

**SELECT ANY FIVE PASSED HORS D’ OEUVRES**

**FROM THE GARDEN**

Cucumber Gazpacho Shooter, Persian Cucumber, Fresh Dill and Garlic with a Bread Stick

Butternut Squash Gazpacho Shooter, Sweet Onion, Carrots and Butternut Squash with a Bread Stick

Gazpacho Shooter, Beef Steak Tomatoes, Fresh Basil and Parsley with a Bread Stick

Bite Size Beggars Purse Filled with a Butternut Squash Puree and Cashews

Topped with a Caramelized Mushroom Sauce

Crispy Sweet Potato or Traditional Latkes with Apple Chutney

Tomato Basil Bruschetta on Toast Points

Crispy Potato Pastels Served with a Green Tahini

Vegetarian Spring Roll Filled with Fresh Vegetables and Served with Duck Sauce

Stuffed Mushroom Caps Topped with Pesto and Bread Crumbs

**FROM THE SEA**

Faux Fried Shrimp with Mango Chutney

Bite Size Faux Crab Cakes with Red Pepper Coulis

Spicy Tuna Tartare on Tortilla Chip

Salmon Croquettes with Curried Remoulade

Salmon Ceviche with Tropical Fruit Salsa

Smoked Salmon Lollipop with Avocado Mousse

Pistachio Crusted Salmon on a Skewer with an Asian Glace Sauce

**FROM THE LAND**

Coconut Macadamia Crusted Chicken Skewers with Sweet Chile Sauce

Spicy Stir Fried Chicken in Lettuce Cups

Grilled Young Chicken on a Skewer Drizzled with Pomegranate Syrup

Grilled Chicken Satay Accompanied with Sweet Chile Sauce

Grilled Beef Tenderloin Skewers Served with Sweet Potato Puree

Meat Empanada Served with Spicy Tomato Salsa

Turkey Shawarma Accompanied with Tahini Sauce

Spicy Moroccan Meat Cigars Served with Green Tahini Sauce

Kefta Beef and Lamb Kebob on a Cinnamon Stick

Beef Potstickers with Ponzu Sauce

Beef Satay with Thai Peanut Sauce

Franks N Blanket with Spicy Deli Mustard

**CHEF MANNED STATION OPTIONS – PLEASE CHOOSE THREE**

**PASTA STATION COOKED TO ORDER**

**Al Dente Gnocchi, Penne and Fettuccini Pasta**

Chopped Herbs, Olive Oil, Salt and Pepper

Choices of Julienne Vegetables, Zucchini, Fresh Basil,

Red Onion, Mushrooms, Black Olives, Grape Tomatoes and Antipasto

**Selection of Homemade Sauces:** Bolognese, Pesto- Basil, Alfredo, Marinara,

Pesto and Fresh Garlic Accompanied by Bruschetta, Eggplant and Caviar with Toast Points

Salad Fanzenella, Assorted Seasonal Vegetables and Olives Tossed in a Herbed Citric Vinaigrette

**CHEF MANNED FOCACCIA STATION**

**Warm Flat Bread Baked in Our Middle East Wood Burning Oven**

**Prepared Especially For You by our Culinary Staff**

Seasoned with Herbs, Olive Oil and Sea Salt,

Topped with Pesto - Basil, Pesto - Sun-Dried Tomatoes,

Sliced Mushrooms, Roasted Vegetables, Zucchini, Yellow Squash,

Corn and Pine Nuts/Extra Virgin Olive Oil and Zaatar

**Accompanied By:** Seasonal Stir Fry Vegetable Medley Broccoli,

Cauliflower, Green Beans, Baby Carrots, Quinoa Salad and Caesar Salad

**CHEF MANNED YAKITORI GRILL STATION**

**Small Dishes and Hot Starters From Our Grill**

A Dish of Bite-Sized Marinated Vegetable Kabobs, Chicken Kabob Pieces

Grilled on Skewers with a Herb Puree

The Delicious Classic Beef Shish Kabob with Sirloin, Marinated in a Asian Marinade

