

PRIVATE EVENT
MENU



Nikki DiGuilio
Event Coordinator
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With two floors and 3,000 square feet of space, Article 24 caters to any of your event needs.

Each floor has its own bar, dining area, bathrooms, and AV hookups. Our main floor can accommodate up to 130 guests and features Article 24's unique décor, a roll top garage door, and is perfect for lively groups.

Downstairs is Bandita, a vibrant tequila bar, which offers a casual yet refined space for 40 people. Bandita features a completely different vibe from upstairs. Our chefs are happy to customize a menu for your special event.

There is no better time than right now to reserve your special date with us. Sharing great times with those closest or hosting a celebration for someone special are life's real pleasures. Whether you are looking to book a graduation party, a holiday gathering, or a corporate function, our sensational cuisine and private dining space will make for a memorable event.

Easy, Affordable, Enjoyable. We look forward to being a part of your special time!

Off-Site Catering also Available!

Article 24
458 Western Ave. Brighton, MA 02135
article24boston.com



Pricing, Fees & Additional Information

At Article 24 we do not have rental charges in order to reserve any of our space's. Pricing is based on a food & beverage minimum which is determined by a multitude of factors. Please inquire with our Event Coordinator regarding what the minimum would be for your event.

A 7% tax, 20% gratuity and 5% admin fee is added to the final bill.

Article 24 does not require a deposit and we typically do not pre-charge anything. A final bill will be presented at the end of your event (this is subject to change based on your specific event). We do require a contract in order to confirm your hold.

A final head count and finalized menu is required two weeks prior to your event.

Contact Information

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Event Space

Full First Floor Buy Out

Seated: Up to 80 guests

Cocktail Reception: Up to 130 Guests



First Floor Back Dining Room

Seated: Up to 50 guests

Cocktail Reception: Up to 75 Guests



Bandita (Downstairs Private Room)

Seated: Up to 30-35 guests

Cocktail Reception: Up to 40 Guests



Full Venue Buyout

Inquire Within



Event Menus

Brunch

Brunch Buffet Options (priced per person)

Cold

Smoked Salmon Platter \$5pp

caper, red onion, bagels, cream cheese

Yogurt Bar \$4pp

plain & strawberry yogurt, granola

Salads

Mixed Green Salad \$2pp

Caesar Salad \$3pp

Hot

Scrambled Eggs \$3pp

Thick Cut French Toast \$5pp

butter, maple syrup

Corn Beef Hash \$5pp

Pancakes \$5pp

*choice of buttermilk, blueberry or chocolate chip
maple syrup, butter*

Veggie Frittata \$5pp

Waffles \$5pp

butter, maple syrup, whipped cream

Bacon, Sausage, or Ham \$4pp

Home Fries, Tater Tots or Roast Potatoes \$3pp

Sandwich Platters (25 portions)

Assorted Club Sandwiches \$50

turkey, roast beef, ham

Wrap Selection \$50

blt, california, chicken salad

Sliders (priced per item)

Hamburger \$3

Cheeseburger \$4

Lobster Salad \$7

BBQ Pork \$4

A La Carte (priced per item)

Chicken Satay Skewers \$3

Teriyaki Beef Skewers \$4

Bruschetta Crostini \$3

Mac Fritters \$2.50

homemade mac & cheese, sriracha aioli

Pig in a Blanket \$2

puff pastry, hot dogs, pinky's ipa mustard

Deviled Eggs \$1.50

topped with bacon bits

Stationary Platters

Small Platters – 25 portions

Large Platters – 50 portions

Hot

Calamari \$60/\$120

crispy squid, cherry peppers, marina

Popcorn Chicken \$50/\$100

served with bistro sauce

Chili Nachos \$50/\$100

pico de gallo, sour cream, guacamole

Chicken Wings or Chicken Tender \$60/\$120

your choice of sauce (bbq, buffalo or tsao's), and bleu cheese dressing or ranch

Hog Wings \$65/\$130

pork lollichops, spicy hoisin sauce

Beer Hall Pretzel Bites \$60/\$120

served with beer cheese

Cold

Fruit Platter \$45/\$90

chefs' selection of seasonal fruit

Cheese Platter \$60/\$120

chefs' selection of cheeses with crostini

Crudité \$45/\$90

raw vegetables served with your choice of hummus and/or ranch

Grilled Vegetable Platter \$50/\$100

grilled vegetables with balsamic glaze

Dinner

Appetizers (priced per item)

Chicken Satay Skewers \$3

Pork Dumpling \$3

Teriyaki Beef Skewers \$4

Bruschetta Crostini \$3

Mac Fritters \$2.50

homemade mac & cheese, sriracha aioli

Pig in a Blanket \$2

Deviled Eggs \$1.50

topped with bacon bits

Sliders (priced per item)

