSON

Seasonal Fruit

Scrambled Eggs

Homefries

Choice of:

Brioche French Toast

or

Pancakes

Choice of:

Bacon

or

Sausage

Yogurt

with granola

Assorted Pastries

Chicken Tenders

GF GLUTEN FREE **V** VEGETARIAN **VG** VEGAN

A hand with black nail polish holds a glass of pink cocktail with ice, garnished with a jalapeño slice and a red cherry. Another glass of orange cocktail is visible in the background. In the foreground, a metal basket contains fried food and a small cup of sauce. The word "CHEERS" is overlaid in white text.

CHEERS

BEVERAGE OPTIONS

Options include an assortment of: Domestic, Imported, and Craft Bottled
Beer Variety of Draft Beer Wine by the Glass Specialty Cocktail Menu
Large Selection of Well to Top Shelf Premium Liquor.

OPEN BAR

A group tab is started at the beginning of the event. Beverages are added based on consumption. The open bar total is added to the final bill and closed out upon the conclusion of the event. The host can set predetermined limits on permissible beverages and spending caps.

CASH BAR

Guests start their own personal tab and are responsible for their own payments. The host is responsible for gratuity and administrative fee.

DRINK TICKETS

Guests are given drink tickets that are valid for beer, wine, and well or premium liquors depending on the host's choice. As your guest orders a drink, they use the drink ticket as payment.

PRICING IS PER TICKET AS FOLLOWS:

Bottled Beer, Draft & Well Liquors - 13
Bottled Beer, Draft, Wine & Well Liquors - 15
Bottled Beer, Draft, Wine & Premium Liquors - 18