Small-ish Plates & Appetizers

À La Carte

Bacon Wrapped Dates
bourbon & grained dijon glaze, crushed marcona almonds [GF] · 2.50 each
nut allergy

Truffle Potato Croquettes
black truffle, fresh herbs, taleggio cheese [VG] · 3.50 each

Charcuterie Skewer
manchego, soppressata, cornichons, gordal olives, peppers · 4.50 each
dairy allergy

Caprese Skewer
mozzarella, basil, tomatoes, balsamic, chive oil [VG] · 3.50 each

Meatballs
herbed cream sauce or bordelaise, pork & beef meatballs · 3.50 each
dairy allergy / gluten allergy

Sliders
burgers with horseradish tarragon, red rock cheddar, pickled onion · 6 each
dairy allergy / gluten allergy

Seasonal Flatbread
10 bite sized pieces; San Marzano tomatoes, grilled chicken, fresh basil, parmesan · 16 each
dairy allergy / gluten allergy

Charcuterie & Curated Steak Boards

boards serve 12-15 guests

Custom Charcuterie Boards
See our menu for a full list of charcuterie options. We are happy to help build the perfect board for your guests!

Custom Prime Steak Board
select cuts & assortment of accompaniments to enhance the flavors & contrast the fats · 98

Prime Strip Steak + Prime Top Sirloin + Tenderloin + Cross-Cut Bone Marrow + Crostini + Flatbread + Blue Cheese Gremolata + Mushroom Conserva + Horseradish Tarragon Sauce + Bordelaise

Platters

Goat Cheese Dip
bruschetta, crostini · 65 *serves 12-15*
dairy allergy / gluten allergy

Spinach & Artichoke Dip
tortilla chips, crostini · 65 *serves 12-15*
dairy allergy / gluten allergy

Poached Shrimp
lemon, cocktail sauce [GF] · 21 dozen
shellfish allergy

Baked Brie
seasonal compote, truffle honey, marcona almonds [VG]
half wheel · 65 *serves 12-15*
whole wheel · 125 *serves 24-30*
dairy allergy / gluten allergy

[V] vegan · [VG] vegetarian · [GF] gluten free · *allergy indicators included*
Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

A 3% service fee is applied to all guest checks to help offset rising operating costs. This fee is not a tip or gratuity.

Plated *Dinner Service*

Includes Starter & Dessert

PICK TWO: *choice of 2 entrées* · 49 per guest
PICK THREE: *choice of 3 entrées* · 59 per guest
PICK FOUR: *choice of 4 entrées* · 64 per guest

Starters

Garden Salad
cucumber, tomato, red onion, mixed greens [VG] [GF]
can be modified vegan

Lobster Bisque
lobster, house-made lobster stock, sherry, fresh herbs, crème fraîche, crostini
4 upcharge

Social Chop Salad
chopped romaine, soppressata, gordal olives, manchego, shaved parmesan, cucumber, tomato, red onion, marinated peppers, red wine vinaigrette [GF]

Entrées

Za'atar Crusted Salmon
mint yogurt sauce, tabbouleh, couscous

Truffle Mac & Cheese
penne pasta, truffle bechamel sauce, garlic breadcrumbs [VG]

Prime Filet Mignon
5 ounce filet, bearnaise, robuchon potatoes, seasonal vegetable [GF]
10 upcharge

Half Chicken
salsa verde, roasted fingerling potatoes, pickled onion [GF]

Herb Encrusted Prime Sirloin
8 ounce sirloin, bordelaise, broccolini, roasted fingerling potatoes [GF]

Mushroom & Leek Risotto
Sprout-It mushrooms, local leeks, parmesan [VG] [GF]
can be modified vegan

Desserts

Dark Chocolate Cremoso
whipped ganache, espresso crema, candied walnuts, sweetened brioche

Lemon Trifle
lemon curd, chantilly cream, berry coulis, shortbread cookie crumble

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Buffet *Dinner Service*

Buffet Options

TIER ONE: *choice of 2 entrées & 3 sides* · 55 per guest
TIER TWO: *choice of 3 entrées & 3 sides* · 65 per guest

ADD STARTER COURSE: deconstructed Social Chop Salad · 2.50 upcharge
ADD DESSERT COURSE: choice of offering · 2.50 upcharge

Entrée Choices

Za'atar Crusted Salmon
mint yogurt sauce, tabbouleh, couscous

Airline Chicken Breast
pear, celery & fennel slaw,
garlic sauce [GF]

Dijon-Rosemary Pork Loin
mushroom jus [GF]

Herb Crusted Prime Strip Loin
bordelaise, arugula

Truffle Mac & Cheese
penne pasta, truffle bechamel
sauce, garlic breadcrumbs [VG]

Mushroom & Leek Risotto
Sprout-It mushrooms, local leeks,
parmesan [VG] [GF]
can be modified vegan

Braised Short Rib
bordelaise [GF]

Side Choices

Robuchon Potatoes
herb compound butter [VG] [GF]

Brussels Sprouts
pepper jam [VG] [GF]

Couscous Salad
[V]

Herb Roasted Fingerling Potato
[V] [GF]

Glazed Carrots
[VG] [GF]

Citrus Rice
[VG]

Broccolini
[V] [GF]

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