

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

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

Prime Filet Mignon

5 ounce filet, bearnaise, robuchon
potatoes, seasonal vegetable
10 upcharge

Half Chicken

salsa verde, roasted fingerling
potatoes, pickled onion

Herb Encrusted Prime Sirloin

8 ounce prime sirloin, bordelaise,
roasted fingerling potatoes, broccolini

Mushroom & Leek Risotto

Sprout-It mushrooms,
local leeks, parmesan
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

Dijon-Rosemary Pork Loin

mushroom jus

Herb Crusted Prime Strip Loin

bordelaise, arugula

Truffle Mac & Cheese

penne pasta, truffle bechamel
sauce, garlic breadcrumbs

Mushroom & Leek Risotto

Sprout-It mushrooms, local leeks, parm
can be modified vegan

Braised Short Rib

bordelaise

Side Choices

Robuchon Potatoes with Herb Compound Butter

Brussel Sprouts with Pepper Jam

Couscous Salad

Herb Roasted Fingerling Potatoes

Glazed Carrots

Citrus Rice

Broccolini

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