
DRYFT

W E L L E S L E Y

EVENT MENU

WINTER 2026

PLANNING YOUR EVENT

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 I BRING IN A CAKE OR DESSERT?

Yes, but there is a \$3 per person industry-standard outside dessert fee.

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.

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 selecton 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

† Can Be Made Gluten-free

GF Gluten-free

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 \$50

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

BUFFALO CHICKEN STUFFED JALAPEÑOS \$45

bacon, bleu cheese

VEGETABLE DUMPLINGS V \$50

ponzu sauce

PORK DUMPLINGS \$60

ponzu sauce

STUFFED MUSHROOMS V \$45

herbed breadcrumbs, Monterey Jack cheese

STEAK BRUSCHETTA \$60

gorgonzola, caramelized onions, balsamic

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

PRIX FIXE DINNER

\$70 PER PERSON

FIRST COURSE

choice of 2 items

NEW ENGLAND CLAM CHOWDER †
bacon & brioche croutons

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

HOUSE SALAD †
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

CAESAR SALAD †
romaine, shaved parmesan, paprika 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

SHORT RIB BOLOGNESE †
rigatoni, parmesan, basil

SAUSAGE RIGATONI †
vodka sauce, ricotta, sweet Italian sausage, peas & Parmigiano Reggiano

SHRIMP LIMONCELLO †
fettuccine, lemon cream sauce, parmesan, garlic, breadcrumbs & lemon gremolata

CHICKEN PESTO FUSILLI †
tomato, basil pesto, Parmesan & prosciutto

CHICKEN PARMESAN
fettuccine, pomodoro, mozzarella & basil

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

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

STEAK FRITES GF
Hanger steak, truffle fries, arugula & bordelaise

HADDOCK
mashed potatoes, broccolini, tomato confit, breadcrumbs

GRILLED MAHI-MAHI
mango-corn salad, lime crema

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

HALIBUT
butternut squash risotto, peas, black truffle vinaigrette

N.Y. STRIP GF +\$10
10 oz cut, crispy potato croquettes, asparagus, wild mushroom demi-glaze

POKE BOWL (Salmon or Tuna)
sushi rice, pickled cabbage, seaweed salad, avocado & sriracha aioli

ROASTED CAULIFLOWER STEAK V
butternut squash purée, asparagus & herb gremolata

EARTH BOWL GF V
kale, grilled halloumi, quinoa, butternut squash, sweet potato, cauliflower, beet tzatziki, lime vinaigrette

FOR THE TABLE

SERVES 3-4 PEOPLE PER ORDER

FRIED CALAMARI \$17
pickled cherry peppers, Calabrian chili aioli

BUFFALO CAULIFLOWER † V \$18
breadcrumbs, blue cheese, celery

SWEET & SPICY WINGS \$16
sesame, scallions

CRAB CAKES \$21
remoulade, frisée & pomegranate

GRILLED OCTOPUS GF \$23
skordalia, spinach, chorizo vinaigrette

FRIED OYSTERS \$26
tartar sauce & lemon

BRUSSELS SPROUTS BRAVAS † V \$15
spicy romesco, garlic aioli, almonds, breadcrumbs

BURRATA † \$20
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

† 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

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

HOUSE SALAD †
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

CAESAR SALAD †
romaine, shaved parmesan, paprika 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

SALMON BENEDICT †
spinach, capers, red onions, hollandaise & home fries

BACON BENEDICT †
Canadian bacon, home fries & Tobasco hollandaise

CRAB BENEDICT
home fries & Tobasco hollandaise, guacamole

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

HAM & SWISS MELT
scrambled eggs, arugula, BBQ sauce, crossaint, home fries

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

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

BLUEBERRY PANCAKES
strawberry-passionfruit compote & whipped marscapone

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

SHORT RIB BOLOGNESE †
rigatoni, parmesan, basil

SHRIMP LIMONCELLO †
fettuccine, creamy lemon sauce, parmesan, garlic, breadcrumbs & lemon gremolata

FOR THE TABLE

SERVES 3-4 PEOPLE PER ORDER

FRIED CALAMARI \$17
pickled cherry peppers, Calabrian chili aioli

BUFFALO CAULIFLOWER † V \$18
breadcrumbs, blue cheese, celery

SWEET & SPICY WINGS \$16
sesame, scallions

TUNA NACHOS
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

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

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.

