
D R Y F T

R E V E R E

EVENT MENU

**SPRING
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

MEZZE PLATTER †

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

SMALL \$100

MEDIUM \$200

LARGE \$350

CHARCUTERIE BOARD †

*Chef selection of cured meats served with
traditional accompaniments*

SMALL \$150

MEDIUM \$250

LARGE \$400

CHARCUTERIE & CHEESE †

*Chef selection of cured meats & imported
cheeses with traditional accompaniments*

SMALL: \$200

MEDIUM: \$300

LARGE: \$450

SEAFOOD PLATTER GF

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

SMALL \$510

MEDIUM \$1020

LARGE \$1525

HORS D'OEUVRES

SERVES 10-15 PEOPLE PER ORDER

MINI MEATBALLS \$50

whipped ricotta

BACON WRAPPED SCALLOPS GF \$96

MINI CRAB CAKES \$75

spicy remoulade

SAFFRON ARANCINI \$55

beef ragu & mozzarella stuffed risotto, marinara

vegetarian \$45

SPINACH FETA PASTRIES V \$45

spinach, feta, mozzarella

COCONUT SHRIMP \$70

sweet chili sauce

CHEESEBURGER SLIDERS \$90

caramelized onions, cheddar, lettuce, tomato

LOBSTER SLIDERS \$MKT

mayo, celery, lemon, scallions

MEATBALL SLIDERS \$80

pomodoro, provolone, brioche bun

FRIED CHICKEN SLIDERS \$70

pickles, lettuce, spicy mayo

BUFFALO CAULIFLOWER V \$50

breadcrumbs, celery & blue cheese

CALAMARI \$120

pickled cherry peppers, Calabrian chili aioli

STREET CORN GF V \$40

cotija cheese, lime crema, chipotle

MINI CHICKEN CROQUETTES \$50

Parmesan aioli

ABERCO PORK SKEWERS \$55

chimichurri curry

CAPRESE SKEWERS GF V \$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

STEAK BRUSCHETTA \$60

gorgonzola, caramelized onions, balsamic

VEGETABLE DUMPLINGS V \$50

ponzu sauce

PORK DUMPLINGS \$60

ponzu sauce

STUFFED MUSHROOMS V \$45

herbed breadcrumbs, Monterey Jack cheese

BUFFALO CHICKEN STUFFED

JALAPENOS \$45

bacon, bleu cheese

LAMB LOLLIPOPS GF \$108

mint tzatziki

BRUSSELS SPROUTS BRAVAS † V \$45

spicy tomatoes, garlic aioli, almonds, breadcrumbs

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

FAMILY-STYLE DINNER

\$65 PER PERSON

FIRST COURSE

choice of 1 item

CEASAR SALAD †

romaine, garlic croutons, bread crumble & parmesan

WATERMELON SALAD GF

cucumber, red onion, mint, basil, whipped feta, crispy quinoa, lemon vinaigrette

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

FETTUCCHINE

RIGATONI

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

CHICKEN PESTO FUSILLI

cherry tomatoes, prosciutto, 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

MISO COD

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

WATERMELON SALAD GF V

cucumber, red onion, mint, basil, whipped feta, crispy quinoa, lemon vinaigrette

HOUSE SALAD † V

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

ROASTED BEET SALAD GF

sugar snap peas, arugula, radish, ricotta salata, almond, balsamic vinaigrette

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

PASTA ALLA BOSCAIOLA

Fettuccine, wild mushrooms, peas, mascarpone, parmesan

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 †

mashed potatoes, green bean almondine, tomato confit, breadcrumb

NY STRIP GF +\$10

12 oz cut, mashed potatoes, asparagus, blue cheese butter

MISO COD

shimegi mushrooms, sushi rice, broccoli, sweet soy glaze

ROASTED CAULIFLOWER STEAK GF V

spinach, muhamara & mint yogurt

CHICKEN PESTO CAMPANELLE

tomato, basil pesto, Parmesan, prosciutto †

SWORDFISH

medley vegetables, green garlic chimichurri, shaved fennel-citrus salad

GRILLED MAHI MAHI

potato gratin, sautéed spinach, butternut squash bisque

FOR THE TABLE

SERVES 3-4 PEOPLE PER ORDER

FRIED CALAMARI \$17

pickled cherry peppers, Calabrian chili aioli

SWEET & SPICY WINGS \$16

sesame, scallions

PORK RIBS GF \$15

pineapple, BBQ sauce, coleslaw & peanuts

GRILLED OCTOPUS GF \$23

skordalia, spinach, chorizo vinaigrette

BRUSSELS SPROUTS BRAVAS † V \$15

spicy romesco, garlic aioli, almonds, breadcrumbs

BURRATA † \$22

Prosciutto di Parma, marinated mango & pistachio

HUMMUS PLATE † V \$16

feta, pickled red onions, pomegranate, pepitas dukkah, pita chips

MUSSELS † \$18

gorgonzola, cherry tomatoes, white wine, bacon & garlic bread

TUNA NACHOS \$23

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

WATERMELON SALAD GF

cucumber, red onion, mint, basil, whipped feta, crispy quinoa, lemon vinaigrette

HOUSE SALAD † V

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

ROASTED BEET SALAD

sugar snap peas, arugula, radish, ricotta salata, almond, balsamic vinaigrette

GRILLED AVOCADO SALAD GF

mixed greens, red onion, corn, cotija cheese, lime crema & cumin 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 BENEDICT †

spinach, capers, red onions, hollandaise & home fries

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

bacon-cheddar waffle, fried chicken thigh, spicy ranch, Vermont maple syrup

VANILLA CREAM CUSTARD FRENCH TOAST

dulce de leche, granola, cinnamon

STEAK & EGGS †

poached eggs, chimichurri, English muffin served with watercress 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

BLACKENED SWORDFISH TACOS GF

guacamole, red cabbage slaw, lime crema & cotija

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 \$17

pickled cherry peppers, Calabrian chili aioli

SWEET & SPICY WINGS \$16

sesame, scallions

TUNA NACHOS \$23

wonton chips, seaweed salad, jalapeños, avocado, sweet soy glaze, scallions, sweet chili & sriracha aioli

BURRATA † \$20

Prosciutto di Parma, marinated mango & pistachio

HUMMUS PLATE † V \$16

feta, pickled red onions, pomegranate, pepitas dukkah, pita chips

† 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 CUSTARD FRENCH TOAST STICKS

berry coulis, whipped cream, maple syrup

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

bacon-cheddar waffle, fried chicken thigh, spicy ranch,
Vermont maple syrup

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

BLACKENED SWORDFISH TACOS GF

guacamole, red cabbage slaw, lime crema, cotija

**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

FAMILY-STYLE MENU EXAMPLE

D R Y F T

MENU

FIRST COURSE

Cesar 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.

