



BOSTON BAR

MAGAZINE



CELEBRATION 5 YEARS



BOSTON BAR
and catering events

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WELCOME TO BOSTON BAR & CATERING EVENTS

WHERE FLAVOR MEETS ELEGANCE!

Are you searching for an unforgettable culinary experience that will leave your guests talking long after the event is over? Look no further! At Boston Bar and Catering, we're passionate about creating moments of culinary delight that will linger in your memory forever.

years



OUR MISSION: TO CRAFT MOMENTS THAT MATTER

In 2019, Boston Bar was born with a clear purpose: to offer the market what it needed most — excellence in waiter and bartender services.

We saw a gap, recognized an opportunity, and above all, made a commitment: to deliver quality, professionalism, and dedication at every event.



We survived. We grew.
We evolved.

Over time, doors began to open again — and with them, new opportunities.

We worked at pool parties, baby showers, weddings, birthdays, and countless celebrations. At each event, we delivered more than just a team — we delivered fulfilled dreams, lasting memories, and unforgettable stories.



Then the pandemic came. Venues were closed, parties were limited, and challenges multiplied.

But at Boston Bar, we didn't back down. With caution, respect for regulations, and above all, with passion and responsibility, we stayed present. We adapted our services, complied with the restrictions set by the State of Massachusetts, and event by event, we showed our strength and resilience.



Every event deserves to be extraordinary, and we are here to make that happen. Whether you're planning a corporate gathering, a wedding celebration, a family reunion, or a special milestone event, our team of experienced chefs and event professionals is dedicated to transforming your vision into a reality.

Our chefs are culinary artists, passionate about crafting dishes that tantalize your taste buds. Our bartenders are mixology maestros, dedicated to creating innovative cocktails that leave a lasting impression.

In October 2024, we celebrated five years of history.

And it wasn't just a celebration, it was a symbol of resilience, gratitude, and overcoming challenges.

We expanded our services even further: in addition to staffing and a full bar, we began offering complete event packages — turning dreams into reality.



In our third year, the challenge was even greater: it wasn't enough to simply exist — we had to maintain excellence.

At every event, we reinforced our commitment to quality, cheerful service, a genuine willingness to serve, and passion for what we do. Because for us, the client has always been — and will always be — at the center of everything.



In 2025, we celebrate six years — but we chose to highlight our fifth anniversary in a special way.

Every milestone matters, every client deserves our thanks.

If you're here, you're part of this journey.

Boston Bar is built on people, dreams, trust, and love for what we do.



VALDECIR TIBES

My name is Tibes, born in 1988. Ten years ago, I came to the U.S. and instantly fell in love with it. I started in cleaning, then worked as a waiter — where I discovered a passion for delivering true hospitality.

That passion grew into a vision: to create something of my own, built on excellence and care.

A conversation with someone in the events industry inspired me to take a leap and start my own company. That's how Boston Bar was born. Now, five years later, we're stronger than ever, grateful for every step of the journey.

DIOGO MEDEIROS

My name is Diogo Medeiros, and I was born in Governador Valadares, Brazil, in 1988. I moved to the United States at the age of 20, full of dreams and determination. Over the years, I worked as a barista, rideshare driver, pizza maker, house cleaner, bakery manager, and bartender — each experience teaching me valuable lessons.

At 32, driven by my passion for hospitality, I took a risk and started my own business: Boston Bar & Catering Events. Today, after five incredible years, I am proud to continue creating unforgettable food and beverage experiences, sharing my journey of hard work, passion, and entrepreneurship.

YOUR ULTIMATE
DESTINATION FOR
FOOD, DRINKS, AND
FUN IN BOSTON



Every event deserves to be extraordinary, and we are here to make that happen. Whether you're planning a corporate gathering, a wedding celebration, a family reunion, or a special milestone event, our team of experienced chefs and event professionals is dedicated to transforming your vision into a reality.

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DISCOVER THE BOSTON BAR
AND CATERING DIFFERENCE:



IMPECCABLE SERVICE

Our team prides itself on attention to detail and unparalleled service. We're not just catering; we're crafting experiences.



SIGNATURE COCKTAILS

Elevate your event with our expertly crafted cocktails. Our mixologists will shake, stir, and pour a wide range of libations to suit every palate.



