



Tapo ? Menn Inspiration

What is Sofo 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.





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

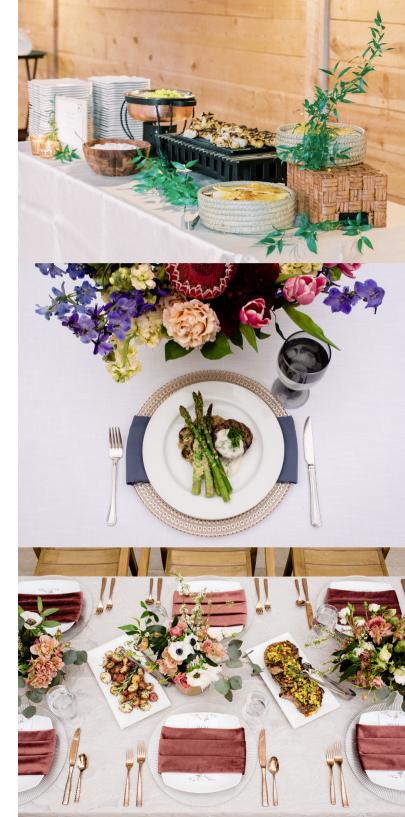
Fun and interactive - Offers a lot of variety and options Styled look gives a wow factor - Great for mixing and mingling

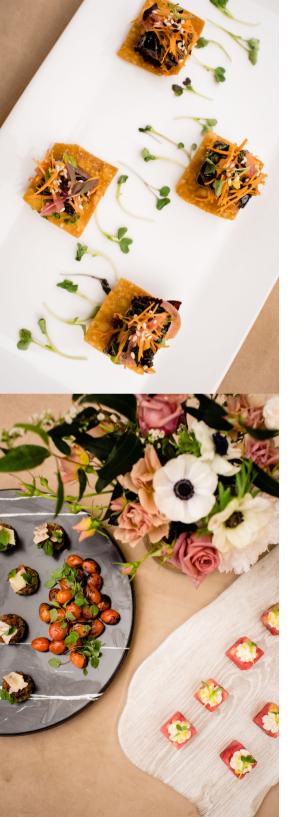
FAMILY-STYLE

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

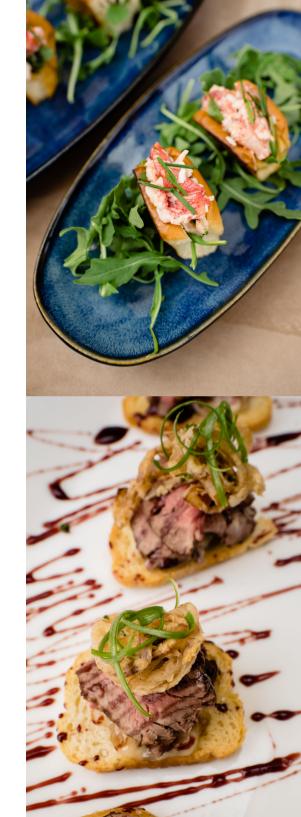
More formal, upscale presentation - Option of multiple courses Relax and enjoy the meal like you would in a fine dining restaurant





Passed Hors d' Denvres

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



Appelizer 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

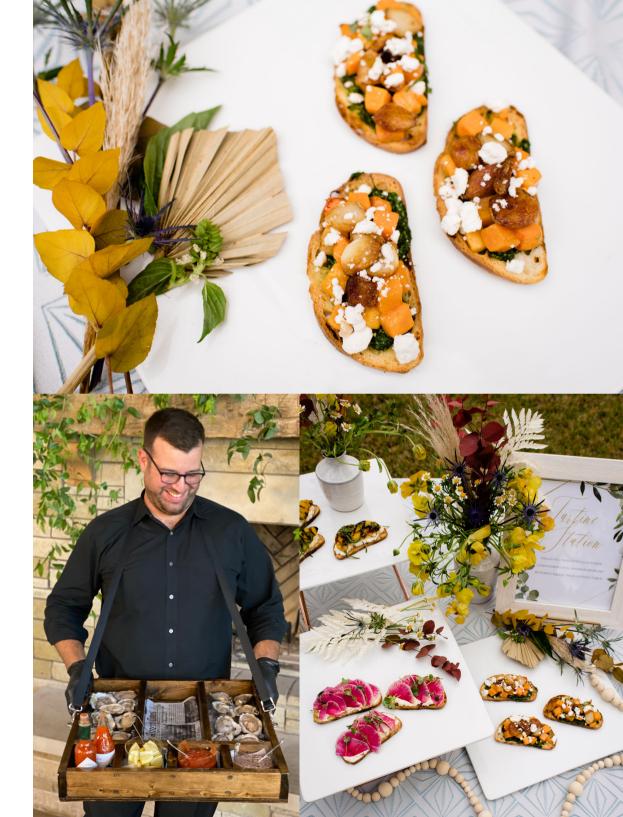
Trio of Dips

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





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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 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 Sauteed 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



Tepas 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

Tale Night Snacks

Honey Butter Chicken Biscuits

Bavarian Pretzel Twists | Beer Cheese

Breakfast Tacos

Mini Pancake Skewers Fresh Fruit I 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 I 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 hello@sohocatering.com 512.910.8762