SOHO

GRAND

Hotel

EVENT

Menu

SOHO
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BREAKFAST BEVERAGES

INCLUDED IN CONTINENTAL, EUROPEAN AND BREAKFAST BUFFET

Orange Juice • Grapefruit Juice • Cranberry • Pineapple

Organic Free Trade Coffee • Decaffeinated Coffee & Herbal Teas

Saratoga Spring Still and Sparkling Water

MILK SELECTION INCLUDES: HALF-AND-HALF, SKIM, OAT AND ALMOND

add: Cold Brew, Iced Tea or Matcha Tea + 5pp

add: Nespresso Espresso-Based Drinks - Espresso, Cappuccino, and Latte + 10pp

CONTINENTAL BREAKFAST

$50++ PER GUEST

BASED ON TWO HOURS OF SERVICE

Breads & Pastries

Fresh Baked Croissants • Assorted Muffins & Bagels • Pain Au Chocolate • Banana Bread • Scones

Cultured Butter & Honey • Jams & Preserves • Traditional & Scallion Cream Cheese

add: Avocado or Smoked Salmon + 5 pp

Fruits & Grains

House-made Granola (V) • Fresh Fruit Salad (VG) • Mixed Nut & Dried Fruits

Greek Yogurt with Honey *add: Coconut Yogurt + 3 pp*

EUROPEAN BREAKFAST

$60++ PER GUEST

BASED ON TWO HOURS OF SERVICE

Breads & Pastries

Fresh Baked Croissants • Assorted Breads & Rolls • Jams & Preserves • Cultured Butter & Honey

Sliced Seasonal Fruits (VG,GF,DF) • Assorted Berries (VG,GF,DF)

House-made Granola & Greek Yogurt *add: Coconut Yogurt + 3 pp*

add: Avocado or Smoked Salmon + 5 pp

Cured Meats & Cheeses

Sliced Prosciutto & Assorted Cured Meats

Selection of Domestic & Imported Cheeses (V)

GF = GLUTEN FREE | V = VEGETARIAN | VG = VEGAN| DF = DAIRY FREE

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BREAKFAST BUFFET

$65++ PER GUEST

BASED ON TWO HOURS OF SERVICE | INCLUDES BREAKFAST BEVERAGES

Breads & Pastries

Fresh Baked Croissants • Assorted Muffins & Bagels

Pain Au Chocolate • Banana Bread • Scones

Cultured Butter & Honey • Jams & Preserves

Traditional & Scallion Cream Cheese

add: Avocado or Smoked Salmon + 5 pp

Fruits & Grains

House-made Granola (V) • Fresh Fruit Salad (VG) • Mixed Nut & Dried Fruits (GF)

Greek Yogurt with Honey *add: Coconut Yogurt + 3 pp*

Mains

SERVED WITH HOME FRIES, THICK CUT BACON AND PORK SAUSAGE

add: Chicken Sausage or Veggie Sausaage + 5 pp

SELECT THREE:

Soft Scrambled Eggs (V) *sub egg whites (+ 6pp)*

Seasonal Vegetable Frittata (V) *sub egg whites (+ 6pp)*

Quiche ham & cheese **OR** spinach & goat cheese **(V)**

Eggs Benedict poached eggs, smoked ham, hollandaise sauce

Eggs Florentine (V) poached eggs, sautéed spinach, hollandaise sauce

Eggs Norwegian poached eggs, smoked salmon, béarnaise sauce + *10pp*

Smoked Salmon Platter bagels, cream cheese, tomato, red onion, capers

Buttermilk Pancakes (V) whipped ricotta, preserved lemon-blueberry syrup

BEC thick cut bacon, fried egg, cheddar cheese, chili aioli on English muffin

Avocado Toast (V) shaved radish, spring onion, lemon infused olive oil, aleppo pepper on 7-grain toast

Brioche French Toast (V) fresh berries, Vermont maple syrup

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GRAND BRUNCH BUFFET

$75++ PER GUEST

BASED ON TWO HOURS OF SERVICE

Brunch Beverages

Orange Juice • Grapefruit Juice • Cranberry • Pineapple

Organic Free Trade Coffee • Decaffeinated Coffee & Herbal Teas

Saratoga Spring Still & Sparkling Water • Assorted Soft Drinks • Assorted Spindrift

MILK SELECTION INCLUDES: HALF-AND-HALF, SKIM, OAT AND ALMOND

add: Cold Brew, Iced Tea or Matcha Tea + 5pp

add: Nespresso Espresso-Based Drinks - Espresso, Cappuccino, and Latte + 10pp

Breads & Pastries

Fresh Baked Croissants • Assorted Muffins, Bagels & Toasts

Pain Au Chocolate • Banana Bread • Scones

Cultured Butter & Honey • Jams & Preserves

Traditional & Scallion Cream Cheese

add: Avocado or Smoked Salmon + 5 pp

Fruits & Grains

House-made Granola (V) • Fresh Fruit Salad (VG) • Mixed Nut & Dried Fruits (DF)

Greek Yogurt with Honey *add: Coconut Yogurt + 3 pp*

Salads

SELECT ONE:

Baby Gem Caesar (GF)
crisp Parmesan
creamy anchovy dressing

Ancient Grains & Spicy Chickpea (VG)
crunchy vegetables, za'atar
preserved lemon dressing

