

Private
Dining and
Events Menu.

OMNI

BOSTON
AT THE SEAPORT





Lifted

PRIVATE EVENTS.

Located on the 5th floor overlooking the city skyline, this unique space transitions from a daytime pool hot-spot to a trendy evening bar with the flexibility of open-air or fully enclosed. Here, we celebrate the art of surprise and delight. Lifted is not just a dining destination—it's an experience that ignites conversation and sparks joy. The playful ambiance and whimsical menu sets the stage for memorable moments and lively gatherings.

EXPERIENCES AND CAPACITIES:

Full Buyout

- 115 seated | 200 reception style
- Includes Privacy/Private Room

Partial Buyout

- 40 seated | 90 reception style
- Includes a portion of the Main Dining Room and choice of the Private Dining Room with soft seating or the Outdoor Patio with firepits and soft seating

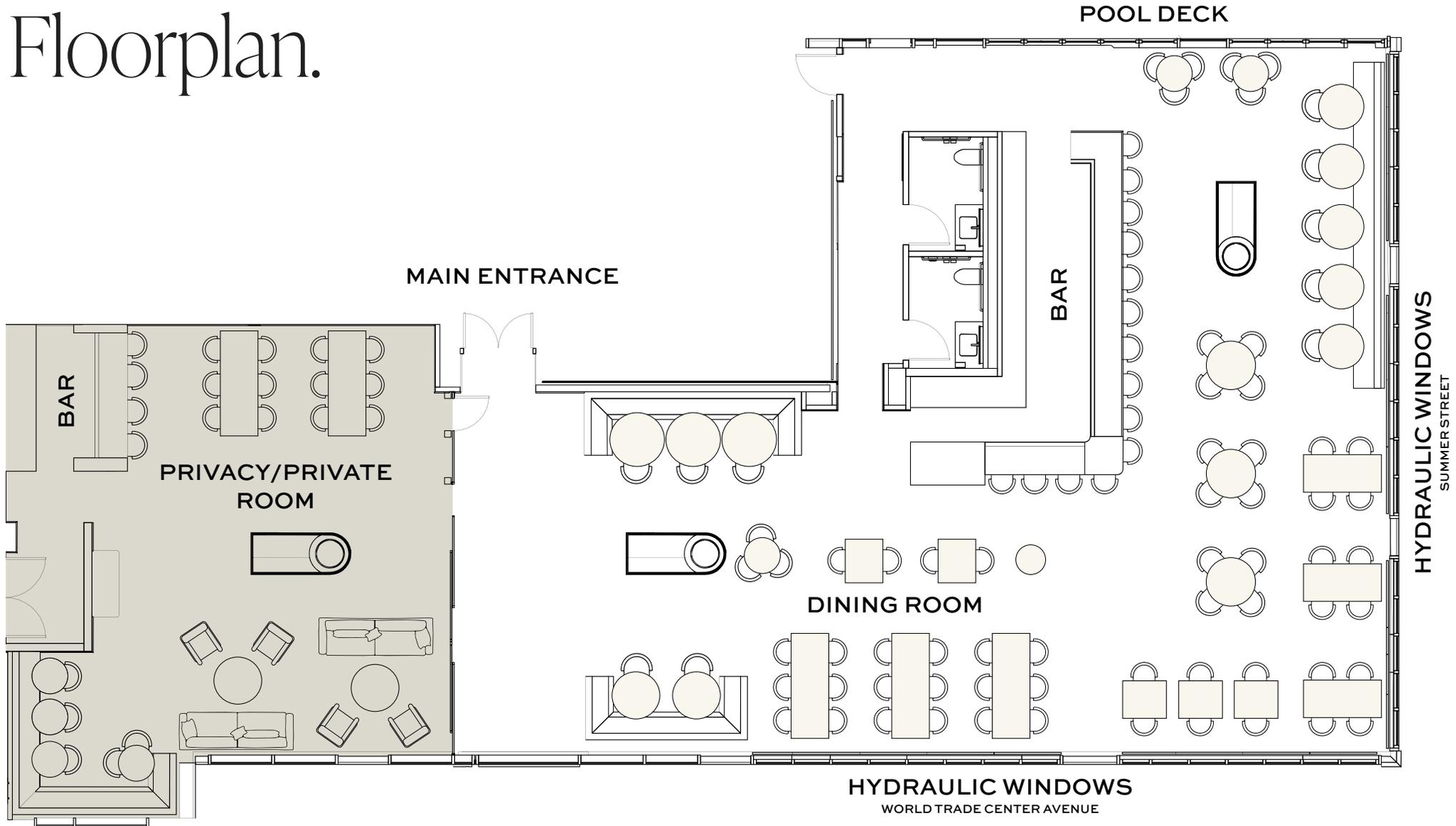
Privacy/Private Room

- 30 seated | 50 reception style



LIFTED

Floorplan.



HYDRAULIC WINDOWS
WORLD TRADE CENTER AVENUE

LIFTED/KESTRA MENUS

Small Bites.

Our small bites are hand crafted daily and served butler style with the highest integrity and quality. Small bites require a minimum order based on your guaranteed guest count, per selection.