EXQUISITE CULINARY CREATIONS

Our chefs are culinary artists, crafting dishes that not only taste divine but also look stunning. From savory appetizers to decadent desserts, we've got your taste buds covered.

OUR EXPERTISE: YOUR DREAM EVENT

Step into a world of event excellence with 'Our Expertise: Your Dream Event.' We bring your vision to life with meticulous planning, creative flair, and unmatched dedication. Let us transform your occasion into a cherished memory.



WEDDINGS

Make your special day even more memorable with our customizable wedding packages. From intimate ceremonies to grand receptions, we'll create a wedding that reflects your love story.



CORPORATE EVENTS

Impress your clients and employees with our corporate catering services. Elevate your meetings, conferences, and product launches with gourmet cuisine.



SOCIAL GATHERINGS

From birthdays to anniversaries, we turn milestones into unforgettable celebrations. Our team will handle every detail, leaving you free to enjoy the party.







MIRI

THE HEART BEHIND THE TRANSFORMATION

Every great story has a turning point — a moment when things shift, gain strength, purpose, and soul. For Boston Bar, that turning point has a name: Miri.

Miri is not just the one in charge of our catering department. She is the beating heart behind everything we serve. What she does goes far beyond cooking. Miri pours love into every detail, care into every preparation, and heart into every single dish. Every plate that leaves her hands carries a piece of who she is — and you can feel it the moment you taste it.

There is something sacred about feeding others. And that gift... lives inside her. Because what she delivers is not just food — it's affection. It's intention. It's presence. It's love, served through flavor.

But Miri is even more than that.

She is a mother — a truly incredible one, who nurtures, protects, and inspires. She is a friend — someone who reaches out without expecting anything in return. She is family — because there is no other way to describe what she means to us. And above all, she is light. Wherever she goes, she transforms. Wherever she is, she helps. Whatever she has, she shares.

When you look at Miri, you understand that true greatness lies in how someone makes others feel — and she makes everyone around her feel loved, important, and seen.

Miri, thank you for everything. For your steady and gentle presence. For your talent. For your love, poured into your work. Boston Bar would not be what it is today without you. And our gratitude — mine, our team's, our family's — goes far beyond business.

You've shaped our story. And without a doubt, you've touched our hearts.

WHAT OUR CLIENTS SAY



Talking about Tibes and Diogo is easy – they’re amazing! I’ve had the pleasure of working with Boston Bar on several special occasions, including my daughter Valentina’s 15th birthday party, and they’ve exceeded expectations every time.

With talent, warmth, and attention to detail, they transform any event. Beyond being top professionals, they’re kind, humble, and dedicated people.

Valentina’s party was a dream, and they were a key part of it. I trust them and the entire Boston Bar team completely. When they’re in charge, I know the event will be special – I can just relax and enjoy.

Cristina De Oliveira



Diogo, Tibes, and their team at Boston Bar brought excellence to the Brazilian community’s event scene, offering everything: drinks, buffet, waitstaff, planning, and decor.

I used to be very detail-oriented and handled everything myself, but it became exhausting. Five years ago, I saw their work at a friend’s party and trusted them with my 50th birthday celebration. It was flawless.

Since then, all my events are with Boston Bar. They handle everything, and I just enjoy.

Patricia Camacho



Having a Boston Bar at my events is always a guarantee of success. They arrive with a sparkle in their eyes, light hearts, and contagious joy — and that shows in every detail of the impeccable service they provide. Delicious food, amazing drinks, and above all, a service delivered with excellence and care.

It's truly admirable how my friend turns his work into a unique and unmatched experience. He doesn't just serve flavors — he creates moments. I'm deeply grateful to always count on you. Choosing Boston Bar is, without a doubt, choosing the very best.

Paula Santos



In addition to their professionalism and friendliness, Tibes and Diogo showed incredible flexibility in delivering the event, always attentive to our preferences when it came to the menu. That made all the difference and created an even more pleasant and enjoyable atmosphere.

Celio Docarmo e Juliana Docarmo

BROWSE THROUGH
OUR GALLERY TO
SEE THE STUNNING
EVENTS WE'VE HAD
THE PRIVILEGE TO
BE A PART OF.



COLD DISHES

Inspired by the best nature has to offer, our vegetarian, vegan and non-vegetarian dishes are designed to showcase the full potential of fresh ingredients through vibrant colors, bold flavors, and rich textures. We combine creativity and technique to offer options that go beyond the ordinary, treating each ingredient with respect and care. From roasted vegetables to wholesome grains and aromatic sauces, every dish is crafted to deliver a light, complete, and satisfying experience.

