



*catering by*

*Sofia*  
*Restaurant*

9314 Amherst Avenue Margate, NJ 08402  
[sofiaofmargate.com](http://sofiaofmargate.com) | 609.822.9111

# APPETIZERS

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## **baked brie**

*with seasonal fruit wrapped in phyllo*

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## **spanakopita**

*spinach and feta baked in phyllo*

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## **crab bites**

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## **coconut shrimp**

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## **chicken souvlaki**

*marinated grilled chicken kabobs*

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## **beef souvlaki**

*filet tips*

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## **filet bruschetta**

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## **stuffed mushrooms**

*with spinach and feta*

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## **spring rolls**

*vegetable or crab*

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## **scallops wrapped in bacon**

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## **caparese salad skewers**

*served with a balsamic glaze*

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## **crab claws**

*served with dijon mustard*

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## **jumbo lump crab cocktail**

*served with zesty cocktail sauce*

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## **lollipop lamb chops**

*served with port demi*

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## **duck confit spring rolls**

*served with asian slaw*

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## **keftethes**

*mini greek meatballs flavored with mint served with tzatziki sauce*

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## **scallops sofia**

*fig balsamic glaze*

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## **shrimp kataifi**

*marinated shrimp wrapped in shredded phyllo in strawberry vinaigrette*

# MEDITERRANEAN DIPS

## chick pea and hummus dip

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### tzatziki

*yogurt and cucumber lightly season with garlic and mint*

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### ktipiti

*roasted red pepper and feta*

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### melitzanosalata

*roasted eggplant, onion, and roasted garlic*

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### olive tapenade

*Sofia's own signature olive spread from black olives, mediterranean herbs, and extra virgin olive oil*

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*\*all dips served with pita bread*

# FLATBREADS

## margarita

*basil marina, pesto, mozzarella*

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## mediterranean

*marinated plum tomato, haloumi, kasseri, fresh mozzarella, basil*

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## spanakopita

*spinach, leeks and feta*

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## shrimp

*fontana cheese, arugula, poached pears, gorgonzola, fig balsamic*

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## tuscan chicken

*fire roasted chicken roasted peppers, spinach, mushrooms and a mix of Italian cheese drizzled with balsamic glaze*

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## southwest chicken

*fire roasted chicken, tri color peppers, corn, black beans, monterey jack cheese and chipotle sauce*

# TRAYS

## **cheese tray**

*imported cheese from mediterranean, pita, new york flat bread*

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## **fresh cut seasonal fruit tray**

*abundance of seasonal fruit served with a sweet fruit dip*

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## **mozzarella caprese tray**

*fresh slices of mozzarella cheese layered with vine rip tomatoes and fresh basil served with a pesto and finished with a balsamic glaze*

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## **grilled vegetable tray**

*red and yellow bell pepper, portabella mushrooms, zucchini, seasonal squash, eggplant, red onion, asparagus served with a creamy balsamic sauce*

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## **mediterranean tray**

*artichokes, red and yellow peppers, stuffed grape leaves, sticks of cucumbers, feta cheese, mediterranean olive mélange, and our signature hummus served with pita bread*

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## **antipasta platter**

*mixed olives, sharp provolone, stuffed pepper shooters, prosciutto, soppressata served with garlic crostini*

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## **shrimp cocktail tray**

*large shrimp peeled and deveined, served with lemon and cocktail sauce*

# SALADS

## **traditional greek salad**

*crisp romaine, cucumbers, tomatoes, onions, bell peppers, kalamata olives, feta cheese, stuffed grape leaves, extra virgin olive oil herbed vinaigrette*

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## **sofia signature salad**

*organic spring mix, dried cranberries, walnuts, poached pears, in a champagne vinaigrette*

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## **caesar salad**

*crisp romaine lettuce topped parmesan, herbed croutons, and creamy caesar dressing*

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## **spinach salad**

*fresh baby spinach with dried figs, plums, and raisin vinaigrette*

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## **organic greens salad**

*gourmet greens, tossed with carrots, cherry tomatoes, cucumbers, garlic croutons, shaved haloumi cheese and house vinaigrette*

