

SOGO

MARKET | CAFE | TAKEOUT

Let our talented culinary staff bring their expertise and personalized service to your next special occasion. Whether you are planning a formal dinner party, casual get together, a corporate luncheon, or a cocktail reception, SoGo will prepare a meal that will be distinctive and memorable.

Pick-up Catering and Business Events

SoGo is the perfect solution when time is tight and you are trying to impress a client. We provide complete menu solutions that make setup or drop off incredibly easy. Working lunches will never be the same. Whether you are in need of spectacular boxed lunches, a fabulous buffet, or you're hosting a special reception and require a fully catered affair, our professional team will create an extraordinary event for you.

Dinner Parties, Appetizer, and Cocktail Receptions

Let us create a truly customized SoGo experience for you in the comfort of your own home or preferred venue. Extraordinary cuisine and exceptional service are just the beginning of what we offer. Whether you are entertaining a party of 12, or 300, or more, we will create a meal for you that will simply be unmatched.

SoGo Cooking Class

Looking for a truly unforgettable and unique event? Then the SoGo Cooking Class is the thing for you. Experience a hands-on cooking course in your own home or preferred venue featuring a multiple course meal paired with wine. Chef Mark Arriola will share some of his favorite recipes and cooking secrets with you and your guests. Limited to groups of 20 people.

SoGo Gourmet Gift Baskets

Our gourmet gift baskets are the perfect way to make a lasting impression. We offer baskets with hand selected items from our gourmet store. We can customize any basket for any occasion within any budget. Fill your basket with chocolates, tapenades, spreads, olive oils, imported and domestic cheeses, pastas, unique grains and rices, cured meats, wines, olives, jams, chutneys, t-shirts, SoGo flex fit caps, and much more.

Please allow 24–48 hours notice to ensure availability—menu items are based on seasonality of products and are subject to change. The catering menu listed here is only a small portion of SoGo's offerings. If you don't find what you're looking for, call our friendly staff to discuss options to create a custom meal specific to your needs.

Sandwiches

SOGO BOXED LUNCHES

Your choice of sandwich, served with chips, grain, pasta, or vegetable salad, and cookie.

SOGO CLUB

Oven roasted turkey breast, applewood smoked bacon, Swiss cheese, avocado, lettuce, vine ripened tomato, and mayonnaise on toasted whole wheat bread.

ITALIAN DIP

Honey baked ham, genoa salami, pepperoni, provolone cheese, vine ripened tomato, red onion, lettuce, and pepperoncini peppers on tomato foccaccia with an Italian dressing dipping sauce.

PRIME STEAK SANDWICH

Chilled, thin-sliced beef, white cheddar cheese, caramelized red onion, and spicy horseradish dressing on a baguette.

LAMB AND GOAT CHEESE PITA

Thin-sliced lamb loin, goat cheese, cucumber raita, lettuce, vine ripened tomato, red onion, and sprouts in a folded pita.

CHICKEN SALAD SANDWICH

SoGo's house made shredded roasted chicken salad, lettuce, vine ripened tomato, and red onion on a ciabatta bun.

AHI TUNA SALAD SANDWICH

House roasted, hand-flaked tuna salad, lettuce, vine ripened tomato, and red onion on a toasted ciabatta bun.

SOGO SIMPLE SANDWICH

Your choice of one meat, one cheese, bread, garnishes, and dressing to create your own piece of SoGo heaven.

ARTISAN SANDWICH PLATTERS

Any combination of our sandwich choices presented cut in half on a covered black plastic platter.

Sandwich Platter Sizes

Small: serves 8–10

Medium: serves 10–15

Large: serves 15–20

Salads

SOGO CHICKEN CAESAR

Roasted chicken, romaine lettuce, sourdough croutons, and shaved parmesan cheese, tossed in our SoGo signature caesar dressing.

CLUB SALAD

Diced turkey, ham, Swiss cheese, applewood smoked bacon, grape tomatoes, red onion, avocado, and sprouts, served on a bed of mixed lettuces with your choice of dressing.

THAI STEAK SALAD

Thin-sliced marinated beef, baby lettuces, rice noodles, cucumber, shredded carrot, red onion, peanuts, cilantro, and bean sprouts served with our house made spicy lemongrass vinaigrette.

KEHMAY SALAD

Roasted chicken, romaine lettuce, feta cheese, avocado, edamame, grape tomatoes, red onion, fresh herbs, and lemon vinaigrette.

TUSCAN BREAD SALAD

Baby lettuces tossed with grilled sourdough bread, kalamata olives, red onion, grape tomatoes, fresh herbs, and sweet peppers in a roasted shallot vinaigrette.

