

# RAILSTOP

R E S T A U R A N T & B A R

PRIVATE EVENTS & GROUP DINING

96 GUEST STREET, BOSTON • 617.254.0044 • [EVENTS@RAILSTOPBOSTON.COM](mailto:EVENTS@RAILSTOPBOSTON.COM)



## ABOUT RAIL STOP RESTAURANT & BAR:

Welcome to Rail Stop Restaurant & Bar, located at the original site of the historic Brighton Train Station. Rail Stop opened in 2017 as a part of the exciting new Boston Landing project, a mixed use development bustling with residents, workers and retail visitors. Rail Stop's restaurant interior and ambiance celebrate the traditions of the community while embracing a new era of urbanism. Features include barrel-vaulted ceilings, antique chandeliers, subway tiles and seating inspired by vintage railroad boxcars.

Out of our scratch kitchen comes a variety of modern and classic New England cuisine, including USDA Prime cut meats, fresh seafood, small plates and upscale comfort food. At our lounge, you'll find an extensive wine list, rotating local beers, and innovative craft cocktails.

Our private semi-private spaces are ideal for social and corporate gatherings and company functions, accommodating from 10 to 145 guests and providing flexible layouts for seated meals, receptions, and events. Full A/V and Wi-Fi available.

## CONTACT OUR TEAM:

(617)-254-0044 | [events@railstopboston.com](mailto:events@railstopboston.com)

96 Guest Street | Brighton, MA | 02135

### CORPORATE EVENTS

- Holiday Parties
- Executive Dinners
- Luncheons
- Team Outings
- Board Meetings

### SOCIAL CELEBRATIONS

- Graduation Parties
- Rehearsal Dinners
- Shower Brunches
- Bar & Bat Mitzvahs
- Retirement Parties



**BRIGHTON HALL**

Fully Private  
Private Bar  
Flat Screen TV  
Seated Up To 30  
Reception Up To 40



**MAIN BAR**

Use Of Bar, High Tops &  
Banquette Tables  
Flat Screen TV  
Reception Up To 120



**BAR LOUNGE**

A Portion of the Bar &  
Lounge Area  
Reception Up To 30



**FRONT DINING ROOM**

Semi-Private  
Use Of All Seating  
Seated Up To 65



**BACK DINING ROOM / FIREPLACE**

Semi-Private  
Use Of All Seating  
Seated Up To 55



**FULL DINING ROOM**

Combined Upper & Back  
Dining Rooms  
Seated Up To 145

## LUNCH MENU

*\$32 PER PERSON*

### SOUP & SALAD

*Select One*

#### **New England Clam Chowder**

Local Clams, Potato, Smoked Bacon

#### **Seasonal Soup**

Chef's Selection

#### **Baby Greens**

Heirloom Tomato, English Cucumber, Feta Cheese, Pickled Red Onion, White Balsamic Vinaigrette

#### **Caesar Salad**

Garlic Herb Croutons, Shaved Parmesan, House-Made Caesar Dressing

### SANDWICHES

*Select One*

#### **Grilled Chicken Sandwich**

Lettuce, Tomato, Swiss Cheese, Buttermilk Dressing, Hand-Cut Slab Bacon, Toasted Brioche

#### **\*Rail Stop Burger**

Cheddar, Tomato Jam, Caramelized Onion Aioli, House B&B Pickles, Toasted Brioche

#### **Falafel**

Tzatziki Sauce, Cucumber, Tomato, Feta, Pickled Red Onion, Grilled Pita

#### **Rail Stop Tacos**

Pickled Red Onions, Shredded Lettuce, Avocado, Cilantro Lime Crema, Cajun Fries  
*Choice of Blackened Chicken or Blackened Shrimp*  
*Choice of Flour or Corn Tortilla*

### SWEETS

#### **Seasonal Crème Brûlée**

#### **Warm Brownie with Vanilla Ice Cream & Candied Walnuts**



## THREE-COURSE LUNCH MENU

*\$45 PER PERSON*

### FIRST COURSE

**New England Clam Chowder**

Local Clams, Potato, Smoked Bacon

**Seasonal Soup**

Chef's Selection

**Baby Greens**

Heirloom Tomato, English Cucumber, Feta Cheese, Pickled Red Onion, White Balsamic Vinaigrette

**Caesar Salad**

Garlic Herb Croutons, Shaved Parmesan, House-Made Caesar Dressing

### DESSERT

**Seasonal Crème Brûlée**

**Warm Brownie with Vanilla Ice Cream & Candied Walnuts**

### SECOND COURSE

**Chef's Daily Risotto**

Carnaroli Rice, Parmesan, Rotating Selection of Farm Fresh Produce  
*\*Can Be: Dairy Free, Gluten Free, Vegan*

