



# GASLIGHT

DU BRASSERIE COIN





# GASLIGHT

## Group Dining

Allow our chefs and experienced staff to help you see your party visions through. Our signature menu items, as well as some seasonal favorites, will complete your event. With our attention to detail, you will feel confident that every element is in place as our gracious staff guides you through the perfect party! Let Gaslight host your next private function or social event. Our goal is to help you plan your event with thoughtful attention so that your experience will be stress-free and memorable.



We offer group dining in the restaurant during regular business hours, which can accommodate intimate parties ranging from 6 to guests. Larger groups can be accommodated for cocktail receptions or full dinners by renting out the restaurant for an afternoon or dinner engagement. Our South End location can host your corporate function or social gathering in a casual, sophisticated atmosphere with menus and details tailored to fit your occasion. Our free parking makes it especially convenient for you and your guests.

These menus can be customized to meet your expectations. Our special events manager can recommend linens, florists and even signature cocktails to personalize your event. Please call one of the members of our management team to help you plan your next private function. We are confident that we can fulfill whatever needs you may have, large or small.

Sincerely,

The Staff at Gaslight Brasserie du Coin

Please contact Matt Dix, General Manager, for all inquiries.

617.422.0224

manager@gaslight560.com



# GASLIGHT

## Group Dining Quick Facts



- Gaslight does not have a private dining room.
- There is no food and beverage minimum for group dining.
- No credit card is necessary to reserve and we do not take a deposit, though we appreciate advanced notice upon cancellation.
- We cannot hold a date for your group until we have your menu choices. The reservation is entered into the system once menu choices are received.
- We can accommodate groups up to 36 people in one area of the restaurant.
- The \$22 per person Brunch price is exclusive of tax and gratuity.
- The \$55 per person Dinner price is exclusive of tax and gratuity.
- Items with supplemental prices raise the price for everyone in the group, not just those ordering the item with the supplement attached.
- Due to the volume of business we are unable to accept group dining requests during Friday evenings, Saturday evenings, and Sunday brunch.
- We charge only for those in attendance on the day or night of the event but appreciate a final count on the day of your reservation at the latest.



- We can include a company logo and/or heading on the menu. Menus are printed in house.
- We are unable to offer the full menu for groups larger than 12 people.
- Modest decorations are allowed.
- Buy-outs for groups larger than 36 people are available.

# GASLIGHT

## Brunch \$22 /person

A Glass of Freshly Squeezed Orange or Grapefruit Juice, Fresh Coffee or Tea, and One Plat Principaux per person. 7% tax and 20% gratuity not included.

## COCKTAILS

(optional)

Add the following drinks to your menu for a special function price of \$7.50 ea.

Cocktails are billed on consumption and added to the final bill.

Gaslight Bloody Mary

Bellini

Mimosa



## AMUSE BOUCHE

(optional)

Add family-style platters to be served when your party is seated and before the order is taken.

### Chef Signature Charcuterie board

an assortment of traditional pates, hams, and other cured meats  
\$7 supplement per person.

### Artisanal Cheese Board

three cheese selections served with toast and seasonal accompaniments  
\$5 supplement per person

### Les Fruits de Mer

assorted oysters on the half shell, local clams, crab and shrimp cocktail Served over crushed ice with cocktail sauce, horseradish, and mustard  
\$15 supplement per person

### Pastry Basket

an assortment of fresh pastries including croissants and danishes  
\$3 supplement per person

### Seasonal Fruit Platter

selection typically includes fresh berries and sliced assorted melons  
\$4 supplement per person

## PLATS PRINCIPAUX

Select up to four

**Sausage Omelette**  
with grilled asparagus

**Spinach Omelette**  
with French feta cheese & marjoram

**Mushroom Omelette**  
with aged gruyère

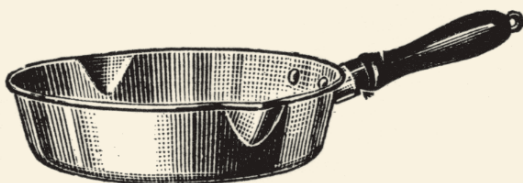
**French Toast**  
with feullitine, bacon, sweet butter & maple syrup

**Caramelized Banana Crepes**  
with almond cream

**Croque-Monsieur**  
with ham, gruyere, béchamel and frites  
(\$2 sup)

**Moules Frites**  
mussels with pernod, lemon, shallots, fines herbes & frites (\$3 sup)

**Salade Niçoise**  
oil cured tuna, olives, roasted peppers, and French beans (\$3 sup)



## DESSERT

(optional)

Add up to three choices for your menu  
\$7.95 supplement

**Crème Brulee**  
with Tahitian vanilla bean

**Molten Chocolate Cake**  
with crème chantilly

**Gateau aux Pommes**  
with caramel glaze & vanilla Ice Cream



## SIGNATURE TOASTED COCONUT LAYER CAKE

with coconut pastry cream & lime syrup  
available as a whole cake at \$100 per cake.  
each cake serves up to 16 people.  
please order at least 72 hours in advance.





