

Private Event  
Dinner Menus

# SOHO

AMERICAN BISTRO

2018



### 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**