



Sogno V Elite Events



SOUTH FLORIDA TOP CATERING COMPANY



WE ARE

A Catering Company

FOR COMMITTED FOODIES

By creating breathtaking menus with unique presentation and infused flavors, we bring your culinary experience to the next level. Establishing ourselves as more than just another vendor at your event, we are your friends throughout the process and beyond.





ALL INCLUSIVE PACKAGE + *pricing*

WHAT'S INCLUDED

Catering service for six hours - set up begins as early as 10:30 am
Office Manager and Linen Specialists that will help and assist with table setting selection and menu design
Two meal choices from our menus
Salad
Option of two sides
Option of vegan, vegetarian, gluten-Free meals for guests with food restrictions
Choice of five hors d'oeuvres
Four cocktail tables
Tables for reception (Regular or Farm Table) one per every 10 guests
Chairs for Reception Chiavari (Gold, Clear, Silver or Mahogany)
Cake Table, Sweetheart Table, Welcome Table
Luxury linens 100+ color options & styles
Napkins (Color of choice) (Silk, Capri, Poly) - Upgrades Available
Charger Plates (Gold, Woven or Silver)
Dinner & salad plates
Silverware (Rose Gold, Gold, Black, or Silver)
Glassware
White folding Chairs for the ceremony
Catering Manager on Site
1 Waiter per every 20 guests
Cake by Natalie's sweet (Buttercream or Naked)

FULL PACKAGE PRICING

Falling for you menu or Caribbean or Vegan Menu- \$85pp

Crazy In Love Menu - \$90pp

Argentinian Grill - \$120pp

Kids Meals - \$45pp

Vendor Meals - \$45pp

Pricing does not include 7% tax and 18% service fee

Each additional hour is \$5 per hour per person

Can be paid in up to 4 payments. Restrictions Apply .

Packages priced per person and include everything listed above. Prices listed above are for All Inclusive Packages.
\$200 off for First Responders and Military.

Rentals Included in Package

Rentals Included in Our Catering Packages

Tableware



Round, Farm, and Rectangular tables with luxury linens
several colors and styles to choose from: Poly, Silk,
Capri



RENTAL

Upgrades



Upgrade Prices:

Crossback Chairs \$4

Ghost Chairs \$4

Garden Chairs \$6

Phoenix Chair \$2

Linen Wood Chairs \$22

Wine Barrel Table \$150

White Leather Lounge \$395

White Wall \$950 with Engraving



LET'S SELECT YOUR *Menu*



Throughout the process of planning an event the MOST fun part is selecting your menu! Enjoy going through our menus and choosing the one that best matches your palette. We also love creating custom menus for our clients and following family recipes! Ask us more about it!





I LET'S SELECT YOUR

Appetizers

Appetizers - choose 5

\$5 per person per additional appetizers over 5

Honey Ricotta Peach Crostini topped
with Pancetta and Balsamic glaze
Prosciutto Crostini with Burrata Cheese,
Tomato, and Basil Olive Sauce
Dates filled with Blue Cheese and Walnut

Crab Cake
Grape, Goat Cheese and Pistachio Pop
Mixed Ceviche
Smoke Salmon Crostini topped with Mozzarella
Cheese, Caviar, Tomato
Beef Dolmen
Antipasto Skewer
Mini Caprese Salad
Tuna Tartar
Beef or Chicken Empanadas topped with Aioli
Sauce

Coconut Shrimp
Grilled Beef, Chicken Teriyaki, Shrimp, or
Octopus Skewer
Mussel Croquettes
Goat Cheese Croquette topped with Guava
Sauce and Micro Greens
Blue Cheese Steak Bits with Raspberry Sauce
Mini Tacos (Beef, Mahi, Buffalo Chicken or
Vegan)
Tostone filled with Ropa Vieja, Pollo en Salsa,
Shrimps, Curry Vegetables or Pico de Gallo
Thai Vegetables
Artichoke Croquettes top with a Lemon Curd
Sauce
Chicken, Vegetarian, or Beef Meatball
Goat Cheese and Fig Melted in Mini Phyllo Crust
Mini Pita Pizzettes with Caramelized Onions, Goat
Cheese, and Prosciutto
Truffle Risotto Croquettes

2 LET'S SELECT YOUR *Salad*

Salad- choose 1

- *Very Berry Salad- Mixed Green Feta Cheese, Blueberries, Strawberries, Strawberry Vinaigrette served in a Purple Cabbage*
- *Traditional Caesar salad*
- *Caprese Salad- Fresh Mozzarella, Tomato, and Glazed Balsamic*
- *Burrata Salad - Burrata, Urugula, Cherry Tomatoes, in a Glaze Basil Vinaigrette*



3 LET'S SELECT YOUR *Menu*

We offer four different menus. Review each menu and choose the one that best matches your palette. Our Chef's are also open to personalize a menu for you.



