

Sofia's Famous Margaritas

Traditional

Fresh Squeezed Lime, Sauza Silver, Cointreau

Strawberry-Mint

Fresh Squeezed Lime, Sauza Silver, Strawberry-Mint Pureé

Blueberry-Ginger

Fresh Squeezed Lime, Sauza Silver, Blueberry-Ginger Pureé

Chipotle-Pineapple

Fresh Squeezed Lime, Sauza Silver, Ancho Reyes, Pineapple

Raspberry-Mango

Fresh Squeezed Lime, Sauza Silver, Raspberry Mango Pineapple

Guava

Fresh Squeezed Lime, Sauza Silver, Guava Nectar

(\$35 per liter)

SOFIA'S SANGRIA

Sofia's Red

Sofia's White

Strawberry White

Spicy Mango

(\$25 per liter)

SOFIA'S SPECIALTY COCKTAILS

Killer Cactii

Midori Liqueur, Vanilla Vodka, Triple Sec, Pineapple Juice, Fresh Squeezed Lime

Mala Suerté

Ancho Reyes, Cointreau, House-Made Strawberry Lemonade

Coconut Mojito

Coconut Rum, Fresh Squeezed Lime, Muddled Mint

Tijuana Tea

Smokey Mezcal, Silver Tequila, Hibiscus Syrup, Fresh Squeezed Lemon

(\$35 per liter)

NON-ALCOHOLIC BEVERAGES

Agua Fresca (Mango, Hibiscus, Horchata) \$14 liter

Mexican Coke (24) \$50

Jarritos (24) (Pineapple, Manzanita, Sangria Señoria) \$50



@SofiasTaqueriaNYC



@SofiasTaqueriaNYC



CATERING MENU

977 Bay Street

Staten Island, NY 10305

(929)308-2324

www.SofiasTaqueriaNYC.com

BUILD YOUR OWN TACO & FAJITA BAR

All Half Trays are 5 lbs. and come with two dozen house-made tortillas, a quart each: sour cream, diced tomatoes, and shredded cheese per tray.
(One ½ tray equals 20-24 tacos)

Steak.....	\$95
Blacken Chicken.....	\$85
Ground Beef.....	\$85
Shrimp.....	\$95
Carnitas (Pork).....	\$85
Duck Mole.....	\$95
Grilled Vegetables.....	\$75
Chorizo & Potato.....	\$85

Add On & Extras

Cilantro Rice (1/2 tray)	\$30
Black or Refried Beans (1/2 tray)	\$35
Guacamole (Qt)	\$25
Specialty Guac (Pineapple, Chili-Corn or Five Alarm) (Qt)	\$28
Corn Salsa (Qt)	\$18
House-Made Tortillas (Dozen)	\$9
Sour Cream (Qt)	\$12
Mexican Crema (Qt)	\$15
Chimichurri Crema (Qt)	\$16
Cilantro Lime (Qt)	\$16
Chipotle Crema (Qt)	\$16
Tomato Aioli (Qt)	\$16
Chimichurri Sauce (Qt)	\$16
Salsa (Qt)	\$12
Pico de Gallo (Qt)	\$12
Shredded Cheese (Qt)	\$12
Sofia's Red Hot Sauce (Pt)	\$15
Sofia's Green Hot Sauce (Pt)	\$15
Sofia's Pineapple Sauce (Pt)	\$15

APPETIZERS

	<u>Half Tray</u>	<u>Full Tray</u>
Cheese Empanadas	\$45 (16pc)	\$80 (32pc)
Beef Empanadas	\$60(16pc)	\$110 (32pc)
Shrimp & Avocado Empanadas	\$65 (16pc)	\$120 (32pc)
Chicken Quesadillas	\$60	\$110
Steak Quesadillas	\$65	\$120
Vegetable Quesadillas	\$50	\$90
Shrimp & Chorizo Quesadillas	\$65	\$120
Carnitas Quesadillas	\$60	\$110

Ancho Chili Chicken Wings	\$60 (36 pc)	\$110 (72 pc)
Mexican Street Corn	\$40	\$70
Sofia's Mussels	\$75	\$135
Chicken Flautas	\$60 (24 pc)	\$110 (48 pc)
Mexican Burrata	\$125 (16 pc)	\$200 (32 pc)
Don Caesar Salad	\$40	\$75
Oaxaca Wedge Salad	\$40	\$75
-Add Chicken	\$15	\$25
-Add Steak	\$20	\$35
-Add Shrimp	\$20	\$35

ENTREES

Carne Asada	\$95	\$165
Pollo Asado	\$80	\$140
Shrimp Ajillo	\$95	\$165
Pascado Yucaton (Cod Fish)	\$85	\$150
Pollo Ajillo	\$80	\$140

SIDES

Rice (Cilantro, Yellow, White)	\$30	\$50
Black or Refried Beans	\$35	\$60
Pepper & Onions	\$35	\$60
Guacamole	\$25 (Qt)	
Specialty Guacamole	\$28 (Qt)	

DESSERTS

Tres Leches	\$50	\$85
Horchata Flan	\$50	\$85
Churros	\$50	\$85
Fruity Pebbles Rice Pudding	\$45	\$80

Chef Peter Botros