



Info & Menu Inspiration

What is SoHo All About?

The name SoHo is short for Southern Hospitality, often thought to be the warmest type of hospitality.

Hospitality that's Genuine. Kind. Thoughtful. Comfortable. But, best of all, **Memorable**. You always remember delicious food paired with great hospitality. Hence, our tagline, *Hospitality with Heart*...because we genuinely care about our clients, their guests and their experience.

SoHo Catering is a full-service, custom catering company specializing in large scale events. Here we have sample menus to use for inspiration, but what we love is working with our clients to customize the perfect menu for their event. We make it a priority to listen to your ideas and use our expertise to shape your vision into reality.

Our philosophy is simple: to create memorable events that evoke class, expertise, and care.



Service Styles

SoHo offers many service styles such as Buffet, Stations, Family-Style and Plated Meals.

It's important to think about the type of atmosphere you are trying to achieve for your guests when choosing a service style.

Is it casual, formal, fun, interactive, elegant or something different?

We are happy to talk through which service style may best suit your event!

BUFFETS

Great for large crowds - Option of self-served or served by our staff
Most cost effective option - Can work for almost any event

STATIONS

Fun and interactive - Offers a lot of variety and options
Styled look gives a wow factor - Great for mixing and mingling

FAMILY-STYLE

Dinner with a familiar home style feel - Get to know the people at your table
Food brought to you, rather than guests going to serving tables

PLATED

More formal, upscale presentation - Option of multiple courses
Relax and enjoy the meal like you would in a fine dining restaurant





Passed Hors d' Oeuvres

Heirloom Tomato Crostini | Burrata | Balsamic Drizzle

Peach and Brie Quesadilla | Cabernet Onion Jam

Watermelon & Whipped Feta Bites | Citrus Vinaigrette

Wild Mushroom Risotto Cakes | Tomato Jam | Parmesan

Pimiento Cheese Fritters | Green Tomato Jam

Fried Mac & Cheese Bites | Truffle Aioli

Cucumber Gazpacho Shooters | Cucumber | Yogurt Swirl

Sweet Potato Avocado Tartare | Watermelon Radish

Chicken and Waffle Skewers | Candied Jalapeño

Chicken Empanadas | Avocado Crema

Seared Pork Belly on Wonton | Carrot Ginger Relish

Pulled Pork Tostaditas | Cilantro Aioli | Pineapple Pico

Sautéed Crab Cakes | Scallion Remoulade

Cajun Shrimp Toast | Parmesan

BBQ Shrimp and Grits Shooters

Bacon Wrapped Shrimp | Chipotle Aioli

Petite Lobster Rolls | Arugula (hot or cold)

Ahi Tuna Mini Tacos | Mango | Avocado | Poblano

Beef Wellington Bites | Braised Short Ribs | Garlic Aioli

Angus Beef Sliders | Truffled Caramelized Onions | Swiss

Beef Tenderloin Canapés | Pancetta Aioli | Port Gastrique

Bacon Wrapped Quail | Goat Cheese | Fig | Rosemary Honey



Appetizer Stations

Chips and Dips

Queso Blanco | Fresh Guacamole | Creamy Jalapeño | Salsa Roja | Tortilla Chips

Gourmet Cheese Board

Chef's Choice of Assorted Cheeses
Fresh Fruit | Dried Fruit | Nuts | Spreads | Olives
Artisan Breads and Crackers

Chef's Charcuterie Selection

Cured Meats | Various Cheeses | Fresh Fruit
Olives | Marinated Artichoke Hearts
Tapenade | Pickled Vegetables | Chutneys
Assorted Crackers | Artisan Breads

Trio of Dips

Warm Spinach Artichoke Dip | Roasted Red Pepper Hummus | Green Goddess Feta Dip
Crostini | Pita Chips | Crudites

Cold Seafood Station

Raw Gulf Oysters | Boiled Shrimp
Cocktail Sauce | Horseradish | Mignonette
Saltines | Assorted Hot Sauces | Lemon

Tartine Station (Choice of 3)