DINNER MENU

Caribbean Menu

Entrees - choose 2 Proteins

\$85 per person person

Criollo Chicken- Tender chicken baked and seasoned in a Creole sauce

Curry Chicken Breast or Deboned Thigh - Cooked in a Curry sauce

Jerk chicken thigh

Ropa Vieja - Beef cooked in a Creole sauce

Vaca Frita- Soft fried beef seasoned with cilantro, garlic, and Lemon

Carne en Papa - Beef cooked with potatoes in a tomato Sauce

Arroz Campesino

Seafood Paella

Calf Ragout - Cordobesa Style

Fried Snapper Escovitch

Braised Short Ribs

Sides- choose 2

Pilaf Rice

Herb Butter Mashed Potatoes

Grilled Vegetables (Zucchini, Asparagus, Squash)

Truffle Mascarpone Risotto

Cilantro Rice

Fried Rice

Roasted Potatoes

Black Rice

Coconut Rice (Add coconut plates for an addition \$2 per person)

Jollof Rice

Truffle Sweet Mashed Potatoes

Moro Rice

Maduros

Tostones

Yellow Rice

Jamaican Steamed Cabbage





DINNER MENU

Falling For You Menu

Entrees - choose 2 Proteins

\$85 per person person

Grilled Salmon - Topped With Picatta Sauce, Mango Sauce, or Garlic Parsley, Butter Sauce

Cod Fish a la Portuguese

Chicken Marsala - Grilled Chicken Topped with Marsala Sauce

Creamy Garlic Chicken Breast

Tortellini Pasta Served in an Alfredo/Blue Cheese Sauce topped with Shrimp

Grilled Sirloin topped with Port Sauce

Boneless Chicken Leg wrapped in Bacon served in an Alfredo Sauce

Baby Short Ribs topped with BBQ Sauce

Chicken Fettuccini Alfredo

Grilled Churrasco topped with Chimichurri Sauce

Sides- choose 2

Pilaf Rice

Herb Butter Mashed Potatoes

Grilled Vegetables (Zucchini, Asparagus,
Squash)

Truffle Mascarpone Risotto

Cilantro Rice

Fried Rice

Coconut Rice (Add coconut plates for an
addition \$2 per person)

Jollof Rice

Truffle Sweet Mashed Potatoes

Moro Rice

Maduros

Tostones

Yellow Rice



DINNER MENU

Crazy In Love

Entrees - choose 2 Proteins

\$90 per person person

Grilled Filet Mignon topped with Port Sauce or Chimichurri

Rosemary New York Strip Loin

Grilled Snapper in a Butter Herb Sauce

Grilled Lobsters in a Garlic Herb Sauce

Stuffed Chicken Breast with Spinach, Feta Cheese, Dry Tomato

Curry Lamb

Sides- choose 2

Pilaf Rice

Herb Butter Mashed Potatoes

Grilled Vegetables (Zucchini, Asparagus,
Squash)

Truffle Mascarpone Risotto

Cilantro Rice

Fried Rice

Coconut Rice (Add coconut plates for
an addition \$2 per person)

Jollof Rice

Truffle Sweet Mashed Potatoes

Moro Rice

Maduros

Tostones

Yellow Rice





DINNER MENU

Argentinian Grill

Entrees - choose 3 Proteins

\$120 per person person

Argentinian Grill is our most Elite dish inspired by South American cuisine flavors. Our professional staff will serve a variety of grilled meats mounted on a grill on each table.

This delicious and flavorful feast includes Filet Mignon, Ribs, Lamb Chop, Pork Rib, Garlic Picaña, Mustard Flat Meat, Morzilla, Salchicha Parrillera, Chicken Breast wrapped in bacon, and Parmesan Pork Loin. It is the ultimate meat-lover's dream!

