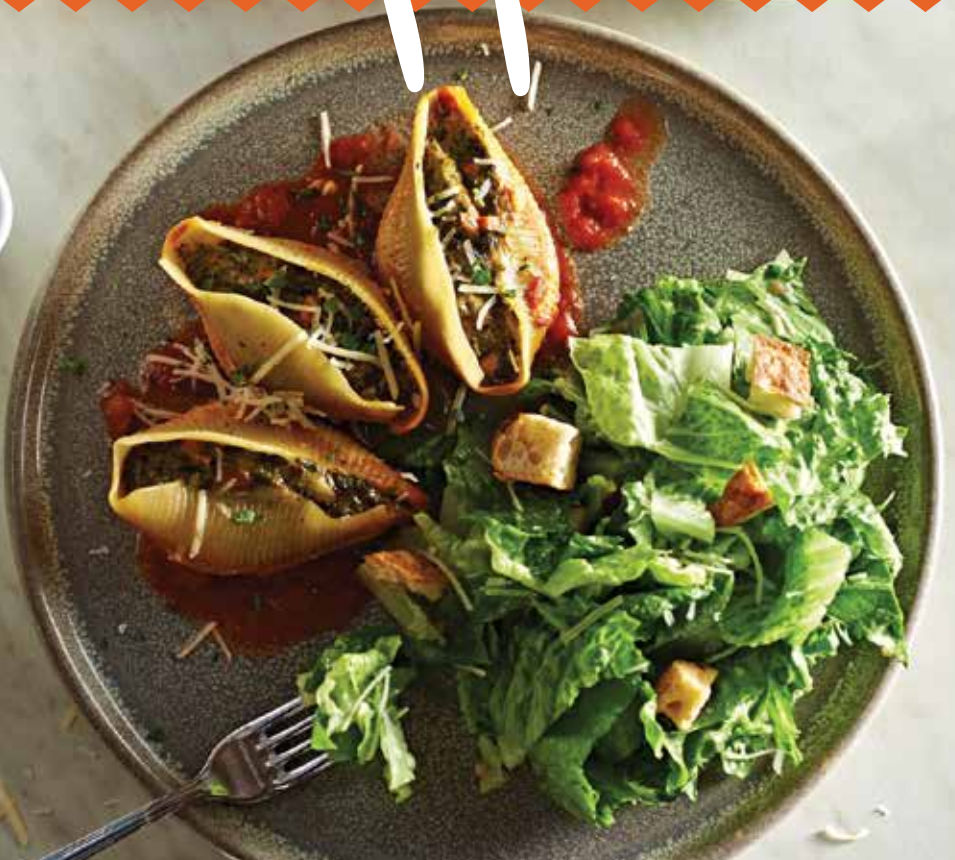




Sopraffina

PRIVATE EVENTS



GENERAL INFORMATION

DESCRIPTION & CAPACITY

Our private dining room has a charming and relaxed style that is intimate and casual, yet elegant without the feeling of formality. Warm lighting, earth tones and murals provide a cozy and comfortable ambience with a joyful family feeling.

Sopraffina can arrange space for private parties for up to 200 guests. The Dining Room can seat approximately 84 guests. For groups over 84 guests, the Market Room can be used as well. This Market Room is open, informal and eclectic, combining a European motif with original photography and ceramics to create an interesting cafe atmosphere.

In addition to Sopraffina, please inquire about our private party rooms at Trattoria No. 10, our sister restaurant, at the same location.

GUARANTEED GREEN

We are proud to have achieved a substantial level of environmental sustainability in the areas of water and energy conservation, food sourcing, waste diversion, chemical use and pollution control.

Sopraffina Marketcaffe meets Green Seal™ Standard GS-55 based on purchase of sustainably-sourced food, waste minimization, use of verified environmentally-preferable products, and conservation of energy and water. GreenSeal.org. As part of our food sourcing efforts we try to support small, independent, local sustainable farms. All of our meats are raised 100% without antibiotics. All our beef is 100% grassfed and certified humanely raised by Animal Welfare Approved.

MENU

Sopraffina offers buffet, family style, and cocktail party menus. Enclosed for your consideration are our most popular menus. They have been selected for their variety of items and range of pricing. In addition, we can customize a menu for your desired taste and budget.

We use only the freshest available products and menu items are subject to change based on availability. Under these circumstances, we will provide you with substitutions to choose from.

BAR & BEVERAGES

Beverage service can be arranged to meet your group's specification. We can offer a host bar where all beverages are added to the bill by consumption.

We can offer a preset package ...2 hour premium bar is \$28.00/person and 2 hours of beer and wine is \$24.00/person.

