

COME TOGETHER  
**SOB'S**  
DINING & DANCING

PRIVATE PARTIES  
GROUP EVENTS  
CORPORATE PARTY  
PACKAGES

**SOB'S** | 204 VARICK STREET  
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# COME TOGETHER THIS SEASON

## NON-PRIVATE LUNCHEON PARTY (10-50 GUESTS)

TWO-COURSE MENU – SEATED LUNCH  
LUNCH PARTY

\$25 PER PERSON - W/ 1HR OPEN SODA BAR

\$35 PER PERSON - W/ 1HR BEER, WINE, & SANGRIA BAR

\$45 PER PERSON - W/ 1HR PREMIUM BAR



## NON-PRIVATE DINNER PARTY (10-50 GUESTS)

THREE COURSE MENU – SEATED DINNER  
DINNER PARTY (3 HOUR)

\$75 MENU W/ 3HR BEER, WINE & SANGRIA BAR

\$95 MENU W/ 3HR WELL BAR

\$125 MENU W/ 3HR PREMIUM BAR

### NON PRIVATE SEATED MENU OPTIONS

BABY GREENS SALAD

CHOICE OF 3 FROM MENU BELOW

FISH TACO

CRISPY BREAD OF CHICKEN

FEIJOADA

CLASSIC CUBAN ROASTED PORK SANDWICH

BISTEK IPANEMA

CHURRASCO STEAK SALAD

SHRIMP WITH CARNIVAL RICE

SOB'S SIGNATURE HAMBURGER

GRILLED GINGER LIME SNAPPER IN A BANANA LEAF

GRILLED BBQ SALMON

GRILLED VEGETABLE QUESADILLA

DESSERT: CARAMEL CUSTARD FLAN

## PRIVATE LUNCHEON PARTY (75-200 GUESTS)

3 HOUR LUNCH PARTY  
NOON - 3PM

INCLUDES:

STATIONARY HORS D'OEUVRES TABLE:  
DOMESTIC & IMPORTED CHEESE BOARD  
W/ CROSTINI, FLATBREADS, CRACKERS,  
OLIVES & CORNICHONS.  
FRESH TOMATILLA SALSA & PLANTAIN CHIPS  
VEGETABLE CRUDITE

BABY GREENS SALAD

BUFFET MENU (SEE BUFFET MENU ENTRÉES)

- CHOICE OF TWO ENTREES
- CHOICE OF TWO SIDES
- GOURMET COOKIES

\$35 PER PERSON - W/ OPEN SODA BAR  
\$50 PER PERSON - W/ BEER, WINE, SANGRIA  
\$65 PER PERSON - W/ WELL BAR  
\$75 PER PERSON - W/ PREMIUM BAR

## PRIVATE DINNER PARTY (75-200 GUESTS)

3 HOUR DINNER PARTY

INCLUDES:

STATIONARY HORS D'OEUVRES TABLE:  
DOMESTIC & IMPORTED CHEESE BOARD,  
W/ CROSTINI, FLATBREADS, CRACKERS,  
OLIVES & CORNICHONS.  
FRESH TOMATILLA SALSA & PLANTAIN CHIPS  
VEGETABLE CRUDITE

BABY GREENS SALAD

BUFFET MENU (SEE MENU ENTRÉE OPTIONS)

- CHOICE OF THREE ENTREES
- CHOICE OF TWO SIDES
- GOURMET COOKIES, BROWNIES AND FLAN

\$65 MENU + BAR OPTION PER PERSON

## AFTERNOON TAPAS PARTY

3PM - 5PM (50 - 300 GUESTS)

6 PASSED HORS D'OEUVRES (SEE MENU OPTIONS)

STATIONARY HORS D'OEUVRES: DOMESTIC & IMPORTED CHEESE BOARD, W/ CROSTINI, FLATBREADS, CRACKERS, OLIVES & CORNICHONS.