Sides- choose 2

Pilaf Rice

Herb Butter Mashed Potatoes

Grilled Vegetables (Zucchini, Asparagus,
Squash)

Truffle Mascarpone Risotto

Cilantro Rice

Fried Rice

Coconut Rice (Add coconut plates for
an addition \$2 per person)

Jollof Rice

Truffle Sweet Mashed Potatoes

Moro Rice

Maduros

Tostones

Yellow Rice



SPECIALTY MENU

Vegan

Appetizers - Choose 4

\$5 per person per additional appetizers over 5

Thai Vegetables
Vegan Meatball in a tomato sauce
Grilled Vegetables Skewers
Vegan Mini Quesadillas
Vegan Empanadas with Mango Chutney Sauce
Tostone filled with Curry Vegetables or Pico de Gallo
Tomato Bruschetta topped with Balsamic Glaze
Vegan Buffalo Wings
Mini Avocado toast topped with Walnut and Honey Glaze
Falafel

Entrees - choose 2

Vegan Lasagna filled with Grill Vegetables, Culiflower Tomato Sauce,
Mushrooms, and Vegan Cheese
Zucchini Pasta in a Tomato Sauce served, with Vegan Meat Balls
Vegan Thai Peanut Vegetable Curry with Jasmin Rice
Lentils Soup
Sweet Sour Culiflowers and Rice

Kids Meal

Entrees - choose 1

Chicken Tenders, Mac and Cheese and Fries
Spaghetitis and Meatballs
Beef or Chicken Sliders with Fries
Cheese Pizza



MORE FOOD

Add Ons

Midnight Bites

\$5 per bite per person

Chicken Tender and Waffles
Chicken Tender Bao Buns topped with Chick Filet Sauce
and micro greens
Mini Burgers with Tomato, Lettuce and Gouda Cheese
(Add bacon for \$1)
Lamb Sliders
Mini Cuban Sandwich (add espresso shot for \$1.50)
Truffle Parmesan Fries
Sweet Potato Fries
Hot Dog
Chicken Quesadillas
Fritas Cubana
Tequeños
Beef or Chicken Arepas
Chicken Tenders
Mini Grilled Chicken Slider with Chick Filet Sauce
Pulled Pork Sandwich
Beef Quesadilla

Stations

Sushi Station (Choice of 4 different rolls) \$28
per person
Mixed Seafood Tower on a personalized 6ft
Ice Structure (Up to 100 guests) \$2800
Spanish Tapas Station - (Garlic Tomato Bread,
Spanish Omelet, Manchego cheese, Olives,
Anchovies, Assorted Ham, and Sliced bread)
\$14 pp
Lamb, Pork Leg, Beef, or Salmon Carving
Station - \$ 25 pp
Seafood Paellas - \$20 pp
Arroz Campesino - \$18 per person
Mac and Cheese Station - Truffle Mac and
Cheese, Bacon Mac and Cheese (Toppings
Chicken and Shrimp) \$16 per person
Charcuterie Board Table (Assorted cheese,
fruits, bread, hams, salami, prosciutto, dry
fruits, dry nuts, honey, mixed mozzarella
cherry tomato olive oil salt and pepper)
\$1600

Soft Drinks & Mixers

\$18 per person

Sodas

Coke & Diet

Sprite & Diet

Ginger-ale

Orange Soda

Club Soda

Tonic Water

Ginger Beer

Red Bull

Water

Juices

Orange Juice

Lemonade

Pineapple Juice

Cranberry Juice

Juice required for a specific signature drink not listed above

Mixers

Orange Bitter (Angostura)

Triple Sec

Sweet Sour

Curacao

Simple Syrup

Lime Juice

Mojito Mix

Margarita Mix

Pina Colada Mix

Any mix required for a specific signature drink not listed above

Garnishes

Tajin

Lemons

Limes

Dry Fruits (lemon, orange, pineapple, flowers etc)

Mint Leaves

Oranges

Cherries

Garnish required for a specific signature drink not listed above

1 Cooler of Ice per every 50 guests

1 Bar per every 50 guests

1 Bartenders per every 50 guests

\$200 per additional bartender

Acrylic Cups included

Wine glass at the bar included

Liquor Licence and Liability Included

SIP SIP

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Premium Open Bar

5 Hours

\$35 per person

Johnny Walker Red Label

Absolute Vodka or Tito's Vodka

Bombay Sapphire Gin

Jack Daniels Whiskey

Bacardi Gold

Bacardi White

1800 Tequila or Jose Cuervo

Champagne toast

Up to two Signature Drinks

2 Types of Beer (Corona, Heineken,

Stella, Miller Light, Cools Light)

Red Wine

White Wine

Mixers & Garnishes

1 Cooler of Ice per every 50 guests

1 Bar per every 50 guests

1 Bartenders per every 50 guests

\$200 per additional bartender

Acrylic Cups included

Wine glass at the bar included

Liquor Licence and Liability Included

Deluxe Open Bar

5 Hours

\$45 per person

Johnny Walker Black Label

Grey Goose Vodka

Chiva Whiskey

Patron Silver or Gold

Bombay Sapphire Gin

Bacardi 8

Champagne Toast

Up to 4 Signature Drinks

2 Types of Beer (Corona, Heineken,
Stella, Miller Light, Cools Light)

Red Wine

White Wine

Soft Drinks, Garnishes, and Mixers

1 Cooler of Ice per every 50 guests

1 Bar per every 50 guests

1 Bartenders per every 50 guests

\$200 per additional bartender

Acrylic Cups included

Wine glass at the bar included

Liquor Licence and Liability Included



ARE YOU READY TO BOOK?

