



SOBE EATS
CULINARY CONCEPTS

Holiday
BANQUET





FERNANDO



VICTOR

HAPPY HOLIDAYS FROM SOBE EATS!

We're grateful to be part of your celebrations. May your season be filled with warmth, joy, and unforgettable flavors.

With gratitude,

Chefs Victor & Fernando

Winners of BEST OF STATE:

- "Best Mexican Mobile & Best Innovation" 2020
- "Best Mexican Mobile" 2020, 2021, & 2024
- "Best Mexican" Informal Dining 2021 (Drive Thru)



HANDCRAFTED HOLIDAY MENUS

A detailed illustration of a green, feathery plant branch, likely a herb like dill or fennel, extending from the top right corner of the page.

Classic Flavors Reimagined

- Available October 6 – December 30
- Minimum 50 guests
- Holiday Banquet Full Service
- Includes staff, setup, service & cleanup

Includes:

- Salad
- Entrées
- Sides
- Dessert
- Fresh Baked Rolls & Butter

CLASSIC HOLIDAY BANQUET

\$25 per guest

Salad

- Winter Green Salad with Maple Cinnamon Ranch

Entrée

- Slow Roasted Turkey Breast with Au Jus & Cranberry Sauce

Sides

- Green Bean Casserole
- Yukon Gold Mashed Potatoes
- Traditional Herb Stuffing

Dessert

- Pumpkin Pie with Whipped Cream

Freshly Baked Dinner Rolls & Cultured Butter



SIGNATURE HOLIDAY BANQUET

\$35 per guest

Salads (2)

- Winter Green Salad with Maple Cinnamon Ranch
- Holiday Waldorf Salad with Nutmeg Honey Yogurt Dressing

Entrées (2)

- Pomegranate Molasses Roasted Chicken
- Harissa Honey Glazed Pork Loin with Roasted Carrots

Sides

- Yukon Gold Mashed Potatoes
- Haricot Vert with Shallot Butter
- Wild Rice Pilaf with Cranberries & Herbs

Desserts (2)

- Holiday Bread Pudding with Vanilla Crème Anglaise
- Freshly Baked Dinner Rolls & Cultured Butter

Freshly Baked Dinner Rolls & Cultured Butter



HOLIDAY LUXE BANQUET



\$45 per guest

Salads (3)

- Winter Green Salad with Maple Cinnamon Ranch
- Holiday Waldorf Salad with Nutmeg Honey Yogurt Dressing
- Roasted Beet & Pistachio Salad with Citrus Vinaigrette

Entrées (3)

- Slow Braised Balsamic Fig Beef Short Ribs
- Miso-Glazed Salmon with Gingered Winter Greens
- Pomegranate Molasses Roasted Chicken

Sides

- Yukon Gold Mashed Potatoes
- Haricot Vert with Shallot Butter
- Wild Rice Pilaf with Cranberries & Herbs


Desserts (2)

- Holiday Bread Pudding
- Chocolate Sea Salt Tart

- **Freshly Baked Dinner Rolls & Cultured Butter**
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ADD-ON STATIONS



801-548-0715 | sobe-eats.com | [@sobeeatsut](https://www.instagram.com/sobeeatsut)

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CARVING STATIONS

(Enhancement | Priced Per Guest)

- **Prime Rib**

\$25 | au jus, horseradish

- **Steamship Round**

\$22 | red wine jus

- **Porchetta**

\$20 | blood orange gremolata

- **Cider-Glazed Turkey Breast**

\$18 | au jus, cranberry relish

- **Brown Sugar Holiday Ham**

\$16 | mustard demi & glaze



HOLIDAY TAMALES & ATOLE STATION

(Enhancement | \$15 per guest)

Savory Tamales (banana leaf):

- Slow-Braised Short Rib in Adobo
- Organic Free-Range Chicken in Tomatillo Verde
- Roasted Poblano & Corn Crema con Queso

Sweet Tamales (corn husk):

- Piña Canela (Pineapple & Cinnamon)
- Fresa (Strawberry)
- Coco con Pasas (Coconut & Raisins)
- Chocolate Canela (Mexican Chocolate & Cinnamon)

Warm Beverages (by the gallon):

- Champurrado – Traditional Mexican chocolate atole
- Rompope Atole – Holiday eggnog-style atole with cinnamon
- Galletas María Atole – Creamy atole with classic María cookies

