

Sophia
— STEAK —

PRIVATE EVENT MENUS

-Cocktail Reception-

Passed Hors D'oeuvres

Priced by piece; minimum one dozen per item

HOT

Mini Crab Cakes.....	\$4.50
Crispy Butterfly Shrimp.....	\$4.00
Meatballs Pomodoro.....	\$4.00
Sesame Chicken Skewers.....	\$3.00
Meatball Sliders.....	\$5.00
Cheeseburger Sliders.....	\$5.00
Fried Shishito Peppers.....	\$3.00
Crispy Lobster Tail.....	\$5.00

COLD

Steak Tartare.....	\$4.50
Tuna Tartare.....	\$4.00
Shrimp Cocktail.....	\$3.00
Seared Tuna Tataki.....	\$4.00
Lobster Roll Sliders.....	\$4.50

Staged Hors D'oeuvres

Priced per person

SHELLFISH PLATTER

Alaskan king crab, jumbo shrimp, oysters - \$20

SALUMI CHARCUTERIE

Three assorted house cured salumis, pickles, mustards, grilled bread - \$12

CHEESE PLATTER

Three styles of cheese, honey, currant soffrito, crostini - \$12

CRUIDITE PLATTER

Seasonal vegetables, french onion dip, roasted garlic hummus - \$9

-Family Style Menu-

Starting at \$70/Guest

Course One

HOST TO CHOOSE TWO TO SHARE

Crab Cake
Double-Cut Bacon
Meatballs Pomodoro
Shrimp Scampi
Shrimp Cocktail
Bill's Classic Ceasar
Super Green Vegetable Salad
Baby Iceberg Wedge

Course Two

HOST TO CHOOSE THREE TO SHARE

Citrus Chicken Paillard
Miso Glazed Salmon
Ginger Jasmine Rice
10 oz. Prime Sophia Flat Iron
8 oz. Black Angus Filet (+\$10)
Prime New York Strip (+\$25)
Prime Delmonico Ribeye (+\$25)

Sides

HOST TO CHOOSE TWO TO SHARE

Potato Gratin | Brussels Sprouts, Bacon and Leek
Whipped Potatoes | Sauteed Mushrooms | Sauteed Garlic Spinach
Seasoned Fries | Ginger Jasmine Rice

Desserts

HOST TO CHOOSE TWO TO SHARE

Mud Pie
Key Lime Curd Tart
Sophia's Sundae

-Three Courses-

Starting at \$75/Guest

Course One

HOST TO CHOOSE TWO TO SHARE

Crab Cake
Double-Cut Bacon
Meatballs Pomodoro
Shrimp Scampi
Bill's Classic Caesar
Super Green Vegetable Salad
Baby Iceberg Wedge

Course Two

HOST TO CHOOSE THREE FOR CHOICE OF

Citrus Chicken Paillard
Miso Glazed Salmon
Ginger Jasmine Rice
10 oz. Prime Sophia Flat Iron
8 oz. Black Angus Filet

Sides

HOST TO CHOOSE TWO TO SHARE

Potato Gratin | Brussels Sprouts, Bacon and Leek
Whipped Potatoes | Sauteed Mushrooms | Sauteed Garlic Spinach
Seasoned Fries | Ginger Jasmine Rice

Course Three

HOST TO CHOOSE TWO TO SHARE

Mud Pie
Key Lime Curd Tart
Sophia's Sundae

-Four Courses-

Starting at \$95/Guest

Course One

HOST TO CHOOSE ONE

Crab Cake
Double-Cut Bacon
Meatballs Pomodoro
Shrimp Scampi

Course Two

HOST TO CHOOSE ONE

Bill's Classic Ceasar
Super Green Vegetable Salad
Baby Iceberg Wedge
Soup D'Jour

Course Three

HOST TO CHOOSE THREE FOR CHOICE OF

Citrus Chicken Paillard
Miso Glazed Salmon
Ginger Jasmine Rice
10 oz. Prime Sophia Flat Iron
8 oz. Black Angus Filet

Sides

HOST TO CHOOSE TWO TO SHARE

Potato Gratin | Brussels Sprouts, Bacon and Leek
Whipped Potatoes | Sauteed Mushrooms | Sauteed Garlic Spinach
Seasoned Fries | Ginger Jasmine Rice

Course Four

HOST TO CHOOSE TWO TO SHARE

Mud Pie
Key Lime Curd Tart
Sophia's Sundae

-Premium Four Courses-

Starting at \$150/Guest

Course One

HOST TO CHOOSE ONE

Crab Cake
Double-Cut Bacon
Meatballs Pomodoro
Shrimp Scampi

Course Two

HOST TO CHOOSE ONE

Bill's Classic Caesar
Super Green Vegetable Salad
Baby Iceberg Wedge
Soup D'Jour

Course Three

CHOICE OF

Prime New York Strip
Prime Delmonico Ribeye
Miso Glazed Salmon
Dover Sole
Citrus Chicken Pillard
Australian Lamb Chops
Ahi Tuna Tataki

Sides

HOST TO CHOOSE TWO TO SHARE

Potato Gratin | Brussels Sprouts, Bacon and Leek
Whipped Potatoes | Sauteed Mushrooms | Sauteed Garlic Spinach
Seasoned Fries | Ginger Jasmine Rice

Course Four

HOST TO CHOOSE TWO TO SHARE

Mud Pie
Key Lime Curd Tart
Sophia's Sundae