



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 parties of 12 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. 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, 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

Queso Frito guava honey, pikliz

2.00EA

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

1.75EA

Spicy Sweet Sour Pork Belly honey sriracha, pikliz

2.50EA

Shrimp Cocktail poached jumbo shrimp, cocktail sauce

3.00EA

Parmesan Beef Meatballs house-made mini meatballs, pomodoro sauce

2.00EA

Ceviche (shot glass) aji limo, red onions

2.00EA

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

2.75EA

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/ LUNCH MENU OPTION 1 – \$24.00

**Select 1 choice from the Appetizers served family style or Salads,
And 3 choices from the Entrees options**

Appetizers Served Family Style (1 per 4 guests to share)

Crispy Calamari

Lightly battered calamari, pomodoro sauce

Hummus Platter

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

Tuna Tartare

Wakame salad, sesame seeds, avocado, soy ginger dressing, crispy wontons

Queso Frito

Guava honey, pikliz

Wood Fire Roasted Eggplant

Bulgur wheat and golden raisin salad, tzatziki sauce

Salad Choice (served individually)

Caesar Salad

Romaine hearts, Caesar dressing, croutons, parmesan cheese

Soyka Salad

Mixed greens, tomatoes, cucumbers, carrots, pickled onions, radish, honey balsamic vinaigrette

Fruit Salad





Choice of Entrees

Pancakes

Scrambled eggs and (choose one) bacon, sausage or fruits

French Toast

Scrambled eggs and (choose one) bacon, sausage or fruits

Ham and Cheese Omelette

Side of (choose one) French fries or Fruits

Cobb Salad

Grilled chicken, romaine, avocado, gorgonzola, bacon, boiled eggs, cucumber, tomato

Chicken Caesar Salad

Grilled chicken breast, romaine hearts, Caesar dressing, croutons, parmesan cheese

Soyka Angus Beef Burger

Challah bun, iceberg lettuce, sliced tomato diced onions, Soyka sauce, French fries

Herb Teriyaki Portobello & Tofu Burger

Multigrain bun, bib lettuce, carrots, roasted red pepper coulis, French fries

Pan Con Bistec

Hoagie Bun, tomato, caramelized onions, iceberg lettuce, potato sticks, French fries

Pan con Chicharron

Hoagie bun, sweet potato, salsa criolla, French fries

Tuna Melt Sandwich

Sourdough, bib lettuce, tomato, cheddar cheese, French fries

Turkey Club Sandwich

Sourdough, bacon, bib lettuce, tomato, avocado, French fries

Included Beverages

American Coffee, Assorted Soft Drinks, Iced Tea

Dessert options available at additional cost



BRUNCH/ LUNCH MENU OPTION 2 – \$30.00

**Select 2 choices from the Appetizers served family style, 1 Choice of Salad,
And 3 choices from the Entrees options**

Appetizers Served Family Style (1 per 4 guests to share)

Crispy Calamari

Lightly battered calamari, pomodoro sauce

Chicken Lettuce Wrap

Carrots, daikon, cucumber, sriracha remoulade

Hummus Platter

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

Tuna Tartare

Wakame salad, sesame seeds, avocado, soy ginger dressing, crispy wontons

Queso Frito

Guava honey, pikliz

Wood Fire Roasted Eggplant

Bulgur wheat and golden raisin salad, tzatziki sauce

Salad Choice (served individually)

Caesar Salad

Romaine hearts, Caesar dressing, croutons, parmesan cheese

Soyka Salad

Mixed greens, tomatoes, cucumbers, carrots, pickled onions, radish, honey balsamic vinaigrette

Fruit Salad



Choice of Entrees

Cobb Salad

Grilled chicken, romaine, avocado, gorgonzola, bacon, boiled eggs, cucumber, tomato

Chicken Caesar Salad

Grilled chicken breast, romaine hearts, Caesar dressing, croutons, parmesan cheese

Soyka Burger

Challah bun, iceberg lettuce, sliced tomato diced onions, Soyka sauce, French fries

Turkey burger

Challah bun, bib lettuce, cheddar cheese, apple, Dijon syrup, sweet potato fries

Salmon Burger

Challah bun, bib lettuce, avocado salsa, lemon garlic aioli, sweet potato fries

Herb Teriyaki Portobello & Tofu Burger

Multigrain bun, bib lettuce, carrots, roasted red pepper coulis, French fries

Pan Con Bistec

Hoagie roll, tomato, caramelized onions, iceberg lettuce, potato sticks, French fries

Pan con Chicharron

Hoagie roll, sweet potato, salsa criolla, French fries

Tuna Melt Sandwich

Sourdough, bib lettuce, tomato, cheddar cheese, French fries

Turkey Club Sandwich

Sourdough, bacon, bib lettuce, tomato, avocado, French fries



Smoked Gouda Grilled Chicken Sandwich

Challah bun, bib lettuce, tomato, honey mustard, French fries

Spicy Crispy Chicken Sandwich

Challah bun, Swiss cheese, tomato, pikliz, sriracha remoulade, French fries

Grilled Cauliflower

Bulgur wheat with golden raisins, roasted red pepper coulis

Meatloaf

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

Palomilla Steak

Congri, sweet plantain's, fried egg, salsa criolla

Beef Stroganoff

Pappardelle pasta, crème fraiche

Chicken Caprese Spaghetti

Pomodoro, mozzarella cheese, balsamic reduction

Penne Primavera

Chef choice of vegetables, olive oil & garlic sauce

Chicken Schnitzel

Breaded chicken cutlet, mashed potatoes, sautéed spinach

Vodka Penne Salmon

Pink vodka cream sauce, parmesan cheese

Herb Crusted Salmon (Add \$ 2.00)

