

Sonsie

Function menus

Established in 1993, Sonsie has been exceeding expectations for over 25 years. This event guide will allow you to hand select the perfect experience guaranteed satisfy even the most discerning guests. We are happy to work with you & your team to create the perfect evening to match any event or budget. Select from intimate evenings in our private wine room, to full buyouts for up to 300 people. welcome to sonsie; tailored to you

*Please send inquiries to
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appetizer packages

stationary

(priced per person)

vegetable crudites \$4

taco chips with salsa & guacamole \$4

hummus, olives, tzatziki & crisp Pita \$5

domestic cheeses with herb bread sticks \$6

raw bar

(priced individually, minimum 4 pieces per item)

local oysters \$3

little neck clams \$3

jumbo shrimp \$5

passed

(priced individually, minimum 4 pieces per item)

crisp lollipop chicken wings with soy & ginger \$3

fresh mozzarella tomato bites with basil pesto \$3

rosemary chicken caesar skewers \$3

portobello mushroom melts with truffle cheese \$3

baked shrimp scampi with garlic & lemon \$4

beef sirloin steak skewers with sauce au poivre \$4

bacon wrapped scallops with maple syrup glaze \$4

baked oysters with lemon & herbs \$4

maine crab cakes with old bay \$6

lobster rice paper rolls with wasabi mayonnaise \$6

flatbreads

\$7 per person, 8 slices per flatbread

(select up to 3)

fresh mozzarella, tomato, basil pesto, pecorino (add soppressata)

signature burger pizza, shredded lettuce, tomato, onion, special sauce

mashed potato, crispy bacon, cheddar, scallions

buffalo chicken, jack cheese, house made ranch

spicy italian sausage and piperade

chef's seasonal flatbreads

simple & light \$59

add raw bar

(\$18 per-person)

3 oysters, 2 littleneck clams, 1 cocktail shrimp

1st course

*mixed greens salad, goat cheese, sherry vinaigrette,
shaved fennel*

or

*new england clam chowder, homemade bacon,
sea salt crackers*

2nd course

linguini with clams, garlic, herbs & toasted breadcrumbs

(vegetarian option available)

or

*faroe island salmon, green lentils, smokey red onion,
red wine sauce*

or

creamy grilled chicken piperade, crispy polenta 'croutons'

main event \$67

add raw bar

(\$18 per-person)

3 oysters, 2 littleneck clams, 1 cocktail shrimp

1st course

*mixed greens salad, goat cheese, sherry vinaigrette,
shaved fennel*

or

*new england clam chowder, homemade bacon,
sea salt crackers*

2nd course

linguini with clams, garlic, herbs & toasted breadcrumbs

(vegetarian option available)

or

faroe island salmon, green lentils, smokey red onion, red wine sauce

or

creamy grilled chicken piperade, crispy polenta 'croutons'

or

hanger steak frites, garlic fries, blue cheese butter

3rd course

seasonal sorbet

or

warm chocolate bread pudding, whipped cream, chocolate sauce



prestige \$76

add raw bar

(\$18 per-person)

3 oysters, 2 littleneck clams, 1 cocktail shrimp

1st course

new england clam chowder, homemade bacon, sea salt crackers

or

seasonal soup

2nd course

mixed greens salad, goat cheese, sherry vinaigrette, shaved fennel

or

caesar salad, romaine, buttered croutons, white anchovy

3rd course

linguini with clams, garlic, herbs & toasted breadcrumbs

(vegetarian option available)

or

faroe island salmon, green lentils, smokey red onion, red wine sauce

or

creamy grilled chicken piperade, crispy polenta 'croutons'

or

*grilled 10oz sirloin with roasted fingerling potatoes, broccoli rabe &
confit garlic*

4th course

seasonal sorbet

or

warm chocolate bread pudding, whipped cream, chocolate sauce

sonsie experience \$90

1st course

personal raw bar with oysters, littleneck clams & cocktail shrimp

2nd course

new england clam chowder, homemade bacon, sea salt crackers
or
mixed greens salad, goat cheese, sherry vinaigrette, shaved fennel

3rd course

linguini with clams, garlic, herbs & toasted breadcrumbs
(vegetarian option available)
or
faroe island salmon, green lentils, smokey red onion, red wine sauce
or
creamy grilled chicken piperade, crispy polenta 'croutons'
or
grilled 10oz sirloin with truffle potatoes, broccoli rabe & confit garlic

4th course

chef's seasonal selection
or
warm chocolate bread pudding, whipped cream, chocolate sauce

cellar selections

(each beer & liquor package includes all of the products from the previous packages)

welcome sparkling cocktails

(\$9 per-person: add to any beverage package)

selection of prosecco, mimosas, & kir royale

commonwealth

(\$12 per-person per hour)

wines: house red, white & sparkling rose

beer: domestic bottled beer

liquor: well liquors, juices & mixers

(new amsterdam vodka, dewars scotch, lunazul tequila, tanqueray gin, etc.)

premier

(\$16 per-person per hour)

wines: 3 whites, 3 reds & prosecco

beer: domestic & imported bottled beer

liquor: mid-level & local craft liquors, cocktails & mixed drinks

(titos vodka, makers mark bourbon, bombay sapphire gin, bulliet rye, etc.)