We can offer a cash bar, but in the event of a cash bar, there is a \$75.00 bartender fee that will be added to the final bill. This fee is not included in meeting the minimum.

ROOM MINIMUMS & TIME AVAILABILITY

We do not impose a room charge. Rather, we request that your group guarantee a monetary minimum which your food, bar and beverages are applied to. This minimum does not include 11.75% sales tax and gratuity. This amount is based on our average sales in that space for that date.

This restaurant does not add an automatic gratuity to catered events. You are free to add any gratuity percentage you wish to your bill. 100% of any gratuity that you add will be distributed directly to your service staff. Historically, a minimum 20% gratuity has been added. Upon signing your contract, please indicate the percentage gratuity you wish to apply to your event.

Time availability and minimum guarantees are listed below.

The latest start time Monday - Friday is 6.30 pm unless a later time is approved by management.

<u>Day</u>	<u>Start Time</u>	<u>Minimum</u>
Monday - Friday Dinner	As early as 4.00 pm	\$1000
Weekend Lunch or Dinner	As early as 11.00 am	\$2500

Availability and minimums may vary during the month of December.

GENERAL INFORMATION

SECURING OUR PRIVATE ROOM

At the time you book our private facilities, we will need a credit card to be used as a guarantee. There will be no charges applied to this card at this time. Full payment is due immediately upon completion of the function by credit card or by corporate check. The account balance will include 11.75% sales tax and 3% catering fee.

CANCELLATION POLICY

If the function is canceled more than 72 hours prior to the date, there will be no charges made on the credit card.

If the function is canceled less than 72 hours prior to the date, the full food and beverage minimum will be charged to the credit card being held as your guarantee. During the month of December, we do require a 50% nonrefundable deposit.

GUARANTEE

Your final headcount is required 48 hours prior to the event date. This is the number you will be held accountable for and is used to determine the best table arrangement for your event. Final charges will be based on your actual attendance or guaranteed count, whichever is greater. However, please advise us as soon as possible if this guaranteed number is greatly reduced or increased.

CATERING FEE

We will provide individual custom printed menus, a welcome sign, fresh flowers in bud vases, and votives for your tables. Table linen is available upon request for dinners only.

ADDITIONAL SERVICES

We will be happy to assist you with any additional special touches to customize your event. We can make the arrangements for you and add it to the final bill or provide you with recommendations.

Often, groups need audiovisual equipment. We do not own this equipment but we can put you in touch with audiovisual specialists or provide you with their rental prices.

We offer complimentary wireless internet service.

We have a coatroom available at no charge, but there is no attendant.

Use of this room is at the discretion of the guest.

We are completely wheelchair accessible, please let us know if you have any special requests.

Valet parking is available beginning at 5.00 pm. The fee is \$15.00 per car. Cars can remain at the restaurant until after theater performances are over. In addition, there is a parking lot 2 blocks north of the restaurant on Dearborn.

SAMPLE COCKTAIL PARTY MENUS

COCKTAIL PARTY MENU 1

BUFFET

Antipasti Misti ...
Italian Meats, Cheeses, Olives, Artichokes, Roasted Peppers, Sliced Italian Breads, Crackers & Breadsticks
Ravioli Zucca Gialla...A Blend of Butternut & Acorn Squash with Walnut Butter Sauce

PASSED

Mediterranean Vegetable Skewers
Assorted Homemade Thin-Crust Pizzas
Cremini Mushroom Caps Stuffed With Spinach, Artichoke & Fontina Cheese

\$24.95 Per Person

COCKTAIL PARTY MENU 2

BUFFET

Antipasti Misti ...
Italian Meats, Cheeses, Olives, Artichokes, Roasted Peppers, Sliced Italian Breads, Crackers & Breadsticks
Ravioli Station.

Ravioli Zucca Gialla ...A Blend Of Butternut & Acorn Squash With Walnut Butter Sauce
Ravioli Salsiccia ...Homemade Italian Sausage & Mozzarella With Arrabbiatta Sauce
Ravioli Formaggio ...A Blend of Three Cheeses with Pesto Sauce & Pine Nuts

PASSED

Mediterranean Vegetable Skewers
Assorted Homemade Thin-Crust Pizzas
Asparagus Wrapped In Phyllo With Prosciutto & Parmesan
Cremini Mushroom Caps Stuffed With Spinach, Artichoke & Fontina Cheese

\$29.95 Per Person

COCKTAIL PARTY MENU 3

BUFFET

Beef Tenderloin Sliders with Gorgonzola Cheese, Roasted Red Peppers & Onions, Arugula & Horseradish Mayonnaise
Shrimp-Crab Cakes with Lime Mustard Seed Dressing
Fresh Fruit & Cheese Platter

