

CATERING PACKAGES

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

ALL PACKAGES INCLUDE SOFT DRINKS, TEA AND COFFEE

18% GRATUITY AND 8.125% N.Y.S. SALES TAX IS ADDED TO ALL THE PACKAGES

PACKAGE A

\$22.95 PER PERSON

SALAD COURSE - House Salad

ENTREES - Choose Three

CHICKEN PENNE ALA VODKA Sautéed Chicken tossed with Penne Pasta & Vodka Tomato Cream Sauce

PORK ROULADE Sliced Pork Loin rolled with Spinach, Onions and Swiss Cheese. Served with Mashed Potato and Mixed Vegetables

STUFFED SOLE Stuffed with Scallops and Crabmeat, topped with Lemon Butter Sauce. Served with Mashed Potato and Mixed Vegetables.

SHRIMP SCAMPI WITH ANGEL HAIR Sautéed Shrimp in a Lemon Butter Wine Sauce tossed with Angel Hair Pasta

TILAPIA OREGANATA Broiled Tilapia Topped with Oreganata Style Bread Crumbs. Served with Mashed Potato and Mixed Vegetables

DESSERT - Assorted Mini Desserts

PACKAGE B

\$29.95 PER PERSON

APPETIZER SERVED FAMILY STYLE - Choose One

FRIED CALAMARI Served with Pomodoro Sauce

RICE CROQUETTES Gently Fried Rice Pilaf with Herbs & Mozzarella Cheese. Served with Spicy Italian Pomodoro Sauce & Topped with Baby Arugula

SALAD COURSE- House Salad OR Caesar Salad

ENTREES -Choose Three from the Following

KOREAN FLANK STEAK Marinated in a Korean Ginger Marinade

CHICKEN MARSALA Seared Chicken sautéed with Mushrooms in a Marsala Wine Sauce

SALMON Roasted Salmon topped with Lemon Butter Sauce

CHICKEN FRANCAISE Egg Battered Chicken served in a White Wine Lemon Sauce

All Dinners Are Served with Mashed Potato and Mixed Vegetables

DESSERT- Red Velvet OR Carrot Cake

PACKAGE C

\$39.95 PER PERSON

APPETIZERS SERVED FAMILY STYLE - Choose Two from the Following

FRIED CALAMARI Served with Pomodoro Sauce

RICE CROQUETTES Gently Fried Rice Pilaf with Herbs and Mozzarella Cheese. Served with Spicy Italian Pomodoro Sauce & Topped with Baby Arugula

COCONUT SHRIMP Served with Thai Honey Dipping Sauce

SALAD COURSE - House Salad OR Caesar Salad

ENTREES -Choose Three from the Following

14 OZ. NEW YORK STRIP Hand-Cut New York Strip Steak grilled to Perfection

PORK MEDALLIONS Sautéed Pork Cutlets topped with Caramelized Onions and Red Wine Demi-Glaze

ROASTED DUCKLING Half Roasted Duck served with Raspberry Demi- Glaze

ANCHO-CHILI SALMON Marinated Ancho-Chili Salmon topped with Lime Butter

CHICKEN MADEIRA Layered Chicken topped with Mozzarella Cheese, Mushrooms and Madeira Sauce. Served with Asparagus

All Dinners Are Served with Mashed Potato and Mixed Vegetables

DESSERT Tiramisu OR Cheesecake

ADD-ON OPTIONS

CASH BAR Guests pay for their own drinks

CONSUMPTION BAR A tab will be run for alcoholic beverages based on consumption

BEER & WINE PACKAGE - \$15/pp - Includes domestic draft and bottle beer, as well as our house wines by the glass for 2.5 hour

BEER, WINE & WELL DRINKS - \$17/pp - Includes domestic draft and bottle beer, house wines by the glass and well drinks for 2.5 hour

ADD AN ADDITIONAL APPETIZER - \$5/pp

A \$100 deposit is required when booking a party and is non-refundable if party is not cancelled at least 48h in advance