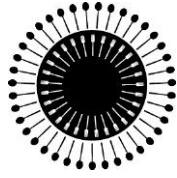


SOPHIE'S

AT SAKS FIFTH AVENUE

PRIVATE EVENTS

120 University Town Center Drive, Sarasota, FL 34243  
941.444.3077 • [www.sophies.com](http://www.sophies.com)



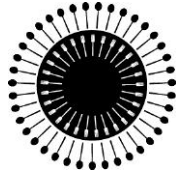
## SOPHIE'S

Sophie's at Saks Fifth Avenue is a stylish and elegant setting for private dinners, business functions and cocktail receptions with a passionate focus on outstanding food and drink. Executive Chef Dianna MacPhee'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 60 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

**PETITE CRAB CAKE**  
housemade tartar sauce

**JERK SCALLOP**  
diver scallop, mango salsa

**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 fraiche

**OYSTER ON THE HALF SHELL**  
cucumber, elderflower granita

### POULTRY

**CHICKEN SATAY**  
coconut milk, peanut sauce

**PEKING DUCK SPRING ROLL\***  
sour cherry-soy sauce

**QUAIL WELLINGTON**  
mustard aioli

**TARRAGON CHICKEN SALAD**  
poached amish chicken, celery,  
pickled onion, endive spear

### VEGETABLE AND CHEESE

**CHERRY TOMATO CAPRESE**  
arugula pesto, basil crisp

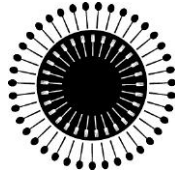
**FLATBREAD**  
fig, goat cheese

**CRIMINI MUSHROOM SLIDER**  
asiago cheese, balsamic gel, brioche

**SPANAKOPITA**  
crispy phyllo dough

**BRIE**  
en croute, raspberry

**POTATO & TRUFFLE CROQUETTE**



## PRIE FIXE MENU OPTIONS

**SAMPLE I**  
29 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

**SAMPLE II**  
49 PER PERSON

**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**

**CRISPY AMISH CHICKEN BREAST**  
balsamic cipollini onion, charred chard,  
heirloom baby carrots

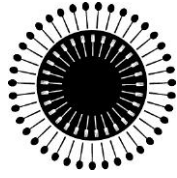
**GRILLED NEW YORK STRIP**  
chive whipped potatoes, wild mushrooms,  
red wine sauce

**FLORIDA SNAPPER**  
piperade, fingerlings, chorizo oil

**DESSERTS**  
select one

**SOPHIE'S CHOCOLATE CAKE**  
Hazelnut ganache, berries, crème chantilly

**BLOOD ORANGE CRÈME BRULEE**  
milk chocolate cream



SAMPLE III  
69 PER PERSON

AMUSE BOUCHE

STARTERS  
select one

**WILD CAUGHT SHRIMP LOUIE SALAD**  
picked greens, avocado, louie dressing

**SEASONAL VEGETABLE SOUP**

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

ENTRÉES

**BRAISED SHORT RIB**  
grilled heirloom carrots, potato cauliflower puree, veal jus

**HALIBUT**  
marcona almond butter, asparagus, Cedar Key clam risotto

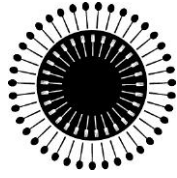
**CRISPY SKIN DUCK BREAST**  
Licorice poached beets, sorrel

**HOUSE MADE RICOTTA GNUDI**  
kale pesto, lemon gel, parmesan

DESSERTS  
select one

**BITTERSWEET CHOCOLATE TORTE**  
salted cherry caramel, cream

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



## PRIVATE EVENT BEVERAGE OFFERINGS

### A LA CARTE CONSUMPTION

**SOFT DRINKS 4.**

**ASSORTED JUICES 4.**

**COFFEE 4.**

**TEA 4.**

**ESPRESSO DRINKS 5.**

**PREMIUM COCKTAILS 12.**

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

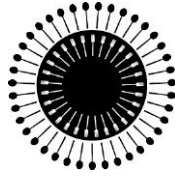
### BEVERAGE PACKAGES

**NON-ALCOHOLIC DRINKS** 8 per person.

**WINES BY THE GLASS\*, BEER AND NON-ALCOHOLIC DRINKS**  
18 per person for one hour, 15 per each additional hour.

**PREMIUM SPIRITS, WINES BY THE GLASS\*,  
BEER AND NON-ALCOHOLIC DRINKS**  
25 per person for one hour, 12 per each additional hour

\*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.

### 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 7% 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.