

## *Often Imitated, Never Duplicated*

Trust Soffritto Italian Grill with all your special events. We will provide you and your guests with an authentic experience and a special touch that is unparalleled. **Our authentic Italian style service will include a 5 course meal that will begin with an Appetizer, followed by a Pasta course, then Salad, and then Entree, ending with desserts.** Four and three course menu options are also available.

Soffritto Italian Grill is the perfect place to hold business meetings, rehearsal dinners, christenings, anniversaries and other special occasions. We have one private banquet room that can accommodate up to 60 guests. We will work with you to create a package tailored to your needs with an unforgettable menu that your guests will savor.

We look forward to the opportunity to host your event. If you have any questions or would like to plan an event, please call us at [\(302\) 455-1101](tel:3024551101) or [email us](#) so we can accommodate your request.

### *3 Course Menu*

**Includes  
Pasta | salad | main course**

Lunch: \$20

Dinner: \$30

### *4 Course Menu*

**Includes  
Appetizer served family style | Pasta,  
Salad | main course**

Lunch: \$25

Dinner: \$36

### *5 Course Menu*

**Includes  
Appetizer served family style | Pasta | salad  
main course | desserts**

Lunch: \$29

Dinner: \$40

**Soft drinks (sodas & Ice tea) will be offered throughout the entire length of your meal. Coffee and Hot Tea is an additional \$1.00 per guest. Our classic homemade Italian bread and red focaccia are served to all your guests.**

## Banquet Choices

### *Antipasti Family Style*

Choose 2 choices served family style

**Bruschetta** ~ Tomatoes, kalamata olives over warm charcoal-grilled bread.

**Gamberoni** ~ Flour dusted and served lightly golden with an avocado, cilantro yogurt.

**Mixed mushrooms** ~ Exotic mushrooms and pine-nuts sautéed in garlic and olive oil.

**Oven Roasted Pepper & Fresh Mozzarella** ~ Drizzled with extra virgin olive oil.

**Caprese Salad** ~ Fresh roma tomatoes, mozzarella and basil drizzled with EVOO.

**Calamari Fritti** ~ Golden crispy with a side of marinara sauce.

**Crab, Spinach & Artichokes Dip** ~ Bubbling blend of Italian cheeses, crab meat, artichoke hearts and spinach served with crostinis.

***\*You may choose an Antipasto Freddo platter for \$28 or Broccoli Rabe with sausage platter for \$34 (serves 6 – 8)***

### *Pasta*

(Choose one)

*An appetizer size course individually plated for each guest.*

**Rigatoni alla Vodka:** A blend of sun dried and vine-ripe tomatoes in a blush cream sauce.

**Pappardelle Pomodoro:** Fresh cut tomatoes, garlic and basil with a touch of wine.

**Rigatoni Amatriciana:** Pancetta and onions, in a tomato basil sauce.

**Penne al Giardino:** Seasonal vegetables in a light white wine sauce.

**Gnocchi alla Panna:** Hand-rolled potato pasta tossed with Alfredo sauce and parmigian cheese. Add \$3 per person.

**Cavatelli Pontevicchio:** Hand-made pasta tossed in a Chablis demiglaze cream sauce with exotic mushrooms and sun dried tomatoes. Add \$2 per person.

## *Insalata*

### **Salad**

Each guest will be offered a garden salad with creamy Italian or sun dried tomatoes vinaigrette.

**Garden salad:** House mixed greens.

**\*Caesar salad, Rugetta, Toscana or Soffritto salad may be substituted  
For an additional \$3.50**

**Caesar salad:** Romaine, house croutons, and shaved parmigian.

**Rugetta:** Arugula, artichokes, walnuts, Gorgonzola cheese, in a tangy balsamic vinaigrette.

**Toscana:** Mesclum greens, roma tomatoes, in a honey balsamic vinaigrette.

**Soffritto:** Baby spinach, artichokes, kalamata olives, tomatoes and fresh mozzarella served with our house dressing, sun dried tomato vinaigrette.

## *Main Course*

We will offer all your guests a selection of 3 entrees, including fish, veal and chicken.

*\*Some of our house specialties may be selected as an entrée option for an additional charge.*

## *Veal or chicken entrees*

**Soffritto:** Layered with prosciutto, sage & mozzarella cheese, in a white wine sauce with mushrooms and spinach.

**Marsala:** Sun dried tomatoes, white & shiitake mushrooms in a demiglaze sauce.

**Parmigiano:** topped with mozzarella and a marinara sauce.

**Pignoli Encrusted:** Served in a brandy cream sauce.

**Saltinbocca:** Pan-seared with prosciutto di Parma and sage, sautéed with mixed mushrooms and spinach in a Marsala demi glaze sauce topped with melted mozzarella cheese.

## *Seafood Entrees*

**Blackened Salmon:** Italian spices and Cajun seasoning served with an avocado cilantro yogurt.

**Tilapia al Limone:** Lightly breaded served golden crispy in a Pinot Grigio white wine zesty lemon, butter sauce with capers.

