



# CATERING MENU

All orders must be placed by 11am at least 48 hours before their expected pick-up or delivery time.

A \$150 minimum is required to place a catering order.

All orders are available for delivery or pickup. A flat \$25 delivery fee will applied to all delivery orders.

Please fill out the form below with the quantity of each item and email it to: [catering@thesosowpb.com](mailto:catering@thesosowpb.com)

## CHEF SELECTION PLATTERS

Qty: **Serves 8-10**

**CUBAN SANDWICH PLATTER 99.95**  
Cuban Sandwiches w/ Asian Coleslaw

**MEDITERRANEAN SALAD PLATTER 99.95**  
Mediterranean Salad Platter w/ Herb Marinated Chicken

**THE WRAP PLATTER 75.95**  
Assorted Chicken and Tuna Salad Wraps w/ Coleslaw

**HERB MARINATED CHICKEN & SESAME NOODLE PLATTER 69.95**  
Herb Marinated Chicken, Sesame Kewpie Noodles, Scallions, Peanuts, Peppers, Sesame Seeds

**GRILLED SALMON PLATTER 124.95**  
Grilled Atlantic Salmon, Homemade Saffron Rice, Grilled Asparagus, Mango Salsa

## SOUPS

Qty: **Serves 4**

**SANCOCHO 21.95**  
Sofrito Broth, Root Vegetable Medley, Corn, Plantain, Cilantro

**CAULI SOUP 21.95**  
Fennel, Saffron, Crispy Cauliflower Florets, Chili Oil, Parsley

## SALADS

Qty: **Protein Not Included | Serves 8-10**

**SOSO CAESAR SALAD 59.95**  
Romaine, The SoSo Caesar Dressing, Garlic Croutons, Grana Padano, Boquerones

**COLD SOBA NOODLE SALAD 34.95**  
Soba Noodles, Passion Fruit Vinaigrette, Radicchio, Carrots, Cucumber, Mango, Scallions

**MEDITERRANEAN SALAD 59.95**  
Spicy Arugula, Lemon Oregano Vinaigrette, Valbreso, Cucumber, Heirloom Tomato, Red Onion, Kalamata Olives, Crispy Quinoa

**GREENS AND BLUE 48.95**  
Local Mixed Greens, Champagne Truffle Vinaigrette, Point Reyes Blue, Pickled Red Onion, Crispy Shimeji Mushrooms, Sun Dried Tomatoes

**CHOP SALAD 54.95**  
Romaine, Radicchio, Red Wine Vinaigrette, Beemster, Chickpea, Carrot, Celery, Cucumber, Red Onion, Tomatoes

## SANDWICH PLATTERS

Qty: **Does Not Include Side | Serves 10-12**

**THE SOSO'S SIGNATURE CUBAN SANDWICH 89.95**  
Cuban Bread, Mojo Pork, Smoked Ham, Swiss, Garlic Onion Jam, Dijonnaise, Kimchi Pickles

**CHICKEN BLT 89.95**  
Bread By Johnny Lunchbox Bread, Herb Marinated Chicken, Bibb Lettuce, Heirloom Tomato, SoSo Sauce

**CHICKEN SALAD WRAP 64.95**  
Sun Dried Tomato Tortilla, Chicken Salad, Romaine, Sliced Tomato

**TUNA SALAD WRAP 64.95**  
Sun Dried Tomato Tortilla, Tuna Salad, Romaine, Sliced Tomato



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## PROTEIN PLATTERS

Qty: **Stand Alone or Can Be Added to Salad  
Serves 8-10**

<b>HERB MARINATED CHICKEN</b>	<b>29.95</b>
<b>GRILLED ATLANTIC SALMON</b>	<b>89.95</b>
<b>GRILLED PRIME PETIT TENDER</b>	<b>89.95</b>
<b>GRILLED SHRIMP SKEWERS</b>	<b>74.95</b>
<b>HOMEMADE RED BEAN VEGAN PATTY</b>	<b>29.95</b>
<b>SLOW ROASTED MOJO PORK</b>	<b>59.95</b>
<b>CHICKEN SALAD W/ ALMONDS AND DRIED CRANBERRIES</b>	<b>19.95</b>
<b>TUNA SALAD</b>	<b>19.95</b>

