

Sonoma

West Coast Kitchen & Wine Bar

947 Penn Avenue
Pittsburgh, PA 15222
412.697.1336
www.thesonomagrille.com



Event Packages

For Private and Corporate Events Email:

info@thesonomagrille.com

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Cocktail Party Packages

Tier 1 (choose 5)

\$24 per person

Replenished up to 1 ½ hours

- ❖ **Chicken Pinchos**, Charred Tomato, Minted Cucumber Yogurt
- ❖ **Assorted Seasonal Bruschetta**
- ❖ **Cucumber Canape**, Herbed Cream Cheese
- ❖ **Vegan Flatbread**, Seasonal Roasted Veggies
- ❖ **Naan Tostadas**, Hummus, Roasted Tomato, Paquillos, Fig Vincotto
- ❖ **Crab Arincini**, Sweet Chili Sauce
- ❖ **Tempura Frog Legs**, Kimchi, Sweet Chili Sauce
- ❖ **Truffled Chips**, Truffle Aioli
- ❖ **Beans & Greens with Pancetta**

Tier 2 (choose any 7 items from above and below)

\$36 per person

Replenished up to 2 hours

- ❖ **Tataki Beef**, Cucumber, Sticky Rice, Sweet Soy, Horseradish Cream
- ❖ **Mini Crab Cakes**, Harissa Mayo
- ❖ **Tempura Fried Shrimp**, Pickled Cucumber, White Truffle Wasabi Mayo, Sweet Soy
- ❖ **Tabouleh**, Greek Olives & Salted Grapes with Olive Oil
- ❖ **Braised Lamb Sliders**, Red Wine Fennel Onion Jam
- ❖ **Coconut Shrimp**, Orange Coconut Sauce
- ❖ **Fried Brie with Stone Fruit**

Add any 1 additional item \$5 per person

Add on food service time \$5 per person per half hour

7% sales tax, 2% administrative charge, 18% gratuity applied to all checks. Menu pricing subject to change. Item availability subject to seasonal availability.

A la Carte Appetizers

\$24 Per Dozen

Chicken Pinchos, Charred Tomato, Minted Cucumber Yogurt

Naan Tostadas, Hummus, Roasted Tomato, Paquillos, Fig Vincotto

Roasted Tomato Bruschetta, House Made Mozzarella

Cucumber Canape, Herbed Cream Cheese

Crab Arincini, Sweet Chili Sauce

Tempura Frog Legs, Kimchi, Sweet Chili Sauce

\$36 Per Dozen

Mini Crab Cakes, Saffron Remoulade

Tempura Fried Shrimp, Pickled Cucumber, White Truffle Wasabi Mayo, Sweet Soy

Tataki Beef, Cucumber, Sticky Rice, Sweet Soy, Horseradish Cream

Smoked Salmon Rillette, Crispy Wontons, Avocado, Cucumber

Sushi Tuna Rolls, Wasabi Aioli, Sweet Soy

Coconut Shrimp, Orange Coconut Sauce

Braised Lamb Sliders, Red Wine, Fennel Onion Jam

Platters

Market Pricing

1 Platter serves 10 guests

Artisanal Cheeses, Crostinis, Nuts, Fruit Garnish

Charcuterie, Mustada, Gardinier

Seasonal Cruditee & Dip

Med Plate, Tabouleh, Greek Olives, Salted Grapes, Naan

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Sit Down Dinner Options

Option 1

\$45 per person

3 Courses

First Course (choose 2)

Sonoma Salad

Mesclun & Romaine, Pears, Point Reyes Blue Crumbled Blue Cheese, Applewood Smoked Bacon, Dijon Vinaigrette

Vegetarian Onion Soup

With Rustic Croutons & Jarlsberg Swiss

Soup du Jour

Made with fresh, local, seasonal ingredients chosen by the chef and prepared fresh daily

Second Course (choose 3)

Grilled Filet Mignon

Garlic Mashed Yukon Potatoes, Seasonal Vegetable, Brodo Glace

Grilled Organic Scottish Salmon

Citrus Beurre Noisette, Seasonal Greens, Sweet Potato Hash

Herb Grilled Amish Chicken Breast

Wild Mushrooms, Sautéed Seasonal Greens, Whipped Potatoes, Mushroom Bordelaise

Cauliflower Ravioli

Celery Root Puree, Microgreen Salad

Country Fried Pork Chops

Red Eye Gravy, Mashed Potatoes, Greens

Third Course (choose 1)

Chocolate Crème Brulee

Seasonal Cheesecake

Chocolate Raspberry Cake

Pistachio Cherry Cider Cake

Our place setting menus will offer the guest a choice of your dessert selected from above OR house made ice cream, so as to offer variety.

