

SOPHIE™

EVENTS

WINTER CATERING MENU 2024

-SMALL BITES-

per dozen

MISO-GLAZED EGGPLANT SKEWER ^{VE}

sesame, chive

\$39

VEGETABLE PAKORA ^{VE}

tamarind chutney

\$30

HARISSA DEVEILED EGGS ^{GF, V}

chopped almond, pickled mustard seed, chive

\$30

ANNATTO GRILLED CHICKEN SKEWER

garlic yogurt

\$48

GRILLED STEAK SKEWER

aji verde

\$52

LAMB MEATBALLS

orange chive yogurt

\$48

BUTTERNUT SQUASH TARTLET

caramelized onion, feta

\$36

ASIAGO-STUFFED ARANCINI

truffle aioli

\$27

-CATERING OPTIONS-

FULL SERVICE

food, service, & all your party needs

DROP OFF

delivery to your event location

(delivery fee applies)

PICK UP

food prepared & packaged with instructions

-COCKTAIL CLASSICS-

per dozen

PIGS IN A BLANKET

honey dijon, ketchup

\$27.5

BACON WRAPPED WATER CHESTNUT

soy glaze

\$35

CRAB CAKES

remoulade

\$45

GOUGERE

\$32

BAR NUTS OR CHILI LIME PEANUTS

\$18 per quart

-DISPLAY APPETIZERS-

per person

COLD POACHED SHRIMP

cocktail sauce, lemon

\$6.5

CHEESE + CHARCUTERIE 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

CRUDITES PLATTER

*assorted seasonal vegetables, whipped feta,
buttermilk ranch*

\$9

ARTISAN BREAD, SPREAD, & CRACKER PLATTER

*hummus, carrot harissa,
whipped feta w/orange blossom honey*

\$10

V- vegetarian, VE- vegan, GF- gluten free,

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-BUFFET/PLATED SALADS-

\$9.5 per person

CLASSIC CAESAR

cherry tomato, preserved lemon, croutons,
shaved parmesan, house caesar

SQUASH AND GREENS

blue cheese, poached pears, pecans,
cranberry vinaigrette

SIMPLE GREENS

julienne carrot, radish, cherry tomato,
lemon vinaigrette

SHAVED BRUSSELS SPROUTS

pecan, dried apricot, lemon

LENTIL SALAD

celery, dates, pickled shallot, parsley
dijon vinaigrette

KALE

apple, pepitas, cheddar, cranberry,
spiced vinaigrette

-SOUP-

\$9.5/person

ROASTED CAULIFLOWER ^{VE}

lemon, cashew cream

CHICKEN PAPRIKASH

cream, chicken, spaetzle

SEASONAL SELECTION

-BREAD-

BRIOCHE ROLLS

\$24.5/dozen

SOURDOUGH CROSTINI

\$16.5/dozen

SOURDOUGH FOCACCIA

olive & herb OR marinara & cheese
\$48.5/half sheet

-MAINS-

BRAISED SHORT RIB ^{GF}

cider jus
\$36.5

CURRIED ROASTED SALMON ^{GF}

saffron korma
\$28.5

RICOTTA GNOCCHI ^V

squash, kale, brown butter, sage
\$26

CHICKEN TAGINE ^{GF}

olives, preserved lemon, apricots, currants
\$24.5

EGGPLANT CHERMOULA ^{VE,GF}

carrot harissa, cashew cream, cilantro
\$22.5

BEEF TENDERLOIN FILET ^{GF}

peppercorn & brandy cream
MP

CITRUS GRILLED PORK TENDERLOIN ^{GF}

mustard cream
\$31

-SIDES-

\$8 per person

YUKON GOLD PUREE ^{GF}

SWEET POTATO PUREE ^{GF}

ROASTED BRUSSELS SPOUTS ^{GF}

bacon, walnuts, honey

WARM CARROT SALAD ^{GF, V}

moroccan spices, feta, pomegranate

ROASTED ROOT VEGETABLES ^{VE, GF}

garlic, herbs

SAFFRON-ORANGE RICE PILAF ^{VE, GF}

pistachio, black current

CREAMY POLENTA ^{V, GF}

parmesan

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-DESSERTS-

*assorted trays have a minimum order quantity
of 1 dozen per flavor*

ASSORTED SABLES

*vanilla bean *, cocoa hazelnut *,
seasonal selection
(*gluten free available)
\$9.5/dozen*

ASSORTED MINI FINANCIERS ^{GF, CONTAINS NUTS}

*chocolate chip, pistachio cherry,
black sesame coconut^{VE}
\$18.50/dozen*

ASSORTED MINI DESSERTS

*citron tart, berry tart,
passion praline, la truffe ^{GF}
\$25.50/dozen*

ASSORTED BAKER'S MINIS

*sesame brittle brownie, sourdough choco chip,
vegan coconut macaroons ^{GF}
\$18.50/dozen*

LA TRUFFE ^{GF}

S-\$22.50 (serves up to 4) | L-\$44.00 (serves 8-10)

CITRON TART ^{CONTAINS NUTS}

S-\$24.50 (serves up to 4) | L-\$46.00 (serves 8-10)

PARISIAN FLAN

*pistachio or espresso praline
\$38.50 or \$42.50 (serves 8-10)*

FOREST CITY

\$58.00 (serves 8-10)

TIRAMISU

\$48.50 (serves 6-8)

BASQUE CHEESECAKE ^{GF}

\$42.50 (serves 8-10)

LA PIÑA TART

*almond frangipane, pineapple/ginger compote,
caramelized white chocolate ganache,
coconut caramel
\$28.50 (serves up to 4) | \$54.00 (serves 8-10)*

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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, 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.
Gratuuity 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. Make your bar service easier and visit our neighbor/preferred beverage partner, The Wine Spot.

We suggest clients reach out to our preferred rental partners, Event Source or A Able 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: