DRYFT

REVERE

EVENT MENU

FALL
2026

PLANNING YOUR EVENT

HOW MANY GUESTS CAN YOUR SPACES ACCOMMODATE?
Dryft can host buy-outs for up to 90 guests indoors and 120 guests indoor/outdoor (seasonal). The Private Dining Room can seat groups up to 30. Non-private, restaurant block reservation are available for large groups over 30.

DO YOU CHARGE A ROOM FEE?
Large party reservations require a minimum food and beverage spend. Those minimums are based on the space of the restaurant used, the size of the party and the date and time of the reservation. The minimum does not include tax, gratuity or admin fee. If the minimum is not met then the difference will be applied as a room fee.

ARE THERE ANY ADDITIONAL FEES REQUIRED?
Yes. Every large party reservation is subject to 7% tax, 20% gratuity and a 6% admin fee that is allocated to the event coordinator.

WHAT HAPPENS IF WE DON'T MEET THE FOOD & BEVERAGE MINIMUM?
The difference will be applied as a room fee.

CAN WE PLAY OUR OWN MUSIC?
For the Private Dining Room or full buy-outs you may play your own music.

CAN I BRING IN A CAKE OR DESSERT?
Yes, but there is a $3 per person industry-standard outside dessert fee.

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.

DO YOU OFFER KIDS MEALS?
Yes, we do have more kid-friendly meal options at a rate of $15 per child under the age of 12.

WHEN CAN I SET UP FOR MY EVENT?
Clients may have access for setup 15 mins before the event, unless otherwise discussed with the event coordinator. If more time is needed, the reservation time will need to be adjusted and the setup will be included in the reservation time.

HOW LONG DO I HAVE THE ROOM FOR?
Event minimums are based on a 2.5 to 3-hour reservation. If more time is needed minimums will be adjusted accordingly.
fee.

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 permitted!

CANCELLATION POLICY

For large party reservations (private and not private):
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 and Partial 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: 40-60 PEOPLE

AUTUMN MEZZE PLATTER †

Roasted squash hummus, whipped feta beet dip, pickled vegetables & za'atar pita chips,

SMALL $100
MEDIUM $200
LARGE $350

FALL CHARCUTERIE BOARD †

Chef selection of cured meats, autumn pickles, grain mustard, fig mustard and toasted country bread.

SMALL $150
MEDIUM $250
LARGE $400

FALL CHARCUTERIE & CHEESE †

I*mported & local cheeses cured meats, apple butter, spiced nuts & seasonal accompaniments*

SMALL: $200
MEDIUM: $300
LARGE: $450

NEW ENGLAND SEAFOOD PLATTER GF

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

SMALL $510
MEDIUM $1020
LARGE $1525

† **Can Be Made Gluten-free** GF **Gluten-free**

HORS D'OEUVRES

SERVES 10-15 PEOPLE PER ORDER

MINI SHORT RIB MEATBALLS $65
whipped horseradish ricotta

BACON WRAPPED SCALLOPS GF $96
maple-mustard glaze

MINI CRAB CAKES $75
apple-fennel remoulade

BUTTERNUT SQUASH ARANCINI $55
Sage, mozzarella, parmesan, marinara

SPINACH FETA PASTRIES V $50
spinach, feta, mozzarella

MUSHROOM & FONTINA ARANCINI $65
truffle aioli

CRISPY CHICKEN & APPLE SLIDERS $75
pickels, cabbage slaw, cider aioli

BRAISED BEEF SLIDERS $85
caramelized onion, smoked cheddar, horseradish aioli

LOBSTER SLIDERS $MKT
celery, lemon, chive mayo

FRIED CHICKEN SLIDERS $70
pickles, winter slaw, spicy maple mayo

CRISPY CALAMARI $120
pickled cherry peppers, Calabrian chili aioli

STREET CORN GF V $40
cotija cheese, lime crema, chipotle

CAPRESE SKEWERS GF V $40
basil, balsamic glaze

CHICKEN PARMESAN SKEWERS $65
mozzarella & marinara

ANTIPASTO SKEWERS GF $75
mozzarella, cherry tomatoes, olives, basil, pepperoncini & chorizo