HAWAIIAN HEARTS OF PALM, ASPARAGUS & SHRIMP SALAD

Fresh hearts of palm, Mexican white shrimp, asparagus tips, and sweet onions in a coconut vinaigrette served over baby spinach.

TEXAS GOAT CHEESE & STRAWBERRY SALAD

Fresh strawberries, sweet onions, and baby greens tossed in a strawberry vinaigrette, topped with seasoned goat cheese.

SOGO SIMPLE SALAD

Choose from our garden fresh selection to create your own SoGo masterpiece.

Salad Bowl Sizes

Small: serves 5–8

Medium: serves 8–10

Large: serves 10–15

Cold Platters

FRUIT PLATTER

Selection of seasonal fresh fruits.

Small: serves 8–12

Large: serves 12–15

ARTISAN CHEESE PLATTER

Hand selected cheeses consisting of a variety of goat and cows milk cheeses, blue cheeses, semi-soft, and hard cheeses. Accompanied with fresh baked Lavosch, Lavender honey, Kirsch cherries, and apricot jam.

Small: serves 8–12

Large: serves 12–15

ANTIPASTO PLATTER

Includes cured meats, olives, roasted peppers, mozzarella cheese, and fresh baked Artisan breads.

Small: serves 8–12

Large: serves 12–15

VEGETABLE CRUDITE PLATTER

Selection of fresh vegetables including carrots, celery, broccoli, cauliflower, snap peas, and grape tomatoes. Accompanied by our freshly made buttermilk dip and hummus.

Small: serves 8–12

Large: serves 12–15

CURED SMOKED SALMON PLATTER

Cured and smoked salmon served with crostini, boiled egg whites and yolks, diced red onion, capers, lemon, and dill cream cheese.

Small: serves 5–8

Large: serves 8–12

SWEET STUFF

Assortment of brownies, cookies, tartlets, and petit fours.

Small: serves 8–12

Large: serves 12–15

Hors D'Oeuvres

(Minimum Order of 12 pieces)

CHILLED HOR D'OEUVRES

Ahi Tuna Poke on Wonton Chips

Wagyu (American Kobe) Beef Tenderloin and Bleu Cheese on Garlic Crostini

Spanish Tortilla with Chorizo, Manchego cheese, and Cilantro Crema

Smoked Salmon Sausage on Potato Latkes with Preserved Lemon

Chilled Oyster Shooters with Tomato Water, Wasabi Pearl, and Shiso

Vegetable Maki Rolls with Soy, Gari (Pickled Ginger), and Wasabi
(Roll choices include: Tuna, Spicy Tuna, Salmon, Tempura Shrimp)

Poussin Cru (Tahitian Style Ceviche) on Endive

Fresh Fish Ceviche on House Made Tortilla Chips

Prosciutto Wrapped Melon with Green Chile Saffron Cream

Shrimp and Pickled Vegetable Summer Roll with Sweet Chile Sauce

Sevruga Caviar on Chilled Fingerling Potatoes with Chive Crème Fraiche

Fresh Tomato, Basil, and Olive Oil Bruschetta

WARM HOR D'OEUVRES

Lobster and Truffle Potato Spring Roll

Shrimp and Roasted Corn Medallions with Cilantro Crema

Crisp Noodle Wrapped Shrimp with Chinese Five Spice

Bite Sized Lump Crab Cakes with Orange and Avocado

Bacon Wrapped Scallops with Maple Guajillo Glaze

Sweet Onion and Maytag Bleu Cheese Tartlet

Hawaiian Style Kalua Pork Won ton

Anticucho Beef Skewers with Garlic Cilantro Mojo

Masa Cups with Chicken Tinga

Duck Confit & Goat Cheese Quesadilla

Peach Habanero Hot Wings

Griddled Pizza with Prosciutto, Fennel, and Arugula

Entrees

Anticucho Beef Flank Steak with Garlic Cilantro Mojo
Chili Rubbed Whole Beef Tenderloin with Hunter Sauce
Garlic-Herb Roasted Prime Rib with Au Jus and Horseradish Cream
Asian Spiced Short Ribs in Chinese Black Vinegar and Star Anise
Smoked Peppercorn Crusted Brisket with Horseradish Salsa
Beef Tenderloin K-Bobs
Country Style Meat Loaf with Herb Jus
Wagyu New York Steak
Herb Roasted Chicken with Herb Mushroom Jus
Fried Chicken
Marinated Grilled Chicken Breasts
Barbecue Chicken with Mango Barbecue Sauce
Roast Magret Duck Breast with Lingonberry Sauce
Cherry Port Braised Quail with Braised Red Cabbage
Oven Roasted Tom Turkey with Giblet Gravy
Chimichurri Pork Loin with Citrus Herb Mojo
Hard Cider Marinated Pork Loin with Herb Natural Sauce
Oven Baked Ham
Hawaiian Kalua Pork with Napa Cabbage
Grilled Maple Glazed Salmon Fillets
Pan Seared Red Snapper with Fresh Fruit Salsa
Charred Ahi Steaks
Shrimp Brochette with Garlic Parmesan Butter
Broiled Lobster Tails with Drawn Butter
Salmon Cakes with Lemon Dill Emulsion

