

COCKTAIL HORS D'OUVRES

Passed Butler Style - Cold

Ahi Tuna & Tobbiko Spoons, Wasabi Aioli
Goats' Cheese Stuffed Fresh Figs (Seasonal)
Sesame & Tuna Mini Tacos with Seaweed Salad
Eggplant Rollantini Stuffed with Pistachio Goats' Cheese
Chicken Liver & Portabella Mushroom Pate with French Bread
Parma Prosciutto Wrapped Asparagus
Tuna Tartar with Avocado on Crispy Lavashe
Belgium Endive with Smoked Salmon Mousse
Gorgonzola Stuffed Dates with Sliced Almonds
Basil and Shrimp Rolls with Ponzu Sauce
California Rolls
Vegetable Sushi Rolls
Bruchetta with Assorted Toppings
Fresh Mozzarella & Tomato Cristini

Buffet Service - Cold

Antipasto Platter with sliced meats, fresh mozzarella, roasted peppers, olives
Crudités of Fresh Vegetables & Dipping Sauces
Chocolate & White Chocolate Dipped Dried & Fresh Fruits
Artisan Cheese Display with Seasonal Fresh Fruit

Passed Butler Style - Hot

Chipotle Barbeque Tiger Shrimp*
Spicy Andouille Sausage on Toasted French Bread
Kobe Hamburger Slider with Tamarind Jam*
SOHO Calamari Togo Boxes with Jasmine Rice
Duck Spring Rolls with Plum Sauce*
Roasted Pepper Polenta Cakes with Lobster*
Parsley & Parmesan Encrusted Lollipop Lamb Chops*
Tempura Battered Shrimp with Scallion Aioli
Coconut Shrimp
Veal & Sage Meatballs*
Mini Potato Cakes with Crème Fraîche and Caviar
Stuffed Clams with Rémooulade
SOHO Mini Pork Egg rolls with Sweet Chili-Garlic
Mini Asian Shrimp Tostadas with Cucumber Salad
Pot stickers with Spicy Dipping Sauce*
Lump Crab Cakes with Roasted Pepper Aioli
Bacon Wrapped Scallops
Bacon Wrapped Water Chestnuts
Crab Stuffed Mushrooms*
Veal Stuffed Mushrooms*
Crab & Artichoke Dip with French Bread
Smoked Chicken Dim Sum*
Chicken or Beef Satay with Dipping Sauce*

**May be served at Buffet Station*



BUFFET DISPLAYS

Chilled Seafood Display

Choice of the following fresh seafood:

Oysters on the Half Shell

Littleneck Clams

Jumbo Shrimp

Stone Crab Claws *(when available)*

Prince Edward Island Mussels

Served with the following sauces:

Pickled Ginger Mignonette

SOHO Cocktail Sauce with Horseradish,

Cajun Rémoulade

Fresh Lemon

Sushi & Sashimi

Spicy Tuna Rolls

California Rolls

Avocado Rolls

Vegetable Rolls

Smoked Salmon & Tuna Sashimi

Served with the following:

Wasabi

Pickled Ginger

Soy Sauce

Seaweed Salad

Fruit-n- Cheese

A choice of seasonal fruits and artisan cheese

Served with assorted crackers,

yogurt dip and fresh baked artisan breads

Baked Brie

Wheels of brie cheese

baked in puff pastry or

topped with your choice of

fresh fruits or candied pecans



SOHO
FOOD · WINE · PEOPLE

ACTION STATIONS

The action stations will be staffed with a chef and guests may mix & match any of the following starches, sauces & ingredients.

Pasta Station

Pasta Choices :
(Choose 3)
Farfalle
Cheese Tortolini
Penne
Rigatoni
Lobster Ravioli
Veal & Porcini Baci

Accompaniments:
Fresh Garlic
Grated Parmesan
Artichokes
Roasted Peppers
Pancetta
Diced Tomato
Broccoli
Baby Shrimp
Chicken Breast
Lump Crab

Sauces :
(Choose 3)
Vodka Tomato Cream
Four Cheese
Marinara
Aglio Oleo
Pesto
Bolognese
White Clam Sauce
Red Clam Sauce

Stir Fry Station

Starch:
Jasmine Rice
Udon Noodles
Rice Noodles

Accompaniments:
Broccoli Bamboo Shoots
Bell Peppers Mushrooms
Snow Peas Baby Shrimp
Water Chestnuts Chicken Breast
Baby Corn Steak Tips
 Scallops

Sauces:
(Choose 3)
Oyster Sauce
Ginger-Soy Glaze
Black Bean Sauce
Sesame-Hoisin
Spicy Curry
Coconut Curry

Risotto Station

Artichokes
Grilled Eggplant
Roasted Peppers
Broccoli
Mushrooms

Accompaniments:
Tomatoes
Butternut Squash
Sundried Tomatoes
Pine Nuts
Sweet Peas

Baby Shrimp
Scallops
Chicken Breast
Duck Confit
Prosciutto

Mashed Potato Bar

(Served In Martini Glasses)

Homemade Buttermilk Mashed Yukon potatoes mixed with your choice of:

Homestyle Gravy	Jalopeno-Jack Cheese
Basil Pesto	Wasabi
Baby Arugula	Roasted Garlic
Horseradish	Four Cheese Mix
Sour Cream/Chives	White Truffle Oil



DINNER BUFFET MENU

Chef Joe Ahn has pre-selected these dishes for your selection. Please choose which items you wish to offer your guests. Price per person will depend on your selections. Minimum 35 guests for buffet service

Salad Choices:

Tuscan White Bean Salad
Mozzarella & Tomato Salad with Fresh Basil
Seasonal Grilled Vegetable Salad with Balsamic Syrup
Chilled Mixed Seafood Salad
Shrimp & Scallop Ceviche
Caesar Salad with Garlic Croutons
Mediterranean Cous Cous Salad
Cider Beet Salad with Blue Cheese
Grape & Brie Salad with Champagne Vinaigrette
Mixed Green Salad with White Balsamic Vinaigrette

Soup Choices:

Creamy Butternut Squash
Beef and Tomato Consume
Portabella Mushroom Soup with White Truffle Oil
Chipotle Beef and Barley
Lobster Bisque
New England Style Clam Chowder
Grilled Tomato-Basil Soup

Buffet Side Dishes:

Four Cheese Mashed Yukon Potatoes
Herb Roasted Fingerling Potatoes
Chipotle Mashed Sweet Potatoes
Saffron Rice Pilaf with Sweet Peas
Parslied New Potatoes
Vegetable Cous Cous
Pecan Wild Rice
Two Potato Gratin
Roasted Butternut Squash with Clover Honey

Buffet Vegetables:

Creamed Spinach with Shitake Mushrooms and Leeks
Mixed Seasonal Vegetables
Stir Fried Seasonal Vegetables
Sesame Snow Peas and Oyster Sauce
Spicy Garlic and Broccoli
Ratatouille
Sautéed Button Mushrooms with Pancetta
Roasted Eggplant Companatta
Green Beans with Browned Butter and Toasted Almonds



Carving Station:

Slow Roasted Garlic and Rosemary Prime Rib with Natural Jus
Maple Glazed Hickory Smoked Ham
Herb Roasted Turkey Breast and Poblano Gravy
Roasted Maple Leaf Farms Duck with Mandarin Orange Glaze
Smoked Pork Loin with Browned Butter Apple Sauce

*Carving station served with assorted silver dollar rolls,
aioli, grainy mustard & horseradish cream*

Buffet Entrees:

Bell & Evans Chicken Breast with Sundried Tomatoes, Feta & Spinach, Beurre Blanc
Herb Roasted Pork Loin with Browned Butter Granny Smith Apple Sauce
Blackened Grouper with Crawfish Beurre Blanc
Tuscan Chicken Ravioli with Vodka Cream Sauce
Herb Roasted Salmon with Lemon –Dill Cream Sauce
Balsamic Glazed Portabella Mushroom Steaks
Beef Tenderloin Medallions with Port Wine Jus
Seared Shrimp and Scallops with Stir Fried Noodles
Crab And Rock Shrimp Cakes with Cajun Rémoulade
Burgundy Braised Beef with Mushrooms
Rosemary and Garlic Roasted Prime Rib with Horseradish Cream
Pineapple Roasted Pork Tenderloin with Sake-Soy Jus

Dessert:

Seasonal Fresh Fruit Tart with Pastry Cream
New York Style Cheesecake
Burgundy Poached Pears with Chocolate Mousse
Caramelized Apple Strudel with Calvados Cream
Chocolate Chip & Pistachio Cannoli
Ginger Spiced Apple Pie
Pumpkin Cheese Cake
Chocolate Fondue with Fresh Dried Fruits
Chocolate Covered Strawberries
Praline Pumpkin Cheese Cake
Ice Box Peanut Butter Pie
Chocolate Mousse



BANQUET WINES

Our wine director J.D. Doyle has preselected these wines to offer at your event. All wines in each tier are the same price, and charged per glass. The wines will be listed on your custom pre printed menu. If you have a favorite wine from our current list or an old favorite you would like to offer your guests, please let J.D. know.

Tier One \$6.75

2005 Kenwood, Sonoma, Sauvignon Blanc
2005 Kendall Jackson, Vintner's Reserve, Chardonnay
2004 Chalone, Monterey, Pinot Noir
2003 Beaulieu Vineyard, Napa Valley, Cabernet Sauvignon

Tier Two \$8.75

2005 Babich, Marlborough, New Zealand, Sauvignon Blanc
2004 Cambria, Katherine's Vineyard, Santa Barbara, Chardonnay
2005 Martin Ray, "Angeline", Russian River, Pinot Noir
2003 Raymond Estates, "R Collection", Napa Valley, Cabernet Sauvignon

Tier Three \$11.00

2004 Mauriston, Dry Creek, Sonoma, Sauvignon Blanc
2005 St. Clement, Carneros, Napa Valley, Chardonnay
2005 Ramspeck, Napa Valley, Pinot Noir
2003 Provenance, Napa Valley, Cabernet Sauvignon

