



**Avila** is very proud of the personal touches that we provide for our private events. Our event menu features exquisite combinations created by both of our executive chefs. Our food is cooked to order for all of our guests. Our guests receive the same personal attention during small intimate dinners or large meetings because **Avila's** servers are all trained in the main dining room. Our staff is prepared to make your event a remarkable one and truly special.

**Avila** is located at One Charles Street South, across the street from the Transportation Building, on the edge of the Theatre District. **Avila** boasts a large display kitchen, a diverse wine list, and validated parking. As a Modern Mediterranean restaurant, our menu is completely different from anything in Boston. We offer the finest cuts of meats and fish, grilled to perfection. If you are feeling more adventurous we feature traditional dishes from France, Italy, Portugal, Spain, and Greece, with new and modern twists. Some of our signature dishes include: Salt Cod Fritters, Escargot, Branzino, and a Niman Ranch Double Cut Pork Chop. **Avila** also offers the finest cuts of all natural beef and fish a la carte. To complete your meal there is an array of side dishes, such as Creamy Parmigiano Asparagus, Baked Moussaka, and Cous Cous with Olives and Pine Nuts. Our extensive wine list includes selections from these five Mediterranean countries as well as the United States, New Zealand, and Australia. Our knowledgeable staff is well equipped to help you make the perfect selections to complement your dining experience.

<b>Contacts:</b>	<b>Proprietor:</b>	Steve DiFillippo	<b>V.P. of Operations:</b>	Eleanor Arpino
	<b>Executive Chefs:</b>	Rodney Murillo	<b>Director of Sales:</b>	Patricia LaBella
	<b>Pastry Chef:</b>	Tom Ponticelli	<b>Manager:</b>	Kristen Selawsky

**Décor:** **Avila's** décor blends modern lines with the quaint comfort of the Mediterranean with the warmth of golds, oranges, and yellows. Large floor to ceiling windows allow diners to watch the hustle and bustle from the comfort of high backed upholstered chairs. The main dining room also includes a banquet that seats up to 18 and a semi private booth for an intimate party of 6. The "Chef's Table" is located at the open display kitchen and includes counter seating for 7, and is also welcoming and entertaining for someone dining alone. Our enormous elliptical bar and cozy lounge area features high top tables and a cozy banquet perfect for relaxing after a hard day's work.

**Private Dining Areas:** Private spaces are all carpeted and include the Port Room and Charles Room that can accommodate 24 each for sit down dinners or up to 40 each for cocktail receptions. When used together they can accommodate 48 people for a sit down dinner and 80 for a cocktail reception. Nestled in the back of the restaurant, there are the Park Place and Stuart Rooms. Together these rooms can accommodate 64 for a sit down dinner and 100 for a reception. When separated the Park Place room will hold 40 seated and 80 for a reception and the Stuart Room will hold 20 seated and 25 for a reception.



- Design Team:** Steve Todisco, Interior & Conceptual Design & Lighting  
Nancy Ahern, Interior Decorator  
Shawmut Construction, contractor
- Architect of Record:** Main Street Architects, Weymouth MA
- Function Facilities:** Private dining rooms are available for groups of 10 to 64 guests for a full service sit down dinner and up to 100 for receptions. Rooms are also ideal for meetings, seminars and presentations that require audiovisuals or Internet access capabilities. Arrangements for the entire restaurant may also be made.
- Seating Capacity:** Park Place Room - 40 Seated Dinner, 80 Reception  
Stuart Room - 20 Seated, 25 Reception  
Park Place/ Stuart Room - 64 Seated, 100 Reception  
Charles Room - 24 Seated, 40 Reception  
Port Room - 21 Seated, 40 Reception  
Port/ Charles Room - 48 Seated, 80 Reception
- Parking:** \$18.00 evening valet on Charles Street South and \$10.00 validated 3-hour parking at the Motor Mart on Stuart Street
- Hours:** Lunch – 11:30 a.m. to 3 p.m.  
Dinner – 5 to 10 p.m. Sunday to Tuesday; until 11 p.m.  
Wednesday to Saturday  
Lounge Menu - 3 to 11 p.m., Sunday to Tuesday; until midnight  
Wednesday to Saturday
- Credit Cards:** All major credit cards accepted
- Handicap Access:** Full access to dining room, private rooms and restrooms.
- Dietary Concerns:** Because of the high quality and freshness of all of our dishes our chefs are able to accommodate special dietary needs. Please advise our staff of you limitations upon your arrival. For private events with preplanned meals, advance notice of special dietary needs is appreciated. Kosher meals can also be made available for private events with 72 hours prior notice.



