

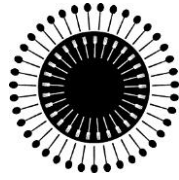
# SOPHIE'S

AT SAKS FIFTH AVENUE



## PRIVATE EVENTS

700 North Michigan Avenue, Chicago, IL 60611  
312.525.3400 • [www.sophies.com](http://www.sophies.com)



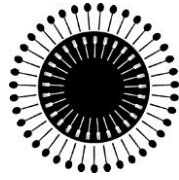
## SOPHIE'S

With stunning views of the Magnificent Mile, Sophie's offers stylish and elegant dining,, with a passionate focus on outstanding food and drink. Executive Chef Ron Aleman's innovative menu changes seasonally using the best locally-sourced ingredients available.

We have included a selection of sample menus for private events. In addition, it would be our pleasure to create a custom menu for your special occasion.

Sophie's private dining room is available for advanced bookings for up to 18 guests. Seated events in the restaurant can accommodate up to 75 guests and receptions can serve up to 120 guests. The sales floor is also available for event space subject to approval from Saks Fifth Avenue.





## PASSED HORS D'OEUVRES

19 per person for a selection of five items

\*items are an additional dollar per person

### SHELLFISH

#### **SHRIMP MISO**

black tiger shrimp, miso aioli

#### **PETITE CRAB CAKE**

housemade tartar sauce

#### **MAINE LOBSTER GRILLED CHEESE\***

fontina, buttery brioche

#### **SHRIMP COCKTAIL**

traditional condiments

### MEAT

#### **GRILLED NEW YORK STRIP**

whole grain toast, blue cheese,  
tomato jam

#### **PETIT WAGYU BEEF BURGER\***

brioche, sriracha ketchup, house pickles

#### **POMEGRANATE LOLLIPOP LAMB CHOP\***

pomegranate and mint sauce

### FISH

#### **SEARED TUNA**

avocado, crispy wonton, watermelon

#### **NORWEGIAN LOLLIPOP**

smoked salmon, roasted seaweed,  
chive and dill crème fraîche

#### **SMOKED SHENANDOAH TROUT**

cucumber, horseradish crème fraîche, chives

### POULTRY

#### **CHICKEN SATAY**

coconut milk, peanut sauce

#### **PEKING DUCK SPRING ROLL\***

sour cherry-soy sauce

#### **DEVILED QUAIL EGG**

smoked paprika

#### **TARRAGON CHICKEN SALAD**

poached amish chicken, celery,  
pickled onion, endive spear

### VEGETABLE AND CHEESE

#### **CHERRY TOMATO CAPRESE**

arugula pesto, basil crisp

#### **BEET TARTARE CROSTINI**

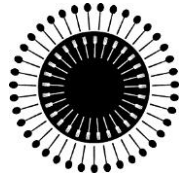
goat cheese, yuzu vinaigrette

#### **CRIMINI MUSHROOM SLIDER**

asiago cheese, balsamic gel, brioche

#### **SPANAKOPITA**

crispy phyllo dough



## PRIE FIXE MENU OPTIONS

**SAMPLE I**  
29 PER PERSON

**SAMPLE II**  
49 PER PERSON

**STARTERS**  
select one

**SEASONAL VEGETABLE SOUP**

**SOPHIE'S HOUSE SALAD**

**ENTRÉES**

**HOUSEMADE SEASONAL PASTA**  
local farmer's market vegetables

**SOPHIE'S COBB SALAD**  
roasted turkey, tomato, bacon, egg, croutons,  
blue cheese, haricots verts, avocado,  
honey-mustard dressing

**CHEESEBURGER**  
angus beef, cheddar, tomato, caramelized onion,  
brioche, french fries

**DESSERT**

**SWEET BITES**  
assorted house made truffles and cookies

**AMUSE BOUCHE**

**STARTERS**  
select one

**ROASTED RED PEPPER SOUP**  
jumbo lump crab, melted leeks

**ROASTED SALT CRUSTED BABY BEETS**  
salad rocket, asian pear, candied pecan,  
burrata, yuzu vinaigrette

**ENTRÉES**

**PAN SEARED CHICKEN PICATTA**  
artichokes, caperberries, lemon, sautéed baby  
spinach, tomatoes, curly endive

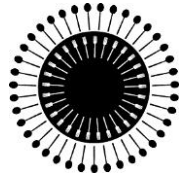
**GRILLED NEW YORK STRIP**  
chive whipped potatoes, wild mushrooms,  
red wine sauce

