



SONATA'S  
RESTAURANT

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# GROUP DINING

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Special Events Coordinator

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**Sonatas Restaurant**

10050 N. Scottsdale Road, Suite 127  
Scottsdale, Arizona 85253

# GROUP



# DINING



THE  
CUISINE



Sonata's Restaurant brings the "food is life" philosophy to Scottsdale. Using real, fresh and in-season ingredients to create traditional Old World cuisine with a touch of American flair. Sonata's is dedicated to bringing the flavors and dining style of Europe to each of their guest's table with every meal.

Sonata's imaginative cuisine, lively indoor/outdoor atmosphere and talented chefs are what make this a food lover's destination and a favorite among Scottsdale's restaurant connoisseurs.

We invite you to dine with us, drink with us and become part of our family —  
but don't worry, we won't make  
you do the dishes  
afterwards!



# GROUP



# DINING



Sonata's is a perfect place for surprise parties, birthdays, rehearsal dinners, baby showers, and more!

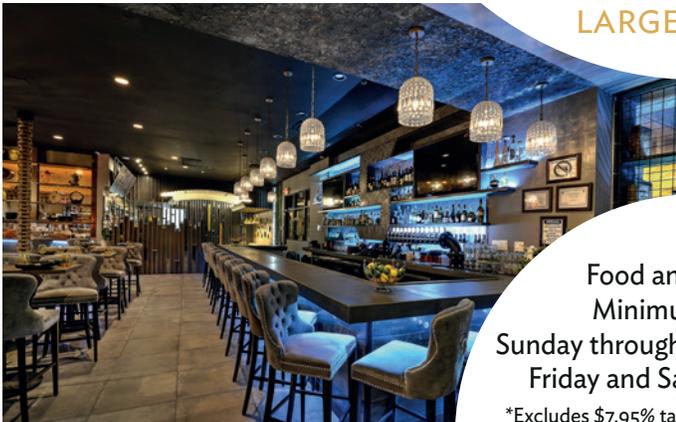
**FEATURING:**

- Fresh, Seasonal Menus
- Full Inside and Outside Bar
- Elevated Area for private parties
- Audio Visual Capabilities

**SONATAS RESTAURANT**

**DOES NOT OFFER  
PRIVATE DINING,  
BUT WELCOMES  
LARGE GROUPS**

- ELEVATED AREA** (up to 50 guests)
- OUTSIDE PATIO** (up to 150 guests)
- CHEF TABLE** (up to 10 guests)
- RESTAURANT BUYOUTS** are an option for up to 250 guests!



Food and Beverage  
Minimum Spend \*  
Sunday through Thursday - \$1000  
Friday and Saturday - \$2,500

\*Excludes \$7.95% tax and 20% service charge

**BOOK YOUR NEXT GROUP EVENT AT SONATAS RESTAURANT!**

Appetizers & Beverage package,  
Family style Packages  
starting at \$25  
per person



# GROUP



# DINING

## PRIVATE EVENT INFORMATION

### GROUP EVENT INFORMATION FOOD & BEVERAGE MINIMUMS

When booking your group reservation, please note that dates come with a food & beverage revenue guarantee. Minimums vary based on the day of the week and time of the year and do not include service charge, sales tax, or gratuity.

### EVENT GUARANTEES

We will need to receive your final guest commitment 3 calendar days prior to your event(s). Should this number not be made available at the requested time, the originally established attendance will be used. The actual attendance or the final guaranteed guest count will be charged, whichever is greater. If the guest number increases the day of the event we will do our best to accommodate. Group menus and beverage choices will need to be selected 2 weeks in advance.

This will guarantee food and beverage item availability and printing of the menus for the day/night of the event.

### SERVICE CHARGE & APPLICABLE TAX

Services listed in this packet are subject to a 4% service charge and appropriate sales tax. The amount of gratuity you choose to leave for our servers is determined solely by you. You may indicate the amount of the tip in the pre-authorization form or wait for your final check before deciding on the amount of the tip. For larger events, including restaurant buyouts, a 21% service charge will replace the 4% service charge and gratuity options. A deposit will also apply.

Please speak to your Event Manager for more details.

### CANCELLATION

If you cancel with less than 2 weeks' notice you will be responsible for 50% of your food and beverage charge, sales tax, and the 4% service charge on the full minimum as a penalty. Cancellation within 24 hours prior to the event reservation will result in 100% responsibility of your food and beverage charge, sales tax, and the 4% service charge.

Cancellations for larger events and restaurant buyouts have different terms based on deposits and time lines.

Please speak to your Event Manager for more details.

### CONFIRMING RESERVATION

In order to reserve space for your group event a confirmation form will be sent by one of our Event Managers via email and it will need to be signed by 3 calendar days after the form was sent.