STEAK & CHEESE EGGROLLS $90
shaved steak, mozzarella, scallions & jalapeño ranch

STEAK BRUSCHETTA $60
gorgonzola, caramelized onions, balsamic reduction

VEGETABLE DUMPLINGS V $50
ponzu sauce

PORK DUMPLINGS $60
ponzu sauce

STUFFED MUSHROOMS V $45
herbed breadcrumbs, Monteray Jack cheese

MINI CHICKEN CROQUETTES $50
parmesan aioli

LAMB LOLLIPOPS GF $140
mint yogurt, pomegranate

ROASTED BRUSSELS SPROUTS† V $50
romesco, garlic aioli, almonds

CHICKEN WINGS † $60
choice of sauce:
Buffalo, Sweet & Spicy, Garlic Parmesan or Golden BBQ

STEAK TARTARE BITES $60
Crispy potato pave, capers vinaigrette, dijon aioli

† Can Be Made Gluten-free GF Gluten-free V Vegetarian

FAMILY-STYLE DINNER

$65 PER PERSON

FIRST COURSE
choice of 1 item

CEASAR SALAD †
romaine, garlic croutons, bread crumble & parmesan

DELICATA SQUASH SALAD †
arugula, maple-cardamom mustard vinaigrette, herbed yogurt, spiced candied pecan, fried shallots, pickled onions, pepita gremolata

HOUSE SALAD † V
shaved carrots, cucumber, radishes, cherry tomato, garlic croutons, mixed greens, sherry vinaigrette

SIDES
choice of 2 items

GRILLED ASPARAGUS GF V
MASHED POTATOES GF V
ROASTED VEGETABLES GF V
SAUTEED SPINACH GF V
FRENCH FRIES GF V
TRUFFLE FRIES GF V
HERB-ROASTED POTATOES GF V
FETTUCCINE V
RIGATONI V
BABY CARROTS V
SMASHED SWEET POTATOES V

DESSERT
choice of 1 item

TIRAMISU V
APPLE PIE RANGOONS V
PANNA COTTA GF
CHOCOLATE CHIP CANNOLI V
BROWNIE BITES V
CHEESECAKE V
CHOCOLATE MOUSSE GF V

MAIN COURSE
choice of 3 items

CHICKEN PARMESAN
pomodoro, mozzarella, basil

BOLOGNESE †
rigatoni, parmesan & basil

SHRIMP LIMONCELLO †
Fettuccine, creamy lemon-butter sauce, Parmesan, garlic breadcrumbs, lemon gremolata

SAUSAGE RIGATONI †
vodka sauce, ricotta, sweet Italian sausage, peas & parmigiano reggiano

SPAGHETTI CARBONARA
guanciale, peas, pecorino

ROASTED CHICKEN GF
confit chicken thigh, seared breast & chicken jus

ANGUS HANGER STEAK GF
bordelaise

NY STRIP GF +$10pp
gorgonzola butter

BEEF TENDERLOIN GF +$20pp
chimichurri & au poivre gravy

BAKED HADDOCK †

FAROE ISLAND SALMON GF
sesame vinaigrette

MAHI-MAHI

BUFFET AVAILABLE UPON REQUEST
RESTRICTIONS APPLY

† Can Be Made Gluten-free GF Gluten-free V Vegetarian

PRIX FIXE DINNER

$70 PER PERSON

FIRST COURSE
choice of 2 items

NEW ENGLAND CLAM CHOWDER †
bacon, brioche croutons

DELICATA SQUASH SALAD †
arugula, maple-cardamom mustard vinaigrette, herbed yogurt, spiced candied pecan, fried shallots, pickled onions, pepita gremolata †

