

EST. 2024

SOTO'S EVENTS

NEW YORK

FOOD + STAFFING



LUXURY EVENTS, UNFORGETTABLE MEMORIES...

EXC

BY CHEF JUAN SOTO

Soto's Events is a high-end Catering firm focused on delivering personalized culinary experiences for corporate, social, and private events.

Our approach is defined by the use of premium ingredients, tailor-made menus, and flawless execution. From intimate gatherings to large-scale events, we operate with the highest quality standards and meticulous attention to detail.





WHERE TASTE MEETS ELEGANCE...

EXPE

ABOUT US

Led by our Executive Chef, Juan Soto —with over 25 years of international culinary experience— we offer a unique dining experience that blends creativity, flavor, and refined presentation.

At Soto's Events, we understand that every event reflects the identity of its host. That's why we provide versatile gastronomic solutions, including Kosher, Vegan, and Vegetarian options, ensuring an inclusivity without compromising exclusivity.



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SOTO'S EVENTS

NEW YORK

FOOD + STAFFING

EXCLUSIVE CATERING,
BESPOKE MENUS, AND
FLAWLESS EXECUTION FOR
TRULY UNFORGETTABLE
EVENTS.



EVERY CORNER INFUSED WITH LUXURY, WARMTH, AND CHARACTER...



SIGNATURE OPEN FIRE BBQ STATION

Hand-Selected Premium Meats

Whole Roasted Baby Pig on the Spit
Prime Tomahawk Ribeye Slathered in Cowboy Butter
Crispy Whole Peruvian-Style Rotisserie Chicken
Hickory-Smoked Texas BBQ Baby Back Ribs
Grilled Linguiça Sausage
Marinated Hanger Steak Charred Over Open Flame

**Option to add Whole Roasted Wild Salmon or Striped Bass*

Served with

Grilled Green and White Asparagus
Caramelized Brussels Sprouts
Herb-Roasted Potatoes with Pink Peppercorn Butter
Country Mashed Potato Bar Caramelized Onions, Crispy Bacon, Sour Cream and Chives Aged Cheddar
Grilled Caesar Salad
Baby Arugula and Honeycrisp Apple Salad

Sauces

Aji Verde, Chimichurri Sauce, Mexican Salsa Macha and Salsa Roja

Minimum: 50 guests

Important Note: The final cost is based on the total number of guests. One Chef and three Kitchen Assistants for every 50 guests, and this will be reflected in the final price. Any changes to the guest count must be communicated in advance.

OPEN FIRE PAELLA STATION

Traditional Paella made with Bomba Rice, Sofrito and Saffron, Cooked Over an Open Fire by our Chefs.

TYPES OF PAELLA

Vegetable Paella	Cauliflower, Onion, Piquillo Pepper, English Peas, Sofrito
Chicken Paella	Roasted Red and Yellow Pepper, Sugar Snap Pea, Sofrito
Seafood Paella	Shrimp, Octopus, Clams, Mussels, Peppers, Haricot Vert, Sofrito

Served with

Gremolata, Parsley, Garlic Oil, Charred Lemon

Minimum: 25 guests

Important Note: The final cost is based on the total number of guests. One Chef and One Kitchen Assistants is required for every 25 guests, and this will be reflected in the final price. Any changes to the guest count must be communicated in advance.

BEHIND EVERY UNFORGETTABLE EVENT STANDS AN EXCEPTIONAL TEAM...



TRADITIONAL MEXICAN QUESADILLA STATION

Hand-pressed masa Tortillas, Fresh Oaxacan Cheese and your choice of filling.
Prepared by our Chefs on a Wood-Fired plancha

Seasonal Fillings

Chicken Tinga	Pulled Chicken, Sauteed Onion, Plum Tomato, Homemade Chipotle
Zucchini Blossom	Roasted Shaved Zucchini, Grilled Onion, Garlic, Zucchini Blossom
Roasted Wild Mushrooms	Hen of the Woods, Oyster, Crimini Mushrooms, Onion
Poblano Cauliflower	Tricolor Organic Cauliflower, Charred Poblano Pepper

Sauces

Cilantro Crema, Salsa Verde, Salsa Roja, Spicy Guacamole, Queso Fresco, Shaved Lettuce

Minimum: 25 guests

Important Note: The final cost is based on the total number of guests. One Chef and One Kitchen Assistant is required for every 25 guests, and this will be reflected in the final price. Any changes to the guest count must be communicated in advance.

