

**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 2)*

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