

**MADE TO ORDER BUTLER PASSED HORS D' OEUVRES**

**SELECT ANY 8 PASSED HORS D' OEUVRES**

Salmon Carpaccio on Toast Points with Caviar

Ceviche on Corn Tortilla

Faux Fried Shrimp with Mango Chutney

Cucumber Cups Filled with Dilled Faux Crabmeat Salad

Faux Crab Cakes with Red Pepper Coulis

Spicy Tuna Tartare on Crispy Rice Cake

Salmon Croquettes with Curried Remoulade

Vegetable Tempura with Mandarin Ginger Sauce

Crispy Sweet Potato or Traditional Latkes with Apple Chutney

Crispy Vegetable Spring Rolls with Apricot Mustard

Shiitake Mushroom Risotto Balls

Vegetable Fritters with Ponzu

Tomato Basil Bruschetta

Crispy Potato Pastels

Vegetable Samosas

Zucchini Pakoras with Cilantro Mint Vinaigrette

Grilled Chicken Satay with Thai Chili

Coconut Macadamia Crusted Chicken

Chicken Potstickers with Ponzu Sauce

Chicken Sweet Potato Fritters with Mango Salsa

Spicy Stir Fried Chicken in Lettuce Cups

Beef Potstickers with Ponzu Sauce

Spicy Meat Empanadas

Beef Satay with Thai Peanut Sauce

Meat Samosas

Franks N Blanket with Spicy Deli Mustard

Supplemental Charge

All Menus Are Subject To A 20% Service Charge And 6% State Sales Tax

## SOHO GOLD SEATED DINNER MENU

### First Plate

#### **Caesar Salad**

*Crisp Romaine Lettuce, Tossed with Homemade Croutons and Traditional Caesar Dressing*

### Main Plate

#### **Pan Cooked Fillet of Red Snapper**

*Served with Herb Wild Rice, Seasonal Vegetables and Citrus Sauce*

*Or*

#### **Grilled Skirt Steak**

*Served with Roasted Garlic New Potatoes, Seasonal Garden Vegetables and Chimichurri Sauce*

### Bread

*Freshly Baked Rolls Served with Margarine*

### Dessert

#### **Warm Chocolate Cake**

*Served with Macerated Berries and Topped with Non-Dairy Whipped Cream*

### Beverage

*Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea with Lemon  
Supplemental Charge*

**Add Eight Passed Hors D'oeuvres At Supplemental Charge**

*Or*

**Add Three Food Stations with Five Hors D'oeuvres  
Supplemental Charge**

*Or*

**Four Food Stations with Five Hors D'oeuvres  
Supplemental Charge**

*Or*

**Five Food Stations with Five Hors D'oeuvres  
Supplemental Charge**

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# SOHO GOLD BUFFET DINNER MENU

## Salads

### **Caesar Salad**

*Crisp Romaine Lettuce, Homemade Croutons Served with Our Caesar Dressing*

### **Mixed Green Salad**

*Tangy Mesclun Mix Leaf Lettuce, Candied Walnuts and Craisins with Raspberry Vinaigrette*

## Main Plates

### **Pan Cooked Chicken Breast**

*Rosemary Balsamic Reduction Sauce*

### **Grilled Salmon**

*Accompanied with Homemade Escabeche*

### **Prime Rib of Beef**

*Au Jus and Horseradish Sauce*

## Sides

### **Vegetables**

*Sautéed Seasonal Vegetables*

### **Potato**

*Lyonnais Potatoes*

## Bread

*Freshly Baked Rolls Served with Margarine*

## Desserts

**Chocolate Covered Strawberries, Assorted Pastries and Fresh Seasonal Fruit**

## Beverages

Freshly Brewed Regular Coffee, Decaffeinated Coffee and Hot Tea with Lemon  
Supplemental Charge

**Add Eight Passed Hors D'oeuvres At Supplemental Charge**

*Or*

**Add Three Food Stations  
With Five Hors D'oeuvres  
Supplemental Charge**

*Or*

**Four Food Stations  
With Five Hors D'oeuvres  
Supplemental Charge**

*Or*

**Five Food Stations  
With Five Hors D'oeuvres  
Supplemental Charge**

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## **Food Station Menu**

**Please Select Eight of the Following Made-to-Order  
Passed Hors D'oeuvres Along with Three, Four or Five Food Stations**