To confirm larger events including buyouts a deposit will be required.

### PATIO RESERVATIONS

This event is rain or shine. In the case of inclement weather our managers will do their best to relocate the event based on the other reservations and contracts previously made. There is no guarantee that relocation will be possible and you will not receive a credit, nor will your food and beverage minimum be reduced or waived.

### MENU

We are dedicated to the craftsmanship of food and wine and our menus change seasonally.

When choosing your food and wine options please note substitutions may occur when menu changes take place.

Prix fixe menus are required for parties of over 15. Guests can choose their option during their dining experience.

Sales tax, gratuity, and 4% service charge are not included in menu pricing.

### FINAL PAYMENT

We do not provide separate checks for group events. Upon completion of the event, one check will be prepared with all food, beverage, incidental charges, sales tax, and our service charge.

Payment of the entire guest check is due upon completion of the event.

Sonatas Restaurant accepts cash and all major credit cards.

GROUP



DINING

**Prix - Fixe Lunch Menu**  
**\$25 per person**

**APPETIZERS**

**Pommes Frites de Fromage**

French Fries Tossed In Duck Fat Aioli & Havarti Cheese, Mushrooms, Bacon & Topped with an Egg

**Artisan Green Salad**

Mixed Local Organic Greens, Ribbons of Seasonal Vegetables, Red Wine Vinaigrette, Feta Cheese

**MAIN COURSE**

(Choose 1)

**Smoked Chicken Wings**

House Smoked Wings served with BBQ sauce & Horseradish Blue Cheese

**Ruban Sandwich**

House Made Pastrami & Sauerkraut, Havarti Cheese, Horseradish & Whole Grain Mustard Aioli,  
Toasted Rye Bread, Side of Pickles

**Wood Grilled Burger**

Corn Fed Ground Brisket, Smoked Bacon, Cheddar Cheese, Chopped Onion, Lettuce, Tomato, Pickles, Whole  
Grain Mustard Aioli, Toasted Poppy Seed Bun

**Münchner Snitzel**

Pounded Breaded Crispy Veal, Horseradish & Whole Grain Mustard Aioli, Toasted Rye Bread,  
Fried Egg, Fresh Lemon, Capers, Lettuce, Tomato, Onion

**BBQ Glazed Salmon + \$8 p.p.**

Dill Smashed Red Potatoes with Hemp Salt & Sauteed Wild Spinach & Roasted Yellow Creamed Corn & Corn Nage

**Chicken Kiev + \$6 p.p.**

Crispy Chicken filled with Herb Butter & Havarti Cheese, Boursin Mash, Charcuterie Sauce, Wild Mushrooms

**DESSERT**

**Homemade Napoleon**

Homemade Napoleon accompanied with a side of fresh strawberries and raspberries

Or

**Grand Marnier & Lavender Crème Brulee & Mixed Berries**

GROUP



DINING

**Tasting package "Luxe"**  
\$35 per person

**CHOICE OF SALAD**

**Artisan Green Salad**

Fresh Beef Steak Tomatoes, Seedless Cucumber, Red Onions, Mixed local Organic Greens, Ribbons of Seasonal Vegetables, Red Wine Vinaigrette, Feta Cheese

Or

**Wedge Salad**

Baby Iceberg, Cucumber, Red Onion, Carrot, Cherry Tomatoes, White Beans, Shaved Prosciutto, Blue Cheese, Horseradish Vinaigrette

**MAIN COURSE**

(Choose 1)

**Pork Shashlik**

Pomegranate Marinated Pork Kebabs with Vegetables, Shaved Brussels Sprout Tziki, Rice Pilaf, Mizeria Cucumber Salad

**Chicken Kiev**

Crispy Chicken filled with Herb Butter & Havarti, Boursin Mash, Charcuterie Sauce, Wild Mushrooms

**BBQ Glazed Salmon**

Dill Smashed Red Potatoes with Hemp Salt & Sautéed Wild Spinach & Roasted Yellow Creamed Corn & Corn Nage

**DESSERT**

**Homemade Napoleon**

Homemade Napoleon accompanied with a side of fresh strawberries and raspberries

Or

**Grand Marnier & Lavender Crème Brulee & Mixed Berries**

# GROUP



# DINING

## Tasting package "Prestige" \$50 per person

### COLD APPETIZERS

#### Charcuterie

Assortment of cured meats, salami, and decadent cheeses accompanied with grilled ciabatta

#### Artisan Green Salad

Fresh beef steak tomatoes, seedless cucumber, red onions, mixed local organic greens, ribbons of seasonal vegetables, Red Wine Vinaigrette, Feta Cheese