Hamburger \$3

Cheeseburger \$4

Lobster Salad \$7

BBQ Pork \$4

Stationary Apps

Small Platters – 25 portions

Large Platters – 50 portions

Hot

Calamari \$60/\$120

crispy squid, cherry peppers, marinara

Popcorn Chicken \$50/\$100

served with bistro sauce

Chili Nachos \$50/\$100

pico de gallo, sour cream, guacamole

Chicken Wings or Chicken Tenders \$60/\$120

your choice of sauce (bbq, buffalo or tsao's), and bleu cheese dressing or ranch

Hog Wings \$65/\$130

pork lollichops, spicy hoisin sauce

Beer Hall Pretzel Bites \$60/\$120

served with beer cheese

Cold

Fruit Platter \$45/\$90

honey dew, cantaloupe, pineapple, berries

Cheese Platter \$60/\$120

chef's selection of three cheeses and with crostini

Cured Meat Plate \$70/\$140

chef's selection of three cured meats with crostini

Crudit  \$45/\$90

raw vegetables served with your choice of hummus and/or ranch

Grilled Vegetable Platter \$50/\$100

grilled vegetables with balsamic glaze

Pico and Guacamole \$45/\$90

with house made tortilla chips

Flatbreads

approx. 8 pieces per flatbread

Margherita \$12

Pepperoni \$12

Buffalo Chicken \$12

Fig & Prosciutto \$12

Taco Bar (priced per person)

Chicken, Beef & Fish \$10pp

Chicken & Beef \$8pp

All fixings on the side

pico, guacamole, shredded cheese, spicy mayo, lettuce & pickled veggies

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Dinner Continued

Buffet (priced per person)

Salads

Caesar \$3pp

grated pecorino, crostini croutons

Mixed Greens \$2pp

cucumber, tomato, carrot, red onion, house dressing

Chop 24 \$4pp

cucumber, tomato, carrot, egg, bacon, mixed green, chickpeas, sunflower seed, red onion, greek dressing

Arugula \$3pp

goat cheese, onion, sunflower seed, mango vinaigrette

Pasta

Mac and Cheese \$6pp

Bolognese \$7pp

tagliatelle, shaved pecorino, parsley

Gnocchi \$7pp

seasonal preparation

Meat & Fish

Brickhouse Chicken \$8pp

Marinated & Grilled Steak Tips \$9pp

Seared Salmon Filet \$8pp

Vegetarian

Mushroom Ravioli \$7pp

Sides

Yukon Gold Mashed Potatoes \$3pp

Herb Roasted Potatoes \$3pp

Sautéed Season Vegetables \$3pp

Saffron Rice \$3pp

Desserts (priced per person)

Chefs' Choice of Assorted Mini Pastries \$5pp

S'Mores Pie \$6pp

Fried Fluffernutter \$6pp

Churro Bread Pudding \$6pp

Beverages

All drinks are charged by consumption

Customized Menu

Anything that is offered on our standard menus can also be used for an event!

We are more than happy to customize any three course or personalized menus to best meet your menu needs!



3 Course Prix Fixe Lunch or Dinner Menus

\$25 per person

First Course (choose one)

Caesar Salad

romaine, parmesan, anchovy, croutons

Chop 24

greens, tomato, cukes, onion, egg, bacon, chickpea, sunflower

Mussels

garlic, white wine

Second Course

(choose one)

Brickhouse Chicken

mashed potatoes, green beans, mushroom sauce

Grilled Salmon

broccoli rabe, avocado, mango salsa, balsamic

Mushroom Ravioli

broccoli, alfredo sauce

Third Course (+\$5.00)

(choose one)

Fried Fluffernutter

Churro Bread Pudding

Smores Pie

\$40 per person

First Course (choose one)

Crab Cakes

arugula, jicama, pickled onion, mustard tartar sauce

Arugula Salad

goat cheese, onion, sunflower seed, mango vinaigrette

Pork Dumplings

hoisin, shitake mushrooms

Second Course

(choose one)

Steak Tips

chimichurri, fries, parmesan

Bolognese

tagliatelle, shaved pecorino, parsley

Vegetable Gnocchi

Third Course

(choose one)

Fried Fluffernutter

Churro Bread Pudding

Smores Pie

\$55 per person

Amuse Bouche (choose one)

Bruschetta Crostini

Fig & Prosciutto

First Course

(choose one)

Crab Cake

arugula, jicama, pickled onion, mustard tartar sauce

Tuna Tartar

mango, cucumber, seaweed salad, wonton ginger soy

Chop 24

greens, tomato, cukes, onion, egg, bacon, chickpea, sunflower

Second Course

(choose one)

Grilled Salmon

broccoli rabe, avocado, mango salsa, balsamic

Brickhouse Chicken

mashed potatoes, green beans, mushroom sauce

Vegetable Lasagna

Sirloin Steak

herbed butter, garlic mashed potatoes, green beans

Third Course

(choose one)

Fried Fluffernutter

Churro Bread Pudding

Smores Pie