



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 al a 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.

Contacts:	Proprietor:	Steve DiFillippo	Director of Sales:	Patricia LaBella
	V.P. of Operations:	Eleanor Arpino	General Manager:	Tania Pierce
	Co-Executive Chefs:	Rodney Murillo	Manager:	Alana Connolly
		Paul King	Special Events Manager:	Pennie Kallivas
	Pastry Chef:	Tom Ponticelli	Wine Steward:	Rowan Welch

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

Semolina Fried Oysters
Marinated Skirt Steak Skewers
Maine Crab Cakes, Lemon Aioli
Philly Cheese Steak Spring Rolls*, Spicy Ketchup, Spicy Mayo
Lamb Tenderloin Souvlaki, Minted Greek Yogurt
Cashew Stuffed Dates, Wrapped In Bacon
Cod Croquettes, Balsamic Mayonnaise
Serrano Ham Wrapped Shrimp
Za'atar Seared Scallops

Cold

Lobster Salad, Potato Chips
Steak Tartar, Plantain Chips
Chilled Oyster Shots, Sangrita Sauce
Filet Mignon, Horseradish Crema, Yucca Chips
Feta Cheese, Olive, Cucumber Rolls
Portuguese Sardines, Escabeche
Crab Meat Salad, Potato Chips
Serrano Ham Wrapped Figs
Tuna Tartar, Ginger Soy

Foie Gras, Brioche Crostini (*add \$4 per person*)

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*

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



Dinner Menu 1

\$45 per person

First Course (Choose One)

Avila Caesar Salad, Brioche Croutons, White Anchovies
Roasted Beet Salad, Baby Greens, Goat Cheese, Chardonnay Vinaigrette
Arugula, Lemon Greek Olive Oil, Shaved Manchego

Entrée (Choose Two)

Rigatoni Bolognese, Veal, Beef, Pork, Fresh Tomato Sauce
Hand Rolled Potato Gnocchi, Tear Drop Tomatoes, Burrata Cheese
Five Cheese Ravioli, Crispy Prosciutto, Parsley, Thyme Broth
Fettuccine, Toasted Garlic, Wild Mushrooms, Olive Oil

Dessert (Choose One) *

Dinner Menu 2

\$55 per person

First Course (Choose Two)

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 Chicken Statler Under a Brick, Creamy Mashed, Brussel Sprouts, Lemon Thyme
Braised Beef Short Ribs, Truffle Potato Purée, Poached Asparagus, Bordelaise Sauce
Za'atar Spiced Organic Salmon, Couscous, Olives, Pine Nuts, Salsa Verde
Fusilli, Jumbo Shrimp, Portuguese Sausage, Oregano, Vinho Verde

Dessert (Choose Two) *

Dinner Menu 3

\$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

Entrée (Choose Two)

~~Whole Herb Roasted Branzino, Rocket Greens, Oven Roasted Tomatoes~~ Roasted Mediterranean Branzino,
Fingerling Potatoes, Sweet Peppers, Pearl Onions
Grilled Skirt Steak, Yukon Mashed Potatoes, Roasted Garlic Pepper Sauce
Lamb Tenderloin Souvlaki, Tomatoes, Olive Fregola, Minted Basil Oil
Shrimp Souvlaki, Couscous, Olives, Pine Nuts

Dessert (Choose Two) *

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



Dinner Menu 4

\$75 per person

First Course (Choose One)

Onion Soup, Brioche Croutons, Cheese Toast
Five Cheese Ravioli, Crispy Prosciutto, Parsley, Thyme Broth
Hand Rolled Potato Gnocchi, Eva' Garden Tomatoes, Burrata Cheese

Second Course (Choose Two)

Bufala Mozzarella Salad, Three-Year-Old Balsamic, Basil Oil, Tomato Concassé
Mediterranean Salad, Cucumber, Tomatoes, Red Onions, Olives, Manouri Cheese
Grilled Hearts of Romaine, Creamy Gorgonzola, Niman Ranch Bacon

Entrée (Choose Two)