COLD

Vietnamese spring rolls | Peanut sauce | **\$9 per piece** (N | GF | VG)

Ricotta crostini | Honey, pistachios and figs | **\$9 per piece** (N | V)

Crab & seaweed salad | **\$11 per piece** (DF | GF)

Spicy tuna and crispy rice | Sambal, scallions and sesame | **\$11 per piece** (DF | GF)

New England lobster roll | Toasted bun, lemon shallot mayo, celery salt | **\$18 per piece**

HOT

French toast grilled cheese | Maple drizzle | **\$9 per piece** (V)

Mozzarella toast | Pesto and tomato confit | **\$9 per piece** (V)

Angry chicken sticks | Toasted chili crisp | **\$10 per piece** (DF | GF)

Local crab cakes | Louie aioli and petite greens | **\$11 per piece**

North End spicy paisano slider | Provolone, ricotta and Sunday gravy | **\$15 per piece**

Smashed beef slider | duckfat onions, Velveeta, maple-braised bacon | **\$15 per piece**

Pancetta-wrapped scallop | Roasted pineapple salsa | **\$11 per piece** (DF | GF)

Hot chicken sliders | Pickles and comeback sauce | **\$15 per piece**

Crispy falafel cracker | Hummus, pickled beets, sumac | **\$9 per piece** (DF | VG)

Crunchy polenta bite | Calabrian chile aioli | **\$9 per piece** (V)

Stuffed mushrooms | Impossible tomato sugo and Violife mozzarella | **\$9 per piece** (DF, GF, VG)

Mini salted caramel lobster roll | **\$18 per piece**

(N) CONTAINS NUTS | (DF) DAIRY FREE | (GF) GLUTEN FREE | (V) VEGETARIAN | (VG) VEGAN





LIFTED/KESTRA MENUS

Small Plate Stations.

All reception pricing is based on 90 minutes of service, unless noted otherwise. Stations are based on your guaranteed guest count and require a minimum order of 85%. Several small plate stations require a chef attendant as noted below. The attendant fee does not represent a tip, gratuity or service charge for any associates.

72-hour braised short rib | Creamy polenta, crispy onions, red wine jus | **\$33 per person (GF)**

Roasted strip loin of beef | Roasted trumpet mushrooms, garlic whipped potatoes, black garlic jus | **\$42 per person (DF | GF) (REQUIRES CHEF ATTENDANT FOR \$175)**

Chicken confit | Pomme purée, roasted root vegetables and truffle jus | **\$29 per person (GF)**

Poke Bowl | Sushi rice, tuna, crab, salmon, pickled vegetables, green onions, spicy mayo, pickled ginger, soy | **\$45 per person (DF | GF) (REQUIRES UPGRADED CHEF ATTENDANT FOR \$225)**

Italian chopped salad | Salami, pepperoncini, garbanzo beans, provolone, oregano vinaigrette | **\$22 per person (GF)**

(N) CONTAINS NUTS | (DF) DAIRY FREE | (GF) GLUTEN FREE | (V) VEGETARIAN | (VG) VEGAN

LIFTED/KESTRA MENUS

Old School Favorites.

All reception pricing is based on 90 minutes of service, unless noted otherwise.
A minimum guarantee of 85% of total attendance is required.

Taco bar | **\$36 per person**

chicken tinga (DF | GF)

chipotle ground beef (DF | GF)

borracho beans (DF | GF | V)

shaved lettuce, tomatoes, salsa, guacamole, sour cream (GF)

crispy corn tortillas, flour tortillas (DF)

Meatballs and creamy polenta | **\$27 per person**

north end paisano mix and cheesy polenta

Flatbreads | **\$26 per person**

Choice of two:

San Marzano tomato & buffalo mozzarella

Sausage & pepperoni

Broccoli rabe & roasted garlic

(N) CONTAINS NUTS | (DF) DAIRY FREE | (GF) GLUTEN FREE | (V) VEGETARIAN | (VG) VEGAN



LIFTED/KESTRA MENUS

Displays.

A minimum guarantee of 85% of total attendance is required for each enhancement.

Cheese & Charcuterie | Local cheese, cured meats, dried fruits, roasted nuts, jams | **\$36 per person (N)**

Vegetable medley | Raw, pickled, marinated and roasted vegetables, spreads and dips | **\$20 per person (GF | V)**

Epic Seafood Arrangement | product is sourced regionally and based on availability from daily boats
\$50 per person / 5 pieces per person

local new england oysters (DF | GF)

shrimp cocktail (DF | GF)

crab salad (DF | GF)

seaweed salad (DF | GF)

calamari salad (DF | GF)

cucumber gin cocktail sauce, horseradish, whole-grain mustard sauce, strawberry mignonette (DF | GF)

Desserts.

Assorted mini whoopie pies | **\$72 per dozen**

Assorted mini cheesecakes | **\$12 per person**

Mini lemon-olive oil cake | **\$12 per person**

Chocolate polenta cake | cashew, caramel, pistachio | **\$12 per person (GF)**

Assorted jumbo cookies | chocolate chip, white chocolate & macadamia, oatmeal raisin, m&m's, peanut butter | **\$68 per dozen (N)**

Gluten-friendly chocolate chip cookies | **\$72 per dozen (GF)**

Assorted brownies | triple-fudge, milk chocolate s'mores, blondies, lemon bars
\$68 per dozen

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