Smoked Salmon | Dill Cream Cheese | Capers
Tomato | Avocado | Fresh Mozzarella
Grilled Fig | Prosciutto | Goat Cheese
Blue Cheese | Apples | Arugula | Walnuts | Honey
Mushroom | Ricotta | Kale
Roasted Vegetables | Hummus | Feta
Butternut Squash | Arugula Pesto | Roasted Garlic
Grilled Peach | Burrata | Basil
Citrus Herb Boursin | Watermelon Radish





Chicken

Specialties

- Shallot Gruyere Chicken | White Wine Parsley Butter
- Pecan Crusted Chicken | Dijon Cream Sauce
- Herb Roasted Chicken | Pesto Butter | Balsamic Reduction

Stuffed

- Florentine | Roasted Garlic Cream Sauce
- Poblano Cream | Corn | Black Bean Relish
- Mushroom | Goat Cheese | Thyme Jus

Classics

- Chicken Piccata
- Creamy Chicken Marsala
- Chicken Saltimbocca

Pork

- Pork Tenderloin | Brown Sugar Dijon
- Milk Braised Pork Shoulder
- Grilled Glazed Bone-In Pork Chop | Pineapple Serrano Chutney
- Herb and Garlic Porchetta
- Lemon Pork Sirloin Roast

Beef

Grilled Marinated Beef Sirloin

- Blistered Tomatoes and Bacon Jam
- Au Poivre
- Cabernet Demi Glace

Smoked Brisket

- Texas Sweet Smoky BBQ Sauce OR Carolina Tangy Gold BBQ Sauce

Dark Chili & Garlic Flank Steak | Chimichurri

Braised Short Ribs | Demi Glace

Grilled Filet Mignon | Cabernet Demi | Bearnaise

Ancho Espresso Rubbed Petite Ribeye | Compound Butter

Herb Crusted Prime Rib | Au Jus and Horseradish Cream

Seafood

Pistachio Crusted Salmon | Champagne Butter

Bourbon Honey-Glazed Seared Salmon

Potato & Herb Crusted Sea Bass | Saffron Hollandaise

Pan Seared Halibut | Lemon Buerre Blanc





Sides & Salads

Mashed Potatoes

Roasted Garlic
Sour Cream & Chive
Whipped Truffle

Sweet Potatoes

Honey Glaze & Pecans
Herbs, Butter & Sour Cream
Bacon & Parmesan

Roasted Potatoes

Herb & Olive Oil Fingerling Potatoes
Rosemary Garlic Red Potatoes
Shallot Marmalade Yukon Gold Potatoes

Gratins

Five Cheese Cavatappi
Herbed Potatoes Au Gratin
Layered Sweet Potato & Yukon Gold

Risottos

Butternut & Smoked Gouda
Wild Mushroom & Gruyere
Bacon, Pea & Parmesan

Polentas

Parmesan & Herb
Truffle, Porcini Mushroom & Pecorino
Fresh Corn & Butter

Seasonal Roasted Vegetables

Roasted Brussels Sprouts | Balsamic Onions
Roasted Asparagus | Truffle Parmesan
Sautéed Green Beans | Caramelized Shallots
Grilled Broccolini | Lemon Almond Parmesan
Cider Glazed Root Vegetables

Spinach & Field Greens Salad

Strawberries or Green Apples | Goat Cheese
Toasted Almonds | Champagne Vinaigrette

Classic Caesar Salad

Herb Croutons | Parmesan | Caesar Dressing

BLT Romaine Salad

Cherry Tomatoes | Crispy Bacon | Grilled French
Bread Croutons | Buttermilk Chive Dressing

Southwest Romaine Salad

Black Beans | Fire Roasted Corn | Pickled Onion
Roasted Red-Peppers | Spiced Pepitas
Avocado-Lime Dressing

Arugula & Fennel Salad

Parmesan | Meyer Lemon Vinaigrette

Fall/Winter Salad

Spinach | Poached Pears | Pecorino Romano
Candied Walnuts | Dried Cranberries
Orange Vinaigrette