#### Terrine De Foie De Volaille

Tomato Marmalade, Mustard Seeds, Pistachios, Pickled Fennel, Cornichon Pickles

### HOT APPETIZERS

#### Potato Pancakes or Crepes

Choose from Either Roasted Duck or Smoked Salmon. Each comes with Herb Smetana & Ljutenica, a Sweet & Spicy Vegetable Chutney

### MAIN COURSE

(Choose 2)

#### Pork Shashlik

Pomegranate Marinated Pork Kebabs with Vegetables, Shaved Brussels Sprout Tziki, Rice Pilaf, Mizeria Cucumber Salad

#### Smoked Beef Short Rib Stroganoff

Wild Mushrooms cooked in Natural Short Rib Jus over either Boursin Mash or House made Pappardelle Egg Noodles

#### Dutch Oven Crab Stuffed Cod

Pomodoro Red Sauce, Olives, Capers, Aromatics & Herbs

#### Chicken Kiev

Crispy Chicken filled with Herb Butter & Havarti, Boursin Mash, Charcuterie Sauce, Wild Mushrooms

### DESSERT

#### Homemade Napoleon

Homemade Napoleon accompanied with a side of fresh strawberries and raspberries

Or

#### Grand Marnier & Lavender Crème Brulee & Mixed Berries

# GROUP



# DINING

## Tasting Package "Royal" \$75 per person

### COLD APPETIZERS

#### Royal Salmon Platter

Smoked salmon, crackers, cream cheese, capers, cucumbers, peppers, eggs, red onions

#### Charcuterie & Cheese

Assortment of cured meats, salami, and decadent cheeses accompanied with grilled ciabatta

#### Del Mar Salad

Seasonal favorite Sonatas Seafood salad made with grilled octopus, shrimp, crab, salmon, cucumbers, red onions, tomatoes, red peppers, spicy pepper rouillie & lavash

#### "Oliver" Salad

European style potato salad made with diced boiled potatoes, eggs, carrots, Bologna sausage, pickles and peas, tossed in Mayonnaise

### HOT APPETIZERS

#### Wood Charred Spanish Octopus

Roasted Artichokes, Braised Fennel, Sun Dried Yellow Tomatoes, Cappers, Roasted Fingerlings, Smoked Pomodoro

#### Braised Beef Pierogies

Braised Beef Cheek, wild Mushrooms, Baby Carrots, Pickled Shallots, horseradish Smetana, Veal Glaze

### MAIN COURSE

(Choose 2)

#### Dutch Oven Crab Stuffed Cod

Pomodoro Red Sauce, Olives, Capers, Aromatics & Herbs

#### New Zealand Rack of Lamb

Kasha Grains, Glazed Mushroom, Carrots & Eggplant, Veal Glaze

#### Smoked Beef Short Rib Stroganoff

Wild Mushrooms cooked in Natural Short Rib Jus served over Boursin Mashor House made Pappardelle Egg Noodles

#### Chicken Kiev

Crispy Chicken filled with Herb Butter & Havarti, Boursin Mash, Charcuterie Sauce, Wild Mushrooms

### DESSERT

#### Homemade Napoleon

Homemade Napoleon accompanied with a side of fresh strawberries and raspberries

Or

#### Grand Marnier & Lavender Crème Brulee & Mixed Berries

# GROUP



# DINING

## Tasting package "Europa" \$95 per person

### COLD APPETIZERS

#### Cold Appetizers

Rasputin Red Salmon Caviar Crepes  
Butter crepes served with premium quality  
Red Salmon Caviar

#### Sonatas Seafood Platter

Roasted jumbo shrimp topped with a creamy lemon  
butter sauce and a scallop  
topped with a sweet yet tangy apricot sauce

#### Charcuterie

Assortment of cured meats, salami, and decadent  
cheeses accompanied with grilled ciabatta

#### "Oliver" Salad

European style potato salad made with diced boiled  
potatoes, eggs, carrots, Bologna sausage,  
pickles and peas, tossed in Mayonnaise

#### "Selodka pod Shuboi" Salad

Traditional layered salad made of finely chopped  
pickled herring, eggs, beets, carrots, potatoes,  
and mayonnaise

#### Terrine De Foie De Volaille

Tomato Marmalade, Mustard Seeds, Pistachios,  
Pickled Fennel, Cornichon Pickles

### HOT APPETIZERS

#### Foie Gras

Seared goose liver presented with pickled grapes,  
Orange Five Spice Gastrique, whipped Dates & Goat  
cheese, Toast & Prosciutto Di Parma

#### Wood Charred Spanish Octopus

Roasted Artichokes, Braised Fennel, Sun Dried  
Yellow Tomatoes, Cappers, Roasted  
Fingerlings, Smoked Pomodoro