More than just healthy alternatives, our vegetarian and vegan recipes are a celebration of great cuisine, proving that balance, enjoyment, and mindfulness can coexist in every meal. This selection caters to those who follow a plant-based diet as well as those looking to explore new flavors without sacrificing comfort or authenticity. At Boston Bar, we offer inclusive, creative, and flavorful cooking — a true invitation to rediscover the taste of nature.



FARRO ARUGULA SALAD

A wholesome, rustic dish that brings the richness of ancient grains to the freshness of modern cuisine.

Nutty farro grains are gently cooked to maintain their al dente bite and combined with peppery arugula leaves, glazed walnuts for a hint of sweetness, and a silky balsamic-honey vinaigrette. Ideal for those seeking a light yet fulfilling start.



CHICKEN SALAD

A smooth and indulgent delicacy, this house-made chicken salad blends tender chicken with silky olive oil, a touch of salt, and a creamy base of mayonnaise.

It's the kind of appetizer that evokes the elegance of European bistros. Best enjoyed with rustic bread or artisanal crackers — it melts on the tongue and lingers in the memory.



GREEK SALAD

A celebration of freshness and simplicity.

Juicy vine-ripened tomatoes, crisp cucumbers, red onions, and black olives are tossed with a light Greek dressing and crowned with a sprinkle of feta cheese. Every bite is a reminder of sun-drenched Mediterranean days and timeless culinary heritage.



ZESTY BOWTIE PASTA SALAD

A cheerful and colorful option that pleases all palates.

Al dente bowtie pasta is tossed with finely chopped seasonal vegetables and fragrant herbs, bringing a burst of flavor and texture. Served chilled, it's the perfect companion for warm afternoons and lively gatherings.



GARDEN SALAD

There's elegance in simplicity.

Our garden salad features a mix of fresh greens — crisp romaine, tender leaf lettuce, and baby spinach — complemented by a velvety buttermilk ranch dressing. Ideal as a side or standalone dish for lovers of classic American flavors.



BLACK BEAN & CILANTRO SALAD

Inspired by Latin flavors, this protein-rich salad brings together tender black beans, aromatic garlic, bright vinegar, and fresh cilantro.

It's a bold, vibrant dish that serves as both a nutrient-packed option and a flavor-forward addition to any meal.



TABBOULEH SALAD

A vibrant and refreshing Middle Eastern classic, our Tabbouleh Salad is crafted with finely chopped fresh tomatoes, parsley, and sunflower seeds, all gently tossed in a bright lemon juice dressing.

Rich in flavor and texture, it's a perfect balance of earthy and citrus notes — a light, wholesome option for any moment of the day.



NEPTUNE SALAD

Delicately assembled with small seafood cuts and tender shrimp, the Neptune Salad is a creamy, ocean-inspired starter enhanced with a touch of smooth mayonnaise.

Served chilled and beautifully plated, it brings the freshness of the sea to your table in a refined and refreshing bite.



SHRIMP SALAD

This dish highlights plump shrimp complemented by crunchy celery, thinly sliced red onion, and a silky blend of dill, mustard, and mayonnaise.

The flavors are bold yet balanced, with every forkful offering brightness, spice, and creamy depth — a true classic with a gourmet twist.



SHRIMP MANGO SALAD

A refreshing tropical combination of grilled shrimp, ripe mango slices, green pepper, and red onion, finished with a light lemon vinaigrette.

Vibrant, sweet, and tangy — this salad is perfect for warm days and light appetites.



CAESAR SALAD

A timeless favorite, our Caesar Salad brings together crisp romaine lettuce, shaved parmesan, and crunchy garlic croutons, all coated in a rich, house-made Caesar dressing.

It's a classic that balances creaminess, saltiness, and crunch in perfect harmony — simple, yet always satisfying.



ITALIAN-STYLE CHOPPED SALAD

Colorful, bold, and bursting with Mediterranean flavor.

This salad combines chopped fresh greens with cured meats, juicy tomatoes, olives, red onions, and Italian dressing. It's rustic Italian charm in every bite — hearty, vibrant, and incredibly delicious.



