



Food Experience Stations

{ Bountiful Display }

Charcuterie and Cheese

Local and Imported Cheeses + Brie En Croute with Caramelized Walnuts and Raspberry Chipotle Chutney + Cured Artisan Meats + Fresh and Dried Fruit + Assorted Crackers

+

Smoked Salmon

Sideboard of House Smoked Maple Glazed Salmon with Horseradish Cream + Lemon + Capers with Peppered + Rye Crostini

{ From The Garden }

A Spring/Summer Salad Station –

Mixed Organic Greens + Housemade Croutons + Roasted Mushrooms + Hickory Smoked Bacon + Heirloom Cherry Tomatoes + Vermont Cheddar Cheese + Goat Cheese + Strawberries + Blueberries + Sugared Walnuts + House made dressings: Lemon Basil Vinaigrette and Creamy Herbed Buttermilk

~*~

An Autumn/Winter Salad Station –

Hearty Organic Greens (Kale + Swiss Chard + Arugula + Baby Spinach) + Fried Goat Cheese Croutons + Crumbled Blue Cheese + Pomegranate Seeds + Toasted Pumpkin Seeds + Roasted Butternut Squash and Beets + Candied Walnuts + Dried Cherries
House made dressings: Pomegranate Vinaigrette and Orange-Maple Vinaigrette

(Both stations displayed in individual glass containers to make for an artful display)

+

Fire Roasted Tomato and Basil Soup Shooter with Open Faced "Grilled Cheese"

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Corn and Roasted Poblano Soup Shooter + Mini Cheese and Pico de Gallo Quesadilla

{ Signature Southern* }

Signature Shrimp and Grits Bar – Smoked Gouda Grits + New Orleans Style BBQ Shrimp and Andouille Sausage, Hickory Smoked Bacon, Creole Butter, Green Onions
(served in a mason jar or cosmo glass)

{ The Steakhouse* }

A Build-Your-Own Steakhouse – Signature Beef Tender + Garlic Shrimp + Creamiest of Mashed Potatoes + Sweet Potato Mash + Creamy Gorgonzola Sauce *(served warm)* + Horseradish Sauce + Roasted Vegetables + Sautéed Mushrooms + Fried Onions + Truffle Salt + Brown Sugar + Pecans + Herbed Butter
(served in a cosmo glass)

{ Sweet Home }

House Smoked Pulled Pork with BBQ Sauce + Crunchy Cole Slaw + Pickles
(served in individual mason jars)
+
Southern Macaroni and Cheese
+
Fresh Baked Corn Bread and Honey Butter



{ Cheese + Charcuterie }

#BoutiqueCatering



Food Experience Stations

{Macaroni + Cheese*}

A Decadent Four Cheese Pasta Bar – Toppings may include: House Smoked Pulled Pork and/or Chicken + Braised Beef + Hickory Smoked Bacon + Fresh Herbs + A Variety of Hot Sauces + Seasonal Roasted Vegetables + Spinach + Toasted Bread Crumbs

Add a *Tuscan* Flair:

Toppings may include: Grilled Chicken + Salsiccia + Basil-Tomato Bruschetta Relish + Fresh Herbs + Broccoli + Roasted Zucchini/Squash + Shaved Parmesan + Crispy Prosciutto +

Toasted Bread Crumbs

{Mini Slider Bar*}

Seasoned Ground Beef + Smoked Salmon + Vegetarian Black Bean -

Toppings may include: Bacon Bourbon Jam + Caramelized Onions + Pickles, Chipotle Ketchup + Smokey Mustard + Horseradish Cream + Brown Sugared Bacon + Gorgonzola + Smoked Gouda + Cilantro Cream + Corn Relish, Heirloom Tomatoes + Fresh Greens

Served on Soft Slider Buns

{Olive Branch}

Feta and Mint Tapenade + White Bean and Basil Dip + Curried Hummus Caponata + Lemon Goat Cheese Mousse Crudite + Housemade Herbed Pita Chips + Peppered Crostini + Assorted Crackers Marinated Olives, Roasted Red Peppers and Artichokes

{Bourbon Street}

Chicken, Andouille and Shrimp Gumbo-Laya
+
Southern Cornbread
+
Signature Crab Cakes with Cajun Aioli
+
Red Beans and Rice
(served in 4oz mason jars)

{From the Sea*}

Fresh Oysters, Crackers, Spicy Cocktail Sauce and Highland's Mignonette
(shucked during event)
+
Ice Cold Jumbo Shrimp + Horseradish Cocktail and Cajun Remoulade Sauces
+
"Potted" House Smoked Salmon Dip served in Mini "Pails" with Peppered Crostini

{Risotto Bar*}

Creamy Farro Risotto with choice of toppings that may include: Shaved Parmesan + Grilled Salsiccia + Truffled Salt + Sautéed Mushrooms + Crispy Prosciutto + Heirloom Tomatoes + Roasted Asparagus

{Asian}

Vegetable Stir Fry with Cashew Ginger Sauce
+
Sesame Noodle Salad with Snow Peas and Red Peppers
(served in Mini Chinese Take-Out Boxes)
+
Chicken Satay with Thai Peanut Sauce



Food Experience Stations

{ South of the Border* }

Trio Street Tacos made to order –
Smoked Chicken + Carne Asada + Avocado/
Corn/Black Beans + Flour & Corn Tortillas
Toppings may include: Cilantro + Crunchy
Slaw + House Pico de Gallo + Onions +
Cojita Cheese

{ The German Haus* }

Assorted Local and International Sausage Carving
Station *(may include Chicken Sausages)* +
German Potato Salad ~or~ Potato Pancakes +
Caramelized Onion Jam + Pickled Cabbage +
Pretzel Bites + Assorted Mustards +
Beer Cheese Sauce

{ Pricing }

All Stations may be customized to your taste.
Typical Menu Pricing Starts at \$40 per guest.
(about 3 stations, depending on station)

Pricing is determined by Station, items selected
and number of guests.

*Indicates an "Action Station" and a Culinary
Staff Member is required.

For more information:

Please contact us for customized menu design
and pricing at 314.735.5527 or
info@thesocialaffairstl.com

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{ Sweet Street }

Choose an Assortment:

Apple Pie-Tini – Caramel Apple Pie Filling with
Cinnamon Sugared Pie Crust Triangle
(served in mini martini glasses)

Kahlua Mocha Mousse and/or Rumchata
Mousse in Dark Chocolate Cups
(may also be served in mini martini glasses)

Mini Spiced Cupcakes with
Vanilla Buttercream Icing
(customized logo/initial picks available)

Double Chocolate Goey Butter Cake Bites

Vanilla Bean Panna Cotta Cups +
Mint + Raspberry

Champagne and Chambord Truffles

"Milk and Cookies" – Salted Caramel
Chocolate Cookies + White Russian Shooters

Duo of Mini Mascarpone Tartlets –
Framboise and Lemoncello + Mint

Mini Bourbon-Chocolate Pecan Pies

Key Lime Mousse in a Graham Cracker Tartlet +
Candied Lime