#### Braised Beef Pierogies

Braised Beef Cheek, wild Mushrooms, Baby Carrots, Pickled Shallots, horseradish Smetana, Veal Glace

### MAIN COURSE

(Choose 2)

#### Beef Medallions

Hunters Sauce with Wild Mushrooms, Capers, Cherry Tomatoes,  
Baby Turnips, Smoked Wax Potatoes

#### New Zealand rack of Lamb

Kasha Grains, Glazed Mushroom, Carrots & Eggplant, Veal Glace

#### Sea Scallops

Roasted yellow corn & vanilla bean risotto, wilted spinach, parm foam

#### Chilean Sea Bass

Grilled Sea Bass marinated in soy  
sauce composition,  
glazed with teriyaki sauce

#### Chicken Kiev

Crispy Chicken filled with Herb Butter  
& Havarti, Boursin Mash, Charcuterie  
Sauce, Wild Mushrooms

### DESSERT

#### Grand Marnier Souffle

Lavender Anglaise & Mixed Berries

Or

#### Homemade Napoleon

Accompanied with a side of fresh strawberries and raspberries

# GROUP



# DINING

## Cold Appetizers

	HALF TRAY (serves 15-20)	FULL TRAY (serves 25-30)
<b>Gourmet Deviled Eggs Platter</b> Choose from: Smoked Salmon, Red Caviar, Prosciutto Ham, Wild Forest Mushroom	\$55	\$85
<b>Shrimp Cocktail</b> Served with cocktail sauce and lemon wedges	\$85	\$115
<b>Royal Salmon Platter</b> Smoked salmon, crackers, cream cheese, capers, cucumbers, peppers, eggs, red onions	\$85	\$115
<b>Watermelon Boat</b> (Fresh assorted fruit)	\$65	\$95
<b>The European Meat Platter</b> Assorted European-style imported cold cuts & sausages	\$85	\$125
<b>European Artisan Cheese Platter</b> Assorted imported gourmet cheeses, crackers, and fruit	\$65	\$95
<b>Caprese salad</b> Buffala cheese, slow roasted cherry tomato, pesto, olive oil, and balsamic dressing	\$85	\$105
<b>Mediterranean Platter</b> Stuffed grape leaves, hummus, mixed olives, peppers, and pita bread	\$85	\$155
<b>Canapes with smoked salmon, cucumber and cream cheese</b>	\$60	\$95
<b>Canapes with Baltic herring on rye bread</b>	\$55	\$95
<b>Smoked Salmon on cucumber wheel</b> Smoked salmon, goat cheese mousse, and capers on an English cucumber	\$65	\$95
<b>Tuna Poki</b>	\$95	\$155
<b>Terrine De Foies De Volaille</b> Tomato Marmalade, Mustard Seeds, Pistachios, Pickled Fennel, Cornichon Pickles	\$65	\$95
<b>Oliver salad</b>	\$55	\$85
<b>Bruschetta</b> Tomato, basil pesto, and parmesan	\$55	\$85
<b>Sonata's Seafood Salad</b> Shrimp, Octopus, Cod, Crab, Salmon, Cucumbers, Red Onion, Tomatoes, Red Peppers, Spicy Pepper Rouillie & Lavash	\$75	\$155
<b>Prosciutto Wrapped Date &amp; Goat Cheese</b>	\$65	\$95

## Hot appetizers

<b>Mushroom caps stuffed with sausage</b>	\$65	\$95
<b>Mushroom caps stuffed with crab meat</b>	\$85	\$115
<b>Scallops wrapped with bacon</b>	\$95	\$165
<b>Jumbo Shrimp wrapped with bacon</b>	\$95	\$145
<b>Potato Crab Cakes</b>	\$95	\$145
<b>Crepes with duck</b>	\$65	\$95
<b>Crepes with Smoked Salmon</b>	\$75	\$115
<b>Chicken Shashlik Skewers</b>	\$75	\$115
<b>Pork Shashlik Skewers</b>	\$75	\$115
<b>Mini Lamb Chops</b>	\$105	\$165
<b>Potato pancakes with salmon</b>	\$65	\$95
<b>Potato pancakes with duck</b>	\$65	\$95
<b>Kepta Duona</b> Rye Bread Tossed in Duck Fat aioli & Havarti Cheese	\$55	\$85
<b>Mini Rubeen Sandwiches</b>	\$65	\$95
<b>Braised Beef Pierogies</b> Braised Beef Cheek, Wild Mushrooms, Baby Carrots, Pickled Shallots, Horseradish Smetana, Veal Glace	\$75	\$105