FRESH TOMATILLA SALSA & PLANTAIN CHIPS  
VEGETABLE CRUDITE & HUMMUS

\$45 PER PERSON - 2 HOUR WELL BAR PACKAGE

(W/ BEER, WINE & SANGRIA & NON BRAND LABEL LIQJOR)

\$60 PER PERSON - 2 HOUR PREMIUM BAR PACKAGE

(W/ BEER, WINE & SANGRIA & PREMIUM LIQJOR)



## EVENING COCKTAIL PARTY

6PM - 9PM (75 - 300 GUESTS)

3 HOUR BAR PACKAGE

PASSED HORS D'OEUVRES (CHOICE OF 6)

STATIONARY HORS D'OEUVRES: DOMESTIC & IMPORTED CHEESE BOARD, W/ CROSTINI, FLATBREADS, CRACKERS, OLIVES & CORNICHONS.

FRESH TOMATILLA SALSA W/ PLANTAIN CHIPS  
VEGETABLE CRUDITE W/ HUMMUS

GRILLED SATAY STATION OF BEEF, CHICKEN & VEGETABLE

\$70 PER PERSON - 3 HOUR

(W/ BEER, WINE & SANGRIA)

\$80 PER PERSON - 3 HOUR WELL BAR

(W/ BEER, WINE & SANGRIA & NON BRAND LABEL LIQJOR)

\$90 PER PERSON - 3 HOUR PREMIUM BAR

(W/ BEER, WINE & SANGRIA & PREMIUM LIQJOR)



CUSTOMIZE YOUR EVENT WITH BAR OPTIONS

### BAR OPTIONS:

BEER, WINE & SANGRIA PACKAGE:

PER PERSON  
\$15 - 1 HOUR  
\$30 - 2 HOUR  
\$40 - 3 HOUR  
\$45 - 4 HOUR

WELL BAR PACKAGE:

PER PERSON  
\$20 - 1 HOUR  
\$40 - 2 HOUR  
\$50 - 3 HOUR  
\$60 - 4 HOUR

PREMIUM BAR PACKAGE:

PER PERSON  
\$25 - 1 HOUR  
\$50 - 2 HOUR  
\$65 - 3 HOUR  
\$75 - 4 HOUR

SUPER PREMIUM BAR PACKAGE:

PER PERSON  
\$30 - 1 HOUR  
\$60 - 2 HOUR  
\$80 - 3 HOUR  
\$90 - 4 HOUR

## PRIVATE EVENTS

MENU OPTIONS

### PASSED HORS D'OEUVRES

BACALAO FRITTERS W/ RED PEPPER COULIS

\*COCONUT SHRIMP W/ MANGO CHUTNEY

BRAZILIAN BEEF EMPANADAS

CUCUMBER CUP W/ SHRIMP CEVICHE

CHICKEN POTATO CROQUETTE

THAI PEANUT CHICKEN KABOB

\*CRAB CAKE W/ ROULADE SAUCE

MANCHEGO CHEESE EMPANADAS

PETITE CORN CUP FISH TACO

MINI SPINACH & FETA PUFFS

MINI VEGETARIAN QUICHES

MINI CUBAN SANDWICH BITES

BEEF SLIDERS W/CARAMELIZED ONIONS

SWEET POTATO PANCAKES W/ PINEAPPLE SALSITA

VIETNAMESE SPRING ROLL W/ SOY PLUM SAUCE

BLACK BEAN CHILI IN YELLOW CORN CUP W/ CILANTRO CRÈME

CHICKEN QUESADILLA W/ AVOCADO RELISH & CRÈME DRIZZLE

### BUFFET ENTREE OPTIONS

\*PAELLA VALENCIA

SAUTÉED SHRIMP W GARLIC & WINE

PERUVIAN ROAST CHICKEN

TILAPIA W/ SPINACH & GOAT CHEESE

BARBEQUE GLAZED SALMON

BREAST OF CHICKEN W/ LIME GARLIC MOJO

ANCHO CHILI RUBBED TURKEY

\*FILET MIGNON MEDALLIONS

CHURRASCO GRILL

SUCKLING LOIN OF PORK

HONEY RUM GLAZED HAM

TRADITIONAL FEIJOADA

PORTABELLO & PLANTAIN LASAGNA

LOBSTER MAC & CHEESE

SHRIMP W/ CARNIVAL RICE

### SIDES

GRILLED VEGETABLE PLATTER

CUBAN STYLE RICE & BEANS

HERB ROAST POTATOES

SWEET FRIED PLANTAINS

POBLANO MASHED POTATOES

CARNIVAL RICE

GARLIC COLLARD GREENS

RUM GLAZED SWEET POTATOES

\* SUBJECT TO SUPPLEMENTAL CHARGE