

SOHO

AMERICAN BISTRO

HORS D'OEUVRES PRICED PER DOZEN

VEGETARIAN

- Beet and Goat Cheese on Crostini \$36
- Stuffed Mushrooms, Roasted Tomato, Goat Cheese \$36
- Mozzarella Arancini, Fire Roasted Tomato Sauce \$36
- Balsamic Strawberry & Goat Cheese Crostini \$36

SEAFOOD \$52

- Ahi Tuna Tartar, Poblanos, Crème Fraiche, Wonton Crisp
- Coconut Shrimp, Pineapple Serrano Dipping Sauce

BEEF & POULTRY \$46

- Smoked Chicken Croquets, Yogurt Dipping Sauce
- Parma Ham & Tuscan White Bean Hummus Crostini, EVOO
- Pulled Pork Eggrolls, Sweet Chili Dipping Sauce
- Beef Carpaccio, Creamy Dijon Aioli, Capers, Toast Points

MINI SANDWICHES \$36

- Painted Hills Beef Sliders, Cheddar, Chipotle Mayo
- Fried Chicken Sliders, Old Bay Mayo, Pickle
- BBQ Pulled Pork Sliders with Apple Slaw
- Mini Old Bay Crab Cake Sliders, Sriracha Dressing

BUFFET TABLE SELECTIONS \$65

PRICED PER 2 DOZEN

- Artisan Cheese & Fruit Platter
- Vegetable Crudité, Cucumber Dill Dressing
- Classic Shrimp Cocktail
- Beef & Veal Meatballs, Marinara Sauce

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TRIBECA MENU \$60
+ TAX & GRATUITY

Choice of Soup or Salad

Chicken Tortilla Soup, avocado, tomatoes, corn, mozzarella, chilies, cilantro
Caesar Salad, pickled shallots, shaved parmesan, breadcrumbs

Choice of Entrée

Blue Plate Chicken, buttermilk mashed potatoes, haircot vert, lemon pepper
chicken demi

Blackened Red Fish, andouille-cheese grits, broccolini, creole sauce

Burgundy Braised Short Rib, buttermilk mashed potatoes, sauteed spinach,
SOHO steak sauce

Eggplant Lasagna, eggplant, zucchini, spinach, ricotta, fire roasted tomato sauce
(vegetarian)

Vegan Pasta (Available Upon Request)

Choice of Dessert

Classic Chocolate Bread Pudding, two caramels & vanilla ice cream

Key Lime Pie, graham cracker crust, strawberry sauce

Ice Cream (Chocolate, Vanilla or Cinnamon Flavored)

Please note that our menu is subject to change based on seasonal availability
and the freshest ingredients to ensure the highest quality dining experience.

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GREENWICH MENU \$80
+ TAX & GRATUITY

Choice of Soup or Salad

Chicken Tortilla Soup, avocado, tomatoes, corn, mozzarella, chilies, cilantro
Artisan Green, blue cheese crumbles, tomatoes, balsamic vinaigrette
Caesar Salad, pickled shallots, shaved parmesan, breadcrumbs

Choice of Entrée

Pork Chop, sauteed spinach, andouille-cheese grits, orange pork jus
Ahi Tuna, sushi rice, ginger-cumber salad, nori, soy wasabi vinaigrette, sesame crust
Filet, buttermilk mashed potatoes, seasonal vegetables, au jus
Eggplant Lasagna, eggplant, zucchini, spinach, ricotta, fire roasted tomato sauce (vegetarian)
Vegan Pasta (Available Upon Request)

Choice of Dessert

Classic Chocolate Bread Pudding, two caramels & vanilla ice cream
Key Lime Pie, graham cracker crust, strawberry sauce
New York Style Cheesecake
Crème Brulee (Flavor Subject to Change)

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HORS D'OEUVRES **STATIONED APPETIZERS**

JUMBO SHRIMP COCKTAIL **\$6 Each**

BEEF CARPACCIO **\$5 Each**

NY STRIP CROSTINI WITH CARAMELIZED ONION & BLUE CHEESE **\$5 Each**

TOMATO BASIL BRUSCHETTA **\$4 Each**

PIMENTO CHEESE & PROSCIUTTO CROSTINI **\$4 Each**

STUFFED MUSHROOMS (SUNDRIED TOMATO & GOAT CHEESE) **\$5 Each**