## COCKTAIL RECEPTION

### HORS D'OEUVRES

*\$16 per person\*/per hour Choice of Four*

#### Hot

Marinated Skirt Steak Skewers  
Maine Crab Cakes, Lemon Aioli  
Lamb Tenderloin Souvlaki, Minted Greek Yogurt  
Philly Cheese Steak Spring Rolls\*, Spicy Ketchup, Spicy Mayo  
Cashew Stuffed Dates, Wrapped In Bacon  
Kobe Beef Meatball, Parmigiano  
Goat Cheese Croquettes  
Za'atar Seared Scallops

Lobster Spring Rolls (*\$4 per piece*)  
Foie Gras Terrine (*add \$4 per person*)

#### Cold

Eggplant Caponata Crostini  
Lobster Salad, Brioche Crostini  
Chilled Oyster Shots, Sangrita Sauce  
Filet Mignon, Horseradish Crema, Potato Chip  
Prosciutto, Mango, Spring Roll, Aged Balsamic  
Feta Cheese, Olive, Cucumber Rolls  
Avocado, Quail Egg, Brioche  
Steak Tartar, Plantain Chips  
Tuna Spoons, Ginger Soy

### SEAFOOD

*(Priced Per Piece)*

*Raw Bar Available Upon Request*

Jumbo Poached Shrimp \$4  
Oysters on the Half Shell \$3  
Tuna Sashimi \$3  
Clams on the Half Shell \$2  
Crab Claws (seasonal, Price TBD)  
Jumbo Jonah Crab Cocktail \$4

### ANTIPASTO

*\$12 per person\**

An Assortment of Marinated Vegetables,  
Cured Mediterranean Meats, Imported Cheeses, Mixed Olives, House Baked Breads

### CHEESE & FRUIT

*\$9 per person\**

Display of Imported Cheeses, Seasonal Fresh Fruit, Fresh Bread

### CARVING

*\$30 per person\* Choice of 2*

Niman Ranch Pork Tenderloin  
Lamb Tenderloin Souvlaki  
Roasted Beef Tenderloin  
Herb Roasted Prime Sirloin  
*Chef Attendant \$100 per carving station*

### DESSERT

*\$10 per person\**

*\*Price per person is based on a one-hour cocktail reception*



## Dinner Menu 1

*\$55 per person*

### First Course (Choose Two)

Wild Arugula, Parmesan Cheese, Lemon Olive Oil  
Avila Caesar Salad, Brioche Croutons, White Anchovies  
Native Greens, Roasted Tomatoes, Chardonnay Vinaigrette, Great Hill Blue Cheese  
Mediterranean Salad, Cucumber, Tomatoes, Red Onions, Olives, Manouri Cheese

### Entrée (Choose Two)

Free Range Half Chicken Under a Brick, Celery Root, Brussel Sprouts, Lemon Thyme  
Slow Braised Beef Short Rib, Green Onion Mashed, Spinach, Crème Fraîche, Shallot Jam  
Seared Organic Scottish Salmon, Red Lentil Stew, Pomegranate Butter Crème  
Fusilli, Jumbo Shrimp, Portuguese Sausage, Oregano, Vinho Verde

### Dessert (Choose Two)

For groups of 30 or more, please select one dessert

## Dinner Menu 2

*\$65 per person*

### First Course (Choose Two)

Avila Caesar Salad, Brioche Croutons, White Anchovies  
Native Greens, Roasted Tomatoes, Chardonnay Vinaigrette, Great Hill Blue Cheese  
Bufala Mozzarella Salad, Three-Year-Old Balsamic, Basil Oil, Tomato Concassé  
Chopped Endive, Baby Bibb Lettuce, Salted Cashews, Crumbled Blue Cheese Vinaigrette

### Entrée (Choose Two)

Grilled Skirt Steak, Fingerling Potatoes, Wild Mushrooms  
Seared Codfish, Cauliflower Puree, Enoki Mushrooms, Lobster Froth  
Lamb Tenderloin Souvlaki, Tomatoes, Olive Fregola, Minted Basil Oil  
Shrimp Souvlaki, Couscous, Olives, Pine Nuts

### Dessert (Choose Two)

For groups of 30 or more, please select one dessert



## Dinner Menu 3

*\$75 per person*

### First Course (Choose One)

Onion Soup, Brioche Croutons, Cheese Toast  
Ravioli, Butternut Squash, Robiola Cheese, Hazelnut Cream \*  
Hand Rolled Potato Gnocchi, Wild Mushrooms, White Truffle Oil

### Second Course (Choose Two)

Bufala Mozzarella Salad, Three-Year-Old Balsamic, Basil Oil, Tomato Concassé  
Mediterranean Salad, Cucumber, Tomatoes, Red Onions, Olives, Manouri Cheese  
Chopped Endive, Baby Bibb Lettuce, Salted Cashews, Crumbled Blue Cheese Vinaigrette  
Roasted Beet Salad, Creamy Goat Cheese, Pistachios, Aged Balsamic