Miniature Crostini Bread

**Sauces:** Mango Vinaigrette, Chimichurri, Superfruit Berry Vinaigrette,

Soho Cole Slaw and Green Tahini Sauce

**SMOKER CARVING STATION**

**PLEASE SELECT TWO MEATS**

**Soho’s Outdoor Wood Smoker is Custom**

**Designed for Smoking Meats**

**Our Chefs are Preserving Meats and Poultry**

**by Exposure to the Aromatic Smoke of Burning Hardwood**

**Turkey**

**Whole Chicken**

**Rib Eye of Beef**

**Prime Rib of Beef**

**Marinated Chicken**

with Olive Oil, Garlic, Cumin, Salt and Pepper,

Chimichurri Sauce, Peppercorn Sauce, Dijon Mustard, and BBQ Sauce

**Accompanied By:** Herbed Tri Colored Rainbow Potatoes and

Seasonal Grilled Vegetable Antipasto

**FLAT GRILL HIBACHI STATION**

**Authentic Japanese Cuisine Cooked on a Flat Iron Grill Hibachi**

Marinated Steak and Chicken Grilled with an Assortment of

Exotic Oriental Vegetables and Glazed with Our Homemade Oriental Sauces

**Accompanied By:** Vegetable Fried Rice and Vegetable Spring Rolls

**CHEF MANNED SUSHI STATION**

**California Rolls**

Traditional California Roll

**Vegetable Rolls**

Vegetarian Assortment

**Maki, Salmon and Tuna**

**Served with:** Spicy Mayo, Wasabi, Soy Sauce, Eel Sauce,

Fresh Pickled Ginger and Chop Sticks

**CHEF MANNED MEXICAN TORTILLA STATION**

**A Thin Disk Tortilla Baked on Our Hot Surface**

**Press Topped with Savory Fillings to Include:**

**Simmered Chili Beef Stew**

**Chicken Fajita**

**Ropa Vieja Shredded Beef**

**Red Mexican Rice**

**Complimentary Flavors:**

Guacamole, Fresh Tomato Salsa, Black Beans, Corn, Faux Sour Cream,

Cheese, Onion and Cilantro

**CHEF MANNED STIR FRY STATION**

Enjoy a Take on an Asian Cuisine Classic

**An Assortment of Chicken and Beef**

with Fresh Mushrooms, Yellow Onions, Carrots, Snow Peas,

Red Peppers, Bean Sprouts, Yellow Peppers and Water Chestnuts

Cooked with Sesame Oil, Ginger, Garlic and Soy Sauce

**Accompanied By:** Vegetable Fried Rice, Edamame Salad,

Miniature Egg Rolls, Chinese Mustard, Sweet and Sour Sauce

**AMERICAN SLIDER STATION**

Soho Caesar Salad

Petite Hot Dogs

Beef Sliders and Veal Sliders

Chicken Fingers

Served on Our Homemade Mini Rolls

Curly French Fries

Golden Crisp Onion Rings

**Served with:** Ketchup, Tangy Barbeque Sauce,

Mayonnaise and Mustard

**ASADO STATION**

**Standing Rib Roast and Prime Rib**

Olive Oil, Garlic and Cumin, Salt, Pepper,

Chimichurri Sauce, Red Wine Shallot Reduction Sauce,

Dijon Mustard and BBQ Sauce

**Accompanied By:** Herbed Tri Colored Rainbow Potatoes and

Seasonal Grilled Vegetable Antipasto

**CREATE YOUR OWN SALAD STATION**

**An Assortment of Salads**

Romaine, Arugula and Mixed Greens

Grape Tomatoes, Red Onion, Craisins, Carrots, Mandarin Oranges, Broccoli,

Cucumbers, Olives, Baby Corn, Hearts of Palm, Cranberries, Pine Nuts, Bean Sprouts, Water Chestnuts