HOUSE SALAD † V
shaved carrots, cucumber, radishes, cherry tomato, garlic croutons, mixed greens, sherry vinaigrette

CHOPPED SALAD GF
apple, radicchio, jicama, dates, cucumber, feta, kale, crispy quinoa, ranch

CEASAR SALAD GF
romaine lettuce, shaved Parmesan, breadcrumbs, crispy garbanzo, boquerones

DESSERT
choice of 2 items

TIRAMISU V
APPLE PIE RANGOONS V
PANNA COTTA GF
CHOCOLATE CHIP CANNOLI V
BROWNIE BITES V
CHEESECAKE V
CHOCOLATE MOUSSE GF V

MAIN COURSE
choice of 4 items

BOLOGNESE †
rigatoni, parmesan, basil

SAUSAGE RIGATONI †
vodka sauce, ricotta, sweet Italian sausage, peas & parmigiano reggiano

SHRIMP LIMONCELLO †
Fettuccine, creamy lemon-butter sauce, Parmesan, garlic breadcrumbs, lemon gremolata

CHICKEN PARMESAN
Fettuccine, pomodoro, mozzarella & basil

MUSHROOM RISOTTO
wild mushrooms, glazed carrots, Parmesan, candied pecan, pepita crumble

DRYFT BURGER †
Vermont cheddar, caramelized onions, fries & pickle

CHICKEN "UNDER A BRICK" GF
mashed potatoes, Brussels sprouts & chicken jus

STEAK FRITES GF
8oz Prime flat iron, truffle fries, arugula, bordelaise

FAROE ISLAND SALMON †
shrimp fried rice, baby bok choy & sesame vinaigrette

HADDOCK †
panko crust, smashed fingerling sweet potatoes, sautéed kale, spiced honey beurre monté, chili oil

NY STRIP GF +$10
12 oz cut, crispy Yukon potatoes, asparagus, wild mushroom-red wine jus

ROASTED CAULIFLOWER STEAK GF V
spinach, muhamara & mint yogurt

SPAGHETTI CARBONARA
guanciale, peas, pecorino †

BOUILLABAISSE
mussels, clams, octopus, baked haddock, calamari, seafood-fennel stock, rouille crostini

GRILLED MAHI MAHI
mango-corn salad, lime crema

FOR THE TABLE

SERVES 3-4 PEOPLE PER ORDER

FRIED CALAMARI $18
pickled cherry peppers, Calabrian chili aioli

SWEET & SPICY WINGS $17
sesame, scallions

PORK BELLY LETTUCE WRAPS $20
confit pork belly, beef tallow aioli, peppadew, sweet soy

GRILLED OCTOPUS GF $24
skordalia, spinach, chorizo vinaigrette

BRUSSELS SPROUTS BRAVAS † V $16
spicy romesco, garlic aioli, almonds, breadcrumbs

BURRATA † $22
eggplant caponata, balsamic glaze, pine nuts, spicy chili crisp oil, focaccia

FRIED OYSTER BLT † V $23
Hawaiian roll, pork belly, tartar sauce

MUSSELS † $20
white wine, 'nduja, chorizo, lemon, fennel, cream, fresh herbs, focaccia

TUNA NACHOS $24
wonton chips, seaweed salad, jalapeños, avocado, sweet soy glaze, scallions, sweet chili & sriracha aioli

† Can Be Made Gluten-free GF Gluten-free V Vegetarian

PRIX FIXE BRUNCH

$55 PER PERSON

FIRST COURSE
choice of 2 items

NEW ENGLAND CLAM CHOWDER †
bacon & brioche croutons

DELICATA SQUASH SALAD †
arugula, maple-cardamom mustard vinaigrette, herbed yogurt, spiced candied pecan, fried shallots, pickled onions, pepita gremolata

HOUSE SALAD † V
shaved carrots, cucumber, radishes, cherry tomato, garlic croutons, mixed greens & sherry vinaigrette

