

# CATERING

## Sophia's KITCHEN

17050 N. Thompson Peak Pkwy, Suite 125  
Scottsdale, AZ 85255

**480.351.7160** ♦ **sophiaskitchen.com**

SUN-THURS 11am-9pm | FRI & SAT 11am-10pm

HALF PAN SERVES UP TO 10 PEOPLE  
FULL PAN SERVES UP TO 20 PEOPLE

- CARRY-OUT: 7 DAYS A WEEK DURING BUSINESS HOURS
- 24-HOUR ADVANCE NOTICE IS RECOMMENDED
- PRICES DO NOT INCLUDE TAX. PRICES SUBJECT TO CHANGE
- INDIVIDUAL BEVERAGES AVAILABLE. INQUIRE FOR PRICING

\*Notice: Salmon may be cooked to order. Notice the consumption of undercooked or raw eggs, meat, poultry, seafood or shellfish may increase your risk of food borne illness. Please inform us of any allergies. For your convenience, a gratuity of 20% will be added to parties of 10 or more.

# APPETIZERS

HALF PAN (SERV. 10)    FULL PAN (SERV. 20)

<b>Garlic Knots</b> .....	45	90
Homemade knots tossed in olive oil, garlic, parsley & Parmesan. Served with marinara		
<b>Tomato Basil Crostini</b> .....	45	90
Diced tomato, basil, onion, EVOO & balsamic served with toasted crostini		
<b>Caprese</b> .....	55	110
Fresh mozzarella, beefsteak tomato, fresh basil, EVOO & balsamic drizzle		
<b>Arancini</b> .....	80	160
Crispy cacio e pepe rice balls served with marinara		
<b>Meatballs</b> .....	65	130
Seasoned meatballs baked in a zesty red sauce topped with Parmesan & parsley		
<b>Sausage &amp; Peppers</b> .....	65	130
Sautéed with olive oil, garlic, onions, pepperoncini & bell peppers		
<b>Burrata &amp; Prosciutto</b> .....	95	190
Olives, tomatoes & toasted ciabatta		
<b>Crispy Ravioli</b> .....	70	140
Topped with pesto cream sauce & Parmesan		
<b>Mussels Fra Diavolo</b> .....	95	190
Sautéed mussels in a spicy marinara sauce		
<b>Zuppa di Clams</b> .....	95	190
Sautéed clams in a white wine garlic sauce		
<b>Eggplant Rollatini</b> .....	70	140
Thinly sliced eggplant, fresh mozzarella, ricotta, marinara & Parmesan		

# SALADS

add chicken (half 20 full 40)    add shrimp (half 30 full 60)

<b>*Caesar</b> .....	50	100
Romaine, crushed homemade herb croutons, shaved Parmesan & Caesar dressing		
<b>Beet</b> .....	60	120
Arugula, goat cheese, almonds & balsamic glaze with a champagne vinaigrette		
<b>Tuscan Kale</b> .....	60	120
Golden raisins, Parmesan Romano & herbed panko crumbs & lemon vinaigrette		
<b>Greek</b> .....	55	110
Mixed greens, cucumbers, red onion, cherry tomatoes, feta cheese, Kalamata & Castelvetrano olives in an herb vinaigrette		
<b>Brussels Sprouts</b> .....	60	120
Shaved Brussels sprouts, dried cranberries, red onion, roasted pecans & goat cheese with Dijon vinaigrette		
<b>Chopped Wedge</b> .....	65	130
Chopped iceberg lettuce, tomatoes, bacon, hard boiled egg, onions, bleu cheese crumbles & bleu cheese dressing		
<b>Spinach</b> .....	75	150
Strawberries, blueberries, pecans, red onion, goat cheese, & champagne vinaigrette		

# SIDES

<b>Parmesan Risotto</b> .....	45	90
Creamy Parmesan cheese risotto		
<b>Chicken Breast</b> .....	70	140
Choice of sliced or unsliced		
<b>Sautéed Seasonal Vegetables</b> .....	65	130

# ENTRÉES

HALF PAN (SERV. 10)    FULL PAN (SERV. 20)

includes protein prepared as selected only.  
pastas & sides not included and may be ordered separately.

<b>Parmigiana - Italian classic topped with mozzarella</b>		
Eggplant .....	75	150
Chicken .....	90	180
Veal .....	150	300
<b>Francese - White wine lemon butter sauce with artichokes</b>		
Chicken .....	90	180
Veal .....	150	300
<b>Piccata - White wine butter sauce with capers &amp; lemon</b>		
Chicken .....	90	180
*Salmon .....	125	250
Veal .....	150	300
<b>Short Rib (24-hour notice required)</b> .....	100	200
Braised short rib in a creamy mushroom sauce		
<b>Mahi Fra Diavolo (24-hour notice)</b> .....	130	260
Pan-seared blackened Mahi Mahi in a spicy marinara sauce		
<b>Eggplant Lasagna (48-hour notice)</b> .....	105	210
Thinly sliced eggplant layered with fresh mozzarella, ricotta, marinara & Parmesan		

# PASTA

pastas made in house daily.  
choice of rigatoni or casacrecce.

add chicken or sausage (half 20 full 40)    add shrimp (half 30 full 60)  
sub gluten free pasta (half 25 full 50)

<b>Marinara</b> .....	45	90
Traditional red sauce		
<b>Arrabiata</b> .....	50	100
Spicy red tomato sauce		
<b>Alfredo</b> .....	55	110
Classic, creamy, garlic Parmesan cheese sauce		
<b>Vodka</b> .....	55	110
Pink cream sauce		
<b>Scampi</b> .....	60	120
Garlic, lemon, Roma tomatoes, capers & basil in a white wine sauce		
<b>Primavera</b> .....	75	150
Vegan pesto, asparagus, broccoli, cherry tomato & tri-colored cauliflower		
<b>Bolognese</b> .....	80	160
Classic meat sauce		
<b>Piccata</b> .....	60	120
White wine lemon butter sauce with capers		
<b>Ravioli</b> .....	85	170
Five cheese ravioli with pesto cream sauce		
<b>Lazy Lasagna</b> .....	85	170
Bolognese, ricotta, herbed panko crumbs & cracked pepper		
<b>Crimini Mushroom</b> .....	55	110
Creamy mushroom sauce		
<b>Cacio e Pepe</b> .....	60	120
Parmesan Romano & cracked black pepper		
<b>Amatriciana</b> .....	55	110
Pancetta, red onion, chili flakes & marinara		

# DESSERTS

<b>Mini Cannoli</b> .....	25	50
<b>Cheesecake (24-hour notice required)</b> .....	45	90
<b>Tiramisu (24-hour notice required)</b> .....	70	140