## ON THE GRILL

### **chicken breast**

*in a bourbon bbq sauce grilled to perfection*

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### **certified black angus sirloin burger**

*served with cheese and toppings of choice*

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### **pork tenderloin**

*shredded and served in your choice of our homemade bbq sauces*

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### **certified black angus sirloin steak**

*grilled to perfection and seasoned with mediterranean spices*

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### **bbq beef brisket**

*slowly cooked and served with garlic banquettes*

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### **baby back ribs**

*smothered in our homemade bbq sauce*

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### **sides**

*grilled Jersey corn on the cob | brown sugar baked beans  
fire roasted vegetables | grilled red bliss potatoes*

## SLIDER STATION

### **certified black angus sirloin burger**

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### **bbq pulled pork**

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### **buffalo chicken**

*\* all sliders served on mini brioche buns with a gourmet toppings bar*

# CHICKEN

## **roulade**

*stuffed chicken breast with spinach, roasted peppers, haloumi cheese*

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## **sofia**

*chicken breast sautéed with asparagus, roasted red peppers, mediterranean herbs and a white wine lemon sauce*

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## **rhodos**

*chicken breast sautéed in a Moschofilero white wine reduction, mushrooms, su dried tomato, artichokes and capers*

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## **corfu**

*sautéed chicken breast with mushrooms, grape tomatoes, a cabernet sauce*

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## **fire roasted half chicken**

*seasoned with Greek herbs and olive oil*

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## **bruschetta**

*chicken breast topped with chopped tomato, garlic, spinach in a white wine sauce*

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## **française**

*sautéed chicken breast with a lemon white wine butter sauce*

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## **marsala**

*chicken breast sautéed with mushrooms, herbs and a Marsala wine*

# BEEF

## **athena**

*sautéed filet medallions, topped with mushrooms and caramelized onions*

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## **beef tenderloin tips**

*sautéed with portabella mushrooms, garlic, onions in a red wine sauce*

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## **braised short rib**

*in a fresh tomato demi*

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## **beef au poivre**

*tenderloin tips in a cracked peppercorn sauce*

# VEAL

## **sofia**

*sautéed medallions with in a brandied demi glaze*

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## **francaise**

*lightly battered and sautéed in a lemon butter white wine sauce*

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## **milanese cutlets**

*lemon caper sauce*

# FISH

## **fresh market fish**

*choose a style*

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## **bakaliaro plaki (baked fresh fish)**

*kalamata olives, feta cheese in an ouzo tomato sauce, asparagus, grape tomatoes, garlic greek herbs in a lemon white wine sauce stuffed with crab or greek style with capers, tomato, artichokes in a lemon wine sauce*

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## **grilled scottish organic salmon**

*with a honey lemon dill glaze*

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## **pan seared chilean sea bass**

*in a sherry seafood broth*

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## **fire roasted half chicken**

*seasoned with Greek herbs and olive oil*

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## **opa shrimp**

*sautéed with tomato, garlic, basil olive oil and a splash of ouzo and white wine*

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## **crab cakes**

*jumbo lump crabmeat served with a remoulade sauce*

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## **seafood newberg**

*shrimp, base scallops, lump crab, in a light cream sauce*

# PASTA

## **orzo pasta**

*with grilled vegetables in basil marinara*

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## **homemade tri-color pappardelle**

*in a light cream sauce*

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## **penne ala vodka**

*roasted red peppers in a vodka cream sauce*

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## **whole wheat fettuccini**

*with seasonal fire roasted vegetables*

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## **pasticchio**

*baked greek pasticchio noodles, tomato, ground beef, topped with creamy béchamel*

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## **linguini**

*in our signature basil marinara*

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## **sofia**

*penne, mushrooms, grilled chicken breast, spinach, roasted peppers in a porcini cream sauce*

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## **tuscan cavatelli**

*portabella mushroom, broccoli rabe, extra virgin oil olive, parsley and garlic*

# VEGETARIAN

## **stuffed portabella mushroom**

*fresh spinach, grapes tomato and Kasserli cheese*

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## **stuffed tomato**

*fresh tomato stuffed with grilled vegetable, feta, saffron rice*

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## **moussaka**

*baked layer eggplant, zucchini, potato, topped creamy béchamel*

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## **black fettuccini**

*pinot grigio lemon garlic butter sauce, cherry tomato and wild mushrooms*



## SIDES

mediterranean roasted potatoes

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seasonal fire roasted vegetable medley

