

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.

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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