

Sonsie



Private Events Menu



SONSIEBOSTON



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SONSIE_BOSTON

www.sonsieboston.com

327 Newbury Street, Boston, MA 02115

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Sonsie

WINE ROOM



Located in the heart of the Back Bay, Sonsie is the oldest restaurant on Newbury Street, with 29 years to its name. Sonsie's main floor features a large dining area, a full bar with high-top tables, a European-style cafe, and a charming wood-fired pizza kitchen.

Downstairs, hidden away from the hustle and bustle of our main dining area is the Wine Room, a one-of-a-kind space that's sure to provide a beautiful, intimate, experience for you and your guests.

WINE ROOM



CAPACITY *for Wine Room:*

40 Seated / 50 Standing

LUCK

3 COURSE MENU | \$80 PER PERSON

First

BAGUETTE *With Butter*

Choice of

CLAM CHOWDER

Old Bay, Oyster Crackerse

SONSIE CAESAR

*Romaine Hearts, Pecorino, Creamy Caesar,
Boquerones, Rustic Croutons*

Supplement:

FRISÉE SALAD +5 pp

*Radicchio, Watercress, Belgium Endives, Anjou Pear,
Gorgonzola Dolce, Walnuts*

Table Share Enhancements +5 pp

BURRATA AND BEETS

Pistachio, Citrus Honey, EVOO

FLASH FRIED CALAMARI

Pickled Cherry Peppers, Remoulade

Second

Choice of

MUSHROOM RISOTTO

*Shiitake, Maitake, King Oyster,
Parmesan, Truffle Oil*

SEARED FAROE ISLAND SALMON

*Shiitake Mushrooms, Purple Sweet Potatoes,
Baby Bok Choy, Coconut, Lemongrass*

ROASTED CHICKEN

Roasted Potatoes, Broccolini, Au Jus

Supplement:

STEAK FRITES +10

8 oz. Sirloin, Cognac Green Peppercorn Sauce

Entrée Enhancements

Table Share

ROASTED POTATOES +6pp

Chives

BRUSSELS SPROUTS +8pp

*Thai Basil, Mint, Crisp Garlic,
Maple Nuoc Cham*

STIR FRY GREEN BEANS +6pp

*Oyster Sauce, Ginger, Garlic,
Chili Flake*

Third

Choice of

CHOCOLATE LAVA CAKE

Vanilla Ice Cream, Chocolate Fudge

CHEESECAKE

Strawberry Peppercorn Marmalade

Supplement:

CARROT CAKE +4pp

Almond Sponge, Whipped Cream Cheese

DULCE DE LECHE CREME BRÛLÉE +5pp

LOVE

4 COURSE MENU | \$95 PER PERSON

First

Choice of

MUSHROOM BISQUE

Parmesan Cheese, Truffle Oil

DUCK CONFIT SPRING ROLLS

Shiitake Mushrooms, Napa Cabbage, Sweet Chili

Second

Individually Plated

SONIE CAESAR

*Romaine Hearts, Pecorino, Creamy Caesar,
Boquerones, Rustic Croutons*

Supplement:

FRISÉE SALAD +5 pp

*Radicchio, Watercress, Belgium Endives, Anjou Pear,
Gorgonzola Dolce, Walnuts*

Third

Choice of

LUMACHE

Vodka Sauce, Burrata, Pangratto

SEARED FAROE ISLAND SALMON

*Shiitake Mushrooms, Purple Sweet Potatoes,
Baby Bok Choy, Coconut, Lemongrass*

ROASTED CHICKEN

Roasted Potatoes, Broccolini, Au Jus

STEAK FRITES

*8oz Sirloin, Cognac Green
Peppercorn Sauce*

Entrée Enhancements

Table Share

ROASTED POTATOES +6pp

Chives

BRUSSELS SPROUTS +8pp

*Thai Basil, Mint, Crisp Garlic,
Maple Nuoc Cham*

STIR FRY GREEN BEANS +6pp

*Oyster Sauce, Ginger, Garlic,
Chili Flake*

Third

Choice of

CARROT CAKE

Almond Sponge, Whipped Cream Cheese

DULCE DE LECHE CREME BRÛLÉE

PRE-FIXE BRUNCH

| \$55 PER PERSON |

First

Family Style

ASSORTED PASTRY BASKET

SEASONAL FRUIT PLATTER

Second

Choice Of

AVOCADO TOAST

Poached Egg, Radish, Cherry Tomato, Pickled Red Onion, Fine Herbs
Add Crab or Smoked Salmon +4

