

AREA FOUR

EVENTS

- CORPORATE DINNERS
- PRIVATE AND SEMI-PRIVATE
- BIRTHDAYS
- OFFICE OUTINGS
- SEATED, RECEPTION AND BUFFETS
- OFFSITE CATERING
- FULL BUYOUTS



500 TECHNOLOGY SQUARE, CAMBRIDGE, MA 02139 - 617.758.4444

AREAFOUR.COM/EVENTS

PARTY WITH US

PRIVATE

full restaurant buyout

- 120 standing, 80 seated
- will include the beer garden & patio (weather permitting)

cafe buyout

- 50 standing, 40 seated

COMMUNAL

our large, communal table can host up to 20 for a seated, family-style dinner

SEMI-PRIVATE

upper dining room

- 60 standing, 45 seated
- can include the beer garden (weather permitting)

CATERING

office gatherings, family dinners, tasty lunches

EVENT TYPES

seated - buffet - reception

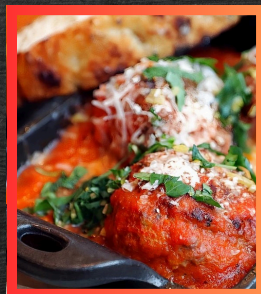
CUSTOM MENUS

available with advanced notice

FULL BAR

charged on consumption

limited menus available for group dining





SEATED GROUP DINING MENU: PIZZA SHOP

\$55/PP ALL ITEMS SERVED TO SHARE

TO START

GARLIC KNOTS *gremolata, crispy garlic, pecorino, fresh tomato sauce*

FIRST

choose 1

CAESAR SALAD

*hearts of romaine,
black pepper pecorino dressing,
white anchovies, focaccia croutons,
crispy garlic*

SHAVED BRUSSELS & KALE SALAD

*hazelnuts, red onion, pecorino,
lemon vinaigrette*

MIXED GREENS SALAD

*hudson river empire apples, roasted
honeynut squash, candied walnuts,
green island blue cheese,
chives & apple-cider vinaigrette*

WOOD-FIRED PIZZA

choose 3

TOMATO

tomato, pecorino, basil & olive oil

A4 SAUSAGE & PICKLED

BANANA PEPPERS

*A4 mozzarella, tomato, hot banana
peppers, pecorino, parsley*

HAWAIIAN

*smoked ham, A4 mozzarella, pecorino,
tomato, cilantro, roasted pineapple salsa*

SHERRY-MAPLE BACON

*whole milk mozzarella, red onion, crispy
garlic, maple-chili glaze*

CLASSIC MARGHERITA

A4 mozzarella, tomato, pecorino, basil

WHITE ANCHOVY

*green olive, caper, tomato, A4 mozzarella,
pecorino, parsley, chili*

PEPPERONI

*pepperoni, whole milk mozzarella,
pecorino, tomato*

NOT PEPPERONI

*soppressata, A4 mozzarella,
tomato, pecorino*

CARNIVORE

*A4 mozzarella, pecorino, tomato,
soppressata, sausage & bacon*

PROSCIUTTO AMERICANO

*baby arugula, fresh mozzarella,
tomato, hot honey, post-oven
prosciutto*

MUSHROOM & FONTINA

*mushroom sauce, gremolata,
pecorino*

CLAM OREGANATO

*garlic sauce, pecorino, fresh clams, fresh
oregano, chili & lemon*

CHEESE

*A4 mozzarella, whole milk mozzarella,
tomato, pecorino*

BUTTERNUT SQUASH

*squash puree, roasted squash, caramelized
onion, fontina cheese, spicy maple syrup,
chives, pepitas*

ADD ON

WOOD FIRED WINGS

\$18/dozen

buffalo or sticky szechuan

HANDMADE PASTA TO SHARE

\$10/pp: choice of

mac & cheese

campanelli alla vodka

lumache alla bolognese

BAKED MEATBALLS

\$8/pp

gremolata, crispy garlic, tomato sauce,

ricotta cheese, pangrattato & focaccia

crostini

WOOD-FIRED BAVARIAN PRETZELS

\$5/pp

pimento cheese & honey mustard

*interested in off menu selections? we
can do that. ask for
seasonal options.*

DESSERT

COOKIE & BROWIE PLATTER

*prices not inclusive of tax, gratuity, and beverage
gluten free, vegan, and allergy - friendly options available upon request*



SEATED GROUP DINING MENU: THE WHOLE DAMN OVEN

\$69/PP ALL ITEMS SERVED TO SHARE

TO START

GARLIC KNOTS *gremolata, crispy garlic, pecorino, fresh tomato sauce*

FIRST

choose 1

CAESAR SALAD

hearts of romaine, black pepper pecorino dressing, white anchovies, focaccia croutons, crispy garlic

SHAVED BRUSSELS & KALE SALAD

hazelnuts, red onion, pecorino, lemon vinaigrette

MIXED GREENS SALAD

hudson river empire apples, roasted honeynut squash, candied walnuts, green island blue cheese, chives & apple-cider vinaigrette