ADDITIONAL COCKTAIL STATIONS

Artisanal Cheese and Charcuterie Station

Selection of Premium Cheese and Charcuterie with Accompaniments

Raw Bar Station

Oysters Shucked to Order, Cocktail Shrimp, Snow Crab Claws, Condiments

Lobster Roll Station

Fresh-Steamed Lobster in a Brioche Roll with Traditional Condiments

S'mores Station

Custom Interactive Fire Pit to Roast Marshmallows for Traditional S'mores

Minimum: 25 guests

Important Note: The final cost is based on the total number of guests. One Chef is required for every 25 guests, and this will be reflected in the final price. Any changes to the guest count must be communicated in advance.

PREMIUM CUISINE, MADE FOR YOUR FINEST MOMENTS...



PASSED HORS D'OEUVRES

6 Selections of your choice

Meat

Homemade Pigs in a Blanket, Kosher Beef Franks
Grilled Lamb Chops, Mint Yogurt Sauce
Seared Polenta, Braised Short Rib, Parmesan
Pulled Pork Slider, Apple Cider Coleslaw
Beef Brisket and Sirloin Slider, Caramelized Onion, Blue Cheese

Poultry

Chicken Taquito, Green Mole, Sour Cream, Queso Fresco
Chicken Tinga Tostadas, Sour Cream, Queso Fresco
Chicken Po Boy, Spicy Remoulade
Mini Fried Chicken and Eggnog Waffle, Strawberry Butter, Maple Syrup

Minimum: 20 guests

Important Note: The final cost is based on the total number of guests. One Chef and One Kitchen Assistant is required for every 25 guests, and this will be reflected in the final price. Any changes to the guest count must be communicated in advance.

PASSED HORS D'OEUVRES

6 Selections of your choice

Fish

Fish Taco, Chipotle Mango Salsa, Pickled Red Onions
Mini Lobster Roll, Fresh Mango, Red Onions, Chives
Petit Maryland Crab Cakes, Chesapeake Remoulade, Old Bay
Vietnamese Crab and Cucumber Roll, Holy Basil, Thai Chili, Lime
American Caviar, Creme Fraiche, Fingerling Potato Chip, Micro Dill