Seared Scallops, Sea Salt Potatoes, Baby Leeks, Duck Broth, Sturgeon Caviar
Mediterranean Spiced Grilled Swordfish, Crab Meat Saffron Risotto
Grilled Skirt Steak, Yukon Mashed Potatoes, Roasted Garlic Pepper Sauce
Niman Ranch Pork Chop, Asparagus, Patatas Bravas

Dessert (Choose Two) *

Dinner Menu 5

\$85 per person

First Course (Choose One)

Cast Iron Sizzling Shrimp, Garlic, Parsley, Olive Oil
Sliced Serrano Ham, Manchego Cheese, Dates

Second Course (Choose Two)

Arugula, Lemon Greek Olive Oil, Shaved Manchego
Grilled Hearts of Romaine, Creamy Gorgonzola, Niman Ranch Bacon
Roasted Beet Salad, Baby Greens, Goat Cheese, Chardonnay Vinaigrette
Native Greens, Roasted Tomatoes, Chardonnay Vinaigrette, Great Hill Blue Cheese

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
Grilled Bone-In Veal Sirloin, Goat Cheese Croquettes, Truffle Watercress
Mediterranean Spiced Grilled Swordfish, Crab Meat Saffron Risotto

Dessert (Choose Two) *

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

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
Bibb Lettuce, House Mustard Vinaigrette, Crumbled Feta
Arugula, Lemon Greek Olive Oil, Shaved Manchego

Entrée (Choose Two)

Rigatoni Bolognese, Veal, Beef, Pork, Fresh Tomato Sauce
Hand Rolled Potato Gnocchi, Eva's Garden Tomatoes, Burrata Cheese
Five Cheese Ravioli, Crispy Prosciutto, Parsley, Thyme Broth
Fettucine, Toasted Garlic, Wild Mushrooms, Olive Oil

Dessert (Choose One) *

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
Roasted Beet Salad, Baby Greens, Goat Cheese, Chardonnay Vinaigrette

Entrée (Choose Two)

Free Range Chicken Statler Under a Brick, Creamy Mashed, Brussel Sprouts, Lemon Thyme
Za'atar Spiced Organic Salmon, Couscous, Olives, Pine Nuts, Salsa Verde
Fusilli, Jumbo Shrimp, Portuguese Sausage, Oregano, Vinho Verde

Dessert (Choose Two) *



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)

Braised Beef Short Ribs, Truffle Potato Purée, Poached Asparagus, Bordelaise Sauce
Grilled Skirt Steak, Yukon Mashed Potatoes, Roasted Garlic Pepper Sauce
Lamb Tenderloin Souvlaki, Tomatoes, Olive Fregola, Minted Basil Oil
Shrimp Souvlaki, Couscous, Olives, Pine Nuts

Dessert (Choose Two)*

Lunch Menu 4

\$50 per person

First Course (Choose Two)

Onion Soup, Brioche Croutons, Cheese Toast
Five Cheese Ravioli, Crispy Prosciutto, Parsley, Thyme Broth
Bufala Mozzarella Salad, Three-Year-old Balsamic, Basil Oil, Tomato Concassé
Native Greens, Roasted Tomatoes, Chardonnay Vinaigrette, Great Hill Blue Cheese
Grilled Hearts of Romaine, Creamy Gorgonzola, Niman Ranch Bacon

Entrée (Choose Two)

Center Cut Filet Mignon, Yukon Mashed Potatoes, Sautéed Brussels Sprouts, Foie Gras Jus
Seared Scallops, Sea Salt Potatoes, Baby Leeks, Duck Broth, Sturgeon Caviar
Seared Yellow Fin Tuna, Avocado Purée, Chorizo, Chick Peas
Niman Ranch Pork Chop, Flowering Chives, Patatas Bravas

Dessert (Choose Two)*



Brunch Menu 1

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

First Course (Choose Two)

Onion Soup Brioche Croutons, Cheese Toast
Bibb Lettuce, House Mustard Vinaigrette, Crumbled Feta
Mediterranean Salad, Cucumber, Tomato, Red Onions, Olives, Manouri Cheese
Native Greens, Roasted Tomatoes, Chardonnay Vinaigrette, Great Hill Blue Cheese