Spring/Summer Salad

Arugula | Watermelon | Feta
Balsamic Vinaigrette

Yeast Rolls

Southern Corn Muffins
Black Pepper Biscuits
Garlic Knots
Bavarian Pretzel Rolls
Herb Focaccia



Texas Inspired Menus

TX Hill Country

King Ranch Chicken Flautas
Fresno Doña

Smoked Brisket
Peach-Jalapeño Barbecue Sauce

Sweet Corn Casserole

Sautéed Green Beans
Caramelized Texas "1015" Onions

Cowboy Caviar Salad
Romaine | Tomatoes | Black Beans
Black-Eyed Peas | Corn | Avocado
Green Peppers | Red Onion
Cilantro | Red Wine Vinaigrette

Fajitas

Grilled Chicken Breast & Flank
Steak

Fire Roasted Peppers & Onions
Shredded Cheese
Shredded Lettuce
Sour Cream
Guacamole
Tortillas

Charro Beans

Cilantro Lime Rice

Tortilla Chips | Fresh Salsa

BBQ

House Smoked Beef Brisket,
Bone-in Chicken, & Sausage

Signature Barbecue Sauce
Onions
Pickles
Jalapeños
Texas Toast

Dr. Pepper Baked Beans

Green Chile Mac

Jalapeño Ranch Slaw

Tex-Mex

Traditional Cheese Enchiladas
Red Chile Sauce

Green Chile Goat Cheese Tostadas
Braised Short Ribs | Cabbage Slaw

Black Refried Beans

Mexican Rice

Esquites (Street Corn Off the Cob)
Crema | Cotija | Cilantro | Ancho
Chile Powder | Lime

Station Inspiration

Korean Station

Bulgogi (Korean BBQ Beef)

Kimchi Fried Rice

Charred Brussels Sprouts Salad | Toasted Sesame Vinaigrette

Latin Station

Pollo Guisado | Arroz Amarillo

Black Bean and Cotija Empanadas | Chimichurri

Fried Sweet Plantains

Spanish Station

Classic Paella

Croquetas de Jamon

Charred Octopus | Shaved Fennel | Lemon Paprika Vinaigrette

Southern Station

Chicken Fried Steak Skewers | Peppercorn Gravy

Fried Green Tomatoes | Pimento Cheese

Cucumber Salad

Classic Station

Grilled Sirloin with Red Wine Demi Glacé

Roasted Garlic Mashed Potatoes

Roasted Asparagus with Truffle Oil

Vietnamese Station

Grilled Lemon Grass Chicken

Vietnamese Egg Noodles | Basil Scented Coconut Red Chili Cream

Banh Mi Salad

Asian Station

Chicken Karaage

Sesame Noodle Salad

Pork and Ginger Potstickers | Sriracha & Tamari Glaze



Personalized Bars

Macaroni and Cheese Bar

Three Cheese Macaroni with options to top with:

Roasted Garlic | Sautéed Mushrooms | Crispy Bacon | Caramelized Onions | Toasted Bread Crumbs

Mashed Potato Bar

Buttermilk mashed potatoes with options to top with:

Sour Cream | Shredded Cheddar | Crispy Bacon | Chopped Chives | Roasted Garlic

Grits Bar

Creamy grits with options to top with:

BBQ Shrimp | Tasso | Cheddar | Smoked Gouda | Gruyere | Scallions | Jalapeños

Avocado Bar

Halved & Scored Avocados with options to stuff with:

Choice of Pulled Pork or Chopped Brisket | Cilantro Crema | Chipotle Aioli | Mango Pico | Cotija | Limes

Street Taco Bar

Customizable tacos on flour and corn tortillas:

Marinated Flank Steak | Al Pastor | Baja Shrimp | Queso Fresco | Mexican Crema | Pineapple Pico

Pickled Red Onion | Chimichurri | Limes

Frito Pie Bar

Mini Frito bags or Fritos in a bowl with options to top with:

