

Sofia

Restaurant Special Event Selections

Entrees

Choice of Two

Red Snapper Filet

Pan Seared in a Sherry Shellfish Broth

Chilean Sea Bass

Pan Seared in a Sherry Shellfish Broth

Bronzino Filet

Grilled with Latholemono (Olive Oil and Lemon) Aromatics

Bakaliaro Plaki

Baked Fresh Market Fish, Kalamata Olives, Feta Cheese in a Ouzo Tomato Sauce

Abi Tuna

Grade A Tuna Pan Seared in a Ginger Soy Reduction

Veal Rollantini

Veal Medallions Stuffed with Spinach and Feta Cheese

Lamb Osso Bucco

Braised Lamb Shank in a Lamb Demi

Duck Breast

Pan Seared in a Strawberry Gra Marnier Sauce

Chicken Franchise

Sautéed Chicken Breast, Lemon White Wine Butter Sauce

Persian Chicken

Grilled Chicken Breast Served Latholemono with Greek Herbs

Fileto Athena

Filet Medallions Sautéed in a Mavrodaphne Port Reduction, Mushrooms and Caramelized

Onions

Carvings

Choice of One

Black Angus Filet Mignon, Port Demi

Black Angus Prime Rib of Beef, Au Jus

Roasted Leg of Lamb, Lamb Demi

Roasted Filet of Pork, Pomegranate Reduction

Sofia

Restaurant Special Event Package

Vegetarian Entrees and Pasta

Choice of One

Potato Gnocchi

Goat Cheese Cream Sauce with Spinach and Roasted Peppers

Vegetarian Mousaka

Baked Eggplant, Zucchini and Creamy Béchamel

Eggplant Imam

*Baked Eggplant with Sweet Caramelized Onions and
Vine Ripened Tomatoes*

Black Fettuccini

*Served in a Pinot Grigio Lemon Garlic Butter Sauce,
Cherry Tomatoes and Wild Mushrooms*

Home Made Tri-Colored Papardelli

Asparagus Cream Sauce

Sofia

Restaurant Special Event Package

Appetizers

Choice of Four

Stationed

Crudités

Beautifully Displayed with Fresh Fruit, Assorted Vegetables, Artisanal Mediterranean

Cheeses Accompanied by NY Flat Bread

Mediterranean Dips

Served with Pita Bread

Dips Include Chickpea Hummus, Roasted Eggplant and Tzatziki

Shrimp Cocktail

Served Hot Hors D'oeuvres

Grilled Shish Kabobs

Tender Beef Tips Marinated in a Ginger Soy Sauce, Served on Skewers

Chicken Souvlaki

Grilled Chicken Tenders on Skewers

Miniature Crab Bites

Our Famous Jumbo Lump Crab Cake Santorini

Fried Calamari

Seasoned Calamari, Roasted Plum Tomatoes and Olive Marinara

Grilled Marinated Baby Lamb Chops

Delicately Flavored with Mediterranean Herbs

Scallops Sofia

Pan Seared Bay Boat Scallops, Organic Green Salad Nested in Parmesan Crust

Shrimp Kataifi

Marinated Shrimp Wrapped in Shredded Phyllo in a Strawberry Vinaigrette

Spanakopita

Spinach, Leek and Feta Cheese Pie Baked in Phyllo

Sofia

Restaurant Special Event Package

The Eclectic

Selected Entrees

Choice of Two

Bakaliaro Plaki

Baked Fresh Market Fish, Kalamata Olives, Feta Cheese in an Ouzo Tomato Sauce

Abi Tuna

Grade A Pan Seared Tuna in a Ginger Soy Reduction

Grilled Scottish Organic Salmon

Pan Seared Filet of Salmon in an Orange Shallot Sauce

Veal Medallions

Sautéed Shitake Mushrooms in a Brandied Demi Glaze

Chicken Franchise

Sautéed Chicken Breast with Lemon White Wine Butter Sauce

Persian Chicken

Grilled Chicken Breast Served Latholemono with Greek Herbs

Carvings

Choice of One

Black Angus Prime Rib of Beef

Au Jus

Roasted Leg of Lamb

Balsamic Glaze Reduction

Accompaniments

Choice of Two

Prosciutto Wrapped Asparagus

Horta Mixed Greens, Spinach, Leeks and Broccoli Rabe

Grilled Seasonal Baby Vegetables

Pilafi Mediterranean Rice

Roasted Potatoes Lemon Zest

Sofia

Restaurant Special Event Package

The Athenian

Selected Entrees

Choice of Two

Bakaliaro Plaki

Baked Fresh Market Fish, Kalamata Olives, Feta Cheese in an Ouzo Tomato Sauce

Salmon Corfu

Scottish Organic Filet of Salmon Baked in Phyllo Flavored with Dill

Chicken Rhodos

*Chicken Medallions Sautéed in a Moschofilero White Wine Reduction, Mushrooms, Sun
-Dried Tomatoes, Artichokes and Capers*

Fileto Athena

*Filet Medallions Sautéed in a Mavrodahne Port Reduction, Mushrooms and Caramelized
Onions*

All Entrees Served with Appropriate Accompaniments

Carvings

Choice of One

(Available for Buffet Service)

Roast Leg of Lamb

Balsamic Glaze Reduction

Roasted Filet of Pork

Pomegranate Reduction

Accompaniments

Choice of Two

Prosciutto Wrapped Asparagus

Horta Mixed Greens, Spinach, Leeks and Broccoli Rabe

Grilled Seasonal Baby Vegetables

Pilafi Mediterranean Rice

Roasted Potatoes Lemon Zest

Sofia

Restaurant Special Event Package

The Aristocrat

Selected Entrees

Choice of Two

Red Snapper Filet

Pan Seared in a Sherry Shellfish Sauce

Chilean Sea Bass

Pan Seared in a Sherry Shellfish Sauce

Bakaliaro Plaki

Baked Fresh Market Fish, Kalamata Olives, Feta Cheese in a Ouzo Tomato Sauce

Abi Tuna

Grade A Tuna Pan Seared in a Ginger Soy Reduction

Veal Rollantini

Stuffed with Spinach and Feta Cheese

Lamb Osso Bucco

Marsala Tomato Demi-Glaze

Duck Breast

Pan Seared in a Raspberry Balsamic Reduction

Carvings

Choice of One

Black Angus Filet Mignon Port Demi-Glaze

Black Angus Prime Rib of Beef Au Jus

Accompaniments

Choice of Two

Proscuitto Wrapped Asparagus

Horta Mixed Greens, Spinach, Leeks and Broccoli Rabe

Grilled Seasonal Baby Vegetables

Pilafi Mediterranean Rice

Roasted Potatoes Lemon Zest

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Restaurant Special Event Package

Salads

Greek Salad

Crisp Romaine, Cucumbers, Tomatoes, Bell Peppers, Red Onions, Kalamata Olives, Feta Cheese, Stuffed Grape Leaves, Herb Red Wine Vinaigrette

Tomato Salad

Fresh Mozzarella Cheese, Roasted Ripe Tomatoes, Basil Oil Balsamic Reduction and Organic Greens

Mixed Field Green Salad

Mixed Baby Field Greens, Candied Walnuts, Dried Cranberries, Poached Pears, Minted Grape Champagne Vinaigrette

Caesar Salad

Crisp Romaine Lettuce Topped with Fresh Parmesan Cheese, Croutons and Caesar Dressing

Spinach Salad

Fresh Baby Spinach with Dried Figs, Plums with a Raisin Vinaigrette