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saffron rice

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risotto-mushroom and scallion or cranberry Almond

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horta greens-broccoli rabe, spinach and swiss chard

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herbed smashed potato

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au gratin potato

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grilled asparagus

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orzo pasta

*mixed with grilled vegetables in a white balsamic sauce*

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citrus coleslaw

## KIDS MENU

grilled salmon

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fresh market fish

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chicken or beef souvlaki

*tzatziki*

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penne in a basil marinara

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margarita flat bread

*cheese, basil marinara*

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petite filet

*5oz certified Black Angus*

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**sides:** *choose two*

*herb smashed potato | green beans | side salad | french fries | rice | mixed vegetable*

# SOFIA CORPORATE LUNCHES

## **gourmet sandwiches**

*array of our specialty sandwiches served on brioche, pita & herbed flour tortilla*

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### **turkey & asparagus**

*with a honey cup mustard*

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### **sofia tuna salad**

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### **fresh fire roasted chicken salad**

*with walnuts and cranberry (can be serve red without)*

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### **honey ham**

*with grain mustard*

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### **chicken breast**

*with a garlic aioli*

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### **fire grilled vegetable**

*with hummus*

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### **rustic italian**

*with balsamic glaze*

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### **imported delicatessen platter**

*array of fresh cold cut meats and cheeses.  
served with 3 spreads and italian rolls*

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### **soups**

*homemade soups - served with fresh pita bread*

*\*Sofia will customize any speciality dessert or cake needed for your event.*

*The sky is the limit on any sweet treat you desire for your event.*

*We have a variety of Gluten free desserts as well as any desserts to meet special allergies.*

# CONTINENTAL BREAKFAST

*fresh muffins, croissants, bagels, danish, sticky cinnamon buns*

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## **smoked alaskan salmon**

*thin sliced smoke salmon lox served on a cream cheese spreads  
our cream cheeses are whipped and homemade*

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## **omelet station**

*3 egg omelets with your choice of a variety of toppings made to order  
chilled seasoned beef tenderloin with a horseradish cream sauce*

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## **quiche**

*fire roasted vegetables quiche  
bacon, tomato, provolone cheese quiche  
crab, tomato, swiss cheese quiche*

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## **hot sides**

*potatoes - roasted mediterranean or lyonnais  
quinoa & faro with apples and dried cranberries  
grilled vegetable display - asparagus, zucchini, red and yellow peppers*

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## **breakfast meats**

*sausage, ham, or bacon, roast turkey breast with fresh assorted berries sauce*

# DESSERTS

## **galaktoboureko**

*citrus custard wrapped in phyllo, drizzled with honey*

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## **chocolate mousse**

*layered of chocolate cake, moistened with hint of cognac*

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## **tiramisu**

*espresso dipped cake filled with mascarpone cheese topped with cocoa*

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## **brownie tray**

*assortment of fresh fudge brownie*

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## **cookie tray**

*fresh baked chocolate chip cookies or butter cookies.*

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## **classic cannoli tray**

*crisp cannoli shells hand filled with ricotta and chocolate chips*

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## **assorted mini pastry**

*assorted miniature desserts*

# Sofia

Restaurant

*Sofia of Margate is a professional full service catering and event company. From Private affairs to extravagant parties, we flawlessly cater your event with a distinguished level of class and memorable food.*

*Enjoy Sofia's exquisite food catered to your desired location and venue. Our off premise catering service can expedite small corporate lunches, to events as large as 2000.*

## ***Event Coordination and Client Services:***

*Catering by Sofia specializes in creating and customizing a menu to accompany any special needs or desires. We have an event coordinator and menu specialist with no extra costs to you. Our in house florist can assist you in enhancing your event with stunning arrangements of breath taking flowers.*

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*Call to set up an appointment with our Catering Director and allow us to deliver an event that will be remembered for years to come.*