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

EARTH BOWL GF
mikale, sweet potatoes, cauliflower, quinoa, beet tzatziki, feta, pepitas, maple-lime vinaigrette

DESSERT
choice of 2 items

TIRAMISU V

APPLE PIE RANGOONS V

PANNA COTTA GF

CHOCOLATE CHIP CANNOLI V

BROWNIE BITES V

CHEESECAKE V

CHOCOLATE MOUSSE GF V

MAIN COURSE
choice of 4 items

SALMON RÖSTI
poached eggs, potato rösti, smoked salmon, dill crème fraîche, pickled red onion, capers

BACON BENEDICT †
Canadian bacon, home fries & hollandaise

CRAB BENEDICT +$5
home fries, hollandaise & guacamole

BREAKFAST QUESADILLA
black beans, scrambled eggs, scallions, Monterey jack, guacamole, salsa roja, home fries

CHICKEN & WAFFLES
crispy fried chicken, cornbread waffle, hot honey sauce, garlic aioli, apple slaw

VANILLA FRENCH TOAST
blueberry yogurt, granola, blueberry whipped cream, fresh berries

STEAK & EGGS †
8 oz coulotte steak, poached eggs, chimichurri, English muffin, house salad, home fries

WESTERN OMELET †
bell peppers, scallions, ham, Monterey Jack, home fries & English muffin

SCRAMBLED EGGS †
bacon, home fries, salad & English muffin
+spinach +mushrooms +tomatoes
+caramelized onions +feta

AVOCADO TOAST †
guacamole, grilled halloumi, poached eggs, chili crisp, sourdough

HUEVOS RANCHEROS TOSTADAS
fried eggs, refried black beans, avocado, pico de gallo, cilantro, cotija, lime crema

DRYFT BURGER †
Vermont cheddar, lettuce, tomato, caramelized onions, fries & pickles
+bacon +egg +avocado

BOLOGNESE †
rigatoni, parmesan, basil

SHRIMP LIMONCELLO †
Fettuccine, creamy lemon-butter sauce, Parmesan, garlic breadcrumbs, lemon gremolata

CHICKEN PARMESAN
fettuccine,pomodoro, mozzarella & basil

FOR THE TABLE

SERVES 3-4 PEOPLE PER ORDER

FRIED CALAMARI $18
pickled cherry peppers, Calabrian chili aioli

SWEET & SPICY WINGS $17
sesame, scallions

TUNA NACHOS $24
wonton chips, seaweed salad, jalapeños, avocado, sweet soy glaze, scallions, sweet chili & sriracha aioli

BURRATA † $22
eggplant caponata, balsamic glaze, pine nuts, spicy chili crisp oil, focaccia

FRIED OYSTER BLT $23
Hawaiian roll, pork belly, tartar sauce

† Can Be Made Gluten-free GF Gluten-free V Vegetarian

FAMILY-STYLE BRUNCH

STARTING AT $50 PER PERSON

FIRST COURSE
choice of 1 item

CHOPPED SALAD GF V
apple, radicchio, jicama, dates, cucumber, feta, kale, crispy quinoa, ranch dressing

HOUSE SALAD † V
shaved carrots, cucumber, radishes, cherry tomatoes, garlic croutons, mixed greens, sherry vinaigrette

CEASAR SALAD †
romaine, garlic croutons, bread crumble & parmesan

FRUIT SALAD GF V
seasonal mixed fruit

BRUSCHETTA V
eggplant caponata, goat cheese crumble

MIXED PASTRIES V
croissant, danish, seasonal muffins

SIDES
choice of 2 items

BACON GF
BREAKFAST SAUSAGE GF
HOME FRIES GF
ENGLISH MUFFINS
FRENCH FRIES GF
TRUFFLE FRIES GF
SCRAMBLED EGGS GF
SEASONAL FRUIT GF