Sliced Mushrooms, Caramelized Pecans, French Green Beans and Trio of Peppers

Caesar Dressing, Balsamic Vinaigrette and Citrus Vinaigrette

Served with an Assortment of Rolls

**FISH STATION**

**Salmon**

Grilled, Oven Roasted or Sautéed Salmon

Cous Cous Mixed with Diced Fresh Vegetables

Traditional Rice Pilaf

Garden Salad, Mixed Greens, Cucumbers, Slivered Almonds, Grape Tomatoes

Tossed with Balsamic Vinaigrette

Assorted Dinner Rolls

**DESSERT STATION**

**Viennese Station**

Chocolate Mousse, Strawberry Mousse, Assorted Petite Fours, Brownie Pops,

Chocolate Torte, Pecan Tart, Flan with Caramel Sauce,

Fruit Tarts, Assorted Cookies and Fresh Fruits

**Non Dairy Ice Cream Station**

Non Dairy Ice Cream Station, Vanilla, Chocolate and Strawberry Ice Cream

Chocolate Chip Cookies, Oreo Cookies, Brownies, Non Dairy Whipped Cream, Sprinkles, Chocolate Syrup, Caramel Sauce, Marshmallow, Strawberries, Walnuts

and Maraschino Cherries

**French Crepe Station**

Served with Fresh Fruits, Slices Bananas, Strawberries, Blueberries and Apples

Homemade Chocolate Sauce, Topped with Whipped Cream, Powered Sugar and Maple Syrup

**Assorted Cupcake Station**

A Gorgeous Assortment of Décorated Cupcakes

**Coffee Station**

Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea with Lemon

**PLEASE SELECT SIX**

Artichoke and Baby Corn

Avocado Salad

Babaganoush

Beet Salad

Carrot Salad

Chickpea Salad

Hummus

Corn Salad

Fried Eggplant

Fried Eggplant and Tomato

Grilled Eggplant and Vegetables

Hearts of Palm

Israeli Salad

Lentil Salad

Long Hot Pepper Salad

Matbucha

Mushroom Salad

Red Cabbage (Natural)

Roasted Red Pepper Salad

Tabbouleh

Tahini

Turkish Salad

White Cabbage Salad

Olives and Pickles

Chamotzim

Garden Green Salad

**SOHO SALADS**

**HOUSE SALAD**

Crisp Baby Greens

Grape Tomatoes, Cucumber, Onions, Baby Corn, Hearts of Palm, Shredded Beets, Bread Stick

Drizzled with Balsamic Dressing

**CAESAR SALAD**

Crisp Romaine, Homemade Croutons,

Our House Made Caesar Dressing

**ARUGULA SALAD**

Arugula Leaves, Mandarin Oranges, Cranberries and Candied Pecans

Balsamic Vinaigrette

**POULTRY ENTRÉE**

**Half Slow Roasted Cornish Hen**

Topped with a Dried Fruit Medley Marmalade

Served with Caramelized Papaya

Basmati Rice with Almond and Raisins

**Chicken Breast**

Marinated in Date Syrup

Topped with Chopped Pistachios

Accompanied with Cream Potato Puree

Duet of Yellow Squash and Zucchini on a Skewer

**Chicken Wellington**

Wrapped in a Puff Pastry Dough

Topped with a Cream Wild Mushroom Sauce

Served with Black Lentil with Burghal “Cracked Wheat”