PASSED

Ahi Tuna Bites with Teriyaki Glaze
Assorted Homemade Thin-Crust Pizzas
Asparagus Wrapped In Phyllo With Prosciutto & Parmesan
Cremini Mushroom Caps Stuffed With Spinach, Artichoke & Fontina Cheese

\$39.95 Per Person

SAMPLE DINNER MENUS

All Dinner Menus are served Buffet or Family Style
(Maximum for Family Style is 50 people)

DINNER MENU 1

PASSED APPETIZER

Assorted Homemade Thin-Crust Pizzas

DINNER

Focaccia Bread
Mixed Greens With Sliced Roma Tomatoes & Garlic-Thyme Vinaigrette
Cavatappi Pasta With Marinara Sauce
Ravioli Formaggio...A Blend of Three Cheeses with Pesto Sauce and Pine Nuts
Chicken & White Wine ... Chicken Breast With Carrots, Artichokes, Mushrooms, Tomatoes, White Wine & Herbs

DESSERT

Seasonal Fresh Fruit Salad
Assorted Homemade Cookies
Coffee & Tea Station

Buffet: \$28.95 Per Person

Family Style: \$31.95 Per Person

DINNER MENU 2

PASSED APPETIZER

Assorted Homemade Thin-Crust Pizzas
Cremini Mushroom Caps Stuffed With Spinach, Artichoke & Fontina Cheese

DINNER

Focaccia Bread
Caesar Salad ... Romaine Lettuce, Fresh Parmesan, Croutons & Eggless Caesar Dressing
Ravioli Salsiccia ...Homemade Italian Sausage & Mozzarella With Spicy Arrabbiatta Sauce
Pasta Shells Stuffed With Vegetables & Ricotta Cheese With Tomato Basil Cream Sauce
Grilled Chicken Breasts With Porcini Cream Sauce, Roasted Peppers & Pinenuts

DESSERT

Seasonal Fresh Fruit Salad
Assorted Dessert Bars and Brownies
Coffee & Tea Station

Buffet: \$32.95 Per Person

Family Style: \$35.95 Per Person

SAMPLE DINNER MENUS

All Dinner Menus are served Buffet or Family Style
(Maximum for Family Style is 50 people)

DINNER MENU 3

PASSED APPETIZER

Assorted Homemade Thin-Crust Pizzas
Ahi Tuna Bites with Teriyaki Glaze
Cremini Mushroom Caps Stuffed With Spinach, Artichoke & Fontina Cheese

DINNER

Focaccia Bread
Caesar Salad ... Romaine Lettuce, Fresh Parmesan, Croutons & Eggless Caesar Dressing
Ravioli Zucca Gialla ... A Blend Of Butternut & Acorn Squash With Walnut Butter Sauce
Lasagna Toscano ... Meat Lasagna With Fresh Herbs & Fresh Mozzarella With Marinara Sauce
Chipotle Chicken ... Chicken Breast With Roasted Peppers, Sautéed Onions, Pancetta & Zesty Chipotle Sauce

DESSERT

Seasonal Fresh Fruit Salad
Assorted Dessert Bars and Brownies
Coffee & Tea Station

Buffet: \$37.95 Per Person

Family Style: \$40.95 Per Person

DINNER MENU 4

PASSED APPETIZER

Assorted Homemade Thin-Crust Pizzas
Ahi Tuna Bites with Teriyaki Glaze
Asparagus Wrapped In Phyllo With Prosciutto & Parmesan

DINNER

Focaccia Bread
Farmstand Salad ... Mixed Greens, Candied Walnuts, Goat Cheese, Roma Tomatoes & Sherry Raisin Vinaigrette
Ravioli Zucca Gialla ... A Blend of Butternut & Acorn Squash With Walnut Butter Sauce
Oven Roasted Beef Tenderloin On A Bed Of Roasted Potato Slices With Tomato, Mushroom & Artichoke Sauce
Oven Roasted Salmon With Sautéed Spinach, Mushrooms & Onions With Roasted Garlic Butter Sauce

DESSERT

Tiramisu
Chocolate Covered Strawberries
Coffee & Tea Station

Buffet: \$44.95 Per Person

Family Style: \$47.95 Per Person

A LA CARTE MENU ITEMS

ADDITIONAL MENU ITEMS AVAILABLE TO ENHANCE YOUR MENU

BUFFET ITEMS:

Rosemary-Roasted Potatoes	\$3.00 Per Person
Roasted Vegetables	\$3.00 Per Person
Fresh Fruit & Cheese Platter	\$4.00 Per Person
Antipasti Misti ...Selection of Italian Meats, Cheeses, Olives & Artichokes	\$6.00 Per Person
Beef Tenderloin Sliders with Gorgonzola Cheese, Roasted Red Peppers & Onions, Arugula & Horseradish Mayonnaise	\$10.00 Per Person
Grilled Shrimp with Basil Butter	\$12.00 Per Person
Chilled Jumbo Shrimp, Sauce Apropos	\$12.00 Per Person
Ravioli Station ...	\$10.00 Per Person
Ravioli with Butternut & Acorn Squash with Walnut Butter Sauce	
Ravioli with Italian Sausage & Mozzarella with Arrabbiatta Sauce	
Ravioli Formaggio ... A Blend of Three Cheeses with Pesto Sauce & Pine Nuts	

PASSED:

Cremini Mushroom Caps Stuffed with Spinach, Artichoke & Fontina Cheese	\$4.00 Per Person
Asparagus Wrapped in Phyllo with Prosciutto & Parmesan Cheese	\$4.00 Per Person
Mediterranean Vegetable Skewers	\$3.00 Per Person
(with Chicken or Shrimp)	\$8.00 Per Person
Ahi Tuna Bites with Teriyaki Glaze	\$6.00 Per Person
Crab Cakes with Herb Remoulade	\$7.00 Per Person
Assorted Homemade Thin-Crust Pizzas	\$5.00 Per Person

ADDITIONAL MENU ITEMS AVAILABLE TO SUBSTITUTE

SUBSTITUTABLE ENTREES ...

Chicken Porcini ... Chicken Breasts With Roasted Peppers, Pine Nuts & Porcini Cream Sauce,	
Chicken Caponata ... Chicken Breasts With Sweet & Sour Italian Vegetables, Pine Nuts & Tomatoes	
Chicken Sopraffina ... Chicken Breasts With Eggplant, Peppers, Zucchini, Tomatoes, Herbs & Spices	
Chipotle Chicken ... Chicken Breasts With Roasted Peppers, Sauteed Onions, Pancetta & Zesty Chipotle Sauce	
Chicken & White Wine ... Chicken Breasts With Carrots, Artichokes, Mushrooms, Tomatoes, White Wine & Herbs	
Chicken Raphael ... Chicken Breasts Topped With Fresh Asparagus & Capicola Ham, Topped With Melted Fontina Cheese With Sage Lemon Sauce	
Roasted MSC Certified Salmon with Chef's Seasonal Presentation (\$10 upcharge)	
Beef Tenderloin with Chef's Seasonal Presentation (\$12 upcharge)	

SUBSTITUTABLE PASTAS ...

Cavatappi Pasta With Marinara Sauce	
Pasta With Vegetables & Marinara Sauce	
Gemelli Pasta With Fresh Garden Vegetables & Parmesan Cream Sauce	
Pasta Shells Stuffed With Vegetables & Ricotta Cheese With Marinara Sauce or Tomato Basil Cream Sauce	
Pasta With Chicken, Pinenuts, Roasted Peppers & Porcini Cream Sauce	
Fusilli Pasta With Chicken, Asparagus, Slivered Almonds & Pesto Cream Sauce	
Penne Pasta With Chicken, Peas, Mushrooms, Peppers & Tomato Basil Cream Sauce	
Ravioli Salsiccia ...Homemade Italian Sausage & Mozzarella With Arrabbiatta Sauce	
Ravioli Zucca Gialla ...A Blend Of Butternut & Acorn Squash With Walnut Butter Sauce	
Ravioli Formaggio ...A Blend of Three Cheeses With Pesto Sauce & Pine Nuts	

BAR OPTIONS

SOPRAFFINA BAR PRICES

MIXED DRINKS \$8.00 EACH

Absolut, Jim Beam, Jack Daniels, Dewars "White Label", Bacardi, Tanqueray, Seagrams 7

BEER

Miller Lite \$4

Revolution Antihero IPA \$5

Stella Artois \$5

JUICE, SODA, WATER \$2.00 EACH

HOUSE WINES

\$8 per glass / \$35.00 per bottle

(Rotating Italian Vineyards / Please inquire about current House Wine selections.)

Special wine requests can usually be accommodated.

BAR PACKAGE OPTIONS

OPEN BAR = HOST PAYS FOR EACH DRINK AT THE END OF THE EVENT

2 hours of alcohol, wine & beer = \$28.00 per person

3 hours of alcohol, wine & beer = \$32.00 per person

2 hours of wine & beer = \$24.00 per person

3 hours of wine & beer = \$30.00 per person

CASH BAR = \$75.00 BARTENDER FEE

PHOTO GALLERY

