

**CELEBRATE THE HOLIDAYS
AT THE LEGENDARY SOB'S**

PRIVATE LUNCHEON PARTY

*(75-200 GUESTS)
2 hour lunch party
NOON - 3PM*

ENTRÉE OPTIONS

(Choice of 2)

CHURRASCO GRILL BREAST OF CHICKEN w/ Lime
SHRIMP w/ Carnival Rice VEGETARIAN LASAGNA

SIDES OPTIONS

(Choice of 2)

SWEET FRIED PLANTAINS CUBAN RICE & BEANS
GRILLED VEGETABLE PLATTER GARLIC COLLARD GREENS

LUNCH PACKAGES W/ OPTIONAL BAR

2 HOUR SODA BAR W/ MENU.....\$40 P/PERSON
2 HOUR BASIC BAR W/ MENU.....\$55 P/PERSON
2 HOUR WELL BAR W/ MENU.....\$70 P/PERSON
2 HOUR PREMIUM BAR W/ MENU.....\$85 P/PERSON

EVENING PRIVATE COCKTAIL PARTY

*75-400 Guests
6PM - 9PM*

STATIONARY HORS D'OEUVRES

DOMESTIC & IMPORTED CHEESE BOARD
w/ crostini, flatbreads, crackers, olives & cornichons
Fresh Tomatillo Salsa & Plantain Chips
Vegetable Crudite & Hummus

PASSED HORS D'OEUVRES

VEGETARIAN SPRING ROLLS CHICKEN & POTATO CROQUETTES
CHICKEN QUESADILLAS ASSORTED BEEF & CHEESE EMPANADAS
BEEF SLIDERS MINI SPINACH & FETA PUFFS

MENU W/ BAR

3 HOUR BEER/WINE/SANGRIA W/ MENU.....\$75
3 HOUR WELL W/ MENU.....\$85
3 HOUR PREMIUM W/ MENU.....\$100
3 HOUR SUPER PREMIUM W/ MENU.....\$125

Tax & Gratuity Additional

**CELEBRATE
YOUR SPECIAL
EVENT AT**

Legendary
SOB'S
★ NYC ★
EST. 1982

**PRIVATE PARTY
GROUP EVENTS
CORPORATE PARTY**

**CONTACT US TO RESERVE
YOUR DATE TODAY!**

212.243.4940

EVENTS@SOBS.COM | WWW.SOBS.COM

**PARTIALLY SEATED
DINNER PARTY W/ STATIONS**
125 - 250 Guests - 6PM - 9PM

STATIONARY HORS D'OEUVRES
DOMESTIC & IMPORTED CHEESE BOARD
w/ crostini, flatbreads, crackers,
olives & cornichons
Fresh Tomatillo Salsa & Plantain Chips
Vegetable Crudite & Hummus

PASSED HORS D'OEUVRES
(Choice of 5)

BEEF SLIDERS BEEF & CHEESE EMPANADAS
CHICKEN QUESADILLAS MINI SPINACH & FETA PUFFS
VEGETARIAN SPRING ROLLS CHICKEN & POTATO CROQUETTES

BUFFET (Choice of 3)

PAELLA
BBQ SALMON
CHURRASCO GRILL
PORTABELLO & PLANTAIN LASAGNA
GRILLED CHICKEN w/ Tropical Salsa

SIDES (Choice of 2)

CARNIVAL RICE
CUBAN RICE & BEANS
SWEET FRIED PLANTAINS
GRILLED VEGETABLE PLATTER

DESSERT (Choice of 2)

COOKIES FRUIT KABOBS BROWNIES

MENU W/ BAR

3 HOUR BEER/WINE/SANGRIA W/ MENU.....\$100
3 HOUR WELL W/ MENU.....\$110
3 HOUR PREMIUM W/ MENU.....\$120
3 HOUR SUPER PREMIUM W/ MENU.....\$140

**PRIVATE
PARTIES**



FULLY SEATED DINNER PARTY
75 - 160 Guests - 6PM - 9PM

COCKTAIL HOUR PASSED HORS D'OEUVRES

ASSORTED BEEF BLACK BEAN CHILI
& CHEESE EMPANADAS IN YELLOW CORN CUP
COCONUT SHRIMP CRAB CAKES



HEARTS OF PALM SALAD



ENTREES (choice of 2)

GRILLED BBQ SALMON
w/ orange salsa served over a grilled
corn arepa and garlic collard greens

STEAK FRITTE'
classic steak served w/ steak fries
and garlic collard greens

CRISPY BREAST OF CHICKEN
w/ chorizo-thyme gravy and poblano mashed potatoes

VEGETARIAN PLATTER
a medley of grilled vegetables w/ rice & black beans,
collard greens, fried plantains & pico de gallo

DESSERT

BROWNIE
w/ sweet cream & strawberry
PLATED GOURMET COOKIES

MENU W/ BAR

MENU W/ 3 HOUR BEER/WINE/SANGRIA.....\$110
MENU W/ 3 HOUR WELL.....\$125
MENU W/ 3 HOUR PREMIUM.....\$140
MENU W/ 3 HOUR SUPER PREMIUM.....\$160