

AQUITAINE

*You have an invitation
to relax and enjoy!*

Our award-winning chef and knowledgeable staff will create your perfect holiday event. Signature menu items as well as seasonal favorites will be complimented by uncompromising attention to detail. You will feel confident knowing every element is in place as your plans unfold into the event you imagined!

We offer fixed priced menus to accommodate varying budgets. Your private or semi-private event may be hosted in the restaurant during regular business hours; intimate groups as small as 8 and parties as large as 70 may be accommodated for day and evening meals and receptions. Complete event services are available during our popular Saturday and Sunday brunch. Our location can host your corporate function or social gathering in a casual, sophisticated atmosphere with menus and details including special floral arrangements and even signature cocktails that can be personalized to fit your needs.

Call 617-424-8577 or e-mail manager@aquitaineboston.com today.

Let us plan your next private event; we will exceed your expectations.

Sincerely,

Nicole Perry
General Manager
Aquitaine Boston

AQUITAINE

Holiday menus

Starting at \$45 per person

Appetizer

(Select three choices for your menu)

Mussels en Cassoulette

with Sancerre, Shallots, Crème Fraiche & Thyme

Warm Beet Salade

with Mâche, Aged Boucheron, Toasted Walnuts & Champagne Vinaigrette

Belgian Endive Salade

with Tart Apple, Roquefort, Walnuts & Parsley

Chicken Liver Mousse Terrine

with Roasted Grapes, Whole Grain Mustard & Warm Levain

Seared Sea Scallops (\$5 sup)

Pommes Puree, Black Truffle Vinaigrette, Wild Mushrooms, and Petit Frisee Salade

Entrée

(Select three choices for your menu)

Lemon Sole Meunière

with Slivered Snap Peas, Tomato Concassé, Buerre Blanc & Pommes Purée

Braised Lamb Shank (\$3 sup)

with Roasted Garlic Pommes Puree, Braised Greens, Lamb Jus, and Gremolata

Filet au Poivre (\$5 sup)

with Cognac Cream, Grilled Scallions, Green Peppercorns & Pommes Au Gratin

Roasted Chicken Breast

with Butternut Squash Puree, Roasted Black Kale, Maitake Mushrooms, Smoked Bacon, and Sage Jus

Fettuccine

with Wild Mushrooms, Asparagus, Crème Fraiche, Black Truffle Butter and Parmigiano Reggiano

Dessert

(Select three choices for your menu)

Vanilla Bean Crème Brulée

Apple Tarte Tatin

with Calvados Caramel and Crème Fraiche

Trio of Sorbets

Valrhona Fallen Chocolate Souffle Cake

Cognac Crème Anglaise, Vanilla Bean Ice Cream

Dessert accompanied with coffee or tea

Additional charge for cappuccino and espresso

AQUITAINE

At Aquitaine, we believe variety is the essence of life. We have included below some ideas from our favorite past parties to help inspire you to create your perfect event. If you have ideas we have not thought of, please let us know! We would be happy to help make your vision come true.

Soup and Salad

\$5 per person Sup

Add a fourth course to your meal, and allow our chefs to wow you with a fresh salad or seasonal homemade soup. You can decide if you would like the course before or after your entrée.

Champagne Toast

\$3 per person Sup

Start the night off right with a celebratory glass of Nicolas Feuillatte Rosé Champagne or our house sparkling wine.

Cheese Course

\$5 per person Sup

Enjoy artisan cheese from Formaggio's Kitchen paired with Lillet and espelette poached apricots, toasted walnuts, crispy buttered le vain.

Add a glass of port for each guest for only \$4 more per person.

Raw Bar Course

Market Price

Allow our chefs to mesmerize your taste buds with our own treasures of the sea. Options may include oysters and littlenecks on the half shell or shrimp cocktail. Price for this course depends on the seafood selected and the market price of the day.

Truffles

\$5 per person Sup

Finish the evening off right with house made truffles from Chef Barry. These delectable bites are the perfect end to a great meal.

Special Requests

Priced on request

Custom floral arrangements, linens, music, and signature cocktails
Special china, glassware and silverware
Valet parking