Chicories & Arugula (V)
blood orange, aged Gouda
toasted pistachio vinaigrette

Chopped Greek (V)
heirloom tomato, feta, cucumber
baby romaine, cured olives,
pita croutons, red wine oregano dressing

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GRAND BRUNCH BUFFET

continued

Brunch Classics

SERVED WITH HOME FRIES, THICK CUT BACON AND PORK SAUSAGE

add: Chicken Sausage or Veggie Sausaage + 5 pp

SELECT THREE:

Spanish Style Tortilla (V) potato, leeks and sunchokes

Soft Scrambled Eggs (V) *sub egg whites (+ 6pp)*

Ham & Egg Biscuits sunny side up eggs, smoked ham, chili jam

Eggs Benedict poached eggs, smoked ham, hollandaise sauce

Eggs Florentine (V) poached eggs, sautéed spinach, hollandaise sauce

Crab Imperial poached eggs, Maine crab, lemon hollandaise sauce, seasoned brioche +$8 pp

Quiche flaky pastry filled with kale & mushroom (V) **OR** ham & leek

Steak & Eggs char grilled skirt steak, sunny up eggs, chimichurri +$12 pp

Avocado Toast (VG) shaved radish, spring onion, lemon infused olive oil, aleppo pepper on 7-grain toast

Salad Niçoise (GF) tuna confit, fingerling potato, black olive, baby gem, soft pickled egg

Medianoche Cubano roast pork, cured ham, spicy mustard pickle, Swiss cheese, toasted brioche

Classic BLAT smoked bacon, gem lettuce, crushed avocado, tomato, sourdough

Chèvre Avocado Wrap (V) sunflower sprouts, pickled beets, green chickpea hummus, flour tortilla

Parisian Ham & Brie roasted tomato, lettuce, dijonnaise, baguette

Grand Macaroni & Cheese (V) cavatappi, four cheese sauce

Orecchiette (V) rapini-pistachio pesto, baby shitakes, smoked pecorino

Grilled Salmon (GF) herb potato - cucumber salad

Herb Roasted Chicken Breast (GF) red wine braised mushroom

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DAYTIME EXTRAS

SEASONAL JUICE BAR

$15 ++ PER GUEST PER HOUR

Cucumber, Celery, Kale, Apple, Romaine • Wheatgrass, Pineapple, Ginger

Beet, Apple, Carrot, Lemon, Ginger • Seasonal Fruit-Infused Water

WELLNESS SHOT ADD- ONS:

Ginger Shot – invigorating and immune-supporting +5pp

Turmeric Shot – anti-inflammatory and antioxidant-rich +5pp

BRUNCH BAR

$20 ++ PER GUEST PER HOUR

Mimosas • Bellini • Grand Bloody Mary

DAY BAR

$30 ++ PER GUEST PER HOUR

Sparkling • White • Rosé
Mimosas • Bellini • Grand Bloody Mary

THE DAILY POUR

$35 ++ PER GUEST
UP TO EIGHT HOURS OF SERVICE

Orange Juice • Grapefruit Juice • Cranberry • Pineapple

Organic Free Trade Coffee • Decaffeinated Coffee & Herbal Teas

Saratoga Spring Still & Sparkling Water • Assorted Soft Drinks • Assorted Spindrift

MILK SELECTION INCLUDES: HALF-AND-HALF, SKIM, OAT AND ALMOND

add: Cold Brew, Iced Tea or Matcha Tea + 5pp

add: Nespresso Espresso-Based Drinks - Espresso, Cappuccino, and Latte + 10pp

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DAYTIME EXTRAS

continued

BLENDED BOOST

$30 ++ PER GUESTS (DF)

BASED ON TWO HOUR OF SERVICE

SELECT TWO:

Golden Chill pineapple, mango, mint, coconut water

Blush & Banana fresh berries, banana, coconut yogurt

Pom Berry Bliss raspberry, pomegranate, coconut water

Cocoa Cherry Charge chocolate, cherry, almond milk

The Chai Boost cinnamon, chai, banana, oat milk

Vital Verde pear, spinach, green apple

Buzz Blend cold brew, oat milk, dates

GRAND CAVIAR BRUNCH

$125 ++ PER GUEST

Kaviari Caviar and Salmon Roe

blinis • toast points • crème fraîche • chopped onions

chopped eggs yolks • chopped eggs whites • soft scrambled eggs

SOHO APPETIZING PLATTER

$40 ++ PER GUEST

Sliced Smoked Salmon • Smoked Smoked Mackerel • White Fish Salad

Sliced Tomato • Sliced Red Onion • Sliced Cucumber

Breakfast Radish • Capers • Cornichons • Herb Salad

Assortment of Hand-Rolled NY Bagels

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DAYTIME EXTRAS

continued

CHEF'S OMELET BAR

$20 ++ PER GUEST

CHEF ATTENDANT (1 PER 30 GUESTS): $200

ASSORTMENT OF MARKET VEGETABLES

spinach • tomatoes • bell peppers • onions • mushrooms • scallions

ASSORTMENT OF CHEESES INCLUDED

aged cheddar • gruyère • goat cheese • feta • parmesan

ASSORTMENT OF PROTEINS

applewood-smoked bacon • pork & chicken sausage

smoked salmon • french ham • veggie sausage

GRAND WAFFLE STATION

$20 ++ PER GUEST

CHEF ATTENDANT (1 PER 30 GUESTS): $200

assorted market-fresh fruit • fresh berries • seasonal fruit compote

hand-whipped cream • chocolate chips • caramel sauce

100% pure maple syrup served warm

cultured butter • seasonal fruit compound butter

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GRAND BREAKS

PRICES BASED ON ONE HOUR OF SERVICE

EVERYBODY LOVES SUNSHINE

$25 ++ PER GUEST

Mini Muffins • Seasonal Fruit Cups • Assorted Breakfast Bars

House Granola & Yogurt Parfait • *sub Coconut Yogurt + 3pp*

SWEETS & ENERGY BITES (V)