**Tuscan Chicken**

Pan Roasted Chicken Breast, Whipped Potato, Haricot Verts, Sundried Tomatoes, Sherry Cream Sauce

**\*Pan Seared Faroe Island Salmon**

Heirloom Tomatoes, Rainbow Potatoes, Leeks, Corn, Tomato Jam, White Wine Reduction, Butter Poached Maine Lobster



## THREE-COURSE DINNER MENU

\$55 PER PERSON

### FIRST COURSE

**New England Clam Chowder**

Local Clams, Potato, Smoked Bacon

**Seasonal Soup**

Chef's Selection

**Baby Greens**

Heirloom Tomato, English Cucumber, Feta Cheese, Pickled Red Onion, White Balsamic Vinaigrette

**Caesar Salad**

Garlic Herb Croutons, Shaved Parmesan, House-Made Caesar Dressing

### SECOND COURSE

**Chef's Daily Risotto**

Carnaroli Rice, Parmesan, Rotating Selection of Farm Fresh Produce  
*\*Can Be: Dairy Free, Gluten Free, Vegan*

**Tuscan Chicken**

Pan Roasted Chicken Breast, Whipped Potato, Haricot Verts, Sundried Tomatoes, Sherry Cream Sauce

**\*Pan Seared Faroe Island Salmon**

Heirloom Tomatoes, Rainbow Potatoes, Leeks, Corn, Tomato Jam, White Wine Reduction, Butter Poached Maine Lobster

**\*Steak Frites**

8oz Flat Iron Steak, Marrow Butter, Steak Fries, Demi-Glace

### DESSERT

**Seasonal Crème Brûlée**

**Warm Brownie with Vanilla Ice Cream & Candied Walnuts**



## FOUR-COURSE DINNER MENU

\$79 PER PERSON

### FIRST COURSE

*Served Family Style. Please Choose Two.*

#### **Firecracker Shrimp**

Firecracker Sauce, Bleu Cheese Crumbles, Pickled Vegetables, Ranch

#### **Parmesan Herb Arancini**

Carnaroli Rice, Mozzarella, Marinara, Shaved Parmesan

#### **Lump Crab Cake**

Lump Crab Meat, Roasted Red Pepper, Herbs, Spicy Rémoulade, Frisée Salad, Pickled Onions, Lemon Wedge

#### **Short Rib Spring Rolls**

Carrots, Pickled Red Cabbage, Sweet Chili Soy, Spicy Aioli

### SECOND COURSE

#### **New England Clam Chowder**

Local Clams, Potato, Smoked Bacon

#### **Seasonal Soup**

Chef's Selection

#### **Baby Greens**

Heirloom Tomato, English Cucumber, Feta Cheese, Pickled Red Onion, White Balsamic Vinaigrette

#### **Caesar Salad**

Garlic Herb Croutons, Shaved Parmesan, House-Made Caesar Dressing

### THIRD COURSE

#### **Chef's Daily Risotto**

Carnaroli Rice, Parmesan, Rotating Selection of Farm Fresh Produce  
*\*Can Be: Dairy Free, Gluten Free, Vegan*

#### **Tuscan Chicken**

Pan Roasted Chicken Breast, Whipped Potato, Haricot Verts, Sundried Tomatoes, Sherry Cream Sauce

#### **\*Pan Seared Faroe Island Salmon**

Heirloom Tomatoes, Rainbow Potatoes, Leeks, Corn, Tomato Jam, White Wine Reduction, Butter Poached Maine Lobster

