

Private Event
Dinner Menus

SOHO

AMERICAN BISTRO

Holiday 2017



The Pace Room

Accommodating up to 48 seated guests, and 75 in a standing meet and greet, the Pace Room is engaging. Weather permitting, bring the outdoors in. The Pace Room can easily morph into a pavilion by opening our doors to the patio, allowing for al fresco dining. Eight tables seat four to



The Sun Porch

Enclosed by windows overlooking the Vinings Jubilee courtyard, the Sun Porch is an intimate gathering area that accommodates 14 to 24 guests in a semi-private setting and up to 48 as a private room.

Tables can be set as shown above or in rectangular tables of 6

Tribeca Dinner Menu - \$44.00

Choice of Appetizer

Wagyu Beef Carpaccio, Creamy Dijon, Capers, Aioli
Tempura Calamari, Ginger & Soy Glaze, Serrano Peppers
Smoked Chicken Croquettes, Lime Yogurt Dipping Sauce
Artisan Cheese & Fresh Fruit, Honey & Fig Cake

Choice of Soup or Salad

Chicken Tortilla Soup, Avocado, Tomatoes, Corn, Mozzarella, Chilies, Cilantro
Artisan Greens, Blue Cheese Crumbles, Tomatoes, Balsamic Vinaigrette

Choice of Entree

Cast Iron Seared Chicken, aligot potatoes, roasted carrots, swiss chard, lemon-pepper chicken demi
Scottish Salmon, Soft Polenta, Smoked Brussel Sprouts, Apple-Pancetta Cream
Painted Hills Short Rib, Roasted Fingerling Potatoes, Sautéed Kale, Soho Steak Sauce
Shrimp Linguini, fresh linguini, gulf shrimp, spinach, tomatoes, spicy white wine
Eggplant Lasagna, eggplant, zucchini, and spinach, ricotta, fire roasted tomato sauce

Choice of Dessert

Granny Smith Apple Crisp, Cinnamon Ice Cream
Classic Chocolate Bread Pudding two caramels & vanilla ice cream
Seasonal Ice Cream & Fruit Sorbet

Greenwich Dinner Menu - \$52.00

Choice of Appetizer

Wagyu Beef Carpaccio, Creamy Dijon, Capers, Aioli
Tempura Calamari, Ginger & Soy Glaze, Serrano Peppers
Smoked Chicken Croquettes, Lime Yogurt Dipping Sauce
Artisan Cheese & Fresh Fruit, Honey & Fig Cake

Choice of Soup or Salad

Butternut Squash Soup, Crème Fraiche
Chopped Salad romaine, tomato, avocado, blue cheese, prosciutto, cucumber dill dressing
Chicken Tortilla Soup, Avocado, Tomatoes, Corn, Mozzarella, Chilies, Cilantro
Artisan Greens, Blue Cheese Crumbles, Tomatoes, Balsamic Vinaigrette

Choice of Entree

Pork Chop fennel & rosemary crust, sautéed spinach, andouille-cheese grits, orange pork jus
Ahi Tuna, sushi rice, ginger-cucumber salad, nori, soy wasabi vinaigrette, sesame crust
Beef Tenderloin Horseradish Mashed Potatoes, Seasonal Vegetables, Au jus
Seared Scallops, Roasted Cauliflower, Sautéed Turnip Greens, Butternut Squash Béchamel
Eggplant Lasagna, eggplant, zucchini, and spinach, ricotta, fire roasted tomato sauce (Vegetarian)

Choice of Dessert

Granny Smith Apple Crisp, Cinnamon Ice Cream
Classic Chocolate Bread Pudding two caramels & vanilla ice cream
Madagascar Vanilla Bean Crème Brulee or **Peppermint Crème Brulee**
New York Style Cheesecake chef's topping of the day

Additional Options:

The following may be added as a per person upgrade to menus:

Beef Tenderloin creamed spinach, roasted fingerlings, burgundy wine demi \$8. / per order
Sea Bass, baby bok choy, purple rice, lemongrass beurre blanc \$7. / per order