
Sophia's

CATERING MENU

155 West Main Street · Spartanburg, SC 29306 · (864) 754-4006
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Half Tray serves 6–8 guests · Full Tray serves 12–16 guests
Pick-up & delivery available · Drop-Off · Set-Up · Full Service
Orders require 48 hours advance notice

Appetizers

Homemade Garlic Bread	Half \$55
Fresh herbs, garlic butter, house mozzarella, Parmigiano Reggiano & marinara	Full \$90
Bruschetta	Half \$60
Toasted ciabatta, fresh tomatoes, garlic, onions, basil, olive oil & balsamic glaze	Full \$110
Meatballs	Half \$85 (20 balls)
Beef meatballs in tomato sauce with Parmigiano Reggiano	Full \$155 (40 balls)
Arancini Siciliani	Half \$40 (18 pc)
Fried risotto balls filled with green peas & mozzarella, served on homemade marinara	Full \$80 (36 pc)
Eggplant Parmigiana	Half \$80
Lightly fried sliced eggplant, mozzarella, Parmigiano Reggiano & homemade tomato sauce	Full \$120
Caprese	Half \$85
Fresh sliced tomatoes, fresh basil, extra virgin olive oil & balsamic glaze	Full \$155
Prosciutto & Burrata	Half \$90
Freshly sliced prosciutto di Parma with soft burrata cheese & balsamic glaze	Full \$165
Italian Antipasto	Half \$90
Porchetta, mortadella, salami, pearl mozzarella, roasted red peppers & olives with balsamic	Full \$165

Salads

Sophia's Salad	Half \$65
Mixed greens, apples, gorgonzola crumbles, toasted pecans & balsamic vinaigrette	Full \$120
Caesar Salad	Half \$70
Crisp romaine, asiago cheese, house-made Caesar dressing & shaved Parmigiano Reggiano	Full \$110
Mixed Green Salad	Half \$60
Mixed greens, fresh tomatoes, cucumbers, aged balsamic & shaved Parmigiano Reggiano	Full \$90
Greek Salad	Half \$65
Tomatoes, cucumbers, onions, parsley, imported feta cheese & red wine vinaigrette	Full \$120
Arugula Salad	Half \$65
Cherry tomatoes, pearl mozzarella, shaved Parmigiano Reggiano & balsamic vinaigrette	Full \$120
Cannellini Bean Salad	Half \$60
Red onion, fresh tomatoes, garlic, parsley & citrus vinaigrette	Full \$110

Pasta

Fettuccine Alfredo Shallots, garlic, cream & Parmigiano Reggiano	Half \$75 Full \$140
Penne alla Vodka Shallots, garlic, marinara & cream sauce	Half \$75 Full \$140
Pasta Marinara Choice of pasta with homemade tomato basil marinara sauce	Half \$70 Full \$130
Spaghetti Aglio e Olio Garlic, extra virgin olive oil, chili flakes & Parmigiano Reggiano	Half \$70 Full \$110
Gnocchi alla Sorrentina Marinara, fresh basil & fresh mozzarella	Half \$85 Full \$155
Penne Pomodori e Burrata Sautéed cherry tomatoes, garlic, white wine & basil over penne, topped with burrata	Half \$90 Full \$165
Rigatoni al Forno Marinara, ricotta, topped with mozzarella & baked	Half \$80 Full \$150
Penne all'Amatriciana Bacon, onions, garlic, house-made marinara & Parmigiano Reggiano	Half \$80 Full \$160
Spaghetti alla Arrabbiata Spicy homemade tomato basil sauce, garlic, chili flakes & Parmigiano Reggiano	Half \$80 Full \$120
Spaghetti & Meatballs Marinara & our famous house meatballs with Parmigiano Reggiano	Half \$90 Full \$175
Lasagna Wide noodles layered with beef ragù, ricotta, béchamel & mozzarella	Half \$90 Full \$165
Fettuccine Prosciutto e Panna Seared ham, green peas & creamy Parmigiano Reggiano sauce	Half \$90 Full \$165
Fettuccine Sausage & Mushroom Ground sausage & mushrooms in a sweet wine-cream sauce	Half \$95 Full \$185
Fettuccine alla Bolognese Traditional beef ragù & Parmigiano Reggiano	Half \$95 Full \$145
Mushroom Ravioli Ravioli with bacon, onions, homemade creamy sauce & Parmigiano Reggiano	Half \$90 (~30 pc) Full \$165 (~60 pc)
Cheese Ravioli Cheese ravioli with creamy sage sauce & prosciutto crudo	Half \$90 (~30 pc) Full \$145 (~60 pc)
Lobster Ravioli Lobster ravioli served in our spicy vodka sauce	Half \$130 (~20 pc) Full \$220 (~40 pc)