### Entrée (Choose Two)

Seared Scallops, Corn Colada, Rocket Greens  
Mediterranean Spiced Grilled Swordfish, Crab Meat Saffron Risotto  
Niman Ranch Pork Tenderloin, Warm Pancetta and Baby Green Salad, Goat Cheese Truffle Croquettes  
Top Sirloin, Robuchon Potatoes, Asparagus, Pearl Onions

### Dessert (Choose Two)

For groups of 30 or more, please select one dessert

\* For groups of 30 or less

## Dinner Menu 4

*\$85 per person*

### First Course (Choose One)

Ravioli, Butternut Squash, Robiola Cheese, Hazelnut Cream \*  
Cast Iron Sizzling Shrimp, Garlic, Parsley, Olive Oil  
Sliced Serrano Ham, Manchego Cheese, Dates  
Truffle Mac & Cheese

### Second Course (Choose Two)

Wild Arugula, Parmesan Cheese, Lemon Olive Oil  
Roasted Beet Salad, Creamy Goat Cheese, Pistachios, Aged Balsamic  
Native Greens, Roasted Tomatoes, Chardonnay Vinaigrette, Great Hill Blue Cheese  
Chopped Endive, Baby Bibb Lettuce, Salted Cashews, Crumbled Blue Cheese Vinaigrette

### Entrée (Choose Two)

Seared Yellow Fin Tuna, Avocado Puree, Chorizo, Chick Peas  
Grilled Prime Aged New York Sirloin Steak, Valdeon Blue Cheese Mashed, Haricot Vert  
Center Cut Filet Mignon, Yukon Mashed Potatoes, Sautéed Brussels Sprouts, Foie Gras Jus  
Mediterranean Spiced Grilled Swordfish, Crab Meat Saffron Risotto

Butter Poached Lobster, Parsnip Puree, Haricot Vert, Tarragon Butter  
*May be offered as entrée choice in any menu; ask for market price*

### Dessert (Choose Two)

For groups of 30 or more, please select one dessert

\* For groups of 30 or less

One Charles South, Boston, MA 02116 617-267-4810



## Lunch Menu 1

*\$30 per person*

### First Course (Choose One)

Avila Caesar Salad, Brioche Croutons, White Anchovies  
Chopped Endive, Baby Bibb Lettuce, Salted Cashews, Crumbled Blue Cheese Vinaigrette  
Wild Arugula, Parmesan Cheese, Lemon Olive Oil

### Entrée (Choose Two)

Rigatoni Bolognese, Veal, Beef, Pork, Fresh Tomato Sauce  
Hand Rolled Potato Gnocchi, Wild Mushrooms, White Truffle Oil  
Ravioli, Butternut Squash, Robiolo Cheese, Hazelnut Cream \*

### Dessert (Choose One)

For groups of 30 or more, please select one dessert

\*For groups of 30 or less

## Lunch Menu 2

*\$40 per person*

### First Course (Choose Two)

Avila Caesar Salad, Brioche Croutons, White Anchovies  
Mediterranean Salad, Cucumber, Tomato, Red Onions, Olives, Manouri Cheese  
Chopped Endive, Baby Bibb Lettuce, Salted Cashews, Crumbled Blue Cheese Vinaigrette  
Roasted Beet Salad, Creamy Goat Cheese, Pistachios, Aged Balsamic

### Entrée (Choose Two)

Free Range Half Chicken Under a Brick, Celery Root, Brussel Sprouts, Lemon Thyme  
Seared Organic Scottish Salmon, Red Lentil Stew, Pomegranate Butter Crème  
Fusilli, Jumbo Shrimp, Portuguese Sausage, Oregano, Vinho Verde

### Dessert (Choose Two)

For groups of 30 or more, please select one dessert



## Lunch Menu 3

*\$45 per person*

### First Course (Choose Two)

Avila Caesar Salad, Brioche Croutons, White Anchovies  
Bufala Mozzarella Salad, Three-Year-old Balsamic, Basil Oil, Tomato Concassé  
Native Greens, Roasted Tomatoes, Chardonnay Vinaigrette, Great Hill Blue Cheese

### Entrée (Choose Two)

Grilled Skirt Steak, Fingerling Potatoes, Wild Mushrooms  
Braised Beef Short Rib, Green Onion Mashed, Spinach, Crème Fraîche, Shallot Jam  
Seared Codfish, Cauliflower Puree, Enoki Mushrooms, Lobster Froth  
Lamb Tenderloin Souvlaki, Tomatoes, Olive Fregola, Minted Basil Oil  
Shrimp Souvlaki, Couscous, Olives, Pine Nuts