#### **\*8 Oz. Black Angus Center Cut Filet**

Whipped Potatoes, Grilled Asparagus, Demi-Glace, Marrow Butter

### DESSERT

#### **Seasonal Crème Brûlée**

**Warm Brownie with Vanilla Ice Cream & Candied Walnuts**





## COCKTAIL RECEPTION

*Menu Items Available in Quantities of 25*

**RAIL STOP**  
RESTAURANT & BAR

### HORS D-OEUVRES

**Caprese Skewers | \$75**

Mozzarella, Tomato, Basil, Balsamic

**\*Beef Sliders | \$125**

Cheddar Cheese, Lettuce, Tomato

**Veggie Sliders \$125**

Veggie Patty, Cheddar, Lettuce, Tomato

**Mini Veggie Spring Rolls | \$75**

Stuffed With Cabbage, Carrots

**Bruschetta | \$75**

Tomato, Basil, Balsamic, Crostini, Garlic Mascarpone

**Bacon Wrapped Scallops | \$150**

Gluten Free, Honey Soy Glazed

**Arancini | \$75**

Marinara, Shaved Parmesan

**Chicken Bites | \$75**

Breaded, Baked, Tossed  
*Choice Of BBQ, Buffalo Or Sweet Chili Soy*

**Chicken Satay | \$75**

Peanut Sauce

**Chicken Salad On Chip | \$75**

Mayo, Celery, Corn Tortilla

**Beef Empanadas | \$75**

Chipotle Mayo

**Mini Crab Cakes | \$100**

Roasted Red Peppers, Herbs, Spicy Aioli

**Firecracker Shrimp | \$100**

Fried Shrimp, Firecracker Sauce, Blue Cheese Dipping Sauce

**\*Tuna Tartare | \$100**

Guacamole, Cucumber, Red Onion, Citrus Ponzu, Spicy Wonton Chip

**Mini Falafel | \$75**

Tzatziki Drizzle

**Fried Chicken Sliders | \$125**

Apple Slaw

### SHARED BOARDS

*Each Board Serves 25 Guests*

**Crudité Board | \$125**

Sliced Vegetables: Cucumber, Peppers, Carrots, Baby Tomatoes, House-Made Buttermilk Ranch Dip

**Charcuterie Board | \$250**

Prosciutto, Salami, Capicola, Soppressata, Mixed Olives, French Baguette

**Cheese Board | \$175**

Chef's Selection Of Cheeses, Stone Ground Mustard, Pickled Vegetables, Crackers

**Dessert Board | \$150**

Carrot Cake Bites, Fruit Tarts, Brownie Bites, Caramel Coconut Cookies

**Private Event Bartender \$150**

Custom Welcome Cocktails + Champagne Toasts Available  
Please inquire if interested



## BUFFET SELECTIONS

### RAIL STOP BUFFET

*\$39 Per Person, 25 Person Minimum*

#### SALAD

##### **Caesar Salad**

Garlic Herb Croutons, Shaved Parmesan, House-Made Caesar Dressing

#### MAINS

##### **Roasted Chicken**

House-Made Seasoning, Oven Roasted

##### **Fettuccine**

Broccoli Florets, Tossed With Creamy, House-Made Alfredo Sauce, Fresh Fettuccine

#### SIDES

##### **Roasted Potatoes**

##### **Haricot Verts**

### BRIGHTON BUFFET

*\$55 Per Person, 25 Person Minimum*

#### SALAD

##### **Spinach Salad**

Candied Walnuts, Goat Cheese

#### MAINS

##### **\*Beef Tenderloin**

Oven Roasted, Demi-Glace

##### **\*Baked Haddock**

Toasted Breadcrumbs, Lemon Butter

##### **Seasonal Risotto**

Carnaroli Rice, Parmesan, Rotating Selection of Farm Fresh Produce

*\*Can Be: Dairy Free, Gluten Free, Vegan*

#### SIDES

##### **Roasted Broccoli**

##### **Chef's Choice Seasonal Vegetables**



## BUFFET ADDITIONS

*25 Person Minimum*

### SALAD

**Baby Greens | \$8**

Heirloom Tomato, English Cucumber,  
Feta Cheese, Pickled Red Onion, White  
Balsamic Vinaigrette

### PASTA

**Rigatoni & Marinara | \$10**

Marinara, Garlic, Herbs

**Penne & Pesto | \$10**

Pesto, Arugula, Parmesan Reggiano

**Baked Mac & Cheese | \$10**

Cavatelli, Aged Cheddar, Bread  
Crumbs

*Sub Short Rib Mac & Cheese | \$13*

*Sub Buffalo Chicken Mac & Cheese | \$12*

### PROTEIN

**\*Beef Tenderloin | \$20**

Oven Roasted, Demi-Glace

### SEAFOOD

**\*Salmon | \$15**

Pan-Seared

### SIDES

**Rice Pilaf | \$7**

**Pasta Salad | \$7**

**Sautéed Zucchini And Carrots | \$7**

**Grilled Asparagus | \$7**

**Whipped Potatoes | \$7**

### DESSERT

**Seasonal Crème Brûlée | \$8**

**Warm Brownie with Vanilla Ice Cream  
& Candied Walnuts | \$8**



## BRUNCH BUFFET

*\$35 Per Person, 25 Person Minimum*

### STARTERS

**Greek Yogurt And Granola**

### FROM THE GRIDDLE

*Please Select One*

**Brioche French Toast**

Served With Whipped Butter, Vermont Maple Syrup, Side Of Strawberry Sauce

**Ricotta Pancakes**

Served With Whipped Butter, Vermont Maple Syrup  
*Toppings: Blueberry, Chocolate Chip, Strawberry Sauce*

