



THE
SOCIAL
CATERING & CO

**PRIVATE/WEDDING
EVENTS**

Social Event / Banquet / Reception

a. Cocktail Reception

i. Bar and Soft Bar Options

Locally Sourced & Crafted Beverages

Red, White and Sparkling Wine

Craft Beer

Distilled Liquors

Sparkling Water, Mixed Juices, Soft Drinks

ii. Passed Hors D'oeuvres

PASSED CANAPÉS

Pulled Pork Slider, Sweet & Spicy BBQ Sauce, House-made Coleslaw

Cured Salmon, Mini Potato Rosti, Herb Crème Fraiche (GF) (NF)

Pimenton Shrimp with Saffron Aioli

Fresh Rice Paper Rolls, Sesame Tofu, Shredded Vegetables, Hoisin Sauce(V)

The Carbon Bar Smoked Turkey with Cranberry Mayo with Mini Potato Bun

Mini Tarte, Goat's Cheese, Roasted Cherry Tomato (VEG)

Woodland Mushroom Arancini with Truffle Aioli (VEG)

iii. Cocktail stations

Tacos

Al Pastor with Caramelized Pineapple, Chicken Tinga Served with Warm Corn Tortillas, Pico de Gallo, Créma, Pickled Red Onions, Selection of Hot Sauce

The Carbon Bar Empanadas

Smoked Beef Brisket, Cheese Curds, Espresso BBQ Sauce

Vegan Black Bean, Sweet Potato, Kale

Pulled Pork, Sweet & Spicy Sauce

Served with Chimichurri, Spicy Mayo

Pinsa

Amano Yukon Gold Potato, Fiori di Latte, Roasted Wild Mushrooms, Truffle Honey, Taleggio Cream, Parmesan

Sliders

The Carbon Bar Pulled Beef Brisket or Pork, with Pickles and Espresso BBQ Sauce

Housemade Burgers

Mini Hand Pressed Burger served with all of the fixings

Pastrami Carving Station

Carved The Carbon Bar Pastrami served with Rye Bread, Mustard, Pickles

Social Event / Banquet / Reception

b. Buffet Style service

i. Various Course Options

1.The Carbon Bar Buffet

Jalapeño Cheddar Cornbread, Smoked Bourbon Butter

Grilled Caesar Salad, Smoked Bacon, Garlic Crouton, Pickled Red Onion, Parmesan

Coleslaw, Cabbage, Carrot and Red Onion Base, Housemade Mayo

Piri Piri Chicken Supreme,

BBQ Pulled Pork Sliders, Dill Pickles, Alabama white BBQ sauce, Fried Onion

Grilled Flank Steak, Served with Chimichurri

Pit Beans, Beef Brisket, Double Smoked Bacon, Navy Beans, Tomatoes, Spices

Mac N' Cheese, Jarlsberg Cheese, Panko Breading

Classic Potato Salad, Dijon Mayonnaise

Selection of Squares, Brownies, and Cookies

Sesame Lemongrass Shrimp Fritter, Cilantro Mayo

Mini Vegan Empanada, Sweet Potato, Black Bean & Kale

Fresh Baguette, with Garlic Butter

Grilled Caesar Salad, Smoked Bacon, Garlic Crouton, Pickled Red Onion, Parmesan Crumb

Roasted Cauliflower Red Onion Salad, Quinoa, Chickpeas, Harissa Dressing

Greek Pasta Salad, Cucumber, Cherry Tomatoes, Black Olive Oregano Vinaigrette

Sweet and Spicy Chicken,

Grilled Flank Steak, Served with Chimichurri

Mini Roasted Potatoes with Rosemary and Garlic

Sweets: Mini Tiramisu, Craig's Classic Chocolate Chip Cookies, Fruit Platter

Social Event / Banquet / Reception c.

i. Standard 3-course

Menu One:

Passed Canapés

Choose Four

The Carbon Bar Brisket Sliders with Espresso BBQ Sauce and Pepperoncino Mayo

Petite Tarte, Herbed Goat's Cheese, Roasted Cherry Tomato (V)

Arancini, Woodland Mushrooms, Truffle Aioli, (V)

Lemongrass Shrimp Fritter, Sesame Cilantro Mayo

Cured Salmon, Potato Rosti, Herbed Crème Fraiche (GF)

Prosciutto, Roasted Fig, Whipped Ricotta, Hot Honey

Roasted Cherry Tomatoes, Crushed Chickpeas on Crostini(VEG)

Vegan Rice Paper Rolls with Sesame Tofu, Shredded Vegetable and Hoisin Sauce (VEG)

Empanadas, Beef Brisket, Pulled Pork, or Sweet Potato, Black Bean, and Kale (VEG)

Mushroom Tarte Tatin Gruyere, Thyme (V)

Savoury Profiteroles, Shrimp Mousse

Pastrami Slider, Grainy Mustard, Melted Gruyère

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

Petite Pressed Italian Sandwich, Pesto, Roasted Red. Peppers, Mortadella (V)

First Course

House-Made Focaccia

Choose One:

Arugula, Roasted Beets, Pickled Red Onion, Crumbled Feta with Lemon Beet Vinaigrette