$30 ++ PER GUEST

Chocolate Covered Espresso Beans • Walnut Coffee Cake

Lemon Poppy Cake • Cinnamon Buns • Assorted Protein & Granola Bars

CHIPS & DIP (V)

$30 ++ PER GUEST

Tortilla & Potato Chips • House-made Everything Lavash

Sweet Onion Cream • Avocado Ranch Dip • Spinach & Artichoke Dip

Charred Tomato Salsa • Preserved Lemon Hummus

COOKIE BREAK

$20 ++ PER GUEST

Dark Fudge Chocolate Chip • White Chocolate Macadamia

Peanut Butter • Milk Chocolate Chip • Oatmeal Raisin • Black & White

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GRAND BREAKS

PRICES BASED ON ONE HOUR OF SERVICE

AFTERNOON TEA

$45 ++ PER GUEST

Lemon Bars • Madelines • Assorted Mini Scones

Assorted Tea Sandwiches

Egg Salad, Cucumber, Cress • Ham, Aged Cheddar, Butter

Smoked Salmon, Cream Cheese, Dill • Cucumber, Herbed Cream Cheese

Cultured Butter & Clotted Cream • Jams & Preserves

DOWNTOWN BITES

$40 ++ PER GUEST

Pigs in a Blanket • Soft Pretzels & Mustard

Mini Bagels & Lox • Mini Bagel & Tomato

Mini Black & White Cookie • Mini Cannoli

THE BALANCED RESET (V • GF)

$40 ++ PER GUEST

Fresh Pressed Juices

Cucumber, Celery, Kale, Apple, Romaine • Wheatgrass, Pineapple, Ginger

Beet, Apple, Carrot, Lemon, Ginger • Seasonal Fruit-Infused Water

Chilled Crudite

Sweet Onion Dip • Green Goddess Yogurt Dip • Roasted Tomato Dip

Mixed Nut & Dried Fruits • Gluten Free Crackers

WELLNESS SHOT ADD- ONS:

Ginger Shot – invigorating and immune-supporting +5pp

Turmeric Shot – anti-inflammatory and antioxidant-rich +5pp

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GRAND BREAKS

PRICES BASED ON ONE HOUR OF SERVICE

CHEESE BOARD

$30 ++ PER GUEST

Assorted Cheeses Featuring Farmstead, Aged & Soft Varietals

Dried Fruits • Assorted Nuts • Assorted Seasonal Fruit

Marcona Almonds • Mediterranean Olives

Grissini • Artisanal Bread • Crackers

CHARCUTERIE BOARD

$45 ++ PER GUEST

Assorted Cheeses Featuring Farmstead, Aged & Soft Varietals

Sliced Prosciutto, Salumi & Assorted Cured Meats

Dried Fruits • Assorted Nuts • Assorted Seasonal Fruit

Marcona Almonds • Mediterranean Olives

Grissini • Artisanal Bread • Crackers

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GRAND GREENS & SANDWICH LUNCH

$65++ PER GUEST

BASED ON TWO HOURS OF SERVICE

Salads

SELECT TWO:

Baby Gem Caesar (GF)
crisp Parmesan
creamy anchovy dressing

Bibb Lettuce
sesame, radish, cucumber
carrot ginger dressing

Mixed Greens (VG)
radish, cucumber, cherry tomato
soft herb dressing

Roasted Beet & Goat Cheese (V)
watercress, walnuts, balsamic vinaigrette

Chopped Greek (V)
heirloom tomato, feta, cucumber
baby romaine, cured olives,
pita croutons, red wine oregano dressing

Frisée Lardon Salad
frisée, smoked bacon
egg mimosa, garlic croutons
grain mustard dressing

Chicories & Arugula (V)
blood orange, aged Gouda
toasted pistachio vinaigrette

add: charred skirt steak +12pp
grilled salmon +10pp, roasted chicken breast +8pp, grilled shrimp +12pp

Sandwiches

SERVED WITH KETTLE POTATO CHIPS & DILL PICKLES

SELECT THREE:

Caprese Sandwich (V) ripe tomatoes, fresh mozzarella, basil, rosemary focaccia

Grilled Vegetable (V) artichoke relish, feta, spinach wrap

Avocado Wrap (VG) sunflower sprouts, pickled beets, green chickpea hummus, flour tortilla

Smoked Salmon avocado, watercress, pickled fennel, pumpernickel

Smoked Turkey Club Reuben sauerkraut, thousand island, Gruyere cheese, seeded rye

Italian Stack prosciutto, coppa, soppressata, provolone, pickled peppers, olive oil, vinegar, ciabatta

Medianoche Cubano roast pork, cured ham, spicy mustard pickle, Swiss cheese, toasted brioche

Classic BLAT smoked bacon, gem lettuce, crushed avocado, tomato, sourdough

Coronation Chicken Wrap curry dressing, gem lettuce, mango chutney, flour tortilla

