



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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