SECOND

choose 4

WOOD-FIRED PIZZA

TOMATO

tomato, pecorino, basil & olive oil

A4 SAUSAGE & PICKLED

BANANA PEPPERS

A4 mozzarella, tomato, hot banana peppers, pecorino, parsley

HAWAIIAN

smoked ham, A4 mozzarella, pecorino, tomato, cilantro, roasted pineapple salsa

SHERRY-MAPLE BACON

whole milk mozzarella, red onion, crispy garlic, maple-chili glaze

CLASSIC MARGHERITA

A4 mozzarella, tomato, pecorino, basil

WHITE ANCHOVY

green olive, caper, tomato, A4 mozzarella, pecorino, parsley, chili

PEPPERONI

pepperoni, whole milk mozzarella, pecorino, tomato

NOT PEPPERONI

soppressata, A4 mozzarella, tomato, pecorino

CARNIVORE

A4 mozzarella, pecorino, tomato, soppressata, sausage & bacon

PROSCIUTTO AMERICANO

baby arugula, fresh mozzarella, tomato, hot honey, post-oven prosciutto

MUSHROOM & FONTINA

mushroom sauce, gremolata, pecorino

CLAM OREGANATO

garlic sauce, pecorino, fresh clams, fresh oregano, chili & lemon

CHEESE

A4 mozzarella, whole milk mozzarella, tomato, pecorino

BUTTERNUT SQUASH

squash puree, roasted squash, caramelized onion, fontina cheese, spicy maple syrup, chives, pepitas

HANDMADE PASTA

MACARONI & CHEESE

fresh cresta di gallo pasta, gremolata, vermont cheddar cheese sauce

CAMPANELLI ALLA VODKA

slow-cooked tomato conserva, pecorino cheese, whipped ricotta

LUMACHE ALLA BOLOGNESE

grassfed beef bolognese, fresh lumache, gremolata

NOT PIZZA

ROASTED CARVED CHICKEN

garlic herb sauce

WOOD-FIRED CHICKEN WINGS

buffalo or sticky szechuan

BAKED MEATBALLS

gremolata, crispy garlic, tomato sauce, ricotta cheese, pangrattato, focaccia crostini

DESSERT

COOKIE & BROWIE PLATTER

*interested in off menu selections?
we can do that. ask for
seasonal options.*

*prices not inclusive of tax, gratuity, and beverage
gluten free, vegan, and allergy - friendly options available upon request*

GROUP BUFFET MENUS

LUNCH & DINNER

THE SLICE \$25/PP

perfect for quick lunches & socials
chef's selection of rotating signature wood-fired pizzas
+ our signature caesar salad or warm soup tureen \$6/pp
+ cookies & brownies for \$5/pp

THE PIE \$55/PP

chef's selection of rotating signature wood-fired pizzas
choice of three sides

- *shaved brussels sprout & kale salad*
- *caesar salad*
- *mixed greens salad*
- *garlic knots*
- *wood-fired bavarian pretzels*
- *wood-fired chicken wings (buffalo or sticky szechuan sauce)*
- *baked meatballs*
- *macaroni & cheese*

cookies & brownies
+ warm soup tureen \$6/pp

THE GOODS \$65/PP

chef's selection of rotating signature wood-fired pizzas
choice of one entrée

- *roasted & carved garlic herb chicken*
- *lumache alla bolognese*
- *campanelli alla vodka*

choice of three sides

- *shaved brussels sprout & kale salad*
- *caesar salad*
- *mixed greens salad*
- *garlic knots*
- *wood-fired bavarian pretzels*
- *wood-fired chicken wings (buffalo or sticky szechuan sauce)*
- *baked meatballs*
- *macaroni & cheese*

cookies & brownies
+ warm soup tureen \$6/pp

prices not inclusive of tax, gratuity, and additional beverage
gluten free, vegan, and allergy - friendly options available upon request

FOUR
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GROUP BUFFET MENUS

BREAKFAST
main dining room
minimum 10 guests

LIGHT START \$15/PP

*bottomless regular & decaf coffee with accompaniments
hot water with two types of tea
mixed pastries*

RISE AND DINE \$25/PP

*bottomless regular & decaf coffee with accompaniments
hot water with two types of tea
mixed pastries
fruit platter
build-your-own yogurt parfait*

THE FULL SPREAD \$45/PP

*bottomless regular & decaf coffee with accompaniments
hot water with two types of tea
mixed pastries
fruit platter
sliced quiche
mixed breakfast sandwiches*

ON THE RUN \$30/PP

takeout only

*joe-to-go boxes of regular & decaf coffee
cups, stirrers, accompaniments
mixed pastries
mixed breakfast sandwiches*

CHEERS \$22/PP

*build your own mimosa station
cava / two kinds of juices / mixed fruit & garnishes*

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gluten free, vegan, and allergy - friendly options available upon request

REACH OUT

please fill out an inquiry form at: areafour.com/events

FAQ

*what if I have an allergy?
we're happy to work with you to ensure a safe dining experience.*

*can I bring in outside food like a cake?
we do allow cakes from certified bakeries*

*what if we have kids?
that's great! we offer reduced pricing and kid-friendly options*

*parking?
we offer reduced fee parking fees at the Technology Square Garage on weekdays prior to 5pm and
ree parking on evenings and weekends.
(800 Tech Square)*

*I see you do custom menus?
yep! we actually love it. interested in something in particular? reach out!*

36 HOUR FERMENT

HOUSE-MADE CHEESE

HAND STRETCHED DOUGH

WOOD-FIRE OVEN



HEADINGS

menu titles

CINEMATOGRAPHER

CRIMSON PRO

ALL CAPS

menu descriptions

crimson pro lower

& italicized