Chicken & Veal

All entrées served over your choice of pasta, veggies, or potatoes.

Chicken Parmigiana	Half \$90
Breaded & fried chicken breast, homemade marinara, melted mozzarella & Parmigiano — served over pasta, veggies, or potatoes	Full \$170

Chicken Piccata	Half \$90
Seared chicken cutlet in lemon white wine caper sauce — served over pasta, veggies, or potatoes	Full \$170

Chicken Marsala	Half \$90
Seared chicken breast with mushrooms in marsala wine sauce — served over pasta, veggies, or potatoes	Full \$170

Chicken Parmigiana — Vodka Sauce	Half \$90
Breaded & fried chicken breast, homemade vodka sauce, mozzarella & Parmigiano — served over pasta, veggies, or potatoes	Full \$170

Chicken Parmigiana — Alfredo Sauce	Half \$90
Breaded & fried chicken breast, homemade alfredo sauce, mozzarella & Parmigiano — served over pasta, veggies, or potatoes	Full \$170

Veal Marsala	Half \$130
Seared veal cutlet with mushrooms in marsala wine sauce — served over pasta, veggies, or potatoes	Full \$230

Veal Piccata	Half \$130
Seared veal cutlet in a lemon white wine caper sauce — served over pasta, veggies, or potatoes	Full \$230

Ribeye Steak	Half Market
Seasoned & seared ribeye steak, sliced — market price	Full Market

Seafood

Salmon	Half \$140 (8 portions)
Pan-seared salmon with white wine caper sauce — served over pasta, veggies, or potatoes	Full \$210 (16 portions)

Shrimp Scampi	Half \$130 (~16 pc)
Shrimp in garlic white wine sauce, served over fettuccine	Full \$230 (~32 pc)

Shrimp Fra Diavolo	Half \$130 (~16 pc)
Shrimp in spicy red garlic fra diavolo sauce, served over fettuccine	Full \$230 (~32 pc)

Side Dishes

French Fries Classic crispy fries	Half \$40 Full \$70
Roasted Potatoes Herb-roasted potatoes	Half \$45 Full \$80
Roasted Carrots Oven-roasted with fresh herbs	Half \$45 Full \$80
Sautéed Broccoli Garlic-sautéed fresh broccoli	Half \$45 Full \$80
Grilled Chicken Seasoned & grilled chicken breast, sliced	Half \$60 Full \$110
Chicken Cutlet Breaded & fried chicken cutlet	Half \$60 Full \$110

Desserts

Tiramisù Italian cookies soaked in espresso, layered with sweet mascarpone cream	Half \$55 Full \$95
Mini Cannoli Crispy fried pastry shells filled with sweet cream & chocolate chips	Half \$50 (25 pc) Full \$80 (50 pc)
Lemon Mascarpone Cake Lemon cake, lemon curd & whipped mascarpone frosting — full cake only	Full \$85 (full cake)
Profiterole Cream puffs filled with Chantilly cream, enrobed in chocolate — full tray only	Full \$90 (full tray)
Chocolate Mousse Cake Silky chocolate mousse cream layered with chocolate cake — full cake only	Full \$75 (full cake)

Catering packages available for weddings, corporate events & private parties. Please call (864) 754-4006 to discuss custom menus and full-service options.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.