Jasmine rice, broccoli, lemon beurre blanc

Included Beverages

American Coffee, Assorted Soft Drinks, Iced Tea

Dessert options available at additional cost

DINNER MENU OPTION 1 – \$36.00



**Select 1 choice from the Appetizers served family style, 1 Choice of Salad,
3 choices from the Entrees options, and 2 choices of dessert**

Appetizers Served Family Style (1 per 4 guests to share)

Crispy Calamari

Lightly battered calamari, pomodoro sauce

Beef Carpaccio

Pickled shallots, horseradish aioli, shaved parmesan

Charcuterie Board

Cantimpalo chorizo, Capicola ham, pork salami, goat cheese, smoked Gouda, manchego, apricot preserve, strawberries, grapes, crostini

Hummus Platter

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

Tuna Tartare

Wakame salad, sesame seeds, avocado, soy ginger dressing, crispy wontons

Queso Frito

Guava honey, pikliz

Wood Fire Roasted Eggplant

Bulgur wheat and golden raisin salad, tzatziki sauce

Salad Choice (served individually)

Caesar Salad

Romaine hearts, Caesar dressing, croutons, parmesan cheese

Soyka Salad

Mixed greens, tomatoes, cucumbers, carrots, pickled onions, radish, honey balsamic vinaigrette



Choice of Entrees

Chicken Schnitzel

Breaded chicken cutlet, mashed potatoes, sautéed spinach

Meatloaf

A Soyka tradition, green beans, mashed potatoes and gravy

Vodka Penne Salmon

Pink vodka cream sauce, parmesan cheese

Blackened Branzino

Pink quinoa, avocado corn salsa

Beef Stroganoff

Pappardelle pasta, crème fraiche

Butternut Squash Ravioli

Ricotta pesto sauce, sage brown butter, candied walnuts

Fiocchi Alle Pere

Vanilla poached pears, Alfredo sauce, blue cheese

Shrimp Ravioli Carbonara

Pancetta, peas, cream sauce, poached egg

Grilled Cauliflower

Bulgur wheat with golden raisins, roasted red pepper coulis

Choice of Desserts

Homemade Brownie

Dark chocolate sauce

Warm Bread Pudding

Crème anglaise

Ice Cream

Vanilla or Chocolate

Included Beverages

American Coffee, Assorted Soft Drinks, Iced Tea



DINNER MENU OPTION 2 – \$50.00

**Select 2 choices from the Appetizers served family style, 1 Choice of Salad,
3 choices from the Entrees options, and 3 choices of dessert**

Appetizers Served Family Style (1 per 4 guests to share)

Crispy Calamari

Lightly battered calamari, pomodoro sauce

Burrata Caprese

Heirloom tomatoes, ricotta pesto, balsamic pearls

Beef Carpaccio

Pickled shallots, horseradish aioli, shaved parmesan

Ceviche

Aji Limo, plantain chips

Charcuterie Board

Cantimpalo chorizo, Capicola ham, pork salami, goat cheese, smoked Gouda, manchego, apricot preserve, strawberries, grapes, crostini

Hummus Platter

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

Tuna Tartare

Wakame salad, sesame seeds, avocado, soy ginger dressing, crispy wontons

Queso Frito

Guava honey, pikliz

Wood Fire Roasted Eggplant

Bulgur wheat and golden raisin salad, tzatziki sauce



Salad Choice (served individually)

Caesar Salad

Romaine hearts, Caesar dressing, croutons, parmesan cheese

Soyka Salad

Mixed greens, tomatoes, cucumbers, carrots, pickled onions, radish, honey balsamic vinaigrette

Florida Salad

Mixed greens, apples, oranges, toasted almonds, lemon cilantro vinaigrette

Choice of Entrees

Garlic Cilantro Half Roasted Chicken

Mojo yucca, avocado salad

Meatloaf

A Soyka tradition, green beans, mashed potatoes and gravy

Vodka Penne Salmon

Pink vodka cream sauce, parmesan cheese

Blackened Branzino

Pink quinoa, avocado corn salsa

Sesame Salmon

Snap peas, wild mushrooms, roasted red peppers, ginger soy, jasmine rice

Beef Stroganoff

Pappardelle pasta, crème fraiche

Long Slow Short Rib

Creamy polenta, mushroom ragout

Butternut Squash Ravioli

Ricotta pesto sauce, sage brown butter, candied walnuts

Fiocchi Alle Pere

Vanilla poached pears, Alfredo sauce, blue cheese



Shrimp Ravioli Carbonara

Pancetta, peas, cream sauce, poached egg

Grilled Cauliflower

Bulgur wheat with golden raisins, roasted red pepper coulis

12oz New York Strip Steak & Frites (Add \$5.00)

Lime sea salt, arugula, tomato and red onions salad

Choice of Desserts

Homemade Brownie

Dark chocolate sauce

Warm Bread Pudding

Crème anglaise

Tiramisu

Lady fingers, Mascarpone cheese, amaretto sauce, cocoa powder

Key Lime Pie

White chocolate and graham cracker crust, key lime custard

Ice Cream

Vanilla or Chocolate

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/ SWEETS?

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 OR BROWN 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.

HOW LONG WILL I HAVE THE AREA FOR?

PARTIES ARE 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.

CAN I COME EARLY TO DECORATE?

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

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.