grand cru

(\$20 per-person per hour)

wines: 5 whites, 5 reds, prosecco & sparkling wine

beer: domestic, imported, & craft beer

liquor: top shelf & local craft liquors, specialty cocktails & mixed drinks

(grey goose & belvedere vodka, tanqueray 10 gin, patron tequila, macallan 12 scotch, hudson baby bourbon, etc.)

after dinner drinks

(\$9 per-person per hour: add to any beverage package)

selection of ports, cognacs, grappas, cordials &

our signature espresso martini

lunch menu \$37

available 7 days a week

add **raw bar**

(\$18 per-person)

3 oysters, 2 littleneck clams, 1 cocktail shrimp

1st course

*new england clam chowder, homemade bacon,
sea salt crackers*

or

*mixed greens salad, goat cheese, sherry vinaigrette,
shaved fennel*

2nd course

*pineland farms grass-fed 8oz burger, cheddar, bacon**

or

avocado toast, confit ahi tuna salad, mixed farm greens

or

cuban, spicy roast pork, ham, cheese

3rd course

warm chocolate bread pudding, whipped cream, chocolate sauce

or

seasonal sorbet

add **the brunch bar**

(\$13 per person per hour)

house red & white wine, sparkling rose

imported, domestic & craft beers

house-made bloody mary's, signature mimosas, bellini's,

& our famous espresso martini

brunch menu \$37

available 7 days a week

add **raw bar**

(\$18 per-person)

3 oysters, 2 littleneck clams, 1 cocktail shrimp

1st course

mixed green salad, shaved fennel, goat cheese, sherry vinaigrette

or

new england clam chowder, homemade bacon, sea salt crackers

2nd course

avocado toast, seared yellowfin tuna, coriander, mixed farm greens

or

sonsies' signature burger, homemade bacon, marrow onions, gruyere

or

eggs benedict, canadian bacon, hollandaise, home fries

or

baked, stuffed french toast, nutella, banana, whipped cream

3rd course

warm chocolate bread pudding, soft whipped cream, chocolate sauce

or

seasonal sorbet

add **the brunch bar**

(\$13 per person per hour)

house red & white wine, sparkling rose

imported, domestic & craft beers

house-made bloody mary's, signature mimosas, bellini's,

& our famous espresso martini

brunch buffet \$31

available 7 days a week

main

(includes fresh squeezed orange juice)

scrambled eggs

home fries

bacon, sausage & country ham

baked, stuffed french toast, nutella, banana, whipped cream

sides

diced fresh seasonal fruit, berries, lemon zest, mint & greek yogurt

house made granola, fresh blueberries

additions

(priced per person)

coffee station \$4 mini muffins \$3

english muffin & toast \$3 seasonal donuts \$4

quiche lorraine \$6 smoked salmon \$6

add the brunch bar

(\$13 per person per hour)

house red & white wine, sparkling rose

imported, domestic & craft beers

*house-made bloody mary's, signature mimosas, bellini's,
& our famous espresso martini*

Sonsie

interactive events

These events are specifically tailored for guests looking to include a hands on or educational component. Perfect for your next company party or corporate retreat.

evening with a sommelier \$130

This interactive dinner includes a welcome champagne toast & hand selected wine pairings to accompany each course. Our in house sommelier will guide you & your guests through each offering; providing a fun & educational insight into the world of wine.

All guests will receive a complimentary engraved Sonsie wine glass!

1st course

*mixed greens salad, goat cheese, sherry vinaigrette,
shaved fennel*

or

*new england clam chowder, homemade bacon,
sea salt crackers*

2nd course

linguini with clams, garlic, herbs & toasted breadcrumbs

(vegetarian option available)

or

faroe island salmon, green lentils, smokey red onion, red wine sauce

or

*roasted young chicken, brussel sprouts, smashed potatoes,
foie gras butter*

or

grilled 10oz sirloin with roasted potatoes, broccoli rabe & confit garlic

3rd course

seasonal sorbet

or

warm chocolate bread pudding, whipped cream, chocolate sauce

Sommelier fee \$100. maximum 36 people

master mixology \$79

Welcome to the world of craft cocktails. You and your guests will get a hands on, interactive tutorial from one of our acclaimed mixologists. Engage your senses as you learn about ingredients, techniques & recipes.

All guests will receive signature recipe cards allowing you to make our famous sponse cocktails at home!

includes:

welcome champagne cocktail

Hand selected champagne cocktail will welcome you and your guests, setting the tone for an unforgettable evening.

seasonal moscow mule

Our house made ginger beer contains over a dozen ingredients. Each guest will have the opportunity to try all of the components individually, as well as the cocktail itself.

tiger lily

Our signature bourbon cocktail, the tiger lily uses local bourbon, fresh mint, lime & our secret ingredient fernet branca menta.

espresso martini

End the evening with the original espresso martini. Invented in 1993 at our upstairs bar, the espresso martini is a true classic.

selection of house made flatbreads

&

passed appetizers

(selection based on the following, varies based on size of event & seasonality)

crisp lollipop chicken wings with soy & ginger

fresh mozzarella tomato bites with basil pesto

rosemary chicken caesar skewers

portobello mushroom melts with truffle cheese

add full bar package

(\$14 per person, per hour)