

Sognò D'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 menu
Salad
Option of two sides
Option of vegan, vegetarian, gluten-Free meals for guests with food restrictions
Choice of five hors d'oeuvres
Luxury linens 100+ color options & styles (1 per every 10 guests)
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
Water Service at the Table
Catering Manager on Site
1 Waiter per every 20 guests
Chef, Sue Chef, Assistant

FULL PACKAGE PRICING

Falling for you menu or Caribbean or Vegan Menu- \$100 pp

Crazy in Love Menu - \$120 pp

Brazilian Grill - \$150 pp

Pricing does not include 7% tax and 22% service fee

Each additional hour is \$10 per hour per person

Rentals Included in Package

Rentals Included in Our Catering Packages

Tableware



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



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

Hot Appetizers - choose 5

\$7.85 per person per additional appetizers over 5

Crab Cake

Grill Shrimp Guacamole on a Crispy Mini Bowl topped with Mini Flowers

Spicy Tuna Crispy Rice

Beef or Chicken Empanadas topped with Aioli Sauce

Coconut Shrimp

Goat Cheese Croquettes topped with Guava Sauce

Artichoke Croquettes top with a Lemon Curd Sauce

Jamon Iberico Croquettes filled with Truffle Goat Cheese

Grilled Beef, Chicken Terayaki, Shrimp, or Octopus Skewer

Blue Cheese Steak Bits with Raspberry Sauce

Steak Crispy Rice topped with Spicy Mayo

Mini Tacos (Beef, Mahi, Buffalo Chicken or Vegan)

Fresh Tostone filled with Ropa Vieja, Pollo en Salsa, Shrimps, Curry Vegetables or Pico de Gallo

Dumplings (Chicken, Beef or Vegetables)

Lobster Roll on a Brioche Bread

Butter Herb Scallops

Grilled Bacon Wrapped Pineapple on the Grill

Reserve Polish Ossetra Caviar | Upgrade \$1500

up to 120 people



I LET'S SELECT YOUR

Appetizers

Cold Appetizers - choose 5

\$7.85 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

Prosciutto Blinis with Creme Fraiche

Dates filled with Goat Cheese and Walnut

Grape, Goat Cheese and Pistachio Pop

Mixed Ceviche

Smoke Salmon Crostini topped with Mozzarella Cheese, Caviar, Tomato

Melon, Prosciutto, Mozarella and Basil Skewer

Mini Caprese Salad

Spicy Tuna Crispy Rice

Beet topped with Goat Cheese, Caramelized Walnut, Arugula, Reddish and Honey

Goat Cheese and Fig in Mini Phyllo Crust

Tropical Tuna Tartar topped Mango, Onion, Pepper, and Pineapple

Mini Pita Pizzettes with Caramelized Onions, Goat Cheese, and Prosciutto

Bruschetta

Reserve Polish Ossetra Caviar | Upgrade \$1000

up to 120 people



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



2 LET'S SELECT YOUR

Vegetable

Veggie- choose 1

Jamaican Steamed Cabbage
Rainbow Caramelized Carrots
Tostones
Maduros
Sautee Green Beans with Garlic and Butter
Zucchini and Squash
Grill Asparagus

Side

Starch- choose 1

Herb Butter Mashed Potatoes
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
Three Cheese Gnocchi
Penne Pasta (Alfredo or Marinara Sauce)





DINNER MENU

Caribbean Menu



Entrees - choose 2 Proteins

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

Arroz Campesino

Seafood Paella

Fried Snapper Escovitch

Braised Short Ribs

Falling For You Menu



Entrees - choose 2 Proteins

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

Chicken Fettuccini Alfredo

Braised Short Ribs



DINNER MENU

Crazy In Love



Entrees - choose 2 Proteins

Grill Filet Mignon topped with Port Sauce or
Chimichurri

Rosemary New York Strip Loin

Grill Snapper in a Butter Herb Sauce

Grill Lobsters in a Garlic Herb Sauce

Grill Churrasco served with Chimichurri

Grill Ribeye

Stuffed Chicken Breast with Spinach, Feta
Cheese, Dry Tomato

Curry Lamb

Argentinian Grill



Entrees

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.

This delicious and flavorful feast includes
Sirloin, Vacio, Rib Eye, Ribs, Picaña, Flat
Meat, Morzilla, Salchicha Parrillera, and
Chicken Skewer. It is the ultimate meat-
lover's dream!



Sauce *Protein*

Creamy Garlic Sauce

Butter Herb Sauce

Fresh Chimichurri

Picatta Sauce

Madeira Sauce

Marsala Sauce

Port Sauce

Bordelaise sauce



SPECIALTY MENU

Vegan

Appetizers - Choose 4

Vegan Appetizer Options

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 Main Course

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
Spaghettis and Meatballs
Beef or Chicken Sliders with Fries
Cheese Pizza

MORE FOOD

Add Ons

Midnight Bites

\$7.50 per bite per person 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) *\$60 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 - *\$30 pp*
Arroz Campesino - *\$25 per person*
Mac and Cheese Station - Truffle Mac and Cheese,
Bacon Mac and Cheese (Toppings Chicken and
Shrimp) *\$16 per person*
Charcuterie Board Table (6FT Rect table) (Assorted
cheese, fruits, bread, hams, salami, prosciutto, dry
fruits, dry nuts, honey, mixed mozzarella cherry
tomato olive oil salt and pepper) *\$1800*