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Option 2

\$55 per person

4 Courses

First Course (choose 3, served buffet or family style)

Chicken Pinchos, Assorted Bruschetta, Truffled Chips, Tempura Frog Legs, Cucumber Canape, Crab Arincini, Naan Tostadas, Seasonal Vegan Flatbread

Second Course (choice of 2)

Sonoma Salad

Mesclun & Romaine, Pears, Point Reyes Blue Crumbled Blue Cheese, Applewood Smoked Bacon, Dijon Vinaigrette

Vegetarian Onion Soup

With Rustic Croutons & Jarlsberg Swiss

Soup du Jour

Made with fresh, local, seasonal ingredients chosen by the chef and prepared fresh daily

Third Course (choice of 3)

Grilled Filet Mignon

Garlic Mashed Yukon Potatoes, Seasonal Vegetable, Brodo Glace

Grilled Organic Scottish Salmon

Citrus Beurre Noisette, Seasonal Greens, Sweet Potato Hash

Herb Grilled Amish Chicken Breast

Wild Mushrooms, Sauteed Seasonal Greens, Whipped Potatoes, Mushroom Bordelaise

Cauliflower Ravioli

Celery Root Puree, Microgreen Salad

Country Fried Pork Chops

Red Eye Gravy, Mashed Potatoes, Greens

Fourth (choose 1)

Chocolate Crème Brulee

Seasonal Cheesecake

Chocolate Raspberry Cake

Pistachio Cherry Cider Cake

Our place setting menus will offer the guest a choice of your dessert selected from above OR house made ice cream, so as to offer variety.

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\$50 Family Style Option

(Parties larger than 30 guests are encouraged to use our Family Style Dining option)

Family Style Dining begins with plated salad course

Sonoma Salad

Choose 2 Proteins: (served on platters with assorted sauces)

Amish Chicken Breast

Grilled Scottish Salmon

Filet Mignon

Grilled Pork Loin

Vegetarian Option

Choose 3 Sides:

Seasonal Rice Pilaf

Penne with Tomato Basil Sauce

Whipped Potatoes

Roasted Redskin Potatoes

Asian Stir Fry Vegetables

Grilled Vegetable Medley

Family Style Dining is completed with a served dessert course: choose 1

Chocolate Crème Brulee

Seasonal Cheesecake

Chocolate Raspberry Cake

Pistachio Cherry Cider Cake

Our place setting menus will offer the guest a choice of your dessert selected from above OR house made ice cream, so as to offer variety

\$65 Family Style Dining Option

Same as above with the addition of 3 appetizers:

Crispy Naan Tostadas, Assorted Seasonal Bruschetta, Chicken Pinchos, Cucumber Canape, Beans & Greens , Vegan Flatbread, Truffled Chips, Crab Arincini or Tempura Frog Legs

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Add On Options

(Can only be purchased in addition to Cocktail Party Package)

Carving Station \$25 per person

(minimum 20 guests, 10 days notice)

Select 2 proteins

Roast Filet Mignon with Peppercorn Demi-glace

Grilled Pork Tenderloin with Tamarind Ginger Sauce

Slow Roasted Turkey in a Natural Jus

Leg of Lamb with Rosemary Cranberry Relish

Served with Assorted Rustic Breads

Pasta Station \$20 per person

(minimum 20 guests)

Fresh Pasta Presented with sauce choices of Tomato & Basil, Oil & Garlic and Alfredo

Accompaniments: Bacon, Spinach, Shrimp, Filet Mignon Tips, Roasted Sweet Bell Peppers, Grilled Onions, Mushrooms

Viennese Table \$12 per person

(minimum 20 guests)

Pastry Chef's Seasonal Sampling of 4 Mini Pastries

Specialty Cakes and Desserts are available by request. Contact Chef Julie Mosesso at julie@bigygroup.com or place an order through your event coordinator. Minimum of 2 week's notice is required.

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