DESSERT
choice of 1 item

TIRAMISU
APPLE PIE RANGOONS
PANNA COTTA GF
CHOCOLATE CHIP CANNOLI
BROWNIE BITES
CHEESECAKE
CHOCOLATE MOUSSE GF

MAIN COURSE
choice of 3 items

VANILLA FRENCH TOAST STICKS
blueberry yogurt, granola, blueberry whipped cream, fresh berries

MINI BUTTERMILK PANCAKES
+ blueberries
+ bananas
+ chocolate chips

BELGIAN WAFFLES BITES
berry coulis, whipped cream, maple syrup

SCRAMBLED EGGS GF
+spinach
+mushrooms
+tomatoes
+caramelized onions
+feta

CHICKEN & WAFFLES
crispy fried chicken, cornbread waffle, hot honey sauce, garlic aioli, apple slaw

BREAKFAST QUESADILLA †
black beans, scrambled eggs, scallions, Monterey jack, guacamole, salsa roja, home fries

AVOCADO TOAST †
Guacamole, grilled halloumi, poached eggs, chili crisp, sourdough

BOLOGNESE †
rigatoni, parmesan, basil

SHRIMP LIMONCELLO †
Fettuccine, creamy lemon-butter sauce, Parmesan, garlic breadcrumbs, lemon gremolata

CHEESEBURGER SLIDERS
caramelized onion, cheddar, brioche

BREAKFAST SANDWICH SLIDERS
scrambled egg, turkey sausage, cheddar, brioche

AGNUS HANGER STEAK GF **+$5pp**
chimichurri

BUFFET AVAILABLE UPON REQUEST
RESTRICTIONS APPLY

† Can Be Made Gluten-free GF Gluten-free V Vegetarian

PRIX FIXE MENU EXAMPLE



DRYFT

MENU

FIRST COURSE

New England Clam Chowder †
bacon, brioche & croutons

House Salad †
shaved carrots, cucumber, radish, tomato, mixed greens, garlic croutons & balsamic vinaigrette

SECOND COURSE

Chicken "Under a Brick" GF
mashed potatoes, brussels sprouts & chicken jus

Steak Frites GF
8oz prime flat iron, truffle fries, arugula & bordelaise

Bolognese †
rigatoni, parmesan & basil

Faroe Island Salmon †
shrimp fried rice, baby bok choy & sesame vinaigrette

DESSERT

Chocolate Mousse GF
whipped cream & hazelnuts

Apple Pie Rangoon
cinnamon sugar & caramel

GF Gluten-free † Can be made Gluten-free

FAMILY-STYLE MENU EXAMPLE



DRYFT

MENU

FIRST COURSE

Ceasar Salad †
romaine, shaved parmesan, paprika breadcrumbs, crispy garbanzo

SECOND COURSE

Roasted Chicken GF
chicken jus

Beef Tenderloin GF
chimichurri & au poivre gravy

Bolognese
rigatoni, parmesan & basil

served with

Asparagus GF
Mashed Potatoes GF

DESSERT

Apple Pie Rangoon
cinnamon sugar & caramel

GF Gluten-free † Can be made Gluten-free

BAR OPTIONS

Massachusetts State Liquor laws dictate that we are not legally able to discount or package any liquor sales to our guests. We have created a few options to help control costs while providing beverage service to our guests.

OPEN BAR

An open bar entails one tab being kept for all drinks ordered throughout the event with no restrictions. The beverage tab will be combined with the food bill at the end of the event and presented to the host for payment.

CASH BAR

A cash bar entails that all beverage purchases are the responsibility of the guest.

LIMITED OPEN BAR OPTIONS:

- Tab is limited to beer and wine only, other drinks are the responsibility of the guest.
- Tab is limited to a select list of beverage options, other drinks will be the responsibility of the guest.
- Tab is open to a predetermined cost ceiling, where drinks beyond that point will be the responsibility of the guest.
- A certain number of drinks is allocated to each guest. Drinks beyond that allotment will be the responsibility of the guest.