HUMMUS

Smooth and creamy hummus served with a touch of olive oil and warm, crispy pita bread.

Garnished with a hint of spice and herbs, it's a flavorful and comforting dip that invites sharing. Inspired by the flavors of the Mediterranean, this dish is perfect as a starter or a side.



LENTIL SALAD

Earthy and nutritious, our Lentil Salad features green and red lentils paired with juicy tomatoes, carrots, red onion, and a lemon juice dressing.

It's a vibrant and protein-rich option that's as refreshing as it is wholesome — a perfect blend of flavor and nourishment.



CHICKPEA SALAD

A hearty and nutritious blend of chickpeas, red pepper, and red onion, finished with a delicate drizzle of olive oil.

This salad brings together bold flavors and satisfying textures — perfect for those seeking something light, flavorful, and full of character.



SEAFOOD SALAD

Tender surimi and diced celery come together in a rich, creamy mayonnaise-based dressing.

This chilled seafood salad is smooth, refreshing, and ideal for those who appreciate subtle ocean flavors with a velvety finish.



CREAMY ITALIANO

An elegant twist on Italian comfort, this dish features perfectly cooked pasta enveloped in a creamy white sauce and topped with a touch of fresh herbs.

It's smooth, indulgent, and perfect as a warm starter or a satisfying main course.



POTATO SALAD

A classic favorite made with diced potatoes, red onion, green pepper, and onions — all gently folded into a smooth white dressing.

The perfect balance between tangy and creamy, this Potato Salad is rich in tradition and full of homemade charm.



SWEET KALE

A bold and balanced mix of green cabbage, Brussels sprouts, kale, broccoli stalks, and radicchio.

Finished with dried cranberries, roasted pumpkin seeds, and pesto sauce, this vibrant salad is packed with nutrients and flavor — an ideal option for those who crave freshness with personality.



TROPICAL SALAD

A celebration of color and contrast.

Juicy mango, strawberries, and crisp lettuce are harmoniously blended in this refreshing salad, served with a tropical dressing on the side. Light, exotic, and full of sunshine in every bite.



PROSCIUTTO SALAD

Simple, fresh, and elevated. Arugula, prosciutto, and glaze sauce are delicately tossed together, offering a peppery, savory, and refreshing bite.

Perfect as a starter or a complement to any main course.



CAPRESE SALAD

A timeless pairing reimaged.

This dish layers fresh tomato slices, fresh mozzarella, fresh basil, and a drizzle of balsamic glaze. Classic, elegant, and always a favorite for those who appreciate refined simplicity.



PESTO & BREAD

A simple yet flavorful combination: a generous portion of house-made pesto, rich in basil and garlic, served alongside warm artisan bread.

It's a rustic, aromatic appetizer that sets the tone for a memorable meal — fresh, fragrant, and comforting.



VEGAN CHANA MASALA

This plant-based dish features tender chickpeas stewed in a fragrant tomato-based sauce with onions and spices.

Rich in flavor and rooted in tradition, it's a satisfying vegan option that delivers warmth, depth, and authenticity in every bite.



BRUSCHETTA

A simple and delicious Italian classic, served with crispy toasted bread topped with juicy tomatoes, fresh basil, and a drizzle of olive oil.

A rustic and satisfying dish packed with flavor and tradition.



GUACAMOLE

A smooth and flavorful guacamole made with ripe avocado, tomato, onion, garlic, pepper, and lime juice.

Served with house crisps, it's a creamy, fresh, and zesty appetizer — perfect for sharing or savoring solo.



CAPRESE SALAD

A timeless Italian favorite made with fresh tomato slices, fresh mozzarella, basil, and a touch of pesto.

Simple, balanced, and beautifully presented — it's the essence of elegance on a plate.



PRAWN COCKTAIL

Classic and refreshing, this dish features tender prawns served with tomato, lemon, and Tabasco sauce for a balanced mix of sweetness and heat.

Elegant and timeless, it's a perfect start to any meal or a light seafood indulgence.



PROSCIUTTO BURRATA

Creamy Burrata paired with delicate slices of prosciutto, fresh basil, and a drizzle of balsamic reduction.

A perfect harmony of rich, fresh, and tangy flavors.