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) *

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
Smoked Salmon, Capers, Red Onions, Tomatoes, Cornichon, Crème Fraîche
Native Greens, Roasted Tomatoes, Chardonnay Vinaigrette, Great Hill Blue Cheese

Entrée (Choose Two)

Free Range Chicken Statler Under a Brick, Creamy Mashed, Brussel Sprouts, Lemon Thyme
Za'atar Spiced Black Pearl Salmon, Couscous, Olives, Pine Nuts, Salsa Verde
Fusilli, Jumbo Shrimp, Portuguese Sausage, Oregano, Vinho Verde
Grilled Skirt Steak, Two Eggs Any Style, Home Fries

Dessert (Choose Two) *



PLATED APPETIZERS

(Choose one)

May be added as a first course to any menu

Add \$10 per person

Crispy Calamari, Trio Dipping Sauces

Chilled Tuna Carpaccio, Tarragon Mustard Vinaigrette

Escargot, Fennel, Garlic Butter, Pernod, Parsley

Grilled Baby Octopus, Yukon Gold Potatoes, Tear Drop Tomatoes, Celery Leaves

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

Chef's Selection of Homemade Cookies and Ice Cream

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





Cocktail Reception Menu

\$55++per person

Based on 2 hours of food service



PASSED APPETIZERS

Za'atar Seared Scallops

Lamb Tenderloin Souvlaki

Cashew Stuffed Dates, Wrapped In Bacon

Maine Crab Cake, Caper Spicy Aioli

Davio's Philly Cheese Steak Rolls®, Spicy Ketchup

Feta Cheese, Olive, Cucumber Rolls



STATIONARY PASTAS

Fusilli, Jumbo Shrimp, Portuguese Sausage, Fava Beans,
Oregano, Chilies, Vinho Verde

Penne Bolognese, Veal, Beef, Pork,
Fresh Tomato Sauce



Cocktail Reception Menu

\$65++per person

Based on 2 hours of food service



PASSED APPETIZERS

Za'atar Seared Scallops

Lamb Tenderloin Souvlaki

Cashew Stuffed Dates, Wrapped In Bacon

Maine Crab Cake, Caper Spicy Aioli

Davio's Philly Cheese Steak Rolls®, *Spicy Ketchup*

Feta Cheese, Olive, Cucumber Rolls



STATIONARY PASTAS

Fusilli, Jumbo Shrimp, Portuguese Sausage, Fava Beans,

Oregano, Chilies, Vinho Verde

Penne Bolognese, Veal, Beef, Pork,

Fresh Tomato Sauce

ANTIPASTO

An Assortment of Marinated Vegetables,

Cured Mediterranean Meats, Imported Cheeses,

Mixed Olives, House Baked Breads



Cocktail Reception Menu

\$75++per person

Based on 2 hours of food service



PASSED APPETIZERS

Za'atar Seared Scallops

Lamb Tenderloin Souvlaki

Cashew Stuffed Dates, Wrapped In Bacon

Maine Crab Cake, Caper Spicy Aioli

Davio's Philly Cheese Steak Rolls®, Spicy Ketchup

Filet Mignon, Horseradish Crema, Yucca Chip

Feta Cheese, Olive, Cucumber Rolls

Lobster Salad, Pasta Chip



CARVING STATION

Herb Roasted Prime Sirloin

Niman Ranch Pork Tenderloin

ANTIPASTO

An Assortment of Marinated Vegetables,

Cured Mediterranean Meats, Imported Cheeses,

Mixed Olives, House Baked Breads



Cocktail Reception Menu

\$75++per person

Price based on food service for 3 hours



PASSED APPETIZERS

Za'atar Seared Scallops

Lamb Tenderloin Souvlaki

Cashew Stuffed Dates, Wrapped In Bacon

Maine Crab Cake, Caper Spicy Aioli

Davio's Philly Cheese Steak Rolls®, *Spicy Ketchup*

Filet Mignon, Horseradish Crema, Yucca Chip

Feta Cheese, Olive, Cucumber Rolls

Lobster Salad, Pasta Chip



ANTIPASTO

An Assortment of Marinated Vegetables,

Cured Mediterranean Meats, Imported Cheeses,

Mixed Olives, House Baked Breads