### **Made-to-Order Passed Hors D'oeuvres – Choose Eight**

*Salmon Carpaccio on a Homemade Toast Point with Caviar*

*Fish Ceviche on Traditional Corn Tortilla*

*Faux Fried Shrimp with Mango Chutney Dipping Sauce*

*Cucumber Cups Filled with Dilled Faux Crabmeat Salad*

*Faux Crab Cakes with Red Pepper Coulis*

*Spicy Tuna Tartare on Crispy Rice Cake*

*Salmon Croquettes with Curried Remoulade*

*Vegetable Tempura with Mandarin Ginger Sauce*

*Crispy Sweet Potato or Traditional Latkes with Apple Chutney*

*Crispy Vegetable Spring Rolls with Apricot Mustard*

*Shiitake Mushroom Risotto Balls*

*Vegetable Fritters with Ponzu Sauce*

*Tomato Basil Bruschetta*

*Crispy Potato Pastels*

*Vegetable Samosas*

*Zucchini Pakoras with Cilantro Mint Vinaigrette*

*Grilled Chicken Satay with Thai Chili*

*Coconut Macadamia Crusted Chicken*

*Chicken Potstickers with Ponzu Sauce*

*Chicken Sweet Potato Fritters with Mango Salsa*

*Spicy Stir Fried Chicken in Lettuce Cups*

*Beef Potstickers with Ponzu Sauce*

*Spicy Meat Empanadas*

*Beef Satay with Thai Peanut Sauce*

*Meat Samosas*

*Franks N Blanket with Spicy Deli Mustard*

**Soho's Food Stations---Select 3, 4 Or 5 Stations**  
**With Passed Hors D'oeuvres At Supplemental Charge**

**Pasta Station**

**Caesar Salad**

*Crisp Romaine, Homemade Croutons and Traditional Caesar Dressing*

**Pasta**

*A La Dente Penne and Fettuccini Noodle Pasta*

*Choices of Julienne Vegetables, Portobello Mushrooms, Artichoke and Tomatoes*

*Selection of Homemade Sauces*

*Marinara, Pesto, Pink Vodka or Alfredo*

*Our Fresh Baked Breads*

*Herb Focaccia and Garlic*

**Add**

**Ravioli**

*Filled with Mushroom, Spinach and Vegetable*

*Prepared with Tomato Sauce, Lemongrass Broth, Mushroom Sauce, Garlic and Herb*

**Or**

**Potato Gnocchi**

*Prepared with Mushroom Sauce, Tomato Sauce, Lemongrass Broth, Garlic and Herb*

*Supplemental Charge*

**Carving Station**

**Grilled Skirt Steak**

*Demi-Glace and Chimichurri Sauce*

**Roasted Turkey Breast**

*Served with Apple Cranberry Chutney,  
Homemade Gravy and Whole Grain Mustard*

*Add*

**Prime Rib of Beef**

*Served with Horseradish and Au Jus  
Supplemental Charge*

*Or*

**Tenderloin of Beef**

*Served with a Wild Mushroom Sauce and Horseradish Sauce  
Supplemental Charge*

*Or*

**Herb Crusted Lamb**

*Served with Pomegranate Port and Demi-Glace  
Supplemental Charge*

**Grilled Cheese Station**

**Grilled Mozzarella**

*Tomato, Cilantro and Fresh Basil on Homemade Focaccia*

**Grilled Chevre**

*Olive, Figs and Fresh Thyme on Homemade Ciabatta*

**Grilled Cheddar**

*Apples and Fresh Rosemary on Homemade Sourdough*

**Grilled Brie**

*Almonds and Medjool Dates on Homemade Flatbread*

**Pomme Frites Station**



**Hand-Cut Fries**

*Fries with a Variety of Sauces for Dipping  
Served in a Paper Cone*

**Quesadilla Bar Station**

**Quesadilla Mozzarella**

*Hand Made with Sliced Mushrooms, Artichokes and Olives*

**Quesadilla Monterrey Jack**

*Hand Made with Diced Onions, Peppers and Black Beans*

**Quesadilla Brie**

*Hand Made with Sliced Nova, Pineapple and Red Onion*

