

SOPHIE™

EVENTS

SPRING & SUMMER BRUNCH 2023

-QUICHES & BAKES-

QUICHE LORRAINE

bacon lardon, gruyere, caramelized onion
\$38.0 (serves 8)

BROCCOLI & CHEDDAR QUICHE ^V

\$36.0 (serves 8)

WILD MUSHROOM FRITTATA ^{GF, V}

gruyere, spinach, black pepper
\$30 (serves 8)

BREAKFAST STRATA

pork sausage, caramelized onion, brioche
\$32.0/half pan (serves 12)

BAKED CROISSANT FRENCH TOAST ^V

orange blossom anglaise
\$32.0 (serves 8)

-SIDES-

serves 8

BREAKFAST HASH

\$36.0

SEASONAL GALETTE

\$28.0

CRISPY SWEET & SPICY BACON

\$44.0

PORK SAUSAGE LINKS

\$36.0

FRESH FRUIT PLATTER

\$46.0

BREAKFAST PARFAIT

greek yogurt, granola, fresh fruit
\$6.5/person

-PLATTERS-

priced per person

ANTIPASTO BOARD

*charcuterie, domestic & imported cheese,
pickled vegetables, olives, le crackers*
\$16.5

CHEESE BOARD

*domestic & imported cheese, seasonal fresh & dried fruit,
le crackers*
\$12.5

-PLATTERS-

continued

CRUDITES PLATTER ^{GF}

*assorted seasonal vegetables, whipped feta,
buttermilk ranch*
\$9

-SALADS-

\$9.5/person

CLASSIC CESAR

*cherry tomato, preserved lemon, croutons,
shaved parmesan, house cesar*

WATERCRESS & ASPARAGUS ^{GF, V}

radish, parsley, lemon vinaigrette

SIMPLE GREENS ^{GF, V}

*julienne carrot, radish, cherry tomato,
lemon vinaigrette*

SHAVED BRUSSELS SPROUTS ^{GF, V}

pecan, dried apricot, lemon

ROASTED CAULIFLOWER ^{GF, V}

*carrot, feta, preserved lemon, parsley,
za'atar, black currant*

-PATISSERIE-

MINI CROISSANTS

\$26.5/dozen

MINI PAIN AU CHOCOLAT

\$28.5/dozen

ASSORTED MINI DANISH

almond, everything bagel, seasonal
\$28.5/dozen

MINI JERUSALEM BAGELS

served with labneh cream & za'atar olive oil
\$24.5/dozen

ASSORTED MINI FINANCIERS ^{GF, CONTAINS NUTS}

*black cocoa & sea salt, hazelnut & espresso,
lavender & berry*
\$18.50/dozen

COFFEE CAKE

lemon poppy or banana choco
\$14.5/loaf

GF=Gluten-free V=Vegetarian

SOPHIE™

EVENTS

Delivery

from \$25

Delivery & Set Up

from \$50

In-House Rentals

varies

Disposables

from \$5.5/person

Standard Bar Wash

lemons, limes, ice, assorted soft drinks, club soda, tonic water, c
cocktail napkins
\$4.5/person

Premium Bar Wash

Standard Bar Wash including: green olives, maraschino cherries, ginger beer, juice
\$8.5/person

We can provide both front-of-house and back-of-house staff for your event. We will determine the appropriate amount of staff based on the even details and budget. Each staff member is paid a minimum of 5 hours. Special holiday rates may apply.
Gratuity is not included.

Chef

\$65/hr

Kitchen Assistant

\$42.5/hr

Server

\$32.5/hr

Bartender

\$32.5/hr

Event Manager

\$42.5/hr

We are happy to make beverage recommendations, provide inventory and staff the bar throughout the duration of your event. Please inquire for more details.

We suggest clients reach out to our preferred rental partners, Event Source or AAble Rents, to place orders for any rental items. If necessary, we are happy to coordinate the rentals for your event and will apply the following 'event planning fee' to your invoice:

Event Planning | \$200 or 5% Food/Service Subtotal (whichever is greater)