# GASLIGHT

## Dinner \$55 /person

Choice of Hors d'Oeuvres, Plats Principaux, and Desserts.  
Beverage, 7% tax, and 20% gratuity not included.

### HORS D'OEUVRES

Select up to three choices for your menu

**French Onion Soup**  
*truffled beef short ribs*

**Shaved Beet Salade**  
*toasted walnuts, red onion, dijon  
and crème fraiche*

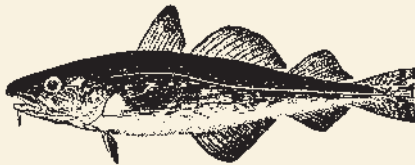
**Escargots**  
*toasted garlic and parsley butter*

**Terrine de Foie Gras**  
*plum confiture. Cornichons, toasted levain  
(\$10 sup) (72 hour notice s.v.p.)*

**Kale Salade**  
*with pecorino, radish, croutons & buttermilk  
vinaigrette*

**Salad Maison**  
*gem lettuce, shaved mimolette & dijon vinaigrette*

**Steak Tartare**  
*mushroom duxelles, croutons & aioli*



### DESSERT

Select up to three choices for your menu

**Toasted Coconut Layer Cake**  
*with coconut pastry cream & lime syrup*

**Crème Brulee**  
*with tahitian vanilla bean*

**Molten Chocolate Cake**  
*with crème chantilly*

**Gateau aux Pommes**  
*with caramel glaze & vanilla ice cream*



### AMUSE BOUCHE

(optional)

**Chef Signature  
Charcuterie & Cheese Board**

*Traditional pates, hams, cured meats, and artisanal cheeses  
\$12 per person*

*Cheese only \$5 per person Charcuterie only \$7 per person*

**Les Fruits de Mer**

*Assorted oysters, local clams, crab and shrimp cocktail  
\$15 supplement per person*

### PLATS PRINCIPAUX

Select up to four choices for your menu

**Mustard Crusted Salmon\***  
*with beluga lentils, parsnip puree, sweet garlic  
jus & crispy shallots*

**Sweet Potato Ravioli**  
*with moustarda, sauce soubise & sage brown  
butter*

**Rotisserie Chicken**  
*with moutarde violette, braised  
escarole & garlic herbes frites*

**Duck Confit**  
*with cranberry sherry gastrique, toasted farro,  
Roquefort, rainbow chard*

**Lemon Sole\***  
*with preserved lemon, capers, pomme puree &  
sauce meuniere*

**Steak Frites\***  
*Bavette steak & frites  
with sauce bearnaise*

**Roasted Cod Poêlée\***  
*Mussels, clams, oysters,  
Spanish chorizo, and  
sauce americaine (\$4 sup)*

**Gnocchi Parisienne**  
*with foraged mushrooms, roasted butternut  
squash & fine herbes*

### BOISSONS

*Ask to see our wine and cocktail list to  
choose your beverages ahead of time  
and to guarantee availability.  
Let us create signature cocktails for  
your group specifically based  
on your preferences. Welcome toast  
available upon arrival with our house  
blanc de blancs for \$8.50 per person.*



**GARNITURES**  
*optional*

**Truffle Pomme Frites**  
*fine herbes, parmesan & aioli  
\$3 per person*

**Roasted Mushrooms**  
*confit shallots, sherry & fine herbes  
\$3 per person*

**Haricots Verts**  
*with shallots and butter  
\$4 per person*



# GASLIGHT

Gaslight, Brasserie du Coin, (literally brasserie on the corner) is The Aquitaine Group's classic neighborhood Parisian brasserie. Gaslight, located at 560 Harrison Avenue in Boston's historic South End, offers its guests French brasserie cuisine of impeccable quality and improbable value in an informal, old world, is new again setting. With its hand crafted Parisian zinc bar, reclaimed wood floors, mosaic tiles, beamed wood ceilings, nicotine stained walls and antique mirrors, Gaslight's decor is warm and inviting.

Gaslight is located in the newly revitalized SOWA area of the South End and has been named "Boston's Best Brasserie" *Boston Magazine*, "2008's Best of the New" *Boston Globe*, "Best Newcomer" *Weekly Dig*, Rated a score of 90 by the *Phantom Gourmet*, and recognized as one of "Boston's Best Mid-Priced Restaurants" *Boston Magazine* and "Best Place to Go Out With Colleagues After Work" *Globe Magazine* ... to name a few.

Seating guests in an eclectic mix of bar, café tables, communal tables, booths and banquets, Gaslight is open seven days a week serving dinner, late night "Supper" and brunch on the weekends. Gaslight diners can choose from a large selection of classic French brasserie cuisine prepared by Chef de Cuisine. Our bar serves an all French wine list with over 20 wines by the glass, ½ carafe or carafe with additional 60 selections on its reserve wine list. In addition to this, a full bar with a diverse cocktail list and a variety of local and European beer is available. Suitable for all occasions and for all times of the day and week, Gaslight courts all who appreciate a great time.

Free Parking available nightly and all day on weekends in our adjacent lot.