HOT DISHES

At Boston Bar, our hot dishes are thoughtfully crafted to deliver comfort, rich flavors, and memorable experiences. We believe in the pleasure of a well-prepared meal, which is why each recipe is carefully developed by combining fresh, high-quality ingredients with traditional techniques that honor the original essence of every element. From the choice of spices to the perfect cooking point and elegant presentation, every detail is considered to create dishes that warm not only the palate but also the heart.

To make each dining moment even more special, we add a contemporary touch to our creations, offering surprising combinations that delight the senses. This is a selection designed for those who see food as a way to celebrate life—whether it's a casual lunch, a cozy dinner, or a special occasion. At Boston Bar, more than just meals, we serve experiences that leave a lasting impression and keep you coming back.



LAMB CHOP

A refined comfort dish featuring grilled lamb chops served over creamy mashed potatoes, accompanied by seasonal vegetables like carrot and asparagus.

Finished with the chef's special sauce, this plate balances richness, freshness, and sophistication in every bite.



GRILLED CHICKEN

Tender chicken filet, lightly seasoned.

Served with sautéed zucchini and rice, it's a wholesome, hearty dish that blends home-cooked warmth with bistro-style presentation.



CHICKEN MEDALLION WITH BACON

Tender chicken medallions wrapped in crispy bacon, served with a delicate passion fruit sauce that balances sweetness and tanginess in surprising harmony.

A burst of flavor that delights from the very first bite.



RIBEYE STEAK

Juicy ribeye steak, seasoned with fresh herbs and grilled to perfection.

Paired with smoky eggplant salad for a bold and balanced flavor experience.



FILET MIGNON

Tender and juicy, our filet mignon is served with a sophisticated citrus touch of lemon sauce that enhances its natural richness and flavor.

A refined dish, perfect for special occasions.



BRISKET WITH MASHED SWEET POTATOES

The creamy sweet potato purée balances the intensity of the brisket, marinated and slow-roasted to perfection.

A comforting combination, full of soul and flavor.



BREADED CHICKEN CUTLET CAPRESE

Crispy on the outside, tender on the inside — our coconut-breaded chicken cutlet is a tropical twist on a classic favorite.

Paired with pesto sauce, it delivers crunch, warmth, and just the right amount of heat. A vibrant and flavorful main course that surprises with every bite.



PORK LOIN

Juicy pork loin marinated with lemon juice, garlic, olive oil, peppers, onion, and freshly squeezed lime juice, then roasted to perfection.

Served with aromatic herbs and a light citrus reduction, this dish balances richness and brightness, delivering a flavorful and elevated take on comfort food.



VEGAN MOQUECA

A plant-based tribute to a Brazilian classic.

This vegan moqueca features tomatoes, bell peppers, coconut milk, and fresh cilantro, all simmered gently into a creamy, aromatic stew. Topped with parsley and served with rice or salad, it's a soulful, satisfying dish packed with warmth and tradition.



CRAB CAKE

Delicately crafted with fresh crabmeat, onion, bell pepper, and herbs, our crab cake is golden on the outside and moist on the inside.

Served with house-made tartar sauce and a hint of lemon, it's a refined appetizer or light entrée that highlights the best of the sea.



STUFFED RED PEPPER

A colorful and refreshing starter.

This hot stuffed red pepper is filled with a mix of finely chopped fresh vegetables — including tomato, onion, basil, garlic, and herbs — lightly seasoned and finished with olive oil and lemon. A light, vibrant dish that brings freshness to every bite.



STUFFED GREEN PEPPER

A colorful and refreshing starter.

This hot stuffed green pepper is filled with a mix of finely chopped fresh vegetables — including tomato, onion, basil, garlic, and herbs — lightly seasoned and finished with olive oil and lemon. A light, vibrant dish that brings freshness to every bite.



SHRIMP SPAGHETTI

A classic shrimp pasta dish made with al dente spaghetti, tossed in a delicate tomato sauce, lightly seasoned, and finished with fresh basil.

Simple, aromatic, and timeless — this plate is a tribute to traditional Italian flavor.



PARMESAN CHICKEN FILET

Tender chicken filet, seasoned and grilled, then topped with a parmesan cream sauce and a touch of fresh lemon juice and fine herbs.

It's creamy, citrusy, and perfectly balanced — comfort food with a sophisticated twist.



MEATBALL

Classic homemade meatballs in a rich tomato sauce, served over creamy mashed potatoes and finished with a drizzle of fresh olive oil.

