



SOYKA GROUP DINING OPTIONS

Soyka's Garden Room is beautifully adorned with vintage chic furnishings and is the perfect place to host your next event. Whether you're entertaining business colleagues for a corporate dinner or a working luncheon, celebrating a birthday, baby shower or wedding vows, or just looking for a stress free way to host a dinner party, we can make your event truly memorable!

We pride ourselves on customizing events to perfectly suit your needs. For private parties of 20 or more, we offer various Menu options, Bar Packages and a selection of Hors D'Oeuvres. All menus can be customized to suit the preferences and special needs of any group and Vegetarian options are also available upon request. Additionally we offer personalized menu design, with the ability to include a company logo or custom header of your choice to compliment your event.

The Soyka team is also happy to assist in recommending and organizing floral arrangements, room décor and musical entertainment, simply ask your event coordinator.

All prices for the following menus are subject to a 20% service charge and an 8% sales tax that will be added for Food and Beverage.

Prices, service charge and taxes are subject to change at any time, without notice.



HORS D'OEUVRES

Minimum order of 1 dozen each

Hummus homemade chickpea dip served on cucumber

2.00EA

Arancini wild mushroom risotto balls with marinara sauce

2.00EA

Mini Chorizo Meatballs house-made mini meatballs, pomodoro sauce

2.25EA

Bruschetta (Choice of) sundried tomato and goat cheese, traditional bruschetta, olive tapenade

1.75EA

Mini Crab Cakes panko crusted, spiced remoulade sauce

2.50EA

Shrimp Cocktail poached jumbo shrimp, cocktail sauce

3.00EA

Mahi-Mahi Fingers battered and lightly fried, pineapple sauce

2.50EA

Marinated Mozzarella Skewers marinated mozzarella, cherry tomato, fresh basil

2.00EA

Tuna Crisp tuna tartare, avocado, wakame salad, sesame seeds

2.75EA

Deviled Eggs smoked salmon, dill, paprika

1.50EA

Events requiring only Hors D'Oeuvres service will be subject to a server attendant fee of \$100 per attendant (Typically 1 attendant per every 30 people).



BRUNCH MENU 1 – \$25.00

Appetizers **Served Family Style**

Fruits & Berries Platter

Choice of Entrees

French Toast

Maple syrup, dusted sugar, whipped cream

Or

California Omelet

Bacon, avocado, tomato, Monterey jack cheese

Served with roasted potatoes

Or

Grilled Cajun Chicken Sandwich

Caramelized onions, lettuce

Challah sesame bun, with a side of

Sriracha remoulade, French fries

Included Beverages

American Coffee, Assorted Soft Drinks, Iced Tea



BRUNCH MENU 2 – \$30.00

Appetizers **Served Family Style**

Deviled Eggs
Smoked salmon, dill, paprika
And/or
Crispy Calamari
Lightly battered calamari, spicy marinara

Salad Course

Caesar Salad
Romaine hearts, Caesar dressing, croutons, parmesan cheese
Or
Fruit Salad

Choice of Entrees

Smoked Salmon Benedict
Poached egg, asparagus
Hollandaise sauce, English muffin
Or
California Omelet
Bacon, avocado, tomato, Monterey jack
Side of roasted potatoes
Or
Buttermilk Pancakes
Scrambled eggs with Applewood bacon or breakfast sausage

Included Beverages

American Coffee, Assorted Soft Drinks, Iced Tea



LUNCH MENU 1 – \$24.00

Appetizer Served Family Style

Hummus Platter
Kalamata olives, cucumbers, radish,
Roasted red pepper coulis, pita

Choice of Entrees

Grilled Cajun Chicken Sandwich
Caramelized onions, lettuce
Challah sesame bun, with a side of
Sriracha remoulade, French fries

Or

Black Angus Burger
Challah sesame bun, lettuce, sliced tomato
Red onions, French fries

Or

Cobb Salad
Grilled chicken, romaine, avocado, gorgonzola, bacon
Boiled eggs, cucumber, tomato

Included Beverages
American Coffee, Assorted Soft Drinks, Iced Tea



LUNCH MENU 2 – \$32.00

Appetizer **Served Family Style**

Crispy Calamari
Lightly battered calamari, spicy marinara
And/or
Hummus Platter
Kalamata olives, cucumber, radish, roasted red pepper coulis, pita

Salad Course

Soyka Salad
Mixed baby greens, tomatoes, cucumbers, carrots, radish, balsamic vinaigrette

Choice of Entrees

Turkey Burger
Sesame bun, baby spinach, sliced tomato, cranberry aioli
Sweet potato fries
Or
Herb Crusted Salmon
Jasmine rice, lemon beurre blanc
Or
Grass-Fed Beef Bolognese
Served with pappardelle pasta

