



THE
SOCIAL
CATERING & CO

Please inquire about custom plated dinners

CANAPES

LAND

Smoked Brisket Miso Slaw, Pickled Serrano, Crispy Rice Cake

Cold Beef Pickled Shimeji Mushrooms, Bearnaise

Rack of Lamb Chop Pistachio Mint Pesto, Pomegranate Reduction

Chicken Avocado Mini Arepas Cilantro, Pickled Red Onion

SEA

Cured Salmon Rosti Chive Crème Fraiche

Cured Salmon Crispy Rice Cake, Pickle Ginger Remoulade, Cilantro Seedlings

Sesame Lemongrass Shrimp Fritter Cilantro Lime Mayo, Napa Slaw

Lemon Tarragon Shrimp Mini Pain au Lait, Delicate Herbs

Crepe Vert Roll Creole Shrimp Mayonnaise, Scallion Crisp

Tuna Crudo Radish Pickle, Mint Scallion

EARTH

Shredded Vegetable Chickpea Fritters Mint Coriander Raita, Coriander Seedlings (VG)

Empanadas Cumin Spiced, Sweet Potato, Black Bean, Kale

Petit Truffled Twice Baked Potato Fontina, Arugula Sprouts

Mushroom Tarte Tatin Gruyere, Thyme

Zucchini Feta Fritters Spinach Tzatziki, Black Olive Crumble

Eggplant Parm Burrata, Oven Roasted Cherry Tomato, Basil Puree

(V) Vegetarian (VG) Vegan

STATIONS

Korean Beef Kimchi, Pickled Carrot Radish, Gochujang Mayo, Ramen

Curry Chicken Coconut Rice and Beans, Sticky Plantain, Creamy Slaw

Pollo Asado Aji Verde, Crispy Fingerlings, Cumin Black Beans

Nordic Bowl Cured Salmon, Pickled Beet, Cucumber, Red Onion, Honey Mustard, Sticky Rice

Sesame Salmon Sticky Rice, Snow Pea Salad, Spicy Kewpee, Crispy Nori, Shards

Crispy Shrimp Spicy Remoulade, Pain au Lait

Crispy Tofu Creamy Miso Ramen, Sesame Shitake, Togarashi (V)

Korean Vegetable Pancake Sesame Ginger Dipping Sauce (VG)

(V) Vegetarian (VG) Vegan

DESSERT

Sticky Toffee Pudding Rum Toffee Sauce, Chantilly Cream

Petite Espresso Dark Chocolate Cakes Kahlua Spiked Buttercream

Mini Pavlovas Seasonal Berries & Fruit

(V) Vegetarian (VG) Vegan

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THE
CARBON
BAR

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CANAPES

LAND

Smoked Brisket CB Espresso Sauce, Slider

Smoked Brisket Slider Burnt Ends, Espresso

Beef Croquette Burnt Ends, Kimchi Ssam

Mini Brisket Reuben Classic Toppings

Pulled Chicken Tacos With all the trimmings

Smoked Pork Tacos al Pastor Pickled Red Onions, Pineapple, Smoked Salsa Verde

Pork Belly Bao Pickled Carrot and Onion, Bao Sauce

Smoked Brisket CB Espresso Sauce, Slider

SEA

Salmon Tartare Crispy Nori, Puff Rice

Coconut Smoked Shrimp Green Curry Reduction, Toasted Coconut Shards

Korean Fried Shrimp KFC sauce

Oysters Rockefeller Double Smoked Bacon, Blueberry Granita

Smoked Oyster Pimento Butter

EARTH

Korean Fried Cauliflower KFC Sauce (VG)

(V) Vegetarian (VG) Vegan

STATIONS

Smoked Beef Brisket or Pastrami Carving Special Sauce, Milk Buns, Mustard, Pickles

St. Louis Ribs Carving Coleslaw, Pickles, Signature House-Made Sauces

Buttermilk Fried Chicken Jalapeno Cheddar Cornbread, Coleslaw

Seafood Bar Selection of Oysters, Creole Shrimp, Cured Salmon, Mignonette, Fresh Horseradish, Cocktail Sauce

Mac & Cheese Baked Beans, Cole Slaw, Cornbread

Salad Bar Caesar, Panzanella, Chophouse

Empanada Smoked Beef Brisket, Pulled Pork, Black Bean & Sweet Potato, Chimichurri (V)

Pork Belly Bao Pickled Carrot & Onion, Bao Sauce

(V) Vegetarian (VG) Vegan

DESSERT

Homestyle Carrot Cake Bites Soft Spiced Cake, Carrots, Layered Cream Cheese Frosting

Mini Smores Brownie Vahlrona 70% chocolate, Graham Cracker Crust, Torched Marshmallow, Carmel Sauce

New York Cheesecake Morsels Cream Cheese, Graham Cracker Crust, Vanilla Bean, Wild Blueberry Compote

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AMARO
— Trattoria —

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CANAPES

LAND

Mortadella Sliders Whipped N'duja, Sul Tavolo Stracciatella, Arugula

Porchetta Sliders Marinated Rapini, Truffle Sauce, Shaved Parm, Chili

Tuscan Crostini Whipped Chicken Liver, Treviso Jam, Grilled Sourdough Herbs

Pork & Ricotta Meatballs 40 Clove Tomato Sauce, Pecorino, Walnut Pesto

Beef Tartare Cannoli Pepperoncino, Triple Crunch Mustard, Parmigiana Reggiano

Carbonara Arancini Young Pecorino, Egg yolk Emulsion, Chives, Guanciale

SEA

White Anchovy Crostini Sul Tavolo Stracciatella, Parsley Oil, Herbs

Shrimp Toast Lemon Aioli, Shaved Fennel, Arugula, Bomba Shrimp Mousse

EARTH

Roasted Pear Smoked Provolone Arancini, Burnt Honey, Fried Rosemary

Wild Mushroom Truffle Cavatelli Spoons, Black Truffle, Parmigiana Reggiano

Devilled Eggs Smoked Provolone, Calabrian Chilies, Chives

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STATIONS

Pinsa Tomato Sauce & Oregano

Fiori di latte Confit Cherry Tomatoes, Fresh Basil

Fried Eggplant N'duja, Fontina Cheese, Pecorino, Basil

Smoked Provolone Spicy Soppressata, Sundried Black Olives

Yukon gold Potato Fior di latte

Roasted Wild Mushrooms Truffle Honey, Taleggio Cream, Parmesan

Speck Gorgonzola, Pear, Walnuts, Radicchio, Balsamic

Zucchini Mortadella, Stracciatella, Burnt Honey, Pistachio

Pork & Fennel Sausage Marinated Rapini, Pecorino

Porchetta Slow Roasted Pork Belly, Salsa Verde, Crispy Pig Skin (option for slider buns)

Tuna e Tonnato Seared Rare Tuna, Tuna Aioli, Capers, Fennel, Arugula

Charcuterie & Cheese Prosciutto di Parma, Finocchiona Salami, Whipped Calabrese N'duja, Sul Tavolo Burrata, Marinated Pecorino Fresco, Fontina d'Aosta, Black Bird Bread

Charred Broccoli Salmoriglio Dressing, Toasted Coriander, Whipped Ricotta (V)

Spring Salad Shaved Asparagus, English peas, Herbs, Sunflower Seeds (V)

Truffle Salad Baby Gem Lettuce, Local Apple, Truffle Vinaigrette, Parmesan (V)

PASTAS & RISOTTO

Cavatelli con Funghi Wild Mushroom Ragu, Black Truffle, Mascarpone

Rigatoni alla Bolognese Beef Brisket Ragu, Prosciutto, Pecorino

Spring Agnolotti Whipped Ricotta, Cultured Butter, English Peas, Mint

Asparagus Risotto Green & White Asparagus, Butter Poached Shrimp

Jerusalem Artichoke Risotto Roasted Cauliflower, Black Truffle, Parmesan

(V) Vegetarian (VG) Vegan

DESSERT

Tiramisu Marsala Cream, Espresso Soaked Savoiardi Cookies, Cocoa

Cannoli Mascarpone & Ricotta, Citrus, White Chocolate Dip

Panna Cotta Yogurt & Bay Leaf Cream, Mixed Berry, Crunchy Meringue

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Lucie

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RESTAURANT LUCIE

CANAPES - LAND

Le Burger de Canard Comte Cheese

Steak Tartare Crostini

Charcuterie and Cheese Board Selection of French Saucisson Sec, French Cheeses, Accompaniments

CANAPES - SEA

Lobster Croque Monsieur Bechamel, Brioche

Salmon Gravlax Crouton, Herbed Creme

CANAPES - EARTH

Shots of "Veggie" Orange Cauliflower Cream (V)

STATIONS

Boeuf Bourguignon Pommes Puree, Truffle

Tajine de Poulet Avec Legumes Preserved Lemons, Olives, Couscous

Ratatouille Spring Rice Pilaf, Salad Vert (VG)

DESSERT

Macarons Salted Butter Caramel

Lemon Tartlet Hazelnut Shortbread

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