



RESTAURANT, PRIVATE DINING, LOUNGE

8 High Street
Boston, MA 02110
Phone 617.426.1234
Fax 617.426.2526

CONCEPT: Radius is a stylish, urban restaurant featuring modern American cuisine in a playfully sophisticated setting.

CUISINE: A lighter style of cuisine marked by an emphasis on seasonal ingredients, classical technique, and the use of flavored oils, emulsions, juices and reductions.

LOCATION:

8 High Street Boston, MA 02110
Dewey Square in Downtown Boston
(across from South Station in the Financial District)

2 minutes to the Boston Convention Center by taxi; 5 minutes to the airport by taxi.

PRIVATE DINING ROOM

up to 60 guests for a sit-down dinner
up to 125 guests for cocktails & hors d'oeuvres

*\$500 food & beverage minimum for lunch
\$1500 food & beverage minimum for dinner
available Monday – Friday for lunch
available Monday – Saturday for dinner*



SEMI PRIVATE DINING ROOM:

up to 25 guests for a sit-down dinner
up to 25 guests for cocktails & hors d'oeuvres

*\$500 food & beverage minimum for lunch
\$1000 food & beverage minimum for dinner
available Monday – Friday for lunch
available Monday – Saturday for dinner*

CHEF'S COMMUNAL TABLE:

up to 20 guests for dinner or seated cocktail

*food & beverage minimum varies
available Monday – Friday for lunch
available Monday – Saturday for dinner*



STEPHANIE SUBOCZ

PRIVATE EVENTS

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LUNCH MENU AND PRICING:

Deposit: \$250–\$1000.00 (non-refundable) is required to guarantee the date.
Deposit amount is based on the party size and menu.

\$50.00 3-course lunch menu includes:

-one first course, two main courses, one dessert

\$60.00 3-course lunch menu with options includes:

-two first courses, two main courses, two desserts

***A 7% tax, 16% gratuity and 5% management fee shall be added to the final bill.
These fees are in addition to the food and beverage minimum.***

DINNER MENU AND PRICING:

Deposit: \$250–\$1000.00 (non-refundable) is required to guarantee the date.
Deposit amount is based on the party size and menu.

\$75.00 3-course Dinner Menu includes:

-one first course, two main courses, one dessert

\$85.00 3-course Dinner Menu with options includes:

-two first courses, two main courses, two desserts

\$90.00 4-course Dinner Menu includes:

-one first course, one second course, two main courses, one dessert

\$105.00 4-course Dinner Menu with options includes:

-two first courses, two second courses, two main courses, two desserts

If you would like to have additional first course or dessert choices,
please add \$5 per person per choice.

To have additional main course choices, please add \$10 per person per choice.

***Chef's Tastings with or without wine pairings are available.
Tasting menus are created spontaneously for your table, changing with
the whimsy of the seasons and the Chef. Please inquire about pricing.***

Hors d'oeuvres may be passed for an additional \$20.00 per person
per hour prior to your event. Stationary displays are also available.
Pricing varies. One hour minimum charge.

All deposits are applied as a credit toward the final bill. The deposit is non-refundable. A 7% tax, 16% gratuity and 5% management fee will be added to the final bill. Full payment is due at the conclusion of each event. Radius does not invoice. We do not accept personal checks.

***The guaranteed guest count must be submitted 72 hours prior to the event.
The guaranteed guest count will be used as the minimum in finalizing your bill.***

SPECIAL SERVICES:

Cakes	Audio Visual	Valet Parking
Place Cards	DJ/Live Music	Floral Arrangements

PRIVATE DINING LUNCH MENUS

\$50.00 3-course lunch menu includes:

-one first course, two main courses, one dessert

\$60.00 3-course lunch menu with options includes:

-two first courses, two main courses, two desserts

First Courses

Seasonal Organic Greens

-fresh herb vinaigrette, crunchy frico chips

Warm Shrimp and Asparagus Salad

-curry, marcona almonds, celery leaf

Point Judith Calamari

-white beans, tomato, black olives, crispy bread

Spicy Tuna Tartare

-avocado, citrus juice, crispy tempura bits

Baby Arugula Salad

-lemon, extra virgin olive oil, shaved zucchini, parmigiano

Fresh Buffalo Mozzarella

-roasted tomatoes, baby arugula, crispy prosciutto vinaigrette

Quickly Marinated Salmon "Sashimi"

-edamame purée, crispy potato, spicy mango sauce

French Saucisson

-warm mushrooms, mustard vinaigrette, mache

*Menus & pricing subject to change.