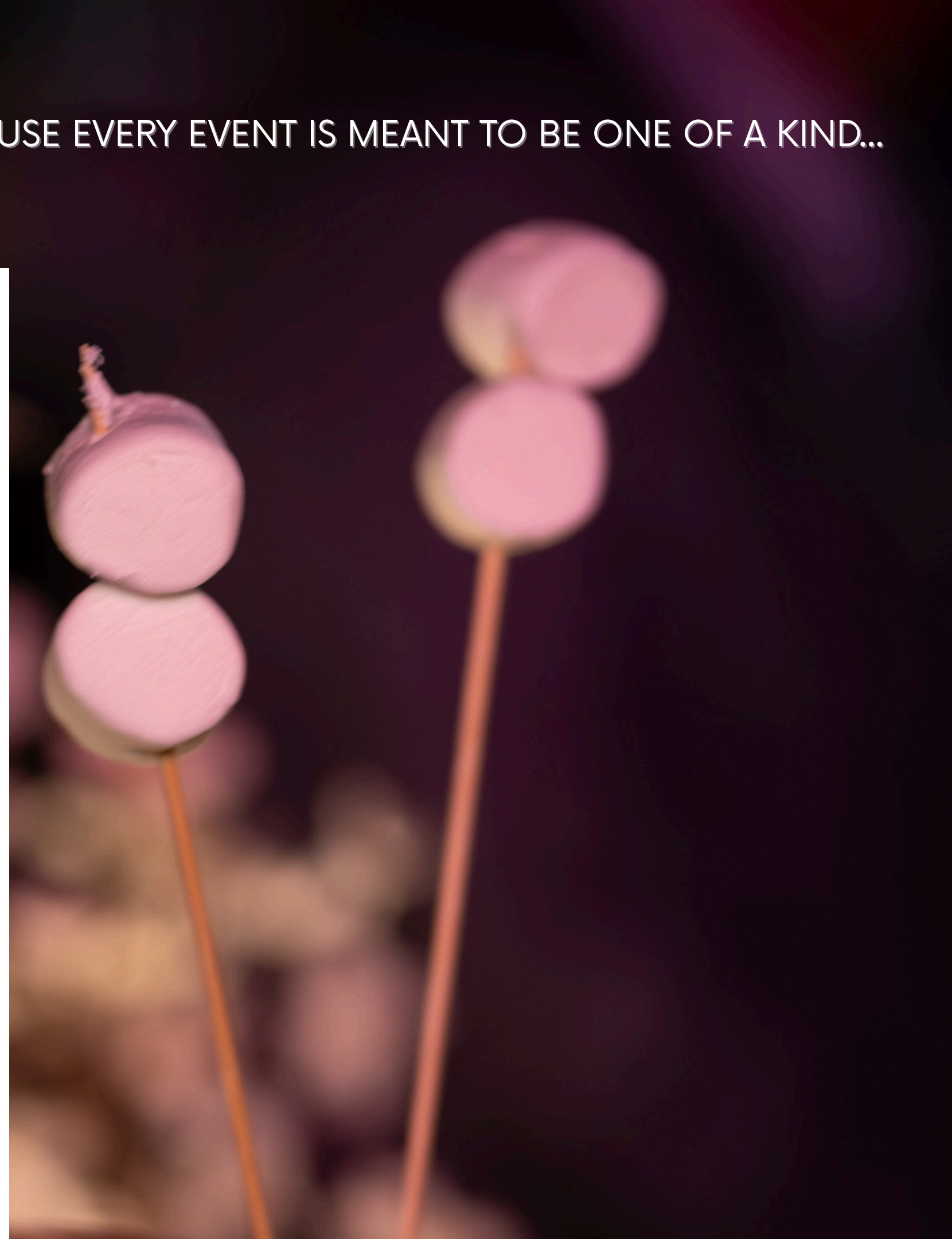
Vegetarian

Brûléd Fig, Whipped Herb Boursin, Crostini, Toasted Pistachio
Roasted Beet Lollipop, Goat Cheese Mousse, Candied Walnut
Spinach and Feta Spanakopita, Tzatziki Sauce
Brussels Sprout, Roasted Root Vegetables, Sweet Potato
Potato Croquette, Gruyere, Shaved Black Truffle

Minimum: 20 guests

Important Note: The final cost is based on the total number of guests. One Chef and One Kitchen Assistant is required for every 25 guests, and this will be reflected in the final price. Any changes to the guest count must be communicated in advance.

SOTO'S EVENTS — BECAUSE EVERY EVENT IS MEANT TO BE ONE OF A KIND...



FIRST COURSE

Salad

Organic Baby Lettuce, Shaved Baby Vegetables, Grilled Crostini, Meyer Lemon Vinaigrette
Grilled Baby Gem Caesar, Cornbread Crouton, Crispy Pancetta
White Asparagus Salad, Mache Lettuce, Toasted Ciabatta, Goat Cheese Avocado Dressing

Soup

Chilled Corn Soup, Jersey Corn and Crab Salad, Sweet Baby Bell Peppers, Cilantro
Sweet Pea Soup, Mint, Basil, Citrus Crème Fraiche

Pasta

Cavatelli, Grilled Asparagus, English Peas, Pancetta Herb Breadcrumb
Rigatoni Amatriciana, Fresh Shaved Parmesan, Micro Basil

Risotto

Truffle Risotto, Roasted Hen of the Woods Mushrooms, Shaved Truffles, Micro Celery
Risotto Primavera, Asparagus, Sugar Snap Peas, English Peas, Heirloom Tomato, Aged Parmesan

Minimum: 15 guests

Important Note: The final cost is based on the total number of guests. One Chef is required for every 15 guests, and this will be reflected in the final price. Any changes to the guest count must be communicated in advance.

MAIN COURSE

Fish

Wild Salmon, Grilled Corn Succotash, Spicy Avocado Mousse
Atlantic Halibut, Herbed Fregola, Shaved Roasted Baby Vegetables, Sunchoke Veloute
Pan Seared Brazino, White Asparagus, Marble Potato, Baby Turnip, Shaved Beet, Tarragon Broth

Meat

Filet Mignon, Wild Mushroom Fricassee, Charred Brussels Sprout, Chipotle Butter Sauce
New York Strip, Grilled Cauliflower Broccolini, Rosemary Fingerling Potato, Green Peppercorn Demiglace
Pan Seared French Cut Chicken Breast, Risotto Primavera, Tri-Color Baby Carrot, Charred Lemon Pan Jus

Minimum: 15 guests

Important Note: The final cost is based on the total number of guests. One Chef is required for every 15 guests, and this will be reflected in the final price. Any changes to the guest count must be communicated in advance.

INDULGENCE, UNAPOLOGETICALLY - THAT'S OUR DESSERT PHILOSOPHY



DESSERT

CHOCOLATE SOUFFLE

Chocolate Souffle, Fresh Raspberries, Raspberry Sauce

CRÈME BRÛLÉE

Tahitian Vanilla Crème Brûlée, Fresh Fig

TEQUILA 3 LECHEs CAKE

Tequila Tres Leches Cake, Torched Meringue, Organic Berries

MILK SHAKE

Vanilla, Chocolate, Chocolate Brownie, Strawberry

Important Note: The final cost is based on the total number of guests. One Chef is required for every 10 guests, and this will be reflected in the final price. Any changes to the guest count must be communicated in advance.

BREAKFAST AND BRUNCH

Selections one choice

Omelette Station Toppings

Asparagus
Chopped Crispy Bacon
Fresh Baby Spinach
Fresh Tomatoes
Ham
Heirloom Red Bell Peppers
Heirloom Yellow Bell Peppers
Mushrooms
Pork Sausage
Red Onions
Tofu
White Onions

Frittata Station

-Mexican Chorizo, Onions, Potatoes, Serranos with Queso Fresco and Monterrey Jack
-Asparagus and Artichoke Frittata, Cottage Cheese,
-Broccoli and Cauliflower Frittata with Sharp Cheddar
-Mushroom Frittata with Feta Cheese
-Sun Drie Tomato, Kale Frittata with Goat Cheese

Minimum: 25 guests



MORNINGS TASTE BETTER WITH ELEGANCE



BREAKFAST AND BRUNCH

Selections one choice

SIDES

Bacon
Chicken & Apple Sausage
Home Fries

COLD STATION

Bowl of Fresh Fruit Salad
Bowl of Mixed Berries
Greek Yogurt with Kiwi, Banana, Coconut Flakes, and Granola
Raspberry Chia Pudding with Raspberries

Minimum: 25 guests

Important Note: The final cost is based on the total number of guests. One Chef is required for every 25 guests, and this will be reflected in the final price. Any changes to the guest count must be communicated in advance.

BREAKFAST AND BRUNCH

Selections one choice

ASSORTED WARM PASTRIES STATION

Blueberry Scones
Blueberry Muffins
Mini Croissants
Old Fashioned Banana Nut Bread

ASSORTED BAGEL STATION

Strawberry Jelly
Scallion Cream Cheese
Whipped Cream Cheese

TOAST STATION

Fresh Avocado Toast with Radish and Cotija Cheese
Grilled Olive Oil Crostini with Smoked Salmon, Onion-Dill Cream Cheese, and Capers

Minimum: 25 guests

Important Note: The final cost is based on the total number of guests. One Chef is required for every 25 guests, and this will be reflected in the final price. Any changes to the guest count must be communicated in advance.

Let us bring luxury to your next celebration...

Book your Event!

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