Parisian Ham & Brie roasted tomato, lettuce, dijonnaise, baguette

| gluten free bread available |

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GRAND GREENS & SANDWICH LUNCH

continued

DESSERT

SELECT TWO:

Lemon Tart rosewater meringue, hibiscus gelée

New York Style Cheesecake blueberry, preserved lemon

Apple Tarte Tatin vanilla bean crème anglaise

Butterscotch Crème Caramel salted butter cookie

Chocolate Hazelnut Mille Feuille milk chocolate mousse, hazelnut pralines

Dark Chocolate Cake lime cream, raspberry

Spiced Carrot Cake pistachio buttercream

Pink Peppercorn Pavlova (GF) crème chantilly, passion fruit curd

Roasted Fig & Greek Yogurt Parfait pistachio, orange blossom honey

Chocolate Malted Banana Tart (GF) cocoa nib crust, salted caramel

Selection of Seasonal Fruits and Berries (VG, GF)

Assorted Mini Vegan Cupcakes (V)

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GRAND LUNCH BUFFET

$75++ PER GUEST

BASED ON TWO HOURS OF SERVICE

Salads

SELECT TWO:

Baby Gem Caesar (GF)
crisp Parmesan
creamy anchovy dressing

Bibb Lettuce
sesame, radish, cucumber
carrot ginger dressing

Mixed Greens (VG)
radish, cucumber, cherry tomato
soft herb dressing

Roasted Beet & Goat Cheese (V)
watercress, walnuts, balsamic vinaigrette

Chopped Greek (V)
heirloom tomato, feta, cucumber
baby romaine, cured olives,
pita croutons, red wine oregano dressing

Frisée Lardon Salad
frisée, smoked bacon
egg mimosa, garlic croutons
grain mustard dressing

Chicories & Arugula (V)
blood orange, aged Gouda
toasted pistachio vinaigrette

Mains

SELECT TWO:

Roasted Cauliflower (VG) almond, golden raisin, preserved lemon

Grand Macaroni & Cheese (V) cavatappi, four cheese sauce

Orecchiette(V) rapini-pistachio pesto, baby shitakes, smoked pecorino

Grilled Local Sea Bass (GF) tomato citronette, wilted spinach, grilled scallion relish

Grilled Branzino (GF) shaved fennel, pickled peppers, parsley

Grilled Salmon Leaf (GF) tomato buerre blanc

Atlantic Salmon green olives, coriander tabbouleh

Herb Roasted Chicken Breast (GF) red wine braised mushroom

Grilled Rosemary Chicken (GF) lemon, caper

NY Strip Steak (GF) peppercorn sauce

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GRAND LUNCH BUFFET

continued

On The Side

SELECT TWO:

Sautéed Spinach • Sautéed Tuscan Kale • French Green Beans

Grilled Asparagus • Heirloom Carrots • Sautéed Foraged Mushrooms

Roasted Thyme Potatoes • Polenta Fries • Preserved Lemon Mashed Potatoes

Dessert

SELECT TWO:

Lemon Tart rosewater meringue, hibiscus gelée

New York Style Cheesecake blueberry, preserved lemon

Butterscotch Crème Caramel salted butter cookie

Chocolate Hazelnut Mille Feuille milk chocolate mousse, hazelnut pralines

Dark Chocolate Cake lime cream, raspberry

Spiced Carrot Cake pistachio buttercream

Pink Peppercorn Pavlova (GF) crème chantilly, passion fruit curd

Roasted Fig & Greek Yogurt Parfait pistachio, orange blossom honey

Chocolate Malted Banana Tart (GF) cocoa nib crust, salted caramel

Selection of Seasonal Fruits and Berries (V, GF)

Assorted Mini Vegan Cupcakes (VG)

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SALAD BAR

$55++ PER GUEST

INCLUDES SELECTION OF BREAD AND CULTURED BUTTER

BASED ON TWO HOURS OF SERVICE

Greens & Grains

Greenhouse Lettuce Mix • Baby Arugula • Butter Lettuce

Quinoa • Farro • Barley

Heirloom Cherry Tomatoes • Persian Cucumber • Rainbow Carrots

Marinated Chickpeas • Avocado • Radish • Heirloom Beans

Parmesan Croutons • Hummus • Sprouts

Organic Egg • Aged Cheddar • Feta • Blue Cheese

Smoked Pecans • Sunflower Sprouts

Grilled Chicken • Smoked Bacon • Grilled Shrimp • Marinated Tofu

add: charred skirt steak +12pp, grilled salmon +10pp

Dressings

Avocado Ranch • Lemon Tahini Dressing • Caesar Dressing

Extra Virgin Olive Oil • Balsamic

DESSERT

SELECT TWO:

Lemon Tart rosewater meringue, hibiscus gelée

New York Style Cheesecake blueberry, preserved lemon

Butterscotch Crème Caramel salted pine nut cookie

Dark Chocolate Cake lime cream, raspberry

Spiced Carrot Cake pistachio buttercream

Roasted Fig & Greek Yogurt Parfait pistachio, orange blossom honey

Chocolate Malted Banana Tart (GF) cocoa nib crust, salted caramel

Selection of Seasonal Fruits and Berries (VG, GF)

Assorted Mini Vegan Cupcakes (VG)

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GRAND LUNCH TO-GO

$45++ PER GUEST

INDIVIDUALLY PACKAGED LUNCH ⋆

Salads

SELECT ONE:

