

SoMa

Diner

Menus

Catering Menu

Brunch

Scrambled Eggs with sides of Cheese, Onion, & Tomato

Eggs Benedict

SOMA Benedict

Cheese Blintzes with Fruit Compote

Quiche

Assorted Toast

Fresh Fruit Salad

Salads

SOMA "Cesar"

Tomato and Baby Mozzarella Salad

Fresh Hearts of Palm, Romaine, Arugula & Almonds with Parmesan Dressing

SOMA House Salad

Iceberg with Crisp Bacon, Tomato Salata, Onion Rings with Creamy Blue

Cheese Dressing

Baby Spinach Salad

Green Apple and Toasted Almonds with Key Lime & Ginger Vinaigrette

Garden Salad

Watercress and Blue Cheese Salad with Maple Walnut & Sherry Vinaigrette

SOMA Chopped Wedge

Beef

Asian "Firecracker" Skirt Steak Skewer

Hawaiian Sweet & Sour Meatballs

Flat Iron Steak & Blue Cheese Canapé

Pan seared Filet with Arugula, Ricotta and Pine nuts

Grilled Flat Iron Steak Quesadilla with Pepperjack cheese and Pico de Gallo

Grilled Rib eye with Sundried Tomato, Baby Mozzarella Canapé

Oak Grilled Flat Iron Steak Salad Roll with Salata, Feta & Bibb Lettuce

Flat Iron Skirt Steak Satay with Spicy Peanut Sauce

Rib eye, Blue Cheese and Pesto on toast

Hawaiian Sirloin Albondigas

Grilled Filet, kalamata olive and feta on ciabatta

Poultry

Chicken Satay with Thai Peanut Dipping Sauce

Pesto Chicken Salad Lettuce Roll with Baby Mozzarella
Curried Chicken Salad on Raisin Pecan Toast
Duck Quesadillas
BBQ Chicken Quesadilla with Brie and Pico de Gallo
Chicken Wellington
Chicken, Green Apple Chutney Strudel
Southwestern Chicken Egg Rolls with Smoked Chili Sauce
Firecracker Grilled Soy Glazed Chicken Wings
Chicken with Sundried Tomato and Almond Canapé

Pork

Barbeque Pork on Corn Cakes

Lamb

Grilled Lamb Chop Lollipops with Mint Pesto

Seafood

Mini Conch Fritter “Slider” with Sweet Mustard & Chili Aioli
Blue Crab Mini Quiche
Lobster Quiche
Smoked Salmon on Toast Point garnished with Salmon Caviar
Smoked Salmon Display with Capers, Onions, Tomato Salata & Cocktail Bread
Caribbean Salmon Satay with Mango Soy Glaze
Black Grouper Gravlax on a Matzo Cornmeal Cake
Smoked Rainbow Trout with Bliss Potato and Horseradish Cream
Grilled Snapper Taco with Pico & Avocado
Gulf Oyster Shooters with Red Chili, Key Lime & Kosher Salt
Shrimp & Andouille & White Bean Bruschetta
Crab Cakes with Tomato-Basil Tartar or Remoulade
Mini Pan-fried Gulf Crab Cakes with Soma’s Smoked Chili Aioli
Rosemary Skewered Scallops wrapped in Bacon with Sweet Mustard Sauce
Chilled Calamari Salad & Cucumber Canapé
Crab, Brie and Spinach Crepe
Tuna, Avocado, Lime, Soy Ceviche
Tuna Ceviche Martini with Wasabi Mustard Cream
Shrimp w/ Hoppin’ John Risotto
Shrimp Spring Roll with Szechwan Dipping Sauce
Coconut Shrimp with Sweet Chili Dipping Sauce
Jumbo Gulf Shrimp with Horseradish Cocktail Sauce
Marinated Calamari Salad on Cucumber
Shrimp, Mango and Cucumber Canapé
Thai Shrimp Skewers
Sashimi Tuna Taco with Wasabi & Soy