## SAUCES & CONDIMENTS

Qty: **Compliments Proteins | Serves 8-10**

<b>HOMEMADE GUAVA BARBECUE SAUCE</b>	<b>7.95</b>
<b>HOMEMADE CHIMICHURRI</b>	<b>7.95</b>
<b>CHEF CESAR'S SIGNATURE PINEAPPLE SWEET SOY</b>	<b>7.95</b>
<b>MANGO SALSA</b> <b>14.95</b>	
Mango, Sweet Onion, Jalapeño, Lime, Cilantro	
<b>PICO DE GALLO</b> <b>9.95</b>	
Tomato, Sweet Onion, Jalapeño, Lime, Cilantro	

## DRINKS

Qty: **Prices Reflect Individual Servings**

<b>GLASS BOTTLE COCA-COLA</b>	<b>3.00</b>
<b>DIET COKE</b>	<b>3.00</b>
<b>ZEPHYRHILLS SPRING WATER</b>	<b>2.00</b>
<b>NATALIE'S LEMONADE</b>	<b>5.00</b>

## SIDE DISHES

Qty: **Serves 8-10**

<b>SIMPLE ORZO</b>	<b>29.95</b>
Short Grain Pasta, Parmesan, Butter	
<b>SUNDRIED TOMATO ORZO</b>	<b>54.95</b>
Short Grain Pasta, Sundried Tomato Lemon Butter, Heirloom Cherry Tomatoes, Spicy Arugula	
<b>PATATAS BRAVAS</b>	<b>64.95</b>
Marble Potatoes, Garlic Aioli, Chili Oil, Fresh Herbs and Spices	
<b>SESAME PEANUT NOODLE SALAD</b>	<b>21.95</b>
Lo Mein Noodles, Sesame Kewpie, Bell Peppers, Scallion, Crushed Peanuts	
<b>ASIAN COLESLAW</b>	<b>11.95</b>
Mixed Cabbage, Carrot, Red Bell Pepper, Sesame Slaw Dressing	
<b>CHARRED CAULIFLOWER STEAKS</b>	<b>59.95</b>
Cauliflower, Za'atar, Lemon Tahini, Pomegranate, Herbs	
<b>BRUSSELS SPROUTS</b>	<b>59.95</b>
Pineapple Soy Glaze, Drunken Cranberries, Toasted Coconut	
<b>GRILLED ASPARAGUS</b>	<b>34.95</b>
Grilled Asparagus Spears, Simply Seasoned	
<b>MIXED TROPICAL FRUIT</b>	<b>21.95</b>
Pineapple, Kiwi, Mango, Red and Green Grapes	
<b>STEAMED BASMATI RICE</b>	<b>9.95</b>
<b>HOMEMADE SAFFRON RICE</b>	<b>11.95</b>
<b>ASSORTED KETTLE COOKED POTATO CHIPS</b>	<b>3.00 EACH</b>
<b>TORTILLA CHIPS</b>	<b>3.00 EACH</b>

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.



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PLEASE EMAIL FORM TO: [CATERING@THESOSOWPB.COM](mailto:CATERING@THESOSOWPB.COM)

First Name: \_\_\_\_\_ Last Name: \_\_\_\_\_

Company: \_\_\_\_\_

Address: \_\_\_\_\_

Telephone: \_\_\_\_\_ Email: \_\_\_\_\_

Catering Date: \_\_\_\_\_  Delivery  Pickup

Delivery Address: \_\_\_\_\_

Credit Card No.: \_\_\_\_\_ CVV: \_\_\_\_\_ Expiration Date: \_\_\_\_\_

Name on Card: \_\_\_\_\_

Credit Card Billing Address: \_\_\_\_\_

By checking this box I confirm The SoSo has permission to charge this card for the final quote provided for the catering services.