FRENCH TOAST

Corn Flakes, Coconut, Berries, Chantilly Cream

TRADITIONAL BREAKFAST PLATE

Two Eggs, Home Fries, Iggy's Toast
choice of: Ham, Bacon, Sausage

EGGS BENEDICT

Canadian Bacon, Hollandaise, Chives, Home Fries

SMOKED SALMON PLATE

Tomato, Red Onion, Dill Cream Cheese, Sesame Bagel

SONSIE CAESAR

Romaine Hearts, Pecorino, Creamy Caesar, Boquerones, Rustic Croutons

LITTLE GEM SALAD

Crispy Wontons, Sesame, Lotus Root, Edamame, Shiitake Vinaigrette
Add To Any Salad: Chicken / \$6, Salmon / \$12, or Shrimp / \$12

GIL'S WAGYU BURGER

Vermont Cheddar, Thick Cut Bacon, Lettuce, Tomato, Onions, Special Sauce

Third

Choice Of

CHEESECAKE

Strawberry Peppercorn
Marmalade

SEASONAL ICE CREAM

or

SORBET

PRE-FIXE LUNCH

| \$65 PER PERSON |

First

Choose 2 / Family Style

BURRATA AND BEETS

Pistachio, Citrus Honey EVOO

FLASH FRIED CALAMARI

Pickled Cherry Peppers, Remoulade

STIR FRY GREEN BEANS

Oyster Sauce, Ginger, Garlic, Chili Flake

BRUSSELS SPROUTS

*Thai Basil, Mint, Crisp Garlic,
Maple Noug Charm*

TUNA CARPACCIO

*Ginger, Soy, Wasbi Aioli,
Puffed Rice*

Second

Choose 4

SONSIE CAESAR

*Romaine Hearts, Pecorino, Creamy Caesar,
Boquerones, Rustic Croutons*

LITTLE GEM SALAD

*Crispy Wontons, Sesame, Lotus Root,
Edamame, Shiitake Vinaigrette*

FRISÉE SALAD

*Radicchio, Watercress, Belgium Endives,
Anjou Pear, Gorgonzola Dolce, Walnuts*

Add To Any Salad:

Chicken / \$6, Salmon / \$12, or Shrimp / \$12

GIL'S WAYGU BURGER

*Vermont Cheese, Thick Cut
Bacon, Lettuce, Tomato, Onions,
Special Sauce*

SPAGHETTI POMODORO

*Cherry Tomatoes, Basil, Breadcrumbs,
Burrata, Pecorino*

SHRIMP SCAMPI

Linguini, Lemon, Chili Breadcrumb

SEARED FAROE ISLAND SALMON

*Shiitake Mushrooms, Purple Sweet Potatoes,
Baby Bok Choy, Coconut, Lemongrass*

Third

Choice of

CHEESECAKE

*Strawberry Peppercorn
Marmalade*

SEASONAL ICE CREAM

*or
SORBET*

SOMMELIER EXPERIENCE

Sommelier selected wine pairing with each course

3 COURSE \$125 | 4 COURSE \$166

First

Table Share:

BAGUETTE *With Butter*

Choice Of:

BRAISED WHEATBERRIES

Roasted Beets, Goat Cheese, Pistachio Pesto

CORN FREGOLA

Fregola, Corn, Zucchini, Basil

Second

Choice Of:

SPICY CALABRIAN POMODORO

Bucatini, Calabrian Chili, Basil, Pecorino Romano, Burrata

EVOO POACHED COD

Cod Loin, Broccolini Purée, Caper Butter

Third

Choice Of:

MUSHROOM RISOTTO

Shittake, Maitake, King Oyster, Parmesan, Truffle Oil

8OZ FILET

Veal Demi, Pommes Purée, Brussels Sprouts

Fourth

Choice Of:

DULCE DE LECHE CHEESECAKE

SORBET TRIO

RECEPTION MENU

ITEMS PRICED PER PIECE

24 piece per each minimum order

Passed

SEASONAL BRUSCHETTA / 5

EGGPLANT MEATBALLS / 5

Pecorino

CAPRESE SKEWER / 5

Mozzarella, Tomato, Balsamic

POTATO CROQUETTE / 5

Scallion Purée

GYOZA / 7

*Kale Lemongrass Chicken **or** Kimchi Pork*

Garlic Soy Dipping Sauce

FRESH VIETNAMESE SPRING ROLLS / 5

Add Shrimp / 3

YELLOWFIN TUNA TOSTADA / 7

Corn Tortilla, Cucumber, Avocado, Ancho Chili Aioli

SHRIMP CEVICHE / 7

Citrus Marinade, Red Onion, Chili

GRILLED SHRIMP SKEWERS / 7

Salsa Verde, Cilantro, Lime, Olive Oil

CHICKEN SATAY / 5

Peanut Sauce

BEEF SATAY / 6

Peanut Sauce

MINI CRAB CAKE / 7

Remoulade

SIRLOIN CROSTINI / 6

Truffle Aioli, Caramelized Onions

SMOKED SALMON CROSTINI / 7

Dill, Pickled Onion, Crème Fraîche

Stationary

HUMMUS / 5

Pita

ONION DIP / 6

Kettle Cooked Potato Chips

CLASSIC SHRIMP COCKTAIL / 7

Horseradish, Cocktail Sauce

ISLAND CREEK OYSTERS / 4

Cucumber Mignonette

CRAB RANGOON / 7

Lump Crab, Cream Cheese

MINI LOBSTER ROLLS / MKT

Caper Lemon Aioli, Crispy Onions

SONSIE BEEF SLIDERS / 7

Special Sauce, Caramelized Onions, Cheddar

KOREAN STYLE MEATBALLS / 6

Pasta or Entrée

20 Person Minimum Order

POMODORO

*Cherry Tomatoes, Basil,
Breadcrumbs, Burrata, Pecorino
15 / pp*

SHRIMP SCAMPI

*Lemon, Chili Breadcrumb
20 / pp*

BOLOGNESE

*Beef, Veal, Pork Ragu,
San Marzano Tomato, Parmesan
18 / pp*

ROASTED SLICED CHICKEN

20 / pp

SLICED SIRLOIN STEAK

25 / pp

Enhancements

SONSIE CAESAR SALAD +5pp

FRIES +5pp

Parsley

POMMES PURÉE +6pp

Chives

BRUSSELS SPROUTS +6pp

Thai Basil, Mint, Crisp Garlic, Maple Noug Cham

STRI FRY GREEN BEANS +6pp

Oyster Sauce, Ginger, Garlic, Chili Flake

Pizza

MARGHERITA

Fresh Mozzarella, San Marzano Tomato,

Fresh Basil, Pecorino / 18

MUSHROOM AND SCALLION

Shiitake, Fontina, White Sauce & Scallion / 22

PEPPERONI

Spicy Salami, Confit Garlic, Mozzarella / 20

PROSCIUTTO & FIG

Baby Arugula, Vin Cotto, Shaved Parmesan / 23

SQUASH

Smoked Mozzarella, Truffled Crème Fraîche, Sage, Parmesan / 22

Desserts

20 Person Minimum Order

CHOCOLATE CHIP COOKIES / 3.5

MINI ASSORTED CHEESECAKE / 5

MINI CARROT CAKE BITES / 4.5

MINI CHOCOLATE BREAD PUDDING BITES / 4.5

RECEPTION

BEVERAGE PACKAGES

Wine and Beer

| \$55 PER PERSON |

SPARKLING:

PROSECCO, *De Mar, Veneto, Italy NV*

WHITE:

SAUVIGNON BLANC, *The Crossings, Marlborough • New Zealand 2024*

PINOT GRIGIO, *Kris Delle Venezie, Veneto Italy 2022*

RED:

PINOT NOIR, *Upwell, Willamette Valley, Sonoma California 2020*

CABERNET SAUVIGNON, *Smith & Hook, Paso Robles 2020*

BOTTLED BEER & SODA

Standard

| \$80 PER PERSON |

SPARKLING:

CHAMPAGNE, *Vollereaux, France NV*

WHITE:

CHENIN BLANC, *Kumusha, Western Cape, South Africa 2023*

CHARDONNAY, *Cantina Tramin, Alto Adige, Italy 2020*

RED:

PINOT NOIR, *Frei Brothers, Russian River Valley • CA 2022*

CABERNET SAUVIGNON, *Post & Beam, Napa Valley • California 2022*

STANDARD SPIRITS:

*Corvis Vodka, Titos Vodka, Bombay Sapphire Gin, Gray Whale Gin,
Don Fulano Tequila, Casamigos Tequila, Teremana Tequila Blanco, Vida
Mezcal, Ozama Rum, Captain Morgan, Knob Creek Bourbon,
Maker's Mark, Four Walls Whiskey, Old Overholt Rye,
Jameson Whiskey, Buffalo Trace*

PREMIUM SPIRITS / +15

*Ketel One Vodka, Grey Goose Vodka, Hendricks Gin, Bombay Sapphire Gin,
Casamigos Blanco and Reposado, Don Julio Blanco, Ghost Blanco, Vida
Mezcal, Ozama Rum, Dalmore 12yr, Basil Hayden Bourbon,
Buffalo Trace Bourbon, Bulleit Bourbon, Mitcher's Bourbon, Knob Creek Rye,
Bulleit Rye, Old Overholt Rye, Jameson Whiskey*

BOTTLED BEER & SODA

Brunch

| \$50 PER PERSON |

SPARKLING:

PROSECCO, *De Mar, Veneto, Italy • NV*

WHITE:

SAUVIGNON BLANC, *The Crossings, Marlborough • New Zealand 2024*

PINOT GRIGIO, *Kris Delle Venezie, Veneto Italy 2022*

BRUNCH COCKTAILS:

Classic Mimosa

Classic Bellini

Aperol Spirtz

Classic or Spicy Bloody Mary

Cold Brew Irish Coffee

DRIP COFFEE OR TEA

BOTTLED BEER & SODA

WINE SELECTIONS

BY TIER

Everyday Sips

| \$50-\$65 |

PLANETA ROSÉ *Sicilia* • IT 2024
PROSECCO *De Mar /Veneto* • Italy NV
SAUVIGNON BLANC *The Crossing, Marlborough* • NZ 2023
CHARDONNAY *Cantina Tramin, Alto Adige, IT* • 2020
PINOT NOIR *Upwell, Sonoma, CA* • 2020
CABERNET SAUVIGNON *Josh Cellars Collection* • CA 2022

Featured Favorites

| \$70-\$95 |

PEYRASSOL ROSÉ *Les Commandeurs, Provence* • FR, NV
CHAMPAGNE *Vollereaux* • FR, NV
SANCERRE *Domaine Serge Laporte, Loire* • FR 2023
PINOT GRIGIO *Bruno Verdi, Oltrepò Pavese, Lombardia* • IT 2024
PINOT NOIR *Frei Brothers, Russian River Valley* • CA 2022
SANGIOVESE *Campogiovanni Rosso di Montalcino, Tuscany* • IT 2021

Signature Selection

| \$100-\$150 |

CHAMPAGNE *Pol Roger Brut, FR, NV*
CHABLIS 1ER CRU *Jean-Pierre Grossot 'Les Forneaux', Burgundy* • FR 2021
CHARDONNAY *The Hilt, Santa Rita Hills* • CA 2020
PINOT NOIR *Bergström 'Cumberland Estate', Willamette* • OR 2022
CABERNET SAUVIGNON *The Prisoner, Napa Valley, CA* • 2021

CLIENTS VISIONS

COME TO LIFE

