



## SPECIAL EVENTS GUIDE

Dinner | Luncheons | Catering

### **Event Coordinator**

Mikki Warburton  
770 - 817 - 8000  
mwarburton@chgrestartaurants.com

### **General Manager**

Nancy Castellucci  
770 - 817 - 8000  
nancy@chgrestartaurants.com

### **Dining Room Manager**

Reginald Mack  
770 - 817 - 8000  
rmack@chgrestartaurants.com



#### EVENTS AT SUGO

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. Take a seat at our table and let us take you back to a time when the conversation of good friends, combined with great food and wine, were the only things needed for an entertaining evening out. Accommodate parties from 8 to 100 guests. Our variety of party packages makes us the perfect location for all events. Catered events at your location are also available.



#### UNIQUE & CUSTOM EVENTS

Looking for a truly creative option? Sugo has an expert wine staff and professional chefs at your disposal, we look forward to creating a private wine or spirit tasting with a unique chef's tasting menu for your event. Private cooking classes with Sugo patriarch, Mr. C are also available. You'll put your apron on and dig your hands into one of Sugo's iconic dishes, as you learn how to make the Meatball al Sugo or Federico's Braciolo from the master himself. Mr. C, will entertain you with stories from the family's past and instruct you on how and why each step is important to the dish.



#### MENU CUSTOMIZATION & DIGITAL EQUIPMENT

Sugo has audio and video equipment available. This includes a digital projector, a ten foot screen, and an in-house audio system. Sugo is also pleased to offer menu customization services, please contact our event coordinator for more information. Custom cakes, pastries, and desserts can be ordered.

#### EVENT SPACES

During these unprecedented times, we are very sensitive towards COVID-19. Our team is following all social distancing guidelines for guests and staff and all events are now individually plated per CDC guidelines.

Basil Room - **8 - 16 guests**

Brodetto Room - **22 - 33 guests**

Puttanesca Room - **30 - 66 guests**

Main Dining Room - **40 - 50 guests**

Patio - **12 - 22 guests**

Pynn - **10 - 18 guests**



PASSING PLATES - Priced Per Piece

**Meatball Al Sugo** - Sausage meatball stuffed with roasted tomatoes, caramelized onions, dates, and dressed with tomato basil sauce. \$2

**Spanakopita** - Traditional Greek spinach pie, layered with phyllo dough, spinach, onions, and ricotta cheese. Finished with Moscato wine reduction. \$1.5

**Maialino Flatbread** - Slow Roasted pork, walnut pesto, rosemary, olive oil, arugula, ricotta salata, roasted tomato, white balsamic reduction. \$1.5

**Greek Flatbread** - Mozzarella, provolone, Mt. Vikos feta cheese, spinach, and dried figs. \$1.5

**Arancini** - Crispy wild mushroom risotto balls, truffle, pecorino. \$2

**Bacon Wrapped Dates** - Stuffed with walnuts, romesco sauce. \$2

**Caprese Crostin** - Marinated tomatoes, basil pesto, grilled bread. \$2

PRIVATE DINING BEVERAGE GUIDE

TIER ONE

White	Beau Rivage	Sauvignon Blanc	France	2017	40
Lighter Red	Marko Polo	Merlot	Croatia	2018	40
Fuller Red	Lapostole	Cabernet	Chile	2018	45

TIER TWO

White	Alois Lageder	Chardonnay	Italy	2018	45
Lighter Red	Hahn	Pinot Noir	California	2018	56
Fuller Red	Chateaux de Fontenille	Bordeaux	France	2017	52

TIER THREE

White	Miner Family	Chardonnay	Napa Valley	2017	55
Lighter Red	Avignonesi	Pinot Noir	Italy	2017	62
Fuller Red	Educated Guess	Cabernet Sauvignon	California	2018	52

Please select a white wine and 2 red wines to offer your guests. These selections will expedite service

PERSONALIZED EVENT MENU - TIER ONE PRICING



\*Orecchiette pictured above



\*Mafaldine Amatriciana pictured above

\$35 per person

CHOICE OF SALAD:

**Classico** - Artisan greens, spiced almonds, strawberries, gorgonzola cheese, balsamic vinaigrette, crispy shallots.

**Arugula** - Fresh basil, candied pecans, poached pear, dried cranberries, goat cheese, cranberry vinaigrette.

**Caesar** - Romaine lettuce, Parmigiano Reggiano, classic dressing, herb croutons, cracked black pepper.

**Farro** - Fresh arugula, Baby Kale, Farro, Golden Raisins, fresh pear slices, spiced walnuts, mustard vinaigrette.

CHOICE OF ENTRÉE:

**Chicken Parmesan** - Dressed in Italian bread crumbs, artisan pasta, provolone, mozzarella, Mr. C's tomato basil sauce.

**Aunt Lena's Chicken** - Dressed in Italian bread crumbs with Prosciutto di Parma, caramelized onions, mozzarella, baby spinach, garganelli, pink crème sherry sauce.

**Eggplant Parmesan** - Crispy eggplant, tomato sugo, fresh mozzarella, ricotta, goat cheese, fresh basil, Parmigiano Reggiano, grilled zucchini, charred fennel, and marinated peppers.

**Orecchiette** - Italian sausage, Broccoli, fresh arugula, cremini mushrooms, porcini cream sauce.

**Mafaldine Amatriciana** - Roasted chicken ragu, applewood smoked bacon, herb ricotta, mafaldine pasta, gremolata.

**Cannelloni** - Beef and lamb stuffed, lamb ragu, bechamel, provolone, mozzarella, herb ricotta.

\*Menu can be customized to meet your requirements.



## PERSONALIZED EVENT MENU – TIER TWO PRICING



\*Salmon pictured above



\*Hanger Steak pictured above

### \$45 per person

#### CHOICE OF SALAD:

**Classico** - Artisan greens, spiced almonds, strawberries, gorgonzola cheese, balsamic vinaigrette, crispy shallots.

**Arugula** - Fresh basil, candied pecans, poached pear, dried cranberries, goat cheese, cranberry vinaigrette.

**Caesar** - Romaine lettuce, Parmigiano Reggiano, classic dressing, herb croutons, cracked black pepper.

**Farro** - Fresh arugula, Baby Kale, Farro, Golden Raisins, fresh pear slices, spiced walnuts, mustard vinaigrette.

#### CHOICE OF ENTRÉE:

**Hanger Steak** - Big Green Egg smoked hanger steak, gigande beans, wild mushrooms, aged feta, roasted red peppers, fresh arugula.

**Moscato Filet** - Incrusted with Applewood smoked bacon, dates, manchego cheese and walnuts, served with cheese stuffed piquillo peppers over caramelized onions and braised pork.

**Shrimp Scampi** - Roasted mushrooms, fresh tomatoes, fresh basil, lemon butter sauce, red pepper pappardelle, tomato sugo, balsamic reduction.

**Salmon** - Grape tomatoes, marinated artichokes, kalamata, sauteed spinach lemon butter cream.

**Beef Ravioli** - Braised short rib, caramelized onions, edamame, au jus, Parmigiano-Reggiano.

*\*Menu can be customized to meet your requirements.*

## PERSONALIZED EVENT MENU – DESSERT PRICING



\*Tiramisu pictured above

### \$9 Each

**Chocolate Cake** - Sponge cake, chocolate glaze, hazelnut frosting.

**Tiramisu** - Espresso-soaked ladyfingers layered with mascarpone cheese, and Zabaglione cream, dusted with rich cocoa powder.

**Bourbon Bread Pudding** - House-made bourbon caramel sauce, candied walnuts, whipped cream.



\*Cocktails pictured above



10305 Medlock Bridge Rd,  
Johns Creek, GA, 30097

<https://www.sugorestaurant.com>