Included Beverages

American Coffee, Assorted Soft Drinks, Iced Tea



DINNER MENU 1 – \$36.00

Appetizer **Served Family Style**

Ceviche
Citrus marinade, wonton chips

Salad Course

Caesar Salad
Romaine hearts, Caesar dressing, croutons, parmesan cheese

Choice of Entrees

Chicken Parmigiana
Breaded chicken breast, mozzarella, pomodoro, penne pasta

Or

Herb Crusted Salmon
Jasmine rice, lemon beurre blanc

Or

Meatloaf
A Soyka tradition, green beans, mashed potatoes and gravy

Dessert

Homemade Brownie
Dark chocolate sauce

Or

Assorted Haagen-Dazs ice cream flavors

Included Beverages

American Coffee, Assorted Soft Drinks, Iced Tea



DINNER MENU 2 – \$46.00

Appetizer Served Family Style

Tuna Tartare
Wakame salad, sesame seeds, avocado, soy ginger dressing, crispy wontons
And/or
Chorizo Meatballs
Roasted onions, celery, fennel, pomodoro, parmesan gratin

Salad Course

Roasted Beet Salad
Goat cheese, candied walnuts, baby mixed greens, citrus vinaigrette

Choice of Entrees

Chicken Schnitzel
Breaded chicken cutlet, mashed potatoes, cucumber slaw
Or
Herb Crusted Salmon
Jasmine rice, lemon beurre blanc
Or
Kurobuto Pork Chop
Mashed potatoes, caramelized onions, wild mushroom demi

Dessert

Crème Brulee
Or
Warm Bread Pudding

Included Beverages

American Coffee, Assorted Soft Drinks, Iced Tea



DINNER MENU 3 – \$55.00

Appetizer

Served Family Style

Baked Brie

Puff pastry, seasonal fruit compote, brown sugared cashews, peach coulis, crostini

And/or

Hummus Platter

Kalamata olives, cucumber, radish, roasted red pepper coulis, pita

Salad Course

Caesar Salad

Romaine hearts, Caesar dressing, croutons, parmesan cheese

Choice of Entrees

Grilled Marinated Grass-Fed Skirt Steak

Caramelized onions, chimichurri, jasmine rice, black beans

Or

Kurobuto Pork Chop

Mashed potatoes, caramelized onions, wild mushroom demi

Or

Half Roasted Chicken

Mashed potatoes, herb roasted carrots

Or

Sesame Salmon

Sweet soy sauce, spinach, wild mushrooms, roasted red peppers, jasmine rice

Dessert

Key Lime Pie

White chocolate and graham cracker crust, key lime custard

Or

Warm Bread Pudding

Grandma's recipe, crème anglaise

Or

Assorted Haagen-Dazs ice cream flavors

Included Beverages

American Coffee, Assorted Soft Drinks, Iced Tea



BEVERAGE AND BAR SERVICE

Premium Open Bar

For one hour - \$25 per person
For two hours - \$38 per person
For three hours - \$50 per person

Standard Open Bar

For one hour - \$20 per person
For two hours - \$30 per person
For three hours - \$40 per person

Beer, Wine and Soft Drinks

For one hour - \$12 per person
For two hours - \$22 per person
For three hours - \$30 per person

Carafes/Wine

Mimosa's, Bellini's, Sangria (white or red) - \$30/Carafe
House Wines \$30/Bottle



FREQUENTLY ASKED QUESTIONS

CAN I BRING MY OWN WINE?

YES, HOWEVER THERE IS A CORKAGE FEE OF \$20.00 FOR ANY WINE OR CHAMPANGE (STANDARD 750 ml BOTTLE) BROUGHT INTO THE RESTAURANT.

CAN I BRING A CAKE?

YES, THERE WILL BE A \$1.00 PER PERSON CHARGE AND WE WILL CUT AND SERVE YOUR CAKE AVAILABLE FOR BOTH LUNCH & DINNER.

WILL I HAVE A PRIVATE ROOM?

IF A PRIVATE SETTING IS PREFERRED WE ARE ABLE TO ACCOMMODATE IN THE PRIVATE ROOM FOR A ROOM RENTAL FEE AND FOOD AND BEVERAGE MINIMUM OF \$500, NOT INCLUSIVE OF TAX AND GRATUITY. GROUPS LESS THAN 25 CAN ALSO BE ACCOMODATED IN OUR MAIN DINING ROOM, WE OFFER A SEMI PRIVATE AREA GIVING A PORTION OF THE MAIN DINING ROOM.

WILL THE TABLES HAVE LINENS?

WE PROVIDE YOU WITH WHITE CLOTH TABLE LINENS FOR THE TABLES, AND WHITE NAPKINS

CAN I HAVE A GIFT/CAKE TABLE?

AT THE TIME YOU CALL TO GIVE YOUR FINAL NUMBER OF PEOPLE WE WILL DISCUSS SET UP AND SPECIAL NEEDS.

(EXAMPLE: CAKE/GIFT TABLE AND GENERAL TABLE SETUP REQUIREMENT)

HOW IS LIQUOR, WINE OR BEER CHARGED?

ON CONSUMPTION UNLESS A BAR PACKAGE HAS BEEN SELECTED.

CAN I COME EARLY TO DECORATE?

ROOMS ARE AVAILABLE FOR SET UP 1 HOUR PRIOR TO FUNCTIONS.

HOW LONG WILL I HAVE THE AREA FOR?

PARTIES ARE TYPICALLY SCHEDULED FOR 3 HOUR SLOTS (1 HOUR SET UP AND 3 HOURS FOR THE EVENT) IF ADDITIONAL TIME IS NEEDED IT WILL BE GRANTED AT AN ADDITIONAL COST.

The guaranteed minimum number of guests must be communicated five (5) business days prior to the event date and the final maximum number three (3) days prior to the event date.
