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**D R Y F T**

R E V E R E

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**EVENT MENU**

**WINTER  
2026**

# PLANNING YOUR EVENT

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## 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**

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## 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

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**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

\$60 PER PERSON

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## FIRST COURSE

choice of 1 item

### CEASAR SALAD †

romaine, garlic croutons, bread crumble & parmesan

### CHOPPED SALAD GF V

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

### 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 CAMPANELLE

tomato, basil pesto, Parmesan, prosciutto †

### ROASTED CHICKEN GF

confit chicken thigh, seared breast & chicken jus

### PRIME FLAT IRON 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

### SESAME CRUSTED TUNA

### MAHI-MAHI

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**BUFFET AVAILABLE UPON REQUEST  
RESTRICTIONS APPLY**

† Can Be Made Gluten-free

GF Gluten-free

V Vegetarian

# PRIX FIXE DINNER

\$65 PER PERSON

## FIRST COURSE

choice of 2 items

### NEW ENGLAND CLAM CHOWDER †

bacon, brioche croutons

### CHOPPED SALAD GF V

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

### HOUSE SALAD † V

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

### WEDGE SALAD V

ceberg lettuce, hard boiled egg, red onions, bacon lardons, blue cheese crumble, ranch dressing

### 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

### GORGONZOLA GNOCCHI

Wild mushrooms, cashews, chives

### 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, broccolini, tomato confit, breadcrumbs

### NY STRIP GF +\$10

10oz cut, crispy potato croquettes, asparagus, wild mushroom demi-glaze

### HALIBUT +5 GF

butternut squash risotto, peas, black truffle vinaigrette

### ROASTED CAULIFLOWER STEAK GF V

spinach, muhamara & mint yogurt

### CHICKEN PESTO CAMPANELLE

tomato, basil pesto, Parmesan, prosciutto †

### SESAME CRUSTED TUNA

fingerling potatoes, sautéed spinach, togarashi aioli

### 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

### JALAPEÑO CORNBREAD SKILLET V \$13

cheddar cheese, honey butter

### 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

\$50 PER PERSON

## FIRST COURSE

choice of 2 items

### NEW ENGLAND CLAM CHOWDER †

bacon & brioche croutons

### CHOPPED SALAD GF V

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

### HOUSE SALAD † V

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

### WEDGE SALAD

iceberg lettuce, hard boiled egg, red onions, bacon lardons, blue cheese crumble, ranch dressing

### 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

### CORNED BEEF HASH †

poached eggs, onions, peppers, Tobasco hollandaise, home fries

### 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

### FEUILLETINE FRENCH TOAST V

berry coulis, whipped cream & maple syrup

### 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 †

poached eggs, guacamole, caramelized onions, goat cheese, grilled ciabatta †

### 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

### JALAPEÑO CORNBREAD SKILLET \$13

cheddar cheese, honey butter

### 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 \$45 PER PERSON

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|                                  |   |                                  |  |
|----------------------------------|---|----------------------------------|--|
| FIRST COURSE<br>choice of 1 item | <b>CHOPPED SALAD GF V</b><br><i>apple, radicchio, jicama, dates, cucumber, feta, kale, crispy quinoa, ranch dressing</i>                | MAIN COURSE<br>choice of 3 items | <b>FEUILLETINE FRENCH TOAST STICKS</b><br><i>berry coulis, whipped cream, maple syrup</i>  |
|                                  | <b>HOUSE SALAD † V</b><br><i>shaved carrots, cucumber, radishes, cherry tomatoes, garlic croutons, mixed greens, sherry vinaigrette</i> |                                  | <b>MINI BUTTERMILK PANCAKES</b><br>+ blueberries<br>+ bananas<br>+ chocolate chips   |
|                                  | <b>CEASAR SALAD †</b><br><i>romaine, garlic croutons, bread crumble &amp; parmesan</i>  |                                  | <b>BELGIAN WAFFLES BITES</b><br><i>berry coulis, whipped cream, maple syrup</i>  |
|                                  | <b>FRUIT SALAD GF V</b><br><i>seasonal mixed fruit</i>  |                                  | <b>SCRAMBLED EGGS GF</b><br>+spinach<br>+mushrooms<br>+tomatoes<br>+caramelized onions<br>+feta                                  |
|                                  | <b>BRUSCHETTA V</b><br><i>eggplant caponata, goat cheese crumble</i>  |                                  | <b>CHICKEN &amp; WAFFLES</b><br><i>bacon-cheddar waffle, fried chicken thigh, spicy ranch, Vermont maple syrup</i>               |
| SIDES<br>choice of 2 items       | <b>MIXED PASTRIES V</b><br><i>croissant, danish, seasonal muffins</i>   |                                  | <b>BREAKFAST QUESADILLA †</b><br><i>black beans, scrambled eggs, scallions, Monterey jack, guacamole, salsa roja, home fries</i> |
|                                  | <b>BACON GF</b>   |                                  | <b>AVOCADO TOAST †</b><br><i>poached eggs, cottage cheese, chili crisp &amp; bacon lardons</i>                                   |
|                                  | <b>BREAKFAST SAUSAGE GF</b>   |                                  | <b>BOLOGNESE †</b><br><i>rigatoni, parmesan, basil</i>   |
|                                  | <b>HOME FRIES GF</b>  |                                  | <b>SHRIMP LIMONCELLO †</b><br><i>Fettuccine, creamy lemon-butter sauce, Parmesan, garlic breadcrumbs, lemon gremolata</i>        |
|                                  | <b>ENGLISH MUFFINS</b>  |                                  | <b>CHEESEBURGER SLIDERS</b><br><i>caramelized onion, cheddar, brioche</i>  |
|                                  | <b>FRENCH FRIES GF</b>  |                                  | <b>BREAKFAST SANDWICH SLIDERS</b><br><i>scrambled egg, turkey sausage, cheddar, brioche</i>                                      |
|                                  | <b>TRUFFLE FRIES GF</b>   |                                  | <b>PRIME FLAT-IRON STEAK GF +\$5pp</b><br><i>chimichurri</i>   |
| DESSERT<br>choice of 1 item      | <b>SCRAMBLED EGGS GF</b>  |                                  | <b>BLACKENED SWORDFISH TACOS GF</b><br><i>guacamole, red cabbage slaw, lime crema, cotija</i>                                    |
|                                  | <b>SEASONAL FRUIT GF</b>  |                                  |  |
|                                  | <b>TIRAMISU</b>   |                                  |  |
|                                  | <b>APPLE PIE RANGOONS</b>   |                                  |  |
|                                  | <b>PANNA COTTA GF</b>   |                                  |  |
|                                  | <b>CHOCOLATE CHIP CANNOLI</b>   |                                  |  |
|                                  | <b>BROWNIE BITES</b>  |                                  |  |
|                                  | <b>CHEESECAKE</b>   |                                  |  |
|                                  | <b>CHOCOLATE MOUSSE GF</b>  |                                  |  |

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**BUFFET AVAILABLE UPON REQUEST**  
**RESTRICTIONS APPLY**

† Can Be Made Gluten-free

GF Gluten-free

V Vegetarian



# PRIX FIXE MENU EXAMPLE

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## D R Y F T

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### 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

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## D R Y F T

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### 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

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*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.

