

Private Event
Dinner Menus

SOHO

AMERICAN BISTRO

2019



The Pace Room

Accommodating up to 48 seated guests, and 75 in a standing meet and greet, the Pace Room is engaging. Weather permitting, bring the outdoors in. The Pace Room can easily morph into a pavilion by opening our doors to the patio. Eight tables seat four to six guests each.



The Sun Porch

Enclosed by windows overlooking the Vinings Jubilee courtyard, the Sun Porch is an intimate gathering area that accommodates 14 to 24 guests in a semi-private setting and up to 48 as a private room.

Tables can be set as shown above or in rectangle tables of 6

Tribeca Dinner Menu - \$44.00

Choice of Appetizer

Wagyu Beef Carpaccio, Creamy Dijon, Capers, Aioli
Tempura Calamari, Ginger & Soy Glaze, Serrano Peppers
Smoked Chicken Croquettes, House BBQ Sauce
Stuffed Mushrooms with Goat Cheese and Sun Dried Tomatoes

Choice of Soup or Salad

Chicken Tortilla Soup, Avocado, Tomatoes, Corn, Mozzarella, Chilies, Cilantro
Artisan Greens, Blue Cheese Crumbles, Tomatoes, Balsamic Vinaigrette

Choice of Entree

Cast Iron Seared Chicken, Aligot Potatoes, Roasted Carrots, Swiss Chard, Lemon-Pepper Chicken Demi
Scottish Salmon, Red Chile Roasted Napa Cabbage, Green Curry Risotto, Coconut-Lobster Broth
Painted Hills Short Rib, Roasted Fingerling Potatoes, Sautéed Kale, Soho Steak Sauce
Shrimp Linguini, fresh linguini, gulf shrimp, spinach, tomatoes, spicy white wine
Eggplant Lasagna, eggplant, zucchini, and spinach, ricotta, fire roasted tomato sauce (Vegetarian)

Choice of Dessert

New York Style Cheesecake chef's topping of the day
Classic Chocolate Bread Pudding two caramels & vanilla ice cream

Greenwich Dinner Menu - \$52.00

Choice of Appetizer

Wagyu Beef Carpaccio, Creamy Dijon, Capers, Aioli
Tempura Calamari, Ginger & Soy Glaze, Serrano Peppers
Smoked Chicken Croquettes, House BBQ Sauce
Stuffed Mushrooms with Goat Cheese and Sun Dried Tomatoes

Choice of Soup or Salad

Soup of the Day

Chopped Salad romaine, tomato, avocado, blue cheese, prosciutto, cucumber dill dressing
Chicken Tortilla Soup, Avocado, Tomatoes, Corn, Mozzarella, Chilies, Cilantro
Artisan Greens, Blue Cheese Crumbles, Tomatoes, Balsamic Vinaigrette

Choice of Entree

Pork Chop Fennel & Rosemary Crust, Sautéed Spinach, Andouille-Cheese Grits, Orange Pork Jus
Ahi Tuna, Sesame Crust, Sushi Rice, Ginger-Cucumber Salad, Nori, Soy Wasabi Vinaigrette
Beef Tenderloin, Roasted Fingerling Potatoes, Seasonal Vegetables, Au Jus
Snapper a la Plancha, Sofrito Grits, Sautéed Spinach, Tomato Salad
Eggplant Lasagna, Fresh Pasta, Zucchini, Spinach, Ricotta, Fire Roasted Tomato Sauce (Vegetarian)

Choice of Dessert

New York Style Cheesecake chef's topping of the day
Classic Chocolate Bread Pudding two caramels & vanilla ice cream
Crème Brulee

Additional Options:

The following may be added as a per person upgrade to menus:

Beef Tenderloin, Roasted Fingerling Potatoes, Seasonal Vegetables, Au jus **\$8. / per order**
Sea Bass, Baby Bok Choy, Purple Rice, Lemongrass Buerre Blanc **\$7. / per order**