Due to ingredient availability, variations on individual items may occur.

PRIVATE DINING LUNCH MENUS

\$50.00 3-course lunch menu includes:

-one first course, two main courses, one dessert

\$60.00 3-course lunch menu with options includes:

-two first courses, two main courses, two desserts

Main Courses

Today's Sashimi Salad

-avocado, baby greens, tomatoes, crispy tofu, ponzu vinaigrette

The Famous High Street "Kitchen Sink" Salad

Slow Roasted Salmon

-mushrooms, haricots verts, tarragon, meyer lemon emulsion

Sole a la Meunière

-butternut squash, brussel sprouts, pancetta

Herb-Basted Organic Chicken

-broccolini, fingerling potatoes, melted leeks, spiced jus

Tender Braised Boneless Short Rib

-parsnip purée, bacon and split pea salad, crispy shallots

Crunchy Chicken BLT "Club"

-chipotle sauce, grilled vegetable salad

Radius Lobster Roll

-cousin shari's cole slaw, french fries, homemade pickles

"The Burger"

-vermont cheddar, crispy onions, horseradish sauce

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Passed Hors d'oeuvres

\$20 per person/per hour, choice of five

*minimum one hour

Chicken skewers with toasted onion

Mini truffled grilled cheese sandwiches

Crispy crab cakes with old bay remoulade

Spicy ahi, scallion, and shiso tempura rolls

King salmon sashimi with tarragon mustard and crispy capers

Traditional steak tartare with tomato jam on toasted baguette

Shrimp toast with avocado salad

Bruschetta of fresh mozzarella, prosciutto, and confit tomato

Beef yakatori with sweet and spicy glaze

Crostini of wild mushrooms and pierre robert cheese

Parmesan gougeres with truffled mornay

Crispy pork spring rolls with spicy apricot

Radius chicken confit buffalo style “fingers”

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\$75.00 3-course Dinner Menu includes:

-one first course, two main courses, one dessert

\$85.00 3-course Dinner Menu with options includes:

-two first courses, two main courses, two desserts

\$90.00 4-course Dinner Menu includes:

-one first course, one second course, two main courses, one dessert

\$105.00 4-course Dinner Menu with options includes:

-two first courses, two second courses, two main courses, two desserts

First & Second Courses

Seasonal Organic Greens

-fresh herb vinaigrette, crunchy frico chips

Warm Shrimp and Asparagus Salad

-curry, marcona almonds, celery leaf

Point Judith Calamari

-white beans, tomato, black olives, crispy bread

Chilled Lobster Salad (**\$7 supplement**)

-citrus, fennel, tarragon

Spicy Tuna Tartare

-avocado, citrus juice, crispy tempura bits

Baby Arugula Salad

-lemon, extra virgin olive oil, shaved zucchini, parmigiano

Fresh Buffalo Mozzarella

-roasted tomatoes, baby arugula, crispy prosciutto vinaigrette

Quickly Marinated Salmon "Sashimi"

-edamame purée, crispy potato, spicy mango sauce

Crispy Duck Confit Salad

-pineapple, spicy cashews, thai basil vinaigrette

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-one first course, one second course, two main courses, one dessert

\$105.00 4-course Dinner Menu with options includes:

-two first courses, two second courses, two main courses, two desserts

Main Courses

Herb Basted Organic Chicken

-broccolini, fingerling potatoes, melted leeks, spiced jus

Slow Roasted Salmon

-mushrooms, haricots verts, tarragon, meyer lemon emulsion

Sole a la Meunière

-butternut squash, brussel sprouts, pancetta

Loin of Lamb (**\$5 per person supplement**)

-quick ratatouille, parsnip purée, provençal vinaigrette

Slow Roasted Rib Eye (**\$10 per person supplement**)

-robuchon potatoes, baby carrots, pearl onions, haricots verts, red wine sauce

Tender Braised Boneless Short Rib

-parsnip purée, bacon and split pea salad, crispy shallots

Berkshire Pork Loin

-rice beans, charred broccolini, ginger, toasted coriander

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PRIVATE DINING DESSERTS

Lunch and Dinner Menus

Desserts

Chocolate Tart

-orange sauce, chantilly cream

Goat Cheese Cheesecake

-buckwheat tuille, huckleberry ice cream, tart lemon syrup

Seasonal Fruit Cobbler

-crisp topping, vanilla ice cream

Brown Butter Brownie

-salted caramel, vanilla ice cream

Gingerbread Cake

-warm cinnamon spice sauce, apple ice cream

Classic Tahitian Vanilla Crème Brûlée

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