Texas Chili | Sour Cream | Shredded Cheese | Guacamole | Chopped Sweet Onion | Pickled Jalapeños

Poke Bar

Build your own poke bowl with options of:

Raw Tuna & Salmon | White Rice | Avocado | Napa Cabbage | Mandarins | Edamame | Cucumber

Pickled Ginger | Shredded Carrots | Pineapple | Fried Wonton Strips | Sesame Dressing | Sriracha Aioli

Biscuit Bar

Fluffy buttermilk biscuits with accompaniments of:

Fried Chicken Tenders | Honey Glazed Ham | BBQ Sauce | Hot Honey | Strawberry Jam

Brown Sugar Butter | Pimiento Cheese | Black Pepper Gravy





Sweets

Crème Brûlée Cheesecake Bars

Churro Bites
Mexican Chocolate

Pear Frangipane Tartlets

Strawberry Honey Custard Tartlets

White Peach & Basil Hand Pies

Dark Chocolate Mousse
Brandied Cherries

Meringue Kisses

Dark Chocolate Sea Salt Truffles

Shooters

Key Lime
Tiramisu
Berry Sabayon Trifle
Strawberry Shortcake
Peanut Butter Snickerdoodle

Pick Up Sweets

Chocolate Chip Cookies
Snickerdoodles
Fudge Brownies
Raspberry Swirl Cheesecake Bites
Pecan Praline Bars

Late Night Snacks

Honey Butter Chicken Biscuits

Bavarian Pretzel Twists | Beer Cheese

Breakfast Tacos

Mini Pancake Skewers
Fresh Fruit | Syrup Drizzle

Pulled Pork Sliders | Texas Slaw

Chicken & Waffle Bites
Maple-Vanilla Butter

Mini Hot Dogs
Mustard | Ketchup | Relish

3-Cheese, Pepperoni or Hawaiian Pizza

Grilled Cheese & Tomato Soup Shooters





Beverages

Iced Tea | Unsweetened | Sweetened | Raspberry | Peach | Pineapple-Mint

Lemonade | Regular | Strawberry | Raspberry | Blueberry | Arnold Palmer

Coffee | Regular | Decaf | Cream | Sweeteners

Coffee Upgrades:

2% Milk | Whole Milk | Almond Milk | Soy Milk | Flavored Syrups
Cinnamon | Chocolate, Caramel Drizzle | Almond Biscotti

Infused Water | Strawberry-Basil | Pineapple-Mint | Cucumber-Lemon
Orange-Vanilla | Strawberry-Kiwi | Tri-Citrus | Watermelon-Mint
Grapefruit-Rosemary | Custom Options by Request

Assorted Sodas | Coke | Diet Coke | Sprite | Dr. Pepper

Standard Bar Mixer Package | Coke | Diet Coke | Sprite | Ginger-ale
Tonic | Soda | Cranberry Juice | Lemons | Limes | Cherries

Bar Package Upgrades:

Topo-Chico | Ginger Beer | Orange, Pineapple, Grapefruit Juice | Simple
Syrup | Infused Simple Syrup | Fresh Lime, Lemon Juice | Bitters
Specialty Bitters | Oranges | Jalapeños | Mint | Custom Options by Request

Bloody Mary Bar | *Client Provides Vodka*

Tomato Juice | Clamato | Horseradish | Worcestershire Sauce | Hot Sauce
Celery | Olives | Picked Okra | Banana Peppers | Lemons | Salt | Tajin

Mimosa Bar | *Client Provides Bubbly*

Orange, Pineapple, Cranberry, Grapefruit Juice | Peach Lemonade
Mango Nectar | Strawberries | Raspberries | Blueberries | Fresh Mint

This sounds great...What's next?

Contact us via phone or email to get a preliminary proposal started. From there, we can continue updating things until we have created the perfect menu and catering quote for you.

Once you are ready to book with us, we will need a signed contract and deposit to secure your event date. We will be there to help along the way and offer expertise whenever we can.



*We look forward to
hearing from you soon!*

#hospitalitywithheart
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