

THE
SOCIAL
Catering & Co.

SAMPLE MENUS

Canapés, Food Stations
& Buffet Packages

A NOTE BEFORE YOU BROWSE

We'd be delighted to customize any of these menus — or build something entirely new — around your event's style, guest count, and requirements.

The selections that follow are a starting point. Share your vision and our culinary team will tailor the details.



PART ONE

Canapés & Food Stations

MENU

Canapés

MEAT & POULTRY

Mini Burger Sliders with Special Sauce and Aged Cheddar

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

Pastrami Slider, Grainy Mustard, Melted Gruyère

Empanadas with Beef Brisket, served with Chimichurri and Spicy
Mayo

Petite Pressed Italian Sandwich, Pesto, Roasted Red Peppers,
Mortadella (contains pork)

Prosciutto, Roasted Fig, Whipped Ricotta, Hot Honey Crostini
(contains pork and dairy)

BAO: Karaage Chicken, Served with Banh Mi, House Made Bao
Sauce, Cilantro, Cucumber

The Carbon Bar Smoked Turkey Slider with Cranberry Mayo,
Caramelized Onions

TACOS: Al Pastor with Caramelized Pineapple (contains pork)

Chicken Tinga Served with Warm Corn Tortillas, Pico de Gallo,
Crema, Pickled Red Onions, Selection of Hot Sauce

MENU

Canapés

FISH & SHELLFISH

Lemongrass Shrimp Fritter, Sesame Cilantro Mayo

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

Petite Lobster Roll on Buttered Brioche

Petite Brioche, Lemon Dill Shrimp

Savoury Profiteroles, Shrimp Mousse

Creole Spiced Poached Shrimp with House-Made Cocktail Sauce (GF)

VEGAN

Roasted Cherry Tomatoes, Crushed Chickpeas on Crostini (Vegan)

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

Shredded Vegetable Chickpea Fritters, Mint Coriander Raita, Coriander Seedlings (Vegan, GF)

KFC: Korean Fried Cauliflower with Spicy Gochujang (Vegan)

M E N U

Canapés

VEGETARIAN

Empanadas: Sweet Potato, Black Bean, and Kale with Chimichurri and Spicy Mayo (V)

Mushroom Tarte Tatin, Gruyère, Thyme (V)

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

Petite Tart with Whipped Goat's Cheese and Caramelized Pear (V)

Caprese Skewers with Basil Puree (V, GF)

Arancini with Mushrooms and Truffle Aioli (V)

Arancini with Butternut Squash and Parmesan Aioli (V)



M E N U

Stations

FROM THE SEA — ALL SUSTAINABLY SOURCED

Cured Salmon on Rosti with Herb Crème Fraiche (GF)

Shucked Oysters with Variety of Sauces (GF)

Insalata, Frutti di Mare, with Grilled Lemon and Herb Dressing

CARVING STATION

Striploin Carved with Béarnaise, Peppercorn Sauce, Horseradish Mayo, served on Warm Baguette

M E N U

Stations

ANTIPASTO

Prosciutto di Parma, Finocchiona Salami, Whipped Calabrese N'duja, Sul Tavolo Burrata, Marinated Pecorino
Fresco, Fontina d'Aosta, Black Bird Bread

THE CARBON BAR SMOKED BRISKET

Carved to order with Espresso BBQ Sauce, Pepperoncino Mayo, Slaw on Potato Roll

M E N U

Jardin

Pea, Basil Salad with Pearl Couscous (Vegan)

Kale, White Bean Salad with Toasted Pumpkin Seeds (Vegan)

Shaved Fennel, Pickled Red Onion Salad with Tender Herbs (Vegan)

Roasted Carrots, Honey Chile Vinaigrette (V)

OTHER STATIONS AVAILABLE UPON REQUEST

V — Vegetarian · GF — Gluten Free



PART TWO

Buffet Menu

MENU

Canapés

CHOOSE 5 — 5PC PER PERSON

MEAT

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

Pastrami Slider, Grainy Mustard, Melted Gruyère

Petite Pressed Italian Sandwich, Pesto, Roasted Red Peppers, Mortadella (contains pork)

Prosciutto, Roasted Fig, Whipped Ricotta, Hot Honey (contains pork and dairy)

FISH & SHELLFISH

Lemongrass Shrimp Fritter, Sesame Cilantro Mayo

Creole Spiced Poached Shrimp with House-Made Cocktail Sauce

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

MENU

Canapés

CHOOSE 5 — 5PC PER PERSON

VEGAN

Roasted Cherry Tomatoes, Crushed Chickpeas on Crostini
(Vegan)

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

VEGETARIAN

Empanadas, Sweet Potato, Black Bean, and Kale with Chimichurri
and Spicy Mayo (V)

Caprese Skewers with Basil Puree (V)

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

Arancini with Mushrooms and Truffle Aioli (V)

M E N U

Hot Buffet

House-Made Focaccia

Frisée, Heritage Blend, Roasted Beets, Pickled Red Onion, Crumbled Feta with Lemon Beet Vinaigrette

Romaine Caesar, White Anchovies, Garlic Crouton, Pickled Red Onions, Parmigiano Reggiano

MAIN COURSE — CHOOSE 3

Beef: Red Wine Braised Beef

Pasta: Pasta al Forno, Seasonal Vegetables, Parmesan Cheese

Chicken: Pan Seared Chicken Piccata with Lemon Caper
Sauce (HL)

Vegan: Portobello Mushroom Stuffed with Herbed Potato

Fish: Herb Crusted Salmon, Lemon Beurre Blanc

M E N U

Hot Buffet

SIDES — CHOOSE 2

Roasted Garlic Mashed Potato

Seasonal Vegetables

Roasted Maple Sweet Potato Wedges

Broccolini Crispy Garlic

DESSERT — CHOOSE 2

Limoncello Tiramisu, Whipped Mascarpone, Limoncello

Apple & Berry Oat Crumble

Soaked Savoiardi Biscuits, Candied Lemon

Carrot Cake with Cream Cheese Frosting

Dark Chocolate Espresso Brownie

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