

ALL-INCLUSIVE MENU

soho bar & grill

At Soho Bar & Grill we want to create the best experience possible for you and your guests.
We are always ready to assist you in determining your needs and to ensure that your event runs smoothly.

All the packages can be customized specifically for your event.

Our private room accommodates up to 65 guests

PRICING

OPTION 1- \$100 PER PERSON

Choice of 1 Appetizer, 1 Salad & 3 Options for Main Course

OPTION 2- \$125 PER PERSON

Choice of 2 Appetizers, 2 Salads & 3 Options for Main Course

OPTION 3- \$150 PER PERSON

Choice of 4 Appetizers Family Style, 2 Salads & 3 Options for Main Course

ALL INCLUSIVE MENU INCLUDES

Unlimited Coffee, Tea & Soft Drinks

2 Glasses of House Wine or Beer

Assorted Mini Desserts

18% Gratuity & 8.25% Tax

APPETIZER CHOICES

Served Family Style

DUCK CONFIT SLIDERS Served with Brie, Caramelized Onions & Apples

MIX MEDITERRANEAN MEZZE Combination of White Bean Hummus, Honey Ricotta, Marinated Mushrooms, Roasted Red Peppers, Kalamata Olives, Spanish Olives & Crostini

COCONUT SHRIMP Served with our Sweet Thai Sauce

PORTUGUESE FISH FIEDOS Steamed Mussels, Clams & Shrimp Served with Lemon-Garlic Tomato Sauce

ITALIAN STYLE SPICED FRUIT Honeydew & Cantaloupe Dressed with Lemon, Salt & Crushed Red Pepper Flakes
Wrapped in Prosciutto di Parma

SALAD CHOICES

Served Family Style

HOUSE SALAD Baby Greens Tossed with Plum Tomatoes, Red Onions, Fresh Mozzarella & Roasted Red Peppers.
Dressed with a Roasted Garlic Lemon Vinaigrette

SIMPLICITY SALAD Arugula with Shaved Parmesan Cheese & Red Onions, Dressed with Extra Virgin Olive Oil & Salt.
Served with Garlic Toast

SOHO SALAD Mesclun Greens, Avocado, Orange Slices & White Onion Dressed with Champagne Vinaigrette

MAIN COURSE CHOICES

LEMON DROP SEARED SCALLOPS Served with Broccoli, Garlic & Oil over Orcheta Pasta. Finished with Hints of Red Pepper Flakes

HONEY & CHILI SEARED DUCK BREAST Served with Stir-Fried Veggies & Spanish Rice

ANCHO-CHILI SEARED SALMON Topped with Lime Tequila Glaze and Served with Sautéed Vegetables & Spanish Rice

GRILLED FILET MIGNON DUXELLE Layered with Mushroom Duxelle & Topped with a Shiraz & Raspberry Glaze.
Served with Roasted Red Potatoes & Spinach

BUTTER CRUMB LOBSTER TAILS Broiled Tails Served with Sautéed Green Beans, Almonds & Whipped Potatoes

FRENCH RACK OF LAMB Finished with Red Wine Demi-Glace, Served with Fresh Polenta & Sautéed Broccoli

VEGETARIAN DISHES AVAILABLE UPON REQUEST