

SOHO

AMERICAN BISTRO

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. All private events include complimentary fountain drinks (Coca-Cola, Diet Coke, Coke Zero, Sprite, Ginger Ale and Soda Water). Iced tea, coffee, espresso beverages, and hot tea are available for an additional charge.

SOHO

AMERICAN BISTRO

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

Vegetarian & Plant Forward

Beat and Goat Cheese on Crostini	\$38	Per Dozen
Balsamic Strawberry & Goat Cheese Crostini	\$36	Per Dozen
Tomato Basil Bruschetta	\$48	Per Dozen
Vegetable Crudité, Cumber Dill Dressing	\$65	Platter
Artisan Cheese & Fruit Platter	\$65	Platter

Seafood

Ahi Tuna Tartare, Poblanos, Creme Fraiche, Wonton Crisp	\$52	Per Dozen
Coconut Shrimp, Pineapple Serrano Dipping Sauce	\$52	Per Dozen
Classic Shrimp Cocktail	\$45	Per Dozen
Mini Old Bay Crab Cake Sliders, Siracha Dressing	\$48	Per Dozen

Poultry

Smoked Chicken Croquets, Yogurt Dipping Sauce	\$46	Per Dozen
Fried Chicken Sliders, Old Bay Mayo, Pickle	\$42	Per Dozen

Pork

Parma Ham & Tuscan White Bean Hummus Crostini, EVOO	\$46	Per Dozen
Pulled Pork Eggrolls, Sweet Chili Dipping Sauce	\$46	Per Dozen
BBQ Pulled Pork Sliders with Apple Slaw	\$42	Per Dozen
Pimento Cheese & Prosciutto Crostini	\$48	Per Dozen

Beef & Meat

Beef Carpaccio, creamy Dijon Aioli, Capers, Toast Points	\$46	Per Dozen
Beef & Veal Meatballs, Marinara Sauce	\$44	Per Dozen
Painted Hills Beef Sliders, Cheddar, Chipotle Mayo	\$48	Per Dozen
NY Strip Crostini, Caramelized Onion & Blue Cheese	\$60	Per Dozen

Cheese & Fried Bites

Stuffed Mushroom, Roasted Tomato & Goat Cheese	\$36	Per Dozen
Mozzarella Arancini, Fire Roasted Tomato Sauce	\$36	Per Dozen