



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 & LOUNGE

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 for cocktails & hors d'oeuvres

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

STEPHANIE SUBOCZ

PRIVATE EVENTS

T: 617.426.1613 x 104 (direct)

F: 617.426.2526

stephanie@radiusrestaurant.com

www.radiusrestaurant.com

PASSED HORS D'OEUVRES

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 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"

*Menus & pricing subject to change.

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

STATIONARY DISPLAYS

RADIUS CEVICHE AND RAW BAR

- chilled jumbo shrimp
- maine crab salad
- red snapper ceviche with lime and cilantro
- french riviera seafood salad
- calamari salad with chick peas and olive oil
- chilled lobster tail

HAND MADE MAKI ROLLS

*served with wasabi, pickled ginger, togarashi, siracha and soy

- Lobster Tempura Rolls
- Spicy Shrimp and Carrot
- Tuna Tartare with cucumber
- Salmon with avocado, daikon and ponzu
- Vegetable Maki with crispy shiitake and julienne vegetables

MEDITERRANEAN GRILLED & MARINATED VEGETABLES

Seasonal, market fresh assortment of grilled and marinated vegetables including, but not limited to: asparagus, zucchini, yellow squash, red and yellow peppers, fennel, endive, radicchio and red onions. Served with basil pistou and spicy aioli.

LOCAL AND INTERNATIONAL CHEESE BOARD

Perfectly sourced from our friends at Formaggio Kitchen. Our diverse cheeseboard is also garnished with seasonal accompaniments and our home baked breads.

ASSIETTE OF FRENCH SAUCISSON AND ITALIAN SALUMI

Selection of the best French and Italian dried and cured meats such as prosciutto di parma, finocchino, petit jesu, jambon, spicy soppressata, toulouse sec, spicy coppa, bresaola. Served with olives, grilled bread and extra virgin olive oil.

*Menus & pricing subject to change.

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

STATIONARY DISPLAYS continued

SLIDERS & MINI SANDWICHES

Radius Signature Burger Slider

Shredded, Spicy Confit of Pork Slider
-fennel cole slaw

Slow Braised Shortrib Slider
-caramelized onion, gorgonzola

Truffled Egg Salad, Mache and Tomato

Mushroom and Gruyere

Homemade PB&J “Radius Style”
-homemade cashew butter, apricot compote

Buffalo Mozzarella, Tomato and Basil Aioli

SELECTION OF PASSED DESSERTS

Cheesecake Bites
-fresh berries, whipped cream

Profiteroles
-chocolate ganache, vanilla cream

Homemade Candy Bars
-chocolate, nuts, raisins

*Menus & pricing subject to change.

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