



PRIVATE DINING

Sugo beautifully blends the cuisines of Italy and Greece to create an old-world dining experience rich with charm and sincere hospitality. Enjoy generous portions of our classic and innovative dishes in a variety of event formats. Catered events at your location and on-site cooking classes featuring some of Sugo's iconic dishes are also available. Sugo has audio and video equipment available upon request. Please contact our event coordinator for more information about our offerings.

Executive Chef Ricardo Soto leads the kitchen at Sugo.

Please contact us for details and availability.

Izzy Kilson, Special Events Administrator, ikilson@chgrestartaurants.com

Direct: 404-885-8022

Restaurant: 770-817-8000

SPECIAL EVENT MENU OPTIONS

Please see below for our menu options. Gluten free and Vegetarian menu selections are available upon request.

ANTIPASTI SELECTIONS

Priced by piece. Other options available upon request. Items may be passed or stationed.

MEATBALL AL SUGO Italian sausage, roasted tomato, caramelized onion, dates, tomato-basil sauce, pecorino. **3**

SPANAKOPITA Traditional Greek spinach pie - phyllo dough, spinach, onions, ricotta, muscatel wine reduction. **2**

MAIALINO FLATBREAD Braised pork shoulder, pesto, arugula, ricotta salata, roasted tomato, white balsamic reduction. **2**

GREEK FLATBREAD Figs, arugula, basil pesto, aged feta, mozzarella. **2**

ARANCINI Crispy wild mushroom risotto balls, truffle, pecorino, basil aioli. **2.5**

BACON WRAPPED DATES Walnuts, romesco sauce, muscatel wine reduction. **2.5**

CAPRESE CROSTINI Marinated tomatoes, basil pesto, grilled bread. **2.5**

BOCCONCINI Crispy mozzarella, spicy arrabbiata, basil. **2.5**

CALAMARI FRITTI Asparagus, sweet peppers, spicy aioli, grilled lemon. **3.5**



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PRE-SELECTED MENU SELECTIONS

Menus are executed plated family style - buffet set up is available depending on selected space.

TIER ONE

\$38 per guest

Salad course – choice of 2

CLASSICO Baby lettuce, spiced almonds, strawberries, gorgonzola cheese, balsamic vinaigrette, crispy shallots.

CAESAR Romaine lettuce, Parmigiano Reggiano, herb croutons, black pepper, scallions.

GREEK Field greens, cucumber, heirloom grape tomato, red onion, kalamata olive, aged feta, oregano vinaigrette

BEET baby lettuce, honey greek yogurt, pistachio, goat cheese, blood orange vinaigrette.

Entrée course – choice of 3

CHICKEN PARMESAN Italian bread crumbs, provolone, mozzarella, Mr. C's tomato basil sauce.

AUNT LENA'S CHICKEN Caramelized onion, mozzarella, baby spinach, garganelli, dates, pink cream sherry sauce.

EGGPLANT PARMESAN Zucchini, fennel, peppers, mushrooms, mozzarella, Parmigiano Reggiano.

BLACKENED CHICKEN PASTA Sweet peas, red onion, scallions, roasted red pepper, mafaldine, cajun cream sauce.

CANNELLONI Beef & lamb ragu, bechamel, provolone, mozzarella, herb ricotta.

SPAGHETTI & MEATBALL Pork sausage meatballs, dates, caramelized onion, tomato-basil sauce, spicy fettuccine, pecorino.

TIER TWO

\$48 per guest

Salad course – choice of 2

CLASSICO Baby lettuce, spiced almonds, strawberries, gorgonzola cheese, balsamic vinaigrette, crispy shallots.

CAESAR Romaine lettuce, Parmigiano Reggiano, herb croutons, black pepper, scallions.

GREEK Field greens, cucumber, heirloom grape tomato, red onion, kalamata olive, aged feta, oregano vinaigrette

BEET baby lettuce, honey greek yogurt, pistachio, goat cheese, blood orange vinaigrette.

Entrée course – choice of 3 – tier one option available by request

HANGER STEAK Big Green Egg smoked hanger steak, gigante beans, mushrooms, feta, roasted red peppers, arugula.

SHRIMP SCAMPI Gulf shrimp, tomato, mushrooms, roasted garlic, lemon-butter cream sauce, spicy fettuccine, arugula.

SALMON Grape tomatoes, marinated artichokes, kalamata olives, spinach, lemon-butter cream sauce.

BOLOGNESE Pork Bolognese, lil moo, Parmigiano-Reggiano, mafaldine.

BRANZINO Couscous, cremini mushrooms, sundried tomato, arugula, radish, lemon-butter caper sauce.



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CUSTOMIZED “CHOICE OF” MENU

Personalized printed menus for your guests. Each guest gets one salad and one entrée.

\$58 per guest

Salad course – choice of 2

CLASSICO Baby lettuce, spiced almonds, strawberries, gorgonzola cheese, balsamic vinaigrette, crispy shallots.

CAESAR Romaine lettuce, Parmigiano Reggiano, herb croutons, black pepper, scallions.

GREEK Field greens, cucumber, heirloom grape tomato, red onion, kalamata olive, aged feta, oregano vinaigrette

BEET baby lettuce, honey greek yogurt, pistachio, goat cheese, blood orange vinaigrette.

Entrée course – choice of 3

CHICKEN PARMESAN Italian breadcrumbs, provolone, mozzarella, Mr. C's tomato basil sauce.

AUNT LENA'S CHICKEN Caramelized onion, mozzarella, baby spinach, garganelli, dates, pink cream sherry sauce.

EGGPLANT PARMESAN Zucchini, fennel, peppers, mushrooms, mozzarella, Parmigiano Reggiano.

BLACKENED CHICKEN PASTA Sweet peas, red onion, scallions, roasted red pepper, mafaldine, cajun cream sauce.

CANNELLONI Beef & lamb ragu, bechamel, provolone, mozzarella, herb ricotta.

SPAGHETTI & MEATBALL Pork sausage meatballs, dates, caramelized onion, tomato-basil sauce, spicy fettuccine, pecorino.

HANGER STEAK Big Green Egg smoked hanger steak, gigante beans, mushrooms, feta, roasted red peppers, arugula.

SHRIMP SCAMPI Gulf shrimp, tomato, mushrooms, roasted garlic, lemon-butter cream sauce, spicy fettuccine, arugula.

SALMON Grape tomatoes, marinated artichokes, kalamata olives, spinach, lemon-butter cream sauce.

BOLOGNESE Pork Bolognese, lil moo, Parmigiano-Reggiano, mafaldine.

BRANZINO Couscous, cremini mushrooms, sundried tomato, arugula, radish, lemon-butter caper sauce.

FRUTTI DI MARE Bang Island mussels, branzino, Gulf shrimp, arrabiata, green onion, squid ink mafaldine.

BRAISED VEAL Mascarpone polenta, baby carrots, cremini mushrooms, parmesan gremolata, marsala.



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DESSERT SELECTIONS

Priced by piece

\$11

CHOCOLATE MOUSSE Dark chocolate mousse, white chocolate cream, hazelnut crunch.

TIRAMISU Espresso, sponge cake, mascarpone zabaglione, cocoa powder.

BOURBON BREAD PUDDING House-made bourbon caramel sauce, candied walnuts, whipped cream.

BOMBA Chocolate gelato, vanilla gelato, cherry-nut filling, dark chocolate dipped.

CANNOLI Mascarpone, ricotta, chocolate.

MINI PORTIONS

\$3

CHOCOLATE CAKE Dark chocolate sponge, chocolate glaze.

TIRAMISU Espresso, sponge cake, mascarpone zabaglione, cocoa powder.

BOURBON BREAD PUDDING House-made bourbon caramel sauce, candied walnuts, whipped cream.

CANNOLI Mascarpone, ricotta, chocolate.

GREEK CHEESECAKE Souffle style, Greek yogurt, caramel, whipped cream.

BEVERAGE SELECTIONS

We require selecting a custom beverage menu to compliment your food menu selections. Preselecting beverages will expedite service during your event and will help us to achieve a targeted budget. Our custom beverage menus range in offerings, selections, and prices. Some of our most popular choices include a full open bar, limited menus with or without drink tickets, or beer and wine only. Please inquire about our wine, cocktail, and beer selections for any of these options.

WHITE | Beau Rivage, France | Sauvignon Blanc 42

WHITE | Alois Lagender, Italy | Chardonnay 55

WHITE | Chalk Hill, Sonoma Coast | Chardonnay 57

LIGHTER RED | Hahn Founder's, California | Pinot Noir 64

LIGHTER RED | Avignonesi, Italy | Sangiovese 62

LIGHTER RED | Lapostolle, Chile | Merlot 46

FULLER RED | Lapostolle, Chile | Cabernet 46

FULLER RED | Châteaux de Fontenille, France | Bourdeaux 53

FULLER RED | Educated Guess, California | Cabernet Sauvignon 58