### Dessert (Choose Two)

For groups of 30 or more, please select one dessert

## Lunch Menu 4

*\$50 per person*

### First Course (Choose Two)

Onion Soup, Brioche Croutons, Cheese Toast  
Ravioli, Butternut Squash, Robiolo Cheese, Hazelnut Cream \*  
Bufala Mozzarella Salad, Three-Year-old Balsamic, Basil Oil, Tomato Concassé  
Native Greens, Roasted Tomatoes, Chardonnay Vinaigrette, Great Hill Blue Cheese  
Chopped Endive, Baby Bibb Lettuce, Salted Cashews, Crumbled Blue Cheese Vinaigrette  
Truffle Mac & Cheese

### Entrée (Choose Two)

Seared Scallops, Corn Colada, Rocket Greens  
Center Cut Filet Mignon, Yukon Mashed Potatoes, Sautéed Brussels Sprouts, Foie Gras Jus  
Niman Ranch Pork Tenderloin, Warm Pancetta and Baby Green Salad, Goat Cheese Truffle Croquettes  
Seared Yellow Fin Tuna, Avocado Purée, Chorizo, Chick Peas

### Dessert (Choose Two)

For groups of 30 or more, please select one dessert

\*For groups of 30 or less



## Brunch Menu 1

*Available on Saturdays and Sundays  
\$30 per person*

### First Course (Choose Two)

Onion Soup Brioche Croutons, Cheese Toast  
Wild Arugula, Parmesan Cheese, Lemon Olive Oil  
Mediterranean Salad, Cucumber, Tomato, Red Onions, Olives, Manouri Cheese  
Native Greens, Roasted Tomatoes, Chardonnay Vinaigrette, Great Hill Blue Cheese  
Chopped Endive, Baby Bibb Lettuce, Salted Cashews, Crumbled Blue Cheese Vinaigrette

### Entrée (Choose Two)

Egg Pizza, Mozzarella, Smoked Niman Ranch Bacon, Scallions, Truffle Oil  
Brioche French Toast, Amaretto Sauteéd Bananas, Caramel Sauce  
Fettuccine Carbonara, Eggs, Parmigiano, Pancetta, Cream  
River Rock Beef Burger, Brioche, White Truffle Fries

### Dessert (Choose Two)

For groups of 30 or more, please select one dessert

## Brunch Menu 2

*Available on Saturdays and Sundays  
\$40 per person*

### First Course (Choose Two)

Onion Soup Brioche Croutons, Cheese Toast  
Halloumi Cheese, Fresh Peaches, Cashews, Ouzo  
Sautéed Asparagus, Poached Duck Egg, White Truffle Oil  
Chopped Endive, Baby Bibb Lettuce, Salted Cashews, Crumbled Blue Cheese Vinaigrette  
Smoked Salmon, Capers, Red Onions, Tomatoes, Cornichon, Crème Fraîche  
Native Greens, Roasted Tomatoes, Chardonnay Vinaigrette, Great Hill Blue Cheese

### Entrée (Choose Two)

Free Range Half Chicken Under a Brick, Celery Root, Brussels Sprouts, Lemon Thyme  
Seared Organic Scottish Salmon, Red Lentil Stew, Pomegranate Butter Crème  
Fusilli, Jumbo Shrimp, Portuguese Sausage, Oregano, Vinho Verde  
Grilled Skirt Steak, Two Eggs Any Style, Home Fries

### Dessert (Choose Two)

For groups of 30 or more, please select one dessert



## PLATED APPETIZERS

(Choose one)

*May be added as a first course to any menu*

*Add \$10 per person*

Crispy Calamari, Trio Dipping Sauces

Tomato Soup, Kobe Beef Meatballs

Escargot, Fennel, Garlic Butter, Pernod, Parsley

Sautéed Chicken Livers, Onions, Tomatoes, Cilantro, Grilled Bread

Philly Cheese Steak Spring Rolls®, Spicy Ketchup, Spicy Mayo

Cast Iron Sizzling Shrimp, Garlic, Parsley, Olive Oil

Sliced Serrano Ham, Manchego Cheese, Dates

*All Pasta dishes available as plated appetizers*

*Vegetarian Entrée Available Upon Request*

## DESSERTS

for groups of 30 or more, please select one dessert

Pastry Chef's Dessert Trio

*If chosen, the Trio will be the only dessert offered*

Rice Pudding, Assorted Fresh Berries

Warm Chocolate Cake, Homemade Vanilla Bean Ice Cream

Chocolate Banana Bread Pudding, Homemade Vanilla Ice Cream

Vanilla Roasted Pineapple, Coconut Ice Cream, Passion Fruit

Vanilla Bean Pana Cotta, Fresh Berries