Baby Gem Caesar (GF)
crisp Parmesan
creamy anchovy dressing

Bibb Lettuce
sesame, radish, cucumber
carrot ginger dressing

Mixed Greens (VG)
radish, cucumber, cherry tomato
soft herb dressing

Roasted Beet & Goat Cheese (V)
watercress, walnuts, balsamic vinaigrette

Frisée Lardon Salad
frisée, smoked bacon
egg mimosa, garlic croutons
grain mustard dressing

Chicories & Arugula (V)
blood orange, aged Gouda
toasted pistachio vinaigrette

Sandwich

SELECT ONE:

Caprese Sandwich (V) ripe tomatoes, fresh mozzarella, basil, rosemary focaccia

Grilled Vegetable (V) artichoke relish, feta, multi-grain bread

Avocado Wrap (VG) sunflower sprouts, pickled beets, green chickpea hummus, flour tortilla

Smoked Salmon avocado, watercress, pickled fennel, pumpernickel

Smoked Turkey Club roasted turkey breast, lettuce, tomato, bacon, black pepper aioli

Italian Stack prosciutto, coppa, soppressata, provolone, pickled peppers, olive oil, vinegar, ciabatta

Classic BLAT smoked bacon, gem lettuce, crushed avocado, tomato, sourdough

Coronation Chicken Wrap curry dressing, gem lettuce, mango chutney, flour tortilla

Parisian Ham & Brie roasted tomato, lettuce, dijonnaise, baguette

SERVED WITH:

KETTLE POTATO CHIPS • CHOCOLATE CHIP COOKIE

WHOLE FRUIT • BOTTLE OF SARATOGA STILL WATER

⋆WE ARE HAPPY TO ACCOMMODATE DIETARY RESTRICTIONS WITH ADVANCE NOTICE

GF = GLUTEN FREE | V = VEGETARIAN | VG = VEGAN| DF = DAIRY FREE

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PASSED CANAPES

$45PP++ SELECT 4 $55PP++ SELECT 6 $65PP++ SELECT 8

COMBINED SELECTION OF COLD AND WARM

BASED ON ONE HOUR OF SERVICE

+ $10PP FOR EACH ADDITIONAL HOUR

Cold

Crisp Endive (VG, GF) whipped avocado, pickled enoki mushrooms

Eggplant Caviar Tartlets (VG) piquillo pepper, black olive

Roasted Beet Tartlets (V) whipped goat cheese, pistachio

Pickled Quail Eggs (V) dill, pumpernickel crumbs

Salmon Rillette Cones avocado, lemon

Smoked Salmon & Caviar Blinis

Smoked Trout Lettuce Cups (GF) fried shallots, lime, basil

Tuna Tartare Cones avocado, lemon

Crab Remoulade toast points, watercress

Chilled Grilled Shrimp roasted tomato-horseradish relish

Mini Lobster Roll brown butter aioli, spring onions +$8 pp

Prosciutto & Melon (GF) lemon oil

Chimichurri Chicken charred shishito pepper

Steak Tartare Profiteroles black trumpet, aged gouda

Seared Filet Mignon spicy tomato jam, crostini

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PASSED CANAPES

continued

Warm

Grilled Vegetable Skewers (VG, GF)
rosemary olive oil

Fried Gordal Olives (V)
stuffed with blue cheese

Herbed Mini Quiche (V)
ratatouille salsa

Spinach & Artichoke Filo Triangles (VG)
leeks, feta

Taleggio & Roasted Mushroom Arancini (V, GF)
porcini aioli

Truffle Beignet (V)
pecorino, truffle, pepper

Asparagus Tempura (VG)
balsamic ponzu dipping sauce

Yukon Potato Puffs (VG)
curry scented, coriander salsa

Twice Baked Fingerling Potato (V, GF)
crème fraiche, fried shallot

Seared Tuna (GF)
pickled ginger glaze

Shrimp & Lobster Beignets
sauce louis

Maine Crab Cake
spicy cucumber relish

Mini Coronation Chicken Pies
mango chutney

Crispy Chicken
calabrian chili honey

Devils On Horseback (GF)
bacon wrapped dates stuffed with marcona almonds

Spiced Lamb Meatballs
lemon tzatziki

Merguez Sausage Rolls
nigella, harissa ketchup

Crisp Pork Belly (GF)
watermelon, lime

Wagyu Beef Sliders
1000 island, NY cheddar

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PASSED DESSERT

$20PP++ SELECT 3 $25PP++ SELECT 4 $30PP++ SELECT 5

BASED ON ONE HOUR OF SERVICE

+ $10PP FOR EACH ADDITIONAL HOUR

Orange Madeleines

Assorted French Macaron

Lemon Tart rosewater meringue, hibiscus gelée

New York Style Cheesecake blueberry, preserved lemon

Apple Tarte Tatin vanilla bean crème anglaise

Butterscotch Crème Caramel salted pine nut cookie

Chocolate Hazelnut Mille Feuille milk chocolate mousse, hazelnut pralines

Dark Chocolate Cake lime cream, raspberry

Spiced Carrot Cake pistachio buttercream

Pink Peppercorn Pavlova (GF) crème chantilly, passion fruit curd

Roasted Fig & Greek Yogurt Parfait pistachio, orange blossom honey

Chocolate Malted Banana Tart (GF) cocoa nib crust, salted caramel

Selection of Seasonal Fruit and Berries (VG, GF)