### EGGS

*Please Select One*

**\*Eggs Benedict**

Poached Eggs, Grilled English Muffin, Canadian Bacon, Hollandaise  
*Sub Lobster \$8*

**Scrambled Eggs**

### SIDES

*Please Select One*

**Breakfast Potatoes**

**Grilled Sausage**

**Butchers Cut Bacon**

**Grilled Ham**



## BRUNCH BUFFET ADDITIONS

*Pricing Is Per Person, 25 Person Minimum*

### **Caprese Avocado Toast | \$10**

Fresh Mozzarella, Tomato, Basil,  
Balsamic, Avocado, Wheat Toast

### **Short Rib Hash | \$10**

Braised Short Rib, Seasoned Breakfast  
Potatoes

### **\*Eggs Benedict | \$9**

Poached Eggs, Grilled English Muffin,  
Canadian Bacon, Hollandaise  
*Sub Lobster Benedict | \$16*

### **Scrambled Eggs | \$7**

### **Fettuccine Broccoli Alfredo | \$10**

### **Pasta Salad | \$10**

Fresh Penne, Baby Heirloom Tomatoes,  
Onions, Arugula Pesto, Fresh  
Mozzarella & Italian Dressing

### **Rigatoni & Marinara | \$10**

House-Made Marinara With Fresh  
Garlic & Herbs, Fresh Rigatoni,  
Parmesan

### **Baby Greens | \$8**

Heirloom Tomato, English Cucumber,  
Feta Cheese, Pickled Red Onion, White  
Balsamic Vinaigrette

### **Caesar Salad | \$8**

Garlic Herb Croutons, Shaved  
Parmesan, House-Made Caesar  
Dressing

## EXTRAS

**Butcher's Cut Bacon | \$4**

**Grilled Ham | \$4**

**Grilled Sausage Links | \$4**



# FREQUENTLY ASKED QUESTIONS

## **What are the food and beverage minimum?**

There are food and beverage minimums for all private and semi-private spaces for groups of 10 or more. We require a predetermined, non-refundable deposit to book an event. We require the remaining balance to be paid in full prior to or at the time of the event. Deposits, minimums and payment deadlines will be predetermined with your Event Manager.

## **What are the additional fees?**

Massachusetts state meals tax is 6.25% and the City meals tax is .75%. There is a 20% service charge and a 6% administrative fee.

## **Who is my contact the day of the event?**

You will be assigned an Event Manager, who will work with you finalizing all the details pertaining to your event, the manager will also be on site during your event.

## **If I have my own private Bartender, what is the fee?**

A private Bartender has a \$150 fee per bartender.

## **What about Kosher Meals?**

Rail Stop does not have a Kosher kitchen, but we can arrange for Kosher Meals to be delivered by a Kosher Caterer. Please inquire with your Event Manager for more information.

## **Do you allow outside food or beverage to be brought in?**

As a full service restaurant we do not allow outside food & beverage to be brought in. If you would like to bring in a celebratory cake, that is allowed and assessed at a \$4 per person cake cutting fee.

## **Do you offer a coat check?**

Yes, we can, please coordinate your needs with your Event Manager during the planning phase.

## **Can I bring decorations?**

Yes you can. Please discuss your plans with your Event Manager and arrange a time for dropping items off so we can decorate for you.

## **If we book now, can we drop our headcount as RSVPs come in?**

Rail Stop has minimums for each space contracted. Your guest count can fluctuate, but the minimum will be invoiced.

## **Am I able to extend my event time on-site?**

Your Event Manager can let you know if this can be accommodated.

## **Is parking available?**

Parking is available off street as well as at the parking garage in the adjacent Warrior Ice Arena at 90 Guest Street, Brighton, MA. If you park at the Warrior Ice Arena after 5:00PM Monday-Friday, or anytime on weekends, we will validate your ticket for a reduced parking rate of \$5. The parking garage for Warrior Ice Arena is located at the rear of the building and should be accessed via the Service Road that runs parallel with the Massachusetts Turnpike. Access to the Service Road is to the left (west) of 90 Guest Street or the right (east) of the New Balance World Headquarters Building.