A comforting and flavorful dish.



PORK RIBS

Slow-roasted pork ribs, cooked to tender perfection, served over a bed of creamy sweet potato purée and finished with a rich barbecue sauce.

A flavorful explosion of smoky, sweet, and juicy goodness.



GRILLED CHICKEN WITH VEGETABLES

Light and elegant, this dish features grilled chicken fillet with fresh asparagus and a bright touch of Sicilian lemon.

It's the perfect choice for those seeking flavor and balance.



CAPONATA

A Mediterranean classic: eggplant caponata with bell peppers, onions, and olives, served over rustic toast and finished with a drizzle of extra virgin olive oil.

Simple, authentic, and full of personality.



LASAGNA VEGETAL

A delicate and colorful twist on classic lasagna, made with layers of thin pasta, roasted vegetables, and a light tomato sauce.

Finished with a cauliflower cream and broccoli, this dish is wholesome, comforting, and surprisingly elegant — a perfect balance of indulgence and nutrition.



TROPICAL SALMON

Succulent grilled salmon served over a bed of mango vinaigrette, finished with a touch of sea salt, oregano, and fresh herbs for a bright and flavorful experience.

Nutritious and balanced, this is a dish that's as wholesome as it is flavorful.



CORDON BLEU

Crispy, golden cordon bleu filled with ham and cheese, served alongside sautéed asparagus and zucchini for a balanced and flavorful plate.

This dish is comforting yet refined, ideal for those who appreciate fresh flavors and artisanal presentation.



STUFFED MUSHROOM

Delicate Mushroom Bites filled with Gouda Cheese, tomato, paprika, and pumpkin seeds.

Baked to perfection, this dish combines soft textures and warm, earthy notes in every mouthful — an elegant vegetarian option.



GRILLED VEGETABLES

A colorful mix of green beans, cauliflower, broccoli, and Brussels sprouts, grilled with fresh herbs and finished with a touch of olive oil for a light and flavorful side.

Refined plant-based starter, fresh and full of color.



BRISKET WITH MADEIRA SAUCE

Slow-cooked brisket, tender and flavorful, served with a rich and aromatic Madeira wine sauce for a deep, elegant finish.

Finished with glazed baby carrot and fresh micro-greens, it's a refined balance of flavor, and impeccable presentation.



FLANK STEAK

A bold and flavorful entrée featuring tender steak, grilled to perfection and served with a rich black pepper sauce.

The sauce delivers a warm, spicy complexity that enhances the natural juiciness of the meat, making every bite deeply satisfying. A hearty and elevated choice for steak lovers.



BOSTON BAR COCKTAILS

Flavor, personality, and experience in every sip.

At Boston Bar, each drink is more than just a mix of ingredients — it's a story served in a glass. We combine refined techniques, carefully selected elements, and a touch of creativity to craft flavors that surprise and linger.

From reimagined classics to signature creations, our cocktails are designed to elevate special moments and celebrate in style. Pick yours, breathe in the aromas, savor the details... and let the flavor take you away.



SWEET FAIRY

Refreshing and Citrusy

A Fun Mix of Gin, Elderflower Liquor and Raspberry Lemonade – Light, Floral and just the right amount of Sweet. Like Sipping on a little magic.



PINEAPPLE MARTINI

Refreshing and Sweet

A Seductive Blend of Gin, Pineapple and Citrusy Lemonade. Smooth, Sweet and irresistible Fresh. Each Sip Teases the senses with tropical warmth and sparkling finish, making it the perfect Invitation to linger just a little long.



DRAGON FRUIT MARTINI

Refreshing and Sweet

A Dance of Color and Flavors, Exotic Dragon Fruit meets the bold spirit of Gin, wrapped in a splash of lemonade. Vibrant, Mysterious and Lightly tart, it is a sip of sunset in a glass, where every drop whispers stories of summer nights and wild dreams.



MANGO SOUR WHISKEY

Citrusy with a Silky Texture

Irish Whiskey Meets Mango and a punch of citrus, topped with a smooth egg white foam. Strong, Raw and full of character, a true sip of the wild.



SWEET LAVENDER

Sweet

Delicate Lavender Whispers through the crisp notes of gin, while the refreshing lemonade brings a bright sparkle. A drink that dances on your palate, gentle yet unforgettable, like a soft breeze on a warm evening.