Assorted Mini Vegan Cupcakes (VG)

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RECEPTION STATIONS

PRICES BASED ON ONE HOUR OF SERVICE

CHEESE BOARD

$30 ++ PER GUEST

Assorted Cheeses Featuring Farmstead, Aged & Soft Varietals

Dried Fruits • Assorted Nuts • Assorted Seasonal Fruit

Marcona Almonds • Mediterranean Olives

Grissini • Artisanal Bread • Crackers

CHARCUTERIE BOARD

$35 ++ PER GUEST

Assorted Cheeses Featuring Farmstead, Aged & Soft Varietals

Sliced Prosciutto, Salumi & Assorted Cured Meats

Dried Fruits • Assorted Nuts • Assorted Seasonal Fruit

Marcona Almonds • Mediterranean Olives

Grissini • Artisanal Bread • Crackers

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RECEPTION STATIONS

PRICES BASED ON ONE HOUR OF SERVICE

GRAND CAVIAR SERVICE

$125 ++ PER GUEST

Kaviari Caviar and Salmon Roe

blinis • toast points • gaufrette potatoes

crème fraîche • chopped onions

chopped eggs yolks • chopped eggs whites

SOHO PLATEAU

$60++ PER GUEST

East Coast Oysters • Littleneck Clams • Chilled Jonah Crab • Jumbo Shrimp • King Crab Legs

White Balsamic Vinaigrette • Cocktail Sauce • Mustard Sauce

PASTA

$40++ PER GUEST

SERVED WITH SEASONAL SALAD, ARTISAN BREAD AND CHILI FLAKE

SELECT THREE:

Rigatoni Alla Norma (VG) eggplant, tomato, basil

Garganelli Alla Chitarra (VG) pomodoro, basil

Field Mushroom Risotto (V, GF) braised leeks, aged Parmesan

Ricotta Ravioli (V) pistachio pesto, piquillo peppers

Orecchiette (V) rapini-pistachio pesto, baby shitakes, smoked pecorino

Grilled Sweet Corn Risotto (V, GF) English peas, spring onion, aged Gouda

Lobster Spaghetti confit cherry tomato, sea beans, garlic crumble (+16pp)

Fregula Sardo tomato, clam, chili

Orecchiette sausage, broccoli rabe, basil

Fresh Tagliatelle short rib sugo, smoked pecorino

add: shrimp +12pp, per pasta, chicken +8pp, per pasta • gluten free options available

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DINNER STATIONS

PRICES BASED ON TWO HOUR OF SERVICE

MEDITERRANEAN SPREAD

$65++ PER GUEST

SERVED WITH WARM FLAT-BREAD

SELECT FIVE:

Pumpkin Seed Dip • Beet Hummus • Golden Tzatziki

Olives, Pickled Vegetables & Cucumbers

Chickpea Salad • Grilled Eggplant • Farro Salad • Arugula Salad

Green Falafel • Chicken Shawarma • Braised Lamb Meatballs

Grilled Sea Bass With Lemon & Dill

SOHO WELCOME

$75++ PER GUEST

SERVED WITH ARTISAN BREAD AND CHILI FLAKE

Antipasti roasted peppers, green olives, grilled eggplant, balsamic pearl onions grilled zucchini, prosciutto, mortadella, salami, aged provolone

Baby Romaine Caesar Salad (GF) garlic, anchovy, Parmesan crisp

Crisp Arancini (V) field mushrooms, Parmesan

Borlotti Bean Salad (VG) olives, artichokes, roasted tomaotes, radicchio, arugula

Ricotta Ravioli (V) pistachio pesto, piquillo peppers

Grilled Rosemary Chicken (GF) charred broccolini, lemon, caper

Porcetta (GF) sautéed escarole, fennel pollen

DINNER CLASSICS

$90++ PER GUEST

SERVED WITH SEASONAL SALAD, BREAD ROLLS, CULTURED BUTTERS AND OLIVE OIL

OPTIONAL CHEF ATTENDANT (1 PER 30 GUESTS): $200

Vegetable Platter glazed carrots, parsnips, sweet peas Brussels sprouts, garlic, roasted potatoes (GF, VG)

Hot Smoked Salmon salsa verde (GF)

Herb Roasted La Belle Farms Chicken roasted garlic jus (GF)

Prime Rib OR Roast Leg of Lamb pan gravy (GF)

Yorkshire Puddings (V)

GF = GLUTEN FREE | V = VEGETARIAN | VG = VEGAN| DF = DAIRY FREE

SOHO
GRAND
Hotel

GRAND TASTES

SMALL FORMAT DISHES

$50PP++ SELECT 3 $15PP++ FOR EACH ADDITIONAL

Roasted Beet & Goat Cheese (V) watercress, walnuts, balsamic vinaigrette

Roasted Honeynut Squash (VG, GF) romesco sauce, brussels sprout leaves

Roasted Cauliflower (VG) almond, golden raisin, preserved lemon

Field Mushroom Risotto (V, GF) braised leeks, aged Parmesan

Steak Tartare (GF) hand-chopped raw strip steak, organic yolk, gaufette potatoes

Seared Tuna (GF) asparagus, pickled ginger glaze

Garganelli (V) pistachio pesto, piquillo peppers

Baked Macaroni & Cheese cavatappi pasta, cheddar, parmesan, seasoned breadcrumb

Classic Crab Cake preserved lemon remoulade, herb salad

Saffron Shrimp herbed polenta, fennel pollen

Grilled Lobster chimichurri butter, pencil asparagus ($10 supp)