Accompaniments

POTATOES

Classic Whipped
Various Whipped
Potato Celery Root Roesti
Okinawan Sweet Potato Palau
Twice Baked Idaho
Parsley New Potatoes
Potatoes Au Gratin
Potato Pancakes
Roast fingerlings with Cioppolini Onions

RICE, PASTA & GRAINS

Rice Pilaf
Arroz Verde
Various Risottos
Fregola with Pancetta, White Grapes, and Tarragon
Sundried Tomato Basil Couscous
Herb Gnocchi
Roasted Yellow Pepper Spaetzel
French Lentil Ragout
Wild Grain Strudel
SoGo Macaroni and Cheese
Chow Fun Noodles

Vegetables

Asparagus with Feta and Preserved Lemon
Steamed Artichokes with Curry Mayonnaise
Cilantro Orange Glazed Carrots
Steamed Broccolini
Brussel Sprouts with Bacon and Shallots
Grilled Vegetable Skewers
Chilled Edamame Pods
Sauteed French Green Beans
Whole Roasted Cauliflower Heads
Fire Roasted Corn with Lime, Chili, and Butter
Vegetable Chile Rellenos with Calabacitas

Composed Salads

Traditional Tabbouleh
Southwestern Quinoa Salad
Roasted Garlic Hummus
Melon, Prosciutto, and Feta
Salad Nicoise
Marinated Vegetable Antipasti
Grilled Vegetable Salad
Lobster Asparagus Salad
Tomato, Cucumber, and Red Onion
Three Bean
Fresh Fruit
Marinated Mushrooms with Fresh Herbs
Shrimp and Watermelon Ceviche
Hawaiian Style Poke
Various Pasta Salads
Roast Chicken Salad
House Flaked Tuna Salad
Pico De Gallo
Fire Roasted Salsa

Soups

Roast Chicken Tortilla
Black Bean
Tomato, Fennel, and Basil
Chicken Noodle
Sweet Potato Carrot with Ginger
New England Style Clam Chowder
Roast Potato with Bacon, Chive, and Cheddar
Creamy Poblano
Vegetable Minestrone
Beef and Vegetable
Chicken Masa
Broccoli and Cheese
Ham and White Bean with Spinach
Venison Chili
Chicken Black Bean Chili

Desserts

House Made Cheese Cakes
House Made Chocolate Cakes
House Made Flourless Cakes
Chocolate Chip Cookies
White Chocolate Macadamia Nut Cookies
Double Chocolate Chunk Cookies
Oatmeal Raisin Cookies
Peanut Butter Cookies
Strawberry Shortcake
Country Style Apple Pie
Peach Pie
Key Lime Pie
Chocolate Cream Pie
Sweet Potato Pecan Pie
Fresh Berry Tart
Chocolate Dipped Strawberries
Chocolate Truffles
Fudge
Brownies
Petit fours

Cooking Classes: (Sample Menus)

Limited to groups of 20. Hands on classes by SoGo Executive Chef Mark Arriola, with wine pairings.

TASTE OF TEXAS

Cherry & Port Braised Quail
Herb Cornbread and Red Cabbage

Bluebonnet Baby Greens
Valley Grapefruit, Spiced Pecans, Grape Tomatoes, Lone Star Goat Cheese, Black Pepper Lavosch,
and Citrus Balsamic Vinaigrette

Chile Rubbed Texas Beef Ribeye
Salsa Fresca Tamale and Tortilla Sauce

Chocolate Pecan Pie
Shiner Bock Ice Cream

TASTE OF THE TEXAS GULF COAST

Shrimp and Roasted Corn Medallions
Black Bean Salsa
Cilantro Lime Crema

Progressive Tasting of Snapper Ceviche
From simple to complex

Blackened Texas Redfish
Crawfish — Tomato Risotto, Okra, and Tomato Saute
Chive Butter Sauce

Fillo Wrapped Bananas
Dark Rum Anglaise and Caramel

TASTE OF THE PACIFIC RIM

Tiger Eye Tempura Tuna Roll
Wakame Sunomono and Chinese Mustard Soy Sauce

Shrimp and Green Papaya Salad
Poached Shrimp on Shredded Green Papaya with peanuts, Thai Basil, and an
Asian Inspired Vinaigrette

Ponzu Mahi Mahi
Watercress Crab Potato, Baby Bok Choy
Banana-Macadamia Nut Relish

Azuki Bean Manju