ROSE GUAVA MARTINI

Refresher and Sweet

A Love Story in a glass, where the sweetness of guava meets the delicate essence of rose syrup, balanced by the tang of lemon and the smoothness of vodka. A drink that's as Vibrant and intoxicating as the connection between two hearts, perfect for sharing a moment that lingers.



BB GREEN ISLAND

Refreshing and Citrusy

Tequila meets the tropical sweetness of pineapple and the crisp bite of green apple, all smoothed out with a velvety egg white foam. A refreshing, beachy sip that feels like a cool breeze and warm sun in every glass.



BLUE LAGOON

Sweet and Spicy

Electric and Fun! This Vibrant mix of vodka, blue curacao and lemonade gets a spicy twist with a ginger foam finish. Cool, Colorful and made to turn heads by the pool, your perfect summer flirt.



SPICY MANGO MARGARITA

Refresher, Fruity and Spicy

A Bold Mix of Tequila and Jalapeno Infused Tequila, blended with juicy mango and a punchy Sweet and Sour Mix. Spicy, sweet and a full of attitude, like a fiesta in every sip.



CAIPIRINHA

Refreshing and Citrusy

Brazil's Most famous Cocktail, made with cachaça, fresh lime and Sugar. Sweet, Tangy and Totally refreshing. One Sip and you're on the beach in Rio.



SKINNY WINTER

Refreshing and Crunch

Gin infused with clove warmth, brightened by lemon and Cucumber and gently sweetened with a simple syrup. A Crisp, aromatic cocktail with a cozy twist, like winter sun through frosted glass.



5TH ELEMENT

Refreshing and Spicy

A Cocktail Crafted to embody the Five elements: Water, Earth, Fire, Air and Passion:

- Ice capture the essence of water
- The Deep Brown Hue Grounds us in Earth
- Cinnamon sparks the spirit of fire
- A Delicate Flower purifies the air around it
- Our Unwavering passion for Mixology, breaths life into this creation, made exclusively to celebrate our 5th Anniversary.



BOSTON CITRUS

Fruity and Citrusy

Boston Citrus Celebrates the flavor that have defines our journey over the past five years. Inspired by these elements, we crafted a vibrant new cocktail. A Refreshing Blend of rum, Mango, Passion Fruit, Elderflower and Limoncello. Boston Citrus is bold and flavorful experience, perfect for savoring in every season.



MOSCOW MULE

Buck Drink

Vodka, Ginger Beer and lime come together for the ultimate chill combo, fizzy, spicy and super refreshing. Served in that iconic copper mug, it is the kind of drink that brings good Vibe fast.



BRAZILIAN PASSION

Sweet and Citrusy

A Sparkling Love affair of tequila and passion fruit, kissed with cinnamon and finished with splash of club soda. Sweet, Spicy and a little wild. Just Like a perfect romance.



BOURBON CIDER

Woody and Spicy

Bourbon Whiskey meets crisp apple cider and fiery ginger beer, served with a tajin pepper rim for that southern kick. Bold, Warm and full of country Soul. This one made for front porches and firelights.



VAMPIRE KISS

Fiery

A Wicked Mix of Cinnamon Whiskey, Malbec Wine and Sprite, topped with Cherries like a spell in a glass. Sweet, Spicy and just a little sinister. Perfect for a night of tricks and sips.



MEZCAL EXPLOSIVE

Smoky

Bold Mezcal meets the sharpness of lime and the bite of grapefruit, smoky, citrusy and fearless. A drink forged in fire, made for those who never back down.



PASSION FRUIT MOJITO

Refreshing and Citrusy

Light, Sparkling and full of grace. A Dreamy blend of rum, lemon, mint, passion fruit and ginger ale. Sweet, citrusy and refreshingly elegant. It is kind of drink that wears a crown and leaves a trail of charm in every sip.



BLUEBERRY LEMONADE

Refreshing

A party in a glass! Gin, blueberry, lemonade and Sprite come together in bubbly, colorful mix that's sweet, fruity and full of good vibes. Made to sparkle all night long.



COCONUT MOJITO

Refresher

Sounds Crazy, tastes amazing, Rum, Coconut, mint, Lime, Sugar and a splash of ginger ale in a wild, refreshing combo that shouldn't work, but totally does. One Sip and you're hooked.

TO CRAFT
MOMENTS THAT
MATTER






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