**NORTH ATLANTIC SALMON**  
cumin-scented heirloom carrots, cress,  
carrot-mascarpone sauce

**DESSERTS**  
select one

**SOPHIE'S CHOCOLATE CAKE**

**STRAWBERRY SHORTCAKE**



SAMPLE III  
69 PER PERSON

AMUSE BOUCHE

STARTERS  
select one

**AHI TUNA CEVICHE WITH WATERMELON**  
garden greens, citrus pearls, pickled watermelon rind

**SEASONAL VEGETABLE SOUP**

**JUMBO LUMP CRABCAKE**  
Baby spinach, san marzano tomato bisque, house tartar sauce

ENTRÉES

**DRY-AGED RIBEYE**  
blistered tomatoes, French green beans, veal jus

**BUTTER-POACHED LOBSTER**  
asparagus, forest mushrooms, white wine

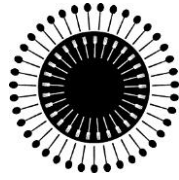
**CRISPY SKIN DUCK BREAST**  
petit vegetables, red sorrel, vin santo jus

**HOUSE MADE POTATO GNOCCHI**  
ricotta cheese, black kale, butter-sage sauce

DESSERTS  
select one

**APRICOT-CHOCOLATE TORTE**  
sour cherry sauce, berry relish

**PASSION FRUIT PANNA COTTA**  
kiwi compote, pistachio tuille



## PRIVATE EVENT BEVERAGE OFFERINGS

### A LA CARTE CONSUMPTION

**SOFT DRINKS 4.**

**ASSORTED JUICES 5.**

**COFFEE 5.**

**TEA 5.**

**ESPRESSO DRINKS 6.**

**PREMIUM COCKTAILS 12.**

**WINE BY THE GLASS\* 9.**

Five Rows Durant Ranch Vineyards, Chardonnay, California 2011  
Indomita, Pinot Noir Reserva, Chile 2012

**SELECTION OF BEERS AND LIQUORS**

### BEVERAGE PACKAGES

**NON-ALCOHOLIC DRINKS** 10 per person.

**WINES BY THE GLASS\*, BEER AND NON-ALCOHOLIC DRINKS**  
20 per person for one hour, 10 per each additional hour.

**SPIRITS, WINES BY THE GLASS\*, BEER AND NON-ALCOHOLIC DRINKS**  
23 per person for one hour, 10 per each additional hour.

**PREMIUM SPIRITS, SOPHIE'S SIGNATURE COCKTAILS, WINES BY THE GLASS\*,  
BEER AND NON-ALCOHOLIC DRINKS**  
27 per person for one hour, 12 per each additional hour

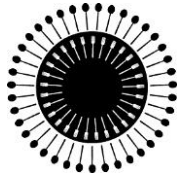
#### **SPIRITS SELECTION**

Koval Vodka • CH Distillery Vodka • CH Distillery Gin • Rhum Clement Rum  
Breaking and Entering Bourbon • Makers Mark Bourbon • Chivas  
Ocho Anejo Tequila • Ocho Plata Tequila

#### **PREMIUM SPIRITS SELECTION**

in addition to the selection listed above:  
Purity Vodka • Sip Smith Gin • Koval Bourbon • Journeyman Featherbone Bourbon  
Clear Creek McCarthy's Bourbon • Wemyss Peat Blended Scotch  
Glenrothes Select Single Malt • Ardbeg Single Malt  
Glenlivet Single Malt • Laphroig Single Malt

\*upgraded wines available upon request



## ADDITIONAL SERVICES

We are happy to assist you in planning all aspects of your event. Please inquire for further information on floral arrangements, audiovisual equipment, music, and linens.

## PARKING

Discounted parking in the building is available through Standard Parking. The entrance is located on Rush Street. Please inquire for rates as they vary by day and time.

## SECURING YOUR EVENT

A credit card is required to reserve event space. The final guest count is required 24 hours prior to the event date. The final price will be calculated based on the actual guest count or guaranteed count provided, whichever is greater.

## SERVICE AND ADMINISTRATIVE FEES

All prices are subject to a 10.25% sales tax and all food and beverage pricing is subject to a 22% service and administration fee. Food and beverage minimums and additional service and administrative charges may apply.

## CANCELLATION POLICY

Events cancelled 24-72 hours of the event are subject to a 50% cancellation fee. Cancellations within 24 hours of the event will be held responsible for the entire cost of the event.