**Quesadilla Cheddar**

*Hand Made with Fresh Sliced Apple, Chipotle Pepper and Horseradish*

*Served with a Variety of Sauces and Condiments*

**Mediterranean Station**

**Hummus and Babaganoush**

*Served with Toasted Pita and Crisp Lavosh*

**Homemade Assorted Dips**

*Served with Tomato, Cucumber, Onion and Olive Salad*

**Israel Couscous**

*Accompanied with Diced Dried Fruit and Herb*

**Assorted Imported Olives**

**Stuffed Grape Leaves**

*Rolled with Herb Rice and Seasoning*

**Fish Station**

**Pan Cooked Tilapia**

*Served with Lemon Herb Sauce*

**Israeli Couscous**

**Grilled Marinated Vegetables**

*Add*

**Herb Crusted Salmon**

*Served with Dill Sauce*

Supplemental Charge

*Or*

**Sautéed Chilean Sea Bass**

*Served with Lemon Shallot White Wine Reduction Sauce*

Supplemental Charge

**Barbeque Station**

**Petite Hot Dogs**

*Served on Buns with Ketchup, Mustard, Chopped Onions and Pickle Relish*

**Beef Sliders**

*Served on Mini Rolls with Ketchup, Mustard, Caramelized Onions and Pickle Relish*

**French Fries**

*Served with Ketchup and Barbeque Sauce*

**Sweet Potato Fries**

*Served with Ketchup and Mango Sauce*

*Add*

**Barbeque Chicken**

Supplemental Charge

**Asian Station**

**Spring Rolls**

*Served with Sweet and Sour Dipping Sauce*

**Szechuan Beef**

*Sautéed with Fresh Broccoli Florets*

**Faux Shrimp**

*Pan Cooked with Garlic Sauce*

**Cashew Chicken**

*Tender Cashew Pieces in a Brown Sauce*

**Chinese Vegetables**

*Sautéed Julienne Vegetables, Snow Peas and Bean Sprouts*

**Stir-Fried Rice**

*Soy Sauce, Onions and Diced Vegetables*

**Chinese Noodles**

*Thick and Crunchy*

**Fortune Cookies**

*Your Lucky Fortune*

**Sauces**

*Hoisin Sauce, Plum Sauce and Mustard Sauce*

***Add***

**Peking Chicken**

*Accompanied with Mu Shu Pancakes, Steamed Dumplings and Brown Rice  
Supplemental Charge*

## **Sushi Station**

### **California Rolls**

*Traditional California Roll*

### **Vegetable Rolls**

*Vegetarian Assortment*

### **Maki, Salmon, Yellowtail and Tuna**

*Accompanied with Wasabi, Soy Sauce and Fresh Pickled Ginger*

### **Assorted Sashimi**

*Served with Wasabi, Soy Sauce and Fresh Pickled Ginger*

## **Dessert Station**

### **Non Dairy Frozen Confections**

*Vanilla, Chocolate and Strawberry*

*Non Dairy Whipped Cream, Chocolate Sauce, Caramel Sauce*

*Sprinkles, Marshmallow, Walnuts, Strawberries*

*Assorted Candies, Cookies and Maraschino Cherries*

*Add*

**Nutty and Covered Chocolate Bananas and Assorted Sorbets**

Supplemental Charge

## **Candy Bar Station**

**Variety of Popular Candies**

*Sweet and Savory*

## **Viennese Table**

*Chocolate Mousse, Strawberry Mousse, Raspberry Mousse  
Chocolate Torte, Pecan Tart, Flan with Caramel Sauce  
Fudge Brownies, Fruit Tarts, Assorted Cookies and Fresh Fruits*

*Add*

**Chocolate Fountain**  
Supplemental Charge

*Or*

**Chocolate Covered Strawberries, Fruits and Pretzels**  
**Black and White Strawberries**  
Supplemental Charge

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