Step 1: Let's meet! Set-up a phone, virtual, or in person meeting to go over all the fun ideas, table design, and prefer menu choice.

Step 2: We will send over a finalized proposal with all your details + desired date, for you to review. Take your time to review, but not too long, because dates are going quickly! Remember the date is not reserved until you sign the contract and give the deposit.

Step 3: You are ready to sign the contract. The invoice can be paid in 4 payments. 1st payment at booking which is 20% of the total, 2nd payment and following payments every two to three months depending on how far out your date is. The last payment is 1 month before, just in case your guest count changes.

Step 4: You are booked with us! Yay! Now what's next?



AFTER BOOKING

1. **Book A Private Tasting or Private Meeting with our Team to Select your Menu, Linens, Rentals, and Desired Floor-Plan**

Book your appointment 3-6 months prior to your event. In this appointment you will have 80% of your event finalized.

What to expect at this meeting:

Linen Selections for: Welcome Table, Cocktail Tables, Reception Tables, Cake Table, and Sweetheart Table

Select your color and fold for napkins

Select your charger plates, silverware, reception chair

Select your menu (You can include a Private Tasting for \$350 up to 4 guests)

Go over your floor-plan with our Team and the amount of tables needed

2. **Order Your Cake**

Order your cake samples with Gaby and submit order 2 months prior to event. Contact Gaby from Natalie's Sweet at 786.879.5575

3. **30 Day Email**

At this step we are 30 days away from your big day. Can you believe how quick time flies? If you didn't know this, our company owner is a Disabled War Veteran and loves to run the business very organized to make sure everything goes smooth the day of your event.

You will receive an email, a week prior to your 30 days deadline, called the "30 day email". We need all the information in this email submitted 30 days prior to the event. No changes will be allowed closer to the event.

Our Chefs, Rentals, and Linen Specialists all need to prepare for your special day and we want to make sure that everything promised to you is delivered.



ALL YOU NEED IS

Love & Cake

Nataly's Sweet is our in-house baker!
**Included in your package you have the following
flavors to choose from:**

- Lemon cake with raspberries and cream cheese filling
- Vanilla cake with cookies and cream or merengue buttercream filling
- Vanilla rum cake with dulce de leche
- Coconut cake with piña colada filling
- Red velvet cake and cream cheese chocolate chispas filling
- Chocolate cake with strawberry chocolate ganache filling

Ask Gabby about the cake upgrades and design!
Nataly's Sweet also has a delicious dessert menu to choose from.

Contact Gabby for more information at **786.879.5575**

Don't forget to ask her for your complementary cake samples included in your package. More flavors available upon request.





Meet our Linen & Tableware Specialist

Hello There!

Meet our Linen and Tableware Specialist,
Yenira De Sousa from Decoration by
Cecilia.

The first part of our catering process is selecting all linens, rentals and food. We are here to help you on every step of the way. Within our catering package you have included Capri, Poly, Silk linens in any color of Choice. Don't let that stop you from creating something unique, different and custom. Ask Yenira about new linen samples available in the market or share with her your vision for your event reception. You can contact her directly at **786.873.1042**



VENDORS WE *Love*

DJ Pheniks Sound and Lighting

Dj + Mc and Special Effects

www.djpheniks.com

305-519-2596

@pheniks_slp

Calligraphy

@miamiwritesco

Photographer/Videographer

@dbatistaphotography

@joepineirofilms

@santymartinezphotography

@airstudios.inc

@ericajphotography

Wedding Officiants

Frank Nunez 305-484-4383

aweddingbyfrank@yahoo.com

Florists

@belkiseventdesign

@nery'sflowers

Photo-Booth

@hmphtoboothmiami

786.859.5503



Juices + Coffee + Oysters + Italian Bilinis

@juicybar.ar

@coffeevibesmiami

@aromaesspressocappuccinobar

@thelazyoyster

@bee_ella_fizz

Specialty Rentals

@anelitepoduction

Make up Artist

@looksbylauracarreras

@stlyemeelvi

Cake & Dessert Tables

@Natalyssweethouse

@brigadeiromiami

Entertainment + Live Bands + Artists

@franklimaviolin

@ronnymorenoviolinist

@blackandwine_

@cigarloveshow

Linens Rentals

@decoration_by_cecilia

SHARE *The Love*



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Rosely@seecatering.events