**Salmone Alla Brace:** Grilled salmon topped with tomato salsa and served with spinach sautéed in garlic and olive oil.

## *House Specialties*

*You may select one of the specialty entrees for an additional charge per order.*

**Orange Roughy:** Eastern Pacific Roughy filet, flour dusted and pan-seared, served in a white wine Pinot Grigio light pomodoro sauce topped with jumbo lump crabmeat. \$15 per order

**Chesapeake Crab Cakes:** Two 3oz homemade Crab Cakes, oven baked, served in a lemon pepper cream sauce, with crispy leeks and a side of tartar sauce. \$15 per order

**Rib-eye Barolo:** A 14oz. rib-eye grilled to perfection served in a Barolo wine and fresh herbs reduction sauce with mixed mushrooms. \$15 per order

**Cannelloni:** Handmade pasta sheet stuffed with shrimp scallops crab meat ricotta and mozzarella cheese served in a pernod cream sauce topped with scallions, mixed mushrooms, and plum tomatoes. \$12 per order

**New Zealand Lamb Chops:** Italian herbs and walnut encrusted served in a balsamic reduction sauce. \$15 per order

## *Dessert*

Depending on the occasion, you may select a sheet cake or an Assortment of miniature Italian pastries served family style.

\*Please provide a minimum of 4 days notice before your event.



## General Information

### Deposits/Cancellations

In order to secure your function, a deposit and signed contract must be received. All deposits are non-refundable and an additional fee will apply for cancellations within seven days of the function.

### Guarantee

The final guaranteed number of guests must be received by Soffritto via phone or email three business days prior to your function; otherwise, the guest count list on the signed contract will be considered your guarantee. You will be charged for the actual guest count in the case it exceeds your guaranteed number.

### Sales Minimums

The banquet room is assigned a "Sales Minimum" based on the day of the week and the meal period. The sales minimum represents the minimum dollars that must be spent to secure the banquet room. If the sales minimum is not met, then a room rental charge will be added to the final bill. Only Soffritto food, beverage and in-house Audio-Visual sales are applied toward the sales minimum; event fees and any other items do not apply.

### Event Fee

Food, beverages and other services provided by Soffritto will be subject to a 20% event fee retained entirely by Soffritto for the staffing, set up and administration expenses related to hosting your function.

### Chef Requests

At Soffritto, we believe every guest deserves to enjoy fresh, made-from-scratch food. If you or any of your guests have an allergy or dietary restriction, please inform the staff and our chefs will be happy to accommodate your needs.

### Preferred Vendors

Our restaurant works with experienced vendors to provide specialty items and services for your functions. For a list of vendors, please consult your local Banquet Sales Manager

### Very Important Planner (V.I.P.) Rewards

For those of you who plan multiple events throughout the year, Soffritto offers our V.I.P. Rewards program. Following your first qualifying event, you will be eligible to receive your choice of reward for each qualifying event hosted thereafter in the calendar year. Reward options:

- Complimentary in-house audio visual equipment, up to \$200
- \$10 dining room certificate for each guest attending the event
- \$100 V.I.P. Rewards certificates to use in the dining room or for a future banquet function

Contact your Banquet Sales Manager for more details or to enroll.

## Audio-Visual Equipment

Soffritto is able to provide audio-visual support for most functions. Listed prices are for Soffritto's in-house audio-visual equipment only. Any additional audio-visual needs can be accommodated through rental partners. Prices may vary.

65" LCD TV.....\$200.00

Apple TV.....\$ 35.00

DVD Player .....\$ 35.00

Secure Wireless internet Service.....\$20.00

Unsecure Wireless Internet Service.....Free

Above prices do not include tax or event fee.

\* Qualifying events require a \$750 minimum spend in order to receive V.I.P. Rewards

## *Bar Options*

Minimum of two hours required for open bar packages

### *House Bar*

2Nite Italian Vodka, Captain Morgan, Bacardi, V.O., Dewars, Tanqueray, Jack Daniels, House Wines & Beers.

◇ First Two Hours	15.00
◇ Third & each additional hour	4.00

### *Premium Bar*

Absolut, 2Nite Vodka, Captain Morgan, Malibu Rum, Crown Royal, Chivas Regal, Bombay Sapphire, House Wines & Beers.

◇ First Hour	21.50
◇ Third & each additional hour	5.50

### *Wine Bar + Beer*

Includes all house wines, domestic beers, and imported craft beers.

◇ First Hour	14.00
◇ Third & each additional hour	4.00

### *Consumption Bar*

All drinks are charged individually and added to the final bill which will be presumed at the end of the function.

### *Soda + Juice Bar*

Unlimited soft drinks and juices are available for your entire function. 4.50

(Price only applies for non-banquet party options. Soft drinks included in three banquet options)

### *Cash Bar*

Guests pay for all alcoholic beverages.

20% Gratuity is not included