Atlantic Salmon green olives, coriander tabbouleh

Grilled Rosemary Chicken (GF) charred broccolini, lemon, caper

Grilled Chicken Breast preserved lemon, mashed potatoes

Lollipop Lamb Chop persillade, roast tomato

Roast Pork Loin (GF) baby sweet potatoes, brussels sprouts

Short Rib red wine reduction, potato purée

Short Rib heirloom carrot purée, gremolata

NY Strip Steak (GF) rosemary fried potaotes, peppercorn sauce ($10 supp)

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DINNER SERVICE

BUFFET $100 ++ PER GUEST

FAMILY STYLE $110 ++ PER GUEST

STARTERS

SELECT TWO

SELECT THREE $8 ++ PER GUEST

SERVED WITH BREAD BASKET, CULTURED BUTTER AND OLIVE OIL

Seasonal Vegetable Crudites (VG, GF)
sweet onion dip

Prosciutto & Melon (GF)
basil, honey

Mixed Greens (VG)
radish, cucumber, cherry tomato, soft herb dressing

Baby Gem Caesar (GF)
Parmesan crisp, creamy anchovy dressing

Roasted Beet & Goat Cheese (V)
watercress, walnuts, balsamic vinaigrette

Chicories & Arugula (V)
blood orange, aged Gouda, toasted pistachio vinaigrette

Chopped Greek (V)
heirloom tomato, feta, cucumber, baby romaine, cured olives
red wine oregano dressing, pita croutons

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DINNER SERVICE

continued

ENTREES

SELECT TWO:

SELECT THREE $15 ++ PER GUEST

Roasted Cauliflower Steak (VG) almond, golden raisin, preserved lemon

Roasted Honeynut Squash (VG, GF) romesco sauce, spiced pepitas, pomegranate, Brussels sprout leaves

Grilled Sweet Corn Risotto (V, GF) peas, spring onion, aged Gouda

Field Mushroom Risotto (V, GF) braised leeks, aged Parmesan

Ricotta Ravioli (V) pistachio pesto, piquillo peppers

Atlantic Salmon green olive

Grilled Branzino (GF) shaved fennel, pickled peppers, parsley

Pan Roasted Halibut capers, lemon & brown butter

Grilled Lobster chimichurri butter ($10 supp)

Braised Chicken Thighs (GF) fennel, artichoke, cured olives

Grilled Rosemary Chicken Breast (GF) lemon, caper

Braised Lamb Shank (GF) lamb jus

Grilled Colorado Lamb Chops persillade, fresh herb jus ($12 supp)

Short Rib (GF) red wine sauce

NY Strip Steak (GF) peppercorn sauce ($10 supp)

ON THE SIDE

SELECT TWO:

Sautéed Spinach • Sautéed Tuscan Kale • French Green Beans

Grilled Asparagus • Heirloom Carrots • Sautéed Foraged Mushrooms

Roasted Thyme Potatoes • Polenta Fries • Preserved Lemon Mashed Potatoes

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DINNER SERVICE

continued

DESSERTS

SELECT TWO:

Orange Madeleines

Assorted French Macaron

Lemon Tart rosewater meringue, hibiscus gelée

New York Style Cheesecake blueberry, preserved lemo

Apple Tarte Tatin vanilla bean crème anglaise

Butterscotch Crème Caramel salted butter cookie

Chocolate Hazelnut Mille Feuille milk chocolate mousse, hazelnut pralines

Dark Chocolate Cake lime cream, raspberry

Spiced Carrot Cake pistachio buttercream

Pink Peppercorn Pavlova (GF) crème chantilly, passion fruit curd

Roasted Fig & Greek Yogurt Parfait pistachio, orange blossom honey

Chocolate Malted Banana Tart (GF) cocoa nib crust, salted caramel

Selection of Seasonal Fruits and Berries (VG, GF)

Assorted Mini Vegan Cupcakes (VG)

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PLATED DINNER SERVICE

3-COURSE DINNER $125 ++ PER GUEST

choice of salad OR starter, entree and dessert

4-COURSE DINNER $135 ++ PER GUEST

choice of salad, starter, entree and dessert

SALAD

SELECT ONE:

SERVED WITH BREAD BASKET, CULTURED BUTTER AND OLIVE OIL

Mixed Greens (VG)
radish, cucumber, cherry tomato, soft herb dressing

Baby Gem Caesar (GF)
Parmesan crisp, creamy anchovy dressing

Chicories & Arugula (V)
blood orange, aged Gouda, toasted pistachio

Chopped Greek (V)
heirloom tomato, feta, cucumber, baby romaine, cured olives
red wine oregano dressing, pita croutons

STARTER

SELECT ONE

Prosciutto & Melon (GF)
basil, honey

Steak Tartare (GF)
hand-chopped raw strip steak, organic yolk, gaufette potatoes

Roasted Beet & Goat Cheese (V)
watercress, walnuts, balsamic vinaigrette

Field Mushroom Risotto (V, GF)
braised leeks, aged Parmesan

Grilled Sweetcorn Risotto (V, GF)
English peas, spring onion, aged Gouda

Classic Crab Cake
preserved lemon remoulade, herb salad

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PLATED DINNER SERVICE

continued

ENTREES

SELECT TWO:
($15 PER GUEST FOR THREE)