Tri Colored Miniature Carrots

**Chicken Breast**

Topped with a Cream Pesto Glace

Served with Caramelized Calabaza Squash

Mushroom and Pearl Shallot Skewer

**Standing Stuffed Boneless Chicken Leg**

Filled with Rice, Wild Mushrooms and Pine Nuts

Served with a Skewer of Dried Fruit

Sweet Couscous Pilaf

**MEAT ENTRÉE**

**Beef Roulade**

Rolled with Seasonal Roasted Vegetables

Topped with a Brown Sauce

Served with Water Chestnut Puree

Grilled Vegetable Stack

**Center Cut Slow Roasted Prime Rib**

Topped with a Red Wine and Rosemary Reduction

Accompanied with Duet Potato Stack

Bouquet of Haricot Vert Beans

**Beef Asado Steak**

Topped with a Cognac Date Syrup and Shallot Reduction

Served with a Miniature Vegetable Medley

Herb Tri-Colored Potato Creamers

**DUET ENTRÉE**

**Beef and Chicken**

Prime Rib and Boneless Chicken Thigh Grilled to Perfection

Topped with a Caramelized Onion Marmalade

Served with Marinated Portobello Red Onion Stack

Quinoa and Diced Sweet and Potato Pilaf

**Chateaubriand $10.00 Additional Charge**

**Lamb and Beef**

Baby Lamb Chop and Chateaubriand Topped with a

Red Wine and Date Syrup Reduction

Served with Sautéed Baby Portobello and Shallots

Herb Tri-Color Potato Creamers

**FISH ENTRÉE**

**Ahi Tuna Rolled in Nori Paper and Breaded with Crushed Pistachios**

Served over a Honey Glazed Sweet Potato and Topped with a Mixed Nut Medley

Lightly Drizzled with Our Signature Chili Glaze

**Asian Style Pan Seared Mahi - Mahi**

Served over Quinoa with Roasted Mediterranean Vegetables

**Salmon Pesto**

Topped with a Cream Pesto Glace

Served with Caramelized Calabaza Squash

Mushroom and Pearl Shallot Skewer

**Pan Seared Grouper**

Served with Trio of Peppers, Tomatoes, Roasted Garlic and Fresh Cilantro

Served with Vegetable Couscous Pilaf

**Additional Charge**

Pan Seared Chilean Sea Bass

Topped with a Champagne Herbed Lemon Reduction

Served with a Roasted Chestnut Potato Puree

**Client may substitute any side dishes from the above choices**

**SOHO’S NON-ALCOHOL SERVICE**

**SODA AND JUICE BAR**

Offering a Variety of Popular Soft Drinks and an Assortment of Juices

(Guests Under 21 Years of Age)

**SOHO’S BAR**

**WINE AND BEER**

Our Red and White Table Wines

**SELECT ANY TWO:**

Heineken, Amstel Light, Corona, Corona Light, Budweiser and Miller Lite

Assorted Soft Drinks and Assortment of Our Juices, Still and Sparkling Water

**OPEN BAR**

Johnny Walker Black Scotch, Absolut Vodka, Bacardi Rum, Beefeater Gin

Crown Royal Whiskey and Makers Mark Bourbon

**MARTINIS**

Shaken or Stirred:

Green Apple, Espresso, Cosmopolitan, Lemon Drop and Pomegranate

**SOHO’S TABLE WINE SERVICE**

Price and Selections Vary Due to Availability

**Included in Package**

**Private Venue Rental – Five Hour Event, Open Bar, Passed Hors D' Oeuvres,**

**Three-Course Served Meal To Include**

**One Salad, Chicken Main Course and One Dessert or His and Her Dessert**

**Or**

**Three Food Stations**

**Professional Uniformed Service Staff**

**72" Square Tables, White Chiavari Chairs with White Pads**

**China, Glassware, Silverware**

**Pricing Information Minimum Guarantee of 125 Guests**

**Packages Per Guest………………………………………….$95**

All Menus are Subject to a 20% Service Charge and 6% State Sales Tax

**Lighting**

**Four Screens……………………………………………….…….……..….….….......$600**

**Perimeter Light………………………………………………...…….….……...….…..$800**

**Perimeter, Intelligent, Lighting Technician……….…………….…...……..……$2500**

**Package Perimeter, Intelligent, Four Screens and Lighting Technician.......$3100**

**Thank you for considering SOHO Catering and Events!**