

à la carte

priced per piece

TRUFFLE POTATO CROQUETTES

bite-size black truffle, fresh herbs, taleggio fonduta **[vg]** \$2.75

BRIE & SEASONAL JAM CROSTINI

toasted baguette, local honey, brie cheese, seasonal jam **[vg]** \$2.75

MINI LATKE

potato pancake, smoked salmon, crème fraîche, pickled onion, dill \$3.25

TUNA TARTARE WONTON

ahi tuna, avocado, sesame, ponzu vinaigrette, wonton crisp \$4.25

MEATBALLS

ground pork & beef meatballs served in herb & cream sauce \$2.25

BACON WRAPPED DATES

with a bourbon mustard glaze \$2.95

CHARCUTERIE SKEWERS

manchego, soppressata, cornichons, gordal olives, hot peppers \$4.25

SLIDERS

pre built with wagyu, red rock cheddar, caramelized onions, stone ground mustard \$4.95

FLATBREAD

10 bite-size pieces, chicken, arugula, mozzarella, tomato, red onion, marinated sweet peppers \$15.95 per flatbread

platters

serves 12-15 guests

WHITE BEAN SPREAD

crostini, vegetable crudités **[vg]** \$65

SPINACH & ARTICHOKE DIP

tortilla chips, crostini **[vg]** \$65

CHILLED SHRIMP

24 pieces, lemon, cocktail sauce \$64

serves 25 guests

BAKED BRIE WHEEL

whole brie wheel, honey, nuts, seasonal fruit **[vg]** \$125

CHEF'S STEAK BOARD

5 oz steaks grilled medium-rare & served with different condiments that will enhance the flavor as well as contrast the fats \$37

WAGYU COULOTTE STEAK / WAGYU NY STRIP / ZIP SAUCE / RED ONION AGRODOLCE / HERBED CHÈVRE / PEPPERONATA / BLEU CHEESE MOUSSE / ROMESCO SPREAD / SEASONAL JAM / SHORT'S LOCAL LIGHT BEER MUSTARD / TOASTED NAAN / CRISPY BAGUETTE

CUSTOM CHARCUTERIE BOARDS

see our full menu for a list of all of our charcuterie options! our kitchen staff is happy to help build the perfect board for your guests.

tier one

\$42 per person

[starter]

GARDEN SALAD

cucumber, tomato, croutons, shaved onion, citrus vinaigrette [vg]

[entrée] choice of one:

PAN ROASTED HALF CHICKEN

hoisin glaze, scallion cornbread, napa slaw, ponzu vinaigrette

SALMON

coconut rice, marinated shaved vegetables, ponzu vinaigrette

GEMELLI PASTA

creamy pesto sauce, seasonal vegetable, shaved grana [vg]

[dessert]

DARK CHOCOLATE CREMOSO

whipped ganache, espresso crema, candied walnut praline, sweetened brioche cubes [v]

tier two

\$48 per person

[starter] choice of one:

SOCIAL CHOP SALAD

chopped romaine, soppressata, manchego, parmesan, gordal olive, cucumber, tomato, red pepper

LOBSTER BISQUE

house lobster stock, sherry, crème fraîche, fresh herbs, lobster, crostini

[entrée] choice of one:

PAN ROASTED HALF CHICKEN

hoisin glaze, scallion cornbread, napa slaw, ponzu vinaigrette

SALMON

coconut rice, marinated shaved vegetables, ponzu vinaigrette

GEMELLI PASTA

creamy pesto sauce, seasonal vegetable, shaved grana [vg]

[dessert] choice of one:

DARK CHOCOLATE CREMOSO

whipped ganache, espresso crema, candied walnut praline, sweetened brioche cubes [v]

LEMON TRIFLE

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

tier three

\$54 per person

[starter] choice of one:

CLASSIC CAESAR SALAD

chopped romaine, parmesan, white anchovy, house croutons

SOCIAL CHOP SALAD

chopped romaine, soppressata, manchego, parmesan, gordal olive, cucumber, tomato, red pepper

LOBSTER BISQUE

house lobster stock, sherry, crème fraîche, fresh herbs, lobster, crostini

[entrée] choice of one:

NY STRIP

10 oz ny strip, sauce diane, Sprout-It mushrooms, yukon gold potatoes [*] \$MP

PAN ROASTED HALF CHICKEN

hoisin glaze, scallion cornbread, napa slaw, ponzu vinaigrette

SALMON

coconut rice, marinated vegetables, ponzu vinaigrette

GEMELLI PASTA

creamy pesto sauce, seasonal vegetable, shaved grana [vg]

[dessert] choice of one:

DARK CHOCOLATE CREMOSO

whipped ganache, espresso crema, candied walnut praline, sweetened brioche cubes [v]

LEMON TRIFLE

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

tier one

\$45 per person

[entrées] choice of two

SLOW ROASTED STRIP MEDALLIONS

HERB CRUSTED ROASTED PORK LOIN

dijon cream sauce

SALMON

coconut rice, marinated shaved vegetables, ponzu vinaigrette

PAN SEARED AIRLINE CHICKEN BREAST

red pepper tomato sauce

GEMELLI PASTA

creamy pesto sauce, seasonal vegetable, shaved grana [vg]

[sides] choice of three

HERB ROASTED YUKON GOLD POTATOES

RED ROCK CHEDDAR POLENTA

SEARED GREEN BEANS

CHEF'S FRESH VEGETABLE MEDLEY

CILANTRO LIME RICE

GARDEN SALAD

tier two

\$55 per person

[entrées] choice of three

GARLIC HERB BEEF TENDERLOIN

sauteed mushrooms, sauce diane

MOJO ROASTED PORK TENDERLOIN

herb ver jus

SALMON

coconut rice, marinated shaved vegetables, ponzu vinaigrette

PAN SEARED AIRLINE CHICKEN BREAST

red pepper tomato sauce

GRILLED VEGETABLE & TRUFFLE RISOTTO

shaved grana [vg]

[sides] choice of three

HERB ROASTED YUKON GOLD POTATOES

RED ROCK CHEDDAR POLENTA

SEARED GREEN BEANS

CHEF'S FRESH VEGETABLE MEDLEY

CILANTRO LIME RICE

GARDEN SALAD

CUSTOMIZABLE MENUS

*Our kitchen staff is happy to accommodate any of your group needs!
Give us a call to plan the perfect meal for your upcoming event.*