Vegetarian

Black Bean and Cheese Quesadillas with Pico de Gallo
Spanikopita with Tzatziki Sauce
Fried Cheese Ravioli with Sweet Basil Tomato Sauce
Bruschetta with Tomato Salata and Feta
Pretzel Dough Mustard & Portobello Canapé
Assorted Vegetarian Sushi
Grilled Vegetable Platter w/Golden Balsamic
Almond, Goat Cheese & Green Apple Crepes
Hearts of Palm Strudel
Pineapple, Beet & Watermelon Chopsticks
Vegetarian Thai Summer Roll with Ponzu Dipping Sauce
Baked Brie en Croute with Almond & Blackberry Chutney
Hearts of Palm Ceviche
Vegetable Crudités with Dipping Sauce
Vegetable Falafel with Baby Arugula, Lime & Sour Cream
Asparagus, Baby Goat Cheese Crepe
Baked Portobello and Spinach Strudel
Roast Garlic Cheddar & Vegetable Mouse on Endive
Mini Grilled Cheese with Fresh Mozzarella, Sundried Tomato & Basil
Assorted Grilled Vegetable Platter Drizzled with Pesto Vinaigrette
Fresh Fruit on Bamboo
Hearts of palm & Roast Pepper Strudel

Displays

Domestic/Imported Cheese Display
Seasonal Fruit Display
Mini Sandwich Assortment of Meat, Cheeses & Accoutrements
Bruschetta Bar with assorted Salatas and Pestos
Shellfish Display with Cocktail Sauce, Horseradish Sauce and Fresh Lemons
Sliced Beef Tenderloin Display with Olives, Roasted Peppers, Fresh Mozzarella,
Mustard Sauce and Sliced Baguettes
Shrimp and Grits Bar with Grilled Shrimp with Bacon, Tomato Salata, Cheddar
Cheese and Chive Toppings

Carving Stations

Carving Stations include our Home-Made Dollar Rolls
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Rolls
Roasted Turkey Breast with Pecan – Date Chutney
Hibachi Grilled Wild Salmon with Citrus Ponzu
Prime Rib Grilled & Roasted with Natural Jus & Creamy Horseradish Sauce
Honey Glazed Ham with Brown Mustard Sauce
Grilled, Smoked Beef Tenderloin with Dave’s Creamy Worcestershire sauce

Soups

SOMA Lobster Bisque
SOMA Tomato Soup

Accompaniments

Lobster Fried Rice
Barley & Mushroom Risotto
Butternut Risotto
Creamy Cheddar Grits
Lobster Mac & Cheese
Four Cheese Macaroni
Saffron Rice
Moro Rice
Jasmine Rice
Whipped Bliss Potato with Roasted Garlic
Whipped Bliss Potato
Mashed Potato Cakes with Jarlsberg Cheese
Whipped Sweet Potato with Coconut & Orange
SOMA Hash Browns
Rosemary Roasted Potatoes
Wild Rice Pilaf
Coconut & Pineapple Jasmine Rice

Vegetables

Fresh Broccoli Steamed with Lemon & Garlic
Creamed Tarragon Spinach
Baby Green Beans Sauté with Shallots & Lemon Butter
Roast Cauliflower & Cheddar Gratin
Corn Soufflé
Grilled Asparagus with Key Lime Butter
Squash Gratin
Honey-Ginger Glazed Carrots
Black Beans
Soma's Vegetable Cole Slaw
Saute Zucchini with Garden Fresh Pesto
Green Beans with Pine Nuts
Chef's Selection Stir Fry Vegetable Mix with Sesame, Soy & Ginger

Brunch

Eggs Benedict
SOMA Benedict
Scrambled Eggs with sides of Cheese, Onion, & Tomato
Cheese Blintzes with Fruit Compote
Quiche
Assorted Toast
Fresh Fruit Salad

Chef Dave Shiplett