Roasted Cauliflower Steak (VG) almond, golden raisin, preserved lemon

Roasted Honeynut Squash (VG, GF) romesco sauce, spiced pepitas, pomegranate, Brussels sprout leaves

Field Mushroom Risotto (V, GF) braised leeks, aged Parmesan

Ricotta Ravioli (V) pistachio pesto, piquillo peppers

Atlantic Salmon green olive, coriander tabbouleh

Grilled Branzino (GF) shaved fennel, pickled peppers, parsley

Pan Roasted Halibut roasted cauliflower, capers, lemon & brown butter

Grilled Lobster chimichurri butter, pencil asparagus ($10 supp)

Braised Chicken Thighs (GF) fennel, artichoke, cured olives

Grilled Rosemary Chicken (GF) charred broccolini, lemon, caper

Braised Lamb Shank (GF) root vegetables, borlotti bean ragout

Grilled Colorado Lamb Chops persillade, roast tomatoes, zucchini

Short Ribs (GF) braised with red wine, pearl onions, heirloom carrots

NY Strip Steak (GF) rosemary fried potaotes, peppercorn sauce

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PLATED DINNER SERVICE

continued

DESSERT

SELECT ONE

Lemon Tart rosewater meringue, hibiscus gelée

New York Style Cheesecake blueberry, preserved lemo

Apple Tarte Tatin vanilla bean crème anglaise

Butterscotch Crème Caramel salted butter cookie

Chocolate Hazelnut Mille Feuille milk chocolate mousse, hazelnut pralines

Dark Chocolate Cake lime cream, raspberry

Spiced Carrot Cake pistachio buttercream

Pink Peppercorn Pavlova (GF) crème chantilly, passion fruit curd

Roasted Fig & Greek Yogurt Parfait pistachio, orange blossom honey

Chocolate Malted Banana Tart (GF) cocoa nib crust, salted caramel

Melon Carpaccio (VG, GF) pomegranate granita, pine nuts, mint

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GRAND BAR PACKAGES

INCLUDES ASSORTED JUICES, SOFT DRINKS & MINERAL WATER

Bubbles, Wine & Beer Service

$30 ++ PER GUEST PER HOUR

WINE House Sparkling • White • Rose • Red

BEER Local Lager • Pilsner • IPA

Classic Open Bar Service

$35 ++ PER GUEST PER HOUR

VODKA Titos | Wodka • **GIN** Hendrick's

RUM El Dorado White 3yr • **TEQUILA** Astral Blanco

WHISKEY Maker's Mark | Jameson • **SCOTCH** Famous Grouse Finest

SPARKLING Cava • **WHITE** Chenin Blanc | Pinot Grigio • **ROSE** Côtes de Provence

RED Pinot Noir | Rioja • **BEER** Local Lager | Pilsner | IPA

Premium Open Bar Service

$40 ++ PER GUEST PER HOUR

VODKA Titos | Grey Goose • **GIN** Sipsmith | Hendrick's

RUM El Dorado White 3yr | Ron Zacapa • **TEQUILA** Astral Blanco | Casamigos Blanco | Casamigos Reposado

WHISKEY Maker's Mark | Woodford Reserve | Jameson • **COGNAC** Pierre Ferrand l0yr

SCOTCH Famous Grouse Finest | Glenlivet 12yr | The Macallan 12yr Single Malt

SPARKLING Cava | Champagne • **WHITE** Chardonnay | Sauvignon Blanc | Chenin Blanc

ROSE Côtes de Provence • **RED** Pinot Noir | Sangiovese | Cabernet Sauvignon

BEER Local Lager | Pilsner | IPA

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SOHO
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GRAND BAR PACKAGES

INCLUDES ASSORTED JUICES, SOFT DRINKS & MINERAL WATER

Reserve Open Bar Service

$70 ++ PER GUEST PER HOUR

VODKA Titos | Grey Goose | Belvedere 10

GIN Sipsmith | Hendrick's | Monkey 47

RUM El Dorado White 3yr | Ron Zacapa | Diplomatico Reserva

TEQUILA Astral | Casa Dragones | Casamigos Blanco | Casamigos Reposado

WHISKEY Maker's Mark | Woodford Reserve | Jameson | Noah's Mill

RYE Basil Hayden | Michter's | Sir Davis | Whistle Pig

COGNAC Pierre Ferrand l0yr | Hennessy VS

SCOTCH Glenmorangie | Glenlivet 12yr | Laphroaig 10yr Single Malt | The Macallan 12yr Single Malt

SPARKLING Cava | Champagne | Rosé Champagne • **WHITE** Chardonnay | Sauvignon Blanc | Chenin Blanc

ROSE Côtes de Provence • **RED** Pinot Noir | Sangiovese | Cabernet Sauvignon

BEER Local Lager | Pilsner | IPA

Bottle Service Upgrades

CHAMPAGNE

Veuve Clicquot Yellow Label Champagn, NV $300

Bollinger Special Cuvee Brut NV $330

Ruinart Champagne Brut Blanc de Blancs, NV $360

Dom Perignon Champagne Brut Vintage $900

Louis Roederer Champagne Cristal Brut $1000

PREMIUM TEQUILA

Komos Anejo Reserva $900

Clase Azul Reposado $900

Don Julio 1942 $1000

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