Grilled Romaine Caesar, White Anchovies, Garlic Crouton, Pickled Red onions, Parmigiano Reggiano

Main Course

Choose Three:

Steak with Chimichurri, Crispy Garlic Potatoes, Blistered Broccolini

Chicken Piccata with Lemon Caper Wine Sauce, Pomme Puree, Seasonal Vegetables

Herb Crusted Salmon, Gratin Potato, Seasonal Spring Vegetables, Lemon Beurre Blanc

Stuffed Portobello Mushroom, Sweet Potato Gratin, Blistered Broccolini (V)

Dessert

Choose One:

Orange Ginger Crème Brûlée

Limoncello Tiramisu, Whipped Mascarpone, Limoncello soaked Savoirdi Biscuits

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ii. 4-5 course

Passed Canapés

Choose Four:

The Carbon Bar Brisket Sliders with Espresso BBQ Sauce and Pepperoncino Mayo

Petite Tarte, Herbed Goat's Cheese, Roasted Cherry Tomato (V)

Arancini, Woodland Mushrooms, Truffle Aioli, (V)

Lemongrass Shrimp Fritter, Sesame Cilantro Mayo

Cured Salmon, Potato Rosti, Herbed Crème Fraiche (GF)

Prosciutto, Roasted Fig, Whipped Ricotta, Hot Honey

Roasted Cherry Tomatoes, Crushed Chickpeas on Crostini (VEG)

Vegan Rice Paper Rolls with Sesame Tofu, Shredded Vegetable and Hoisin Sauce (VEG)

Empanadas, Beef Brisket, Pulled Pork, or Sweet Potato, Black Bean, and Kale (VEG)

Mushroom Tarte Tatin Gruyere, Thyme (V)

Savoury Profiteroles, Shrimp Mousse

Pastrami Slider, Grainy Mustard, Melted Gruyère

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

Petite Pressed Italian Sandwich, Pesto, Roasted Red. Peppers, Mortadella

First Course

Choose One:

Grilled Romaine Caesar, White Anchovies, Garlic Crouton, Pickled Red onions, Parmigiano Reggiano

Bibb Lettuce, Citrus, Cucumber Ribbons, Shaved Fennel Salad with Citrus Tarragon Vinaigrette

Truffle Spring Salad, Shaved Pink Radicchio, Endive, Baby Gems, Pecorino, with Truffle Vinaigrette (VEG)

Pasta Course with Fresh Made Pasta

Choose One:

Mushroom Cavatelli, Carmelized Leeks, Mushroom, Mascarpone, Pecorino (VEG)

Butternut Agnolotti, Brown Butter Sauce, Parmesan, Crispy Sage (VEG)

Oxtail & Brisket Cavatelli, Slow Braised, Authentic Italian 'Gravy', Parmesan, Basil

Spaghetti Aglio Olio, Shrimp, Garlic, Brown Butter Panko, Bottarga

Rigatoni Pomodoro, Pomodoro Sauce, Stracciatella, Basil (VEG)

11 Layer Lasagna, Bechamel, Sugo Tomato Sauce, Four Cheese Blend (VEG)

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ii. 4-5 Course

Main Course

Choose Three:

Short Rib Beef Bourguignon with Truffle Mash, Garlic Haricot Verts

Branzino Piccata, Caper Butter, Crispy Fingerling Potatoes, Garlic Rapini

Chicken Supreme, Pan Roasted Lemon White Wine Butter Sauce, Sweet Potato Gratin, Seasonal Vegetables

Cauliflower Steak with White Bean Puree, Roasted Cherry Tomatoes, Herb Oil

Dessert

Choose One

Flavours to change Seasonally

Vegan Coconut Pannacotta

Fruit Tarte, Crème Patisserie, Seasonal Fruit Compote

Summer Berry Pavlova

Brûlée Cheesecake with Berry Compote

d. Buffet Station Add-Ons / Snacks i. Additional and snack options including number of stations

Additional Stations

Grazing Table

Selection of beautifully displayed to Include:

Charcuterie, Cheese, Vegetables, Focaccia, Crackers, Pizzetta

Mezze Platter

Crudit  with Hummus, Cucumber, Tomato, Pickled Red Onion and Zataar, Marinated Feta, Olives Pita, Crackers, Crostini

Charcuterie Cups

Salami & Cheese Skewers, Crostini, Olive, Tomato etc.

ii. Oyster Bar

Selection of Oysters with Mignonette, Spicy Caesar, Hot Sauces, Fresh Horseradish, Lemon

iii. Late Night

Sushi

Selection of Sushi Served with Wasabi, Soy and Pickled Ginger

Porchetta

Slow Roasted Pork Belly, Salsa Verde, Crispy Pig Skin Slider

Pinsa

Yukon Gold Potato &; Fiori di latte, Roasted Wild Mushrooms, Truffle Honey, Taleggio Cream, Parmesan



THE
SOCIAL
CATERING & CO

THE SOCIAL CATERING POWERS

AMANO
— Trattoria —

THE
CARBON
BAR

THE
BERCZY
TAVERN

Lucie