



2017 Sample Interactive Food 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

+

House Smoked Salmon

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

More Please...Ask about our Flatbreads!

{ 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)

More Please...Soup Shooters may be served chilled or warm // "Salad Jars" may be added to any station!

{ Signature Shrimp + Grits }

Signature Shrimp and Grits Bar -
Smoked Gouda Grits +
New Orleans Style Shrimp and G+W Andouille Sausage + Creole Butter + Green Onions
Sweet Buttermilk Cornbread

More Please...Fried Green Tomato Salad + Red Beans + Crab Cakes + Gumbo-Laya/Rice + Mini Fried Oyster Po-Boys

Alternative Grits Station: Smoked Gouda Grits + Braised Beef Brisket + Savory Tomato + Sweet Onion Sauce + Green Onions + Seasonal Farmer's Market Vegetables

{ The Steakhouse }

A Build-Your-Own Steakhouse -
Signature Beef Tender + Garlic Shrimp + Creamiest of Mashed Potatoes + Creamy Gorgonzola Sauce {warm} + Horseradish Sauce + Seasonal Roasted Vegetables + Sautéed Mushrooms + Fried Onions + Herbed Butter + Truffle Salt

More Please...Sweet Potato Soufflé + Brown Sugar + Candied Walnuts + Marshmallows

{ Hanging Pretzel Bar }

Housemade Hanging Pretzels + Bite Size Pretzels + Carved Local Charcuterie/Sausages + House Pickled Vegetables
{Salts} Bacon Salt + Parmesan + Fresh Herb
{Dipping Sauces} Beer-Cheddar Béchamel + Assorted Housemade Mustards + Bourbon-Tomato Chutney

More Please...German Potato Salad + Pickled Cabbage



{ *Fancy Mac + Cheese* }

A Decadent Four Cheese Cavatappi Pasta Bar -
Toppings may include: House Smoked Pulled Pork
and/or Chicken + Braised Beef Short Ribs +
Braised Brisket + Garlic Shrimp + Hickory
Smoked Bacon + Fresh Herbs +

A Variety of Hot Sauces + Seasonal Roasted
Vegetables + Roasted Tomatoes + Fresh Spinach
+ Toasted Bread Crumbs

Alternative Pasta Station: A "Tuscan" Flair -
Toppings may include: Grilled Chicken + Salsiccia +
Basil-Tomato Bruschetta + Fresh Herbs +
Seasonal Roasted Eggplant/Tomatoes/Squash +
Shaved Parmesan + Crispy Prosciutto +
Toasted Bread Crumbs

{ *Street Taco Trio* }

Trio of Street Tacos made to order:
Smoked Chicken + Carne Asada + Vegetarian Black
Bean/Avocado/Corn on Flour and Corn Tortillas
Toppings may include: Cilantro + Crunchy Slaw +
Pico de Gallo + Onions + Cojita Cheese

Alternative Tacos: Shrimp + Smoked Salmon + Pork

More Please... Housemade Crispy Tortilla Chips +
Beer Cheese Béchamel + Seasonal Salsas

Alternative: Nacho Bar that may include some of the
above + Bacon Infused Pinto Beans + Pickled
Jalapenos + House Guacamole + Monterey Jack
Cheese Sauce + Limes + Cilantro Aioli

Alternative 2: Brisket + Chips Smoked BBQ Brisket
+ Billy Goat Chips + Shaved Red Onions + Beer
Cheese Béchamel + Blue Cheese + Honey-Bourbon
BBQ Sauce + Smoked Bacon + Crunