

THE LOFT AT SOBY'S

PLATED DINNER

CHEF'S SELECTION OF HORS D'OEUVRES

Displayed Upon Arrival

FIRST COURSE

(Select One)

Gem Lettuce, Roasted Garlic
Dressing, Croutons

Blue Crab Avocado Toast,
Lime, Radish

Arugula, Shaved Red Onion,
Carrots, Ginger Soy Dressing

Goat Cheese Salad, Pistachio,
Black Pepper, Honey

SECOND COURSE*

(Select One)

Roasted Bone Marrow,
Sourdough, Parsley and
Onion Salad

Roasted Corn Bisque,
Chive, Olive Oil

She Crab Soup, Aged
Sherry, Crab Roe

Scallop, Laurel Aged
Risotto, Grana Padano

ENTRÉE COURSE

(Select Two)

Grilled Beef Tenderloin,
Pepper Crust, Shallots,
Mushroom Dem

Fennel Pollen Dusted Scallops,
Honey Vinaigrette

Pan Seared Snapper, Capers,
Tomato, Olives

Mushroom Risotto, Asparagus,
Toy Box Tomatoes,
Grana Padano

Crispy Duck Breast, Black
Pepper Honey

Roasted North Carolina
Pheasant, Woodsy Herbs, Jus

Grilled Heritage Dry Aged Pork
Chop, Green Apple Gastrique

Marinated Lamb Chops, Herb
Yogurt Dressing

DESSERT COURSE

(Select One)

Chocolate Layered Mousse,
Berry Sauce, Hazelnut Crumble

Crème Brûlée,
Shortbread Cookie

Mixed Berry Galette, Short
Crust, Malted Ice Cream

Lemon Meringue Pie, Graham
Cracker Crust, Blueberry
Preserves, Toasted Meringue

Three Course Meal - \$70 Per Person

*Four Course Meal - \$80 Per Person

BEVERAGES

Sweet and Unsweet Tea, Soda, and Water are
Included in Menu Pricing
Coffee and Bottled Water | \$2.00 Per Person

OVERNIGHT ACCOMODATIONS

Overnight Accommodations in The Loft can be
added to any evening event for \$350.
Ask your sales representative for more details.

ADDITIONAL FEES

Taxes: 8% | Service Charge: 20%
Added To Final Tab

\$1200 Minimum Must Be Met On Food &
Beverage Purchases

BAR SERVICE AVAILABLE

Attendant Fees May Apply

PARKING

Complimentary valet parking is located on
South Main Street in front of Soby's

Not Including Tax and Service Charge