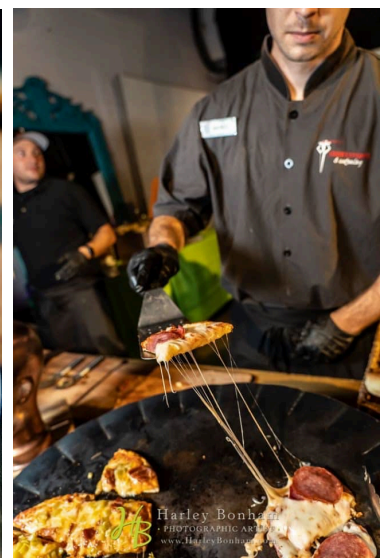




Heidi's Events & Catering

SELECTIONS AT SOHO 63

Menu Collections



Info@HeidisEvents.com
www.HeidisEvents.com
480-491-5254

Revised August 2023

Why Choose Us?

We C A T E R to you...

Wedding catering requires a special level of skill to execute.
And we want to remind you that food is only one part of the party!

Whether it is your walk down the aisle and your dress needs a fluff - escorting Grandma to the powder room, rather than just pointing - or helping you design the show stopping table-scape your friends STILL can't stop talking about... You expect your guests to be entertained and taken care of at every point throughout your reception - we at Heidi's Events & Catering hold that same expectation.

It is all in the execution, and we are the catering professionals to get it done.

“We were SO HAPPY with the flow of our reception, and YOU made that happen! We got amazing feedback from our guests on the food and the fun night! THANK YOU for helping to make our day THE BEST!!”

-Sarah & Kyle, 06.23.23 Wedding at SoHo63

“I want to say a huge thank you for making our day so special! We were very pleased with how our night turned out! Everyone loved the food, it was amazing!! Please tell the entire catering team thank you from us!!”

-Elizabeth & Dylan, 11.02.22 Wedding at SoHo63

Choose us to make your day M A G I C A L.

...Menu Collections Include

Menu Selections

Your choice of menu based on packages below.
Options for buffet style, food stations and plated are available!

Table Place Settings

Classic Place Settings Include:
White Ceramic Plates, Stainless Silverware
Water Goblet, Champagne Flute and Linen Napkin

Awesome Event Team

to Execute a Flawless Celebration
including your very own Personal Butler to pamper and take care
of you all night! All staff is professional and experienced.
They love what they do, and it shows!

Vendor Meals

Five complimentary vendor meals & four venue coordinator meals

Dedicated Menu Planning

Dedicated Event Specialist & Complimentary Menu Consultation
One Complimentary Group Tasting for Two

The Details

Menus are subject to Chef's evaluation seasonally.
Menu selections and event details are due no later than 4-months
before your event.
Final guest count is due no later than 14 days before your event.
No changes can be made after final menu and details have been
submitted.

Additional Information

15% Gratuity is included in your package for your Event Team

Custom Menus & Upgrades
ARE AVAILABLE

Pricing is subject based on customization.
Ask your Event Specialist for details

The Urban Collection

Cocktail Hour:

CHIPS, DIPS & MORE!

Potato Chips with Traditional BLT Dip
Pita Chips with Red Pepper Hummus
Sliced Vegetable Chips with Garden Spinach Dip
Tortilla Chips with Cowboy Caviar
Sliced Baguettes with Fresh Roma & Sundried Tomato Bruschetta

Dinner Reception:

TACO BAR

Seasoned Ground Beef
with Cumin and Red Chili
Shredded Chicken with Green Chili

Flour Tortillas and Corn Taco Shells
Lettuce, Onions, Cilantro, Cheese,
Sour Cream and Homemade Salsa

Authentic Refried Black Beans
Rojo Rice

OR

PASTA BAR

Traditional Salad with Herb Garden Dressing
with Sliced Baguettes and Butter

Fresh Cooked Spaghetti
Homemade Marinara Sauce
Hearty Tomato Meat Sauce
Creamy Alfredo Sauce

Parmesan Cheese
Crushed Red Pepper Flakes

25-99 GUESTS:
\$70 PER GUEST

100+ GUESTS:
\$56 PER GUEST



The Downtown Collection

25-99 GUESTS:
\$97 PER GUEST
100+ GUESTS:
\$78 PER GUEST

Cocktail Hour:

PASSED HORS D'OEUVRES

CHOOSE TWO

Asian Vegetable Spring Roll *V

Nashville Hot Chicken Bite ©

Grilled Chicken Caprese Bite with Pesto *GF

Florentine Chicken Meatball ©

Salmon Cake with Citrus Aioli

Mini Beef Wellington

Dinner Reception:

SOUTHWEST VIBES

Cowboy Caviar Salad
with Cilantro Lime Vinaigrette *GF, V

Raspberry Chipotle Glazed Chicken Breast *GF
Garlic Guajillo Marinated Flank Steak *GF **OR**

Served with
Calabacitas *GF, VG
And Corn Pudding Souffle *GF, V

KEEP IT CLASSIC

Heidi's Classic Salad
with Herb Garden Dressing *GF, V

Roasted Rosemary Chicken *GF
Five Spiced Coffee Rubbed Beef Brisket *GF

Served with Herbed Vegetable Medley *GF, VG
And Buttery Mashed Potatoes *GF, V



© = Chef's Choice | *GF = Gluten Free | *V = Vegetarian | *VG = Vegan

Perfect for a more formal buffet style

The Midtown Collection

Cocktail Hour:

PASSED HORS D'OEUVRES

CHOOSE TWO

Roasted Buffalo Cauliflower Wings *GF, V

Nashville Hot Chicken Bite ©

Florentine Chicken Meatball ©

Salmon Cake with Citrus Aioli

Philly Cheesesteak Spring Roll with White BBQ

Cream Cheese Stuffed Bacon Wrapped Jalapeño *GF,

©

Dinner Reception:

CLASSIC DUET

TO START:

Heidi's Classic Wedge Salad
with Herb Garden Dressing *GF, V

TO FILL:

Five Spiced Coffee Rubbed Beef Brisket *GF
Chicken Breast
Topped with Sun Dried Tomato Cream Sauce

Served with

Herbed Vegetable Medley *GF, VG
And Roasted Redskin Potatoes *GF

OR

SOUTHWEST DUO

TO START:

Cowboy Caviar
with Cilantro Lime Vinaigrette *GF, V

TO FILL:

Garlic Guajillo Marinated Flank Steak *GF
Grilled Chicken and Jalapeno Kabob *GF

Served with

Calabacitas *GF, VG
And Chipotle Mashed Potatoes *GF

25-99 GUESTS:
\$110 PER GUEST
100+ GUESTS:
\$95 PER GUEST



© = Chef's Choice | *GF = Gluten Free | *V = Vegetarian | *VG = Vegan

Perfect for an elegant plated meal

The Uptown Collection

25-99 GUESTS:
\$115 PER GUEST
100+ GUESTS:
\$100 PER GUEST

Cocktail Hour:

HAND PASSED HORS D'OEUVRES

Broccoli & Cheese Deep Fried Arancini ©, V
Tahini Pork Tenderloin Skewer ©, GF
Cream Cheese Stuffed Bacon Wrapped Jalapeno *GF

Reception Party:

EAT DRINK & PARTY!

FRESH FROM THE GARDEN

Fresh Crisp Salads:
Elote Calabacitas Slaw
Roasted Beet Salad
Brussel Sprout Panzanella
Classic Caesar Salad

CHICKEN PAINTING

Meaty Kabobs of Grilled Chicken

"Paint On" Your Sauce!

Nashville Hot
Apple Butter BBQ, Strawberry Hot
Caribbean Jerk, Garden Pesto
Thai Curry & Spice, Teriyaki

STONE OVEN PIZZA

"The Classic Caprese"
Italian Cheeses, Sliced Tomato,
Homemade Pesto Sauce

"Chef's Favorite"

Artichoke, Spinach, Fresh Goat Cheese
Grilled Chicken, White Garlic Sauce

"The Zonie's Special"

Homemade Red Sauce, Pepperoni, Italian
Sausage,
Mushrooms, Jalapeños, Italian Cheeses

GOURMET SLIDERS

CHOOSE THREE:

Nashville Hot Chicken
Florentine Chicken with Alfredo
Beef & Sharp Cheddar
Brisket with BBQ & Pickled Onion
Spicy Rojo Salmon
Chilled Beet & Goat Cheese *V

Kettle Potato Chips



© = Chef's Choice | *GF = Gluten Free | *V = Vegetarian | *VG = Vegan

Perfect for foodies who want to like a good time!

Enhancements

We strive to make your event fun, easy, and seamless! Here are some enhancements you can add to any package...



STATIONARY

Menu Cards
Table Numbers
Name Cards



SIGNS & DECOR

Welcome Sign
Seat Assignment Boards
Accents
Fresh Floral



TRENDY TABLEWARE

Specialty Glassware
Chargers & Dishes
Flatware
Bar Glassware



ELEVATED MENUS

Upgraded Selections
Interactive Hors D'Oeuvre
Desserts & Cakes
Late Night Snacks

Let us help you elevate your reception!

Additional Selections

FOR DOWNTOWN OR MIDTOWN PACKAGES

Fish

Hell Fire Tri Color Tortilla Crusted White Fish
Rockfish Piccata with Lemon Caper Sauce

Pork

Eight Hour Roasted Arizona Spiced Pork Shoulder *GF
Slow Cooked Green Chili Pork *GF

Meatless

Vegan Napoleon Tower *GF, VG
Roasted & Stuffed Poblano Pepper *GF, V

Poultry

Elevated Chicken Pot Pie
Chicken Marsala with Mushrooms
Award Winning BBQ Chicken *GF
Southern Buttermilk Fried Chicken *GF

Steaks & More

Molasses Grilled London Broil with Molasses Steak Sauce *GF
Beef & Pancetta Bolognese over Pasta

Pizzas!

Spicy Chicken Thai Flatbread **CONTAINS NUTS**
Classic Caprese with Homemade Pesto Sauce
Chef's Favorite with Artichoke, Spinach, Goat Cheese & White Sauce
Zonie Special with Pepperoni, Sausage, Shrooms, Jalapeno & Red Sauce

Vegetables

Herbed Vegetable Medley *GF, VG
Green Beans *GF, V
Calabacitas *GF, VG

Potato, Pasta & More

Buttery Mashed Potatoes *GF, V
Roasted Potatoes *GF, VG
Wild Rice Trio *V
Pasta with EVOO & Herbs *V
Golden Butter Baked Macaroni & Cheese *V
Refried or Black Beans *GF, V

Salads

Brussel Sprout Panzanella Salad
Fresh Sliced Brussel Sprouts, Crumbled Bacon, Chopped Shallots, Fresh Italian Parsley,
Cubed French Baguette, Sweet Apple Cider Dijon Creamy Dressing.

Fresh Cut Kale Salad *GF, V
Apples, Dried Cranberries, Toasted Almonds, Fontina and Gouda Cheese,
Red Wine and Orange Zest and Vinaigrette