



APPETIZERS

CHOOSE THREE

HAND PASSED

- Chile Lime Hummus Bites
- Short Rib Crostini
- Mini Mac + Cheese Bites
- Pork Meatballs
- Chipotle Bacon Wrapped Dates
- Shrimp + Andouille Sausage
- Burnt Ends
- Bruschetta Stuffed Mushrooms
- Buffalo Chicken Dip Bites

STATIONED

- Chile Lime Hummus
- Hatch Chile, Spinach + Artichoke Dip
- Carnitas Tostadas
- Potato + Poblano Taquitos
- Pork Tenderloin Sliders
- Smoked Chicken Lollipops
- Cold Shaved Ribeye Sliders
- Charcuterie Board
- Pretzel Bites

We pride ourselves on serving fresh, handcrafted foods straight from our kitchen to your mouth. Our goal is to provide a dining experience as unique and special as your event is to you.

PLATED DINNER

2 COURSES + 3 APPETIZERS | \$70 PER PERSON

FIRST COURSE CHOOSE ONE

- Spinach Caprese Salad
- Field Greens Salad
- Jalapeño Caesar Salad

SECOND COURSE CHOOSE THREE | INCLUDES VEGETABLE + STARCH

- Short Rib
- Cajun Chicken
- Chipotle Bacon Wrapped Fillet
- Baja Mahi
- House Smoked Beef Brisket
- Chile Rubbed Smoked Salmon
- Dry Rubbed Baby Back Ribs
- Whiskey Glazed Salmon
- Pork Osso Buco
- Cajun Shrimp Alfredo
- Agave Pork Tenderloin
- Spinach Stuffed Portobello
- Herb Roasted Chicken
- Enchilada Stuffed Pepper
- Buttermilk Fried Chicken

BUFFET DINNER

2 ENTREES + 3 APPETIZERS | \$60 PER PERSON

ENTREES CHOOSE TWO

- Short Rib
- Cajun Chicken
- House Smoked Beef Brisket
- Chile Rubbed Smoked Salmon
- Chipotle Prime Rib
- Baja Mahi
- Agave Pork Tenderloin
- Whiskey Glazed Salmon
- Herb Roasted Chicken
- Spinach Stuffed Portobello
- Buttermilk Fried Chicken
- Enchilada Stuffed Pepper

SIDES + SALADS CHOOSE THREE

- Spinach Caprese Salad
- Lemon Garlic Green Beans
- Cobb Salad
- Chef's Choice Seasonal Vegetables
- Jalapeño Caesar Salad
- Roasted Brussels Sprouts
- Field Greens Salad
- Creamy Horseradish Mashed Potatoes
- Aged White Cheddar Mac + Cheese
- Smoked Mushrooms
- Garlic Parmesan Whipped Potatoes
- Mexi Street Corn
- Wild Rice Pilaf
- Spanish Rice
- Hatch Chile Rice





INCLUDED

Full Place Setting:

- Ceramic Appetizer Plates
- Ceramic Plates
- Flatware
- Champagne Flutes
- Water Glasses
- Linen Napkins

Non-Alcoholic Drink Station

- Water
- Iced Tea
- Coffee
- Lemonade
- Lemons + Sugar

Full-Service Staff for up to 5 Hours

Champagne Pouring for Toasts

Cake Cutting Service

Dessert Plates/Napkins

UPGRADES

Additional Service Time | \$300/hr

Prime Rib Carving Station | \$500

Cocktail Hour Pretzel Board | \$3/pp

All priced per person. Operation charge and sales tax are additional. Menu items subject to availability, restaurant reserves the right to substitute any of the above-mentioned items.

SOUTHWESTERN BUFFET

\$50 PER PERSON

APPETIZERS CHOOSE THREE

Chile Lime Hummus	Potato + Poblano Taquitos	Chip Trio
Carnitas Tostadas	Jalapeño Caesar Salad	

ENTREES CHOOSE TWO

Pork Carnitas	Chicken Enchiladas	Shrimp Enchiladas
Chipotle Asado Chicken	Spinach Enchiladas	

SIDES CHOOSE THREE

Spanish Rice	Spicy Black Beans	Refried Beans
Mexi Street Corn		

BBQ SLIDER BUFFET

\$40 PER PERSON

APPETIZERS CHOOSE TWO

Buffalo Chicken Dip + Tortilla Chips	French Onion Dip + Potato Chips	Hummus + Vegetables
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PROTEINS CHOOSE THREE

Pulled BBQ Chicken	Smoked Brisket	Spicy Black Bean Burger
Smoked Pork	Beef Burger Patty	Portobello Mushroom

SIDES CHOOSE TWO

Jalapeño Caesar Salad	Bacon Potato Salad	Chef's Mac + Cheese
Field Greens Salad		

TACO + NACHO BUFFET

\$40 PER PERSON

PROTEINS CHOOSE THREE

Pork Carnitas	Beef Short Rib	Grilled Fajita Vegetables
Shredded Chicken	Blackened Cod	

INCLUDED

House-made Tortilla Chips, Soft Flour Tortillas, Beer Cheese, Black Beans, Fire Roasted Tomato Salsa, Guacamole, Sour Cream, Cotija Cheese, Pico de Gallo, Shredded Lettuce, Onion Cilantro Mix, Pickled Jalapeño

LATE NIGHT SNACK + PIZZA



SOHO 63

SNACKS

CHOOSE 2 | \$9 PER PERSON

BUFFALO WINGS

Served with Blue Cheese or Ranch

CHIP + DIP TRIO

Tortilla Chips, SunSpot Beer Cheese, Guacamole, Fire Roasted Salsa

PRETZEL BITES

Salt, SunSpot Beer Cheese, Epicenter Amber Beer Mustard

HATCH CHILE, SPINACH + ARTICHOKE DIP

Served with Tortilla Chips

CILANTRO LIME HUMMUS

Classic Beer Bread, Tortilla Chips, Carrots, Celery, Cucumbers

MINI CHEESE QUESADILLAS

BUFFALO CHICKEN DIP

ONION DIP + PUB CHIPS

MAC + CHEESE BITES

PIZZA

18" PIE CUT INTO SQUARES | \$25 PER PIE

CHEESE

marinara | three cheese blend

MARGHERITA

garlic infused oil | three cheese blend | basil | tomatoes | fresh mozzarella

BROOKLYN PEPPERONI

marinara | three cheese blend | pepperoni

WINDY CITY

marinara | three cheese blend | italian sausage | fresh mushrooms

DESSERTS

Assorted Dessert Bars | \$4/each

Assorted Mini Pies | \$5/each

Assorted Colossal Cookies | \$4/each

