



catering by

Sofia
Restaurant

9314 Amherst Avenue Margate, NJ 08402
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APPETIZERS

baked brie

with seasonal fruit wrapped in phyllo

spanakopita

spinach and feta baked in phyllo

crab bites

coconut shrimp

chicken souvlaki

marinated grilled chicken kabobs

beef souvlaki

filet tips

filet bruschetta

stuffed mushrooms

with spinach and feta

spring rolls

vegetable or crab

scallops wrapped in bacon

caparese salad skewers

served with a balsamic glaze

crab claws

served with dijon mustard

jumbo lump crab cocktail

served with zesty cocktail sauce

lollipop lamb chops

served with port demi

duck confit spring rolls

served with asian slaw

keftethes

mini greek meatballs flavored with mint served with tzatziki sauce

scallops sofia

fig balsamic glaze

shrimp kataifi

marinated shrimp wrapped in shredded phyllo in strawberry vinaigrette

MEDITERRANEAN DIPS

chick pea and hummus dip

tzatziki

yogurt and cucumber lightly season with garlic and mint

ktipiti

roasted red pepper and feta

melitzanosalata

roasted eggplant, onion, and roasted garlic

olive tapenade

*Sofia's own signature olive spread from black olives,
mediterranean herbs, and extra virgin olive oil*

**all dips served with pita bread*

FLATBREADS

margarita

basil marina, pesto, mozzarella

mediterranean

marinated plum tomato, haloumi, kasseri, fresh mozzarella, basil

spanakopita

spinach, leeks and feta

shrimp

fontana cheese, arugula, poached pears, gorgonzola, fig balsamic

tuscan chicken

*fire roasted chicken roasted peppers, spinach, mushrooms
and a mix of Italian cheese drizzled with balsamic glaze*

southwest chicken

*fire roasted chicken, tri color peppers, corn,
black beans, monterey jack cheese and chipotle sauce*

TRAYS

cheese tray

imported cheese from mediterranean, pita, new york flat bread

fresh cut seasonal fruit tray

abundance of seasonal fruit served with a sweet fruit dip

mozzarella caprese tray

fresh slices of mozzarella cheese layered with vine rip tomatoes and fresh basil served with a pesto and finished with a balsamic glaze

grilled vegetable tray

red and yellow bell pepper, portabella mushrooms, zucchini, seasonal squash, eggplant, red onion, asparagus served with a creamy balsamic sauce

mediterranean tray

artichokes, red and yellow peppers, stuffed grape leaves, sticks of cucumbers, feta cheese, mediterranean olive mélange, and our signature hummus served with pita bread

antipasta platter

mixed olives, sharp provolone, stuffed pepper shooters, prosciutto, soppressata served with garlic crostini

shrimp cocktail tray

large shrimp peeled and deveined, served with lemon and cocktail sauce

SALADS

traditional greek salad

crisp romaine, cucumbers, tomatoes, onions, bell peppers, kalamata olives, feta cheese, stuffed grape leaves, extra virgin olive oil herbed vinaigrette

sofia signature salad

organic spring mix, dried cranberries, walnuts, poached pears, in a champagne vinaigrette

caesar salad

crisp romaine lettuce topped parmesan, herbed croutons, and creamy caesar dressing

spinach salad

fresh baby spinach with dried figs, plums, and raisin vinaigrette

organic greens salad

gourmet greens, tossed with carrots, cherry tomatoes, cucumbers, garlic croutons, shaved haloumi cheese and house vinaigrette

ON THE GRILL

chicken breast

in a bourbon bbq sauce grilled to perfection

certified black angus sirloin burger

served with cheese and toppings of choice

pork tenderloin

shredded and served in your choice of our homemade bbq sauces

certified black angus sirloin steak

grilled to perfection and seasoned with mediterranean spices

bbq beef brisket

slowly cooked and served with garlic banquettes

baby back ribs

smothered in our homemade bbq sauce

sides

*grilled Jersey corn on the cob | brown sugar baked beans
fire roasted vegetables | grilled red bliss potatoes*

SLIDER STATION

certified black angus sirloin burger

bbq pulled pork

buffalo chicken

** all sliders served on mini brioche buns with a gourmet toppings bar*

CHICKEN

roulade

stuffed chicken breast with spinach, roasted peppers, haloumi cheese

sofia

chicken breast sautéed with asparagus, roasted red peppers, mediterranean herbs and a white wine lemon sauce

rhodos

chicken breast sautéed in a Moschofilero white wine reduction, mushrooms, su dried tomato, artichokes and capers

corfu

sautéed chicken breast with mushrooms, grape tomatoes, a cabernet sauce

fire roasted half chicken

seasoned with Greek herbs and olive oil

bruschetta

chicken breast topped with chopped tomato, garlic, spinach in a white wine sauce

francaise

sautéed chicken breast with a lemon white wine butter sauce

marsala

chicken breast sautéed with mushrooms, herbs and a Marsala wine

BEEF

athena

sautéed filet medallions, topped with mushrooms and caramelized onions

beef tenderloin tips

sautéed with portabella mushrooms, garlic, onions in a red wine sauce

braised short rib

in a fresh tomato demi

beef au poiure

tenderloin tips in a cracked peppercorn sauce

VEAL

sofia

sautéed medallions with in a brandied demi glaze

francaise

lightly battered and sautéed in a lemon butter white wine sauce

milanese cutlets

lemon caper sauce

FISH

fresh market fish

choose a style

bakaliaro plaki (baked fresh fish)

kalamata olives, feta cheese in an ouzo tomato sauce, asparagus, grape tomatoes, garlic greek herbs in a lemon white wine sauce stuffed with crab or greek style with capers, tomato, artichokes in a lemon wine sauce

grilled scottish organic salmon

with a honey lemon dill glaze

pan seared chilean sea bass

in a sherry seafood broth

fire roasted half chicken

seasoned with Greek herbs and olive oil

opa shrimp

sautéed with tomato, garlic, basil olive oil and a splash of ouzo and white wine

crab cakes

jumbo lump crabmeat served with a remoulade sauce

seafood newberg

shrimp, base scallops, lump crab, in a light cream sauce

PASTA

orzo pasta

with grilled vegetables in basil marinara

homemade tri-color pappardelle

in a light cream sauce

penne ala vodka

roasted red peppers in a vodka cream sauce

whole wheat fettuccini

with seasonal fire roasted vegetables

pasticchio

baked greek pasticchio noodles, tomato, ground beef, topped with creamy béchamel

linguini

in our signature basil marinara

sofia

penne, mushrooms, grilled chicken breast, spinach, roasted peppers in a porcini cream sauce

tuscan cavatelli

portabella mushroom, broccoli rabe, extra virgin oil olive, parsley and garlic

VEGETARIAN

stuffed portabella mushroom

fresh spinach, grapes tomato and Kasseri cheese

stuffed tomato

fresh tomato stuffed with grilled vegetable, feta, saffron rice

moussaka

baked layer eggplant, zucchini, potato, topped creamy béchamel

black fettuccini

pinot grigio lemon garlic butter sauce, cherry tomato and wild mushrooms

SIDES

mediterranean roasted potatoes

seasonal fire roasted vegetable medley

saffron rice

risotto-mushroom and scallion or cranberry Almond

horta greens-broccoli rabe, spinach and swiss chard

herbed smashed potato

au gratin potato

grilled asparagus

orzo pasta

mixed with grilled vegetables in a white balsamic sauce

citrus coleslaw

KIDS MENU

grilled salmon

fresh market fish

chicken or beef souvlaki

tzatziki

penne in a basil marinara

margarita flat bread

cheese, basil marinara

petite filet

5oz certified Black Angus

sides: *choose two*

herb smashed potato | green beans | side salad | french fries | rice | mixed vegetable

SOFIA CORPORATE LUNCHES

gourmet sandwiches

array of our specialty sandwiches served on brioche, pita & herbed flour tortilla

turkey & asparagus

with a honey cup mustard

sofia tuna salad

fresh fire roasted chicken salad

with walnuts and cranberry (can be serve red without)

honey ham

with grain mustard

chicken breast

with a garlic aioli

fire grilled vegetable

with hummus

rustic italian

with balsamic glaze

imported delicatessen platter

*array of fresh cold cut meats and cheeses.
served with 3 spreads and italian rolls*

soups

homemade soups - served with fresh pita bread

**Sofia will customize any speciality dessert or cake needed for your event.*

The sky is the limit on any sweet treat you desire for your event.

We have a variety of Gluten free desserts as well as any desserts to meet special allergies.

CONTINENTAL BREAKFAST

fresh muffins, croissants, bagels, danish, sticky cinnamon buns

smoked alaskan salmon

*thin sliced smoke salmon lox served on a cream cheese spreads
our cream cheeses are whipped and homemade*

omelet station

*3 egg omelets with your choice of a variety of toppings made to order
chilled seasoned beef tenderloin with a horseradish cream sauce*

quiche

*fire roasted vegetables quiche
bacon, tomato, provolone cheese quiche
crab, tomato, swiss cheese quiche*

hot sides

*potatoes - roasted mediterranean or lyonnais
quinoa & faro with apples and dried cranberries
grilled vegetable display - asparagus, zucchini, red and yellow peppers*

breakfast meats

sausage, ham, or bacon, roast turkey breast with fresh assorted berries sauce

DESSERTS

galaktoboureko

citrus custard wrapped in phyllo, drizzled with honey

chocolate mousse

layered of chocolate cake, moistened with hint of cognac

tiramisu

espresso dipped cake filled with mascarpone cheese topped with cocoa

brownie tray

assortment of fresh fudge brownie

cookie tray

fresh baked chocolate chip cookies or butter cookies.

classic cannoli tray

crisp cannoli shells hand filled with ricotta and chocolate chips

assorted mini pastry

assorted miniature desserts

Sofia *Restaurant*

Sofia of Margate is a professional full service catering and event company. From Private affairs to extravagant parties, we flawlessly cater your event with a distinguished level of class and memorable food.

Enjoy Sofia's exquisite food catered to your desired location and venue. Our off premise catering service can expedite small corporate lunches, to events as large as 2000.

Event Coordination and Client Services:

Catering by Sofia specializes in creating and customizing a menu to accompany any special needs or desires. We have an event coordinator and menu specialist with no extra costs to you. Our in house florist can assist you in enhancing your event with stunning arrangements of breathtaking flowers.

Call to set up an appointment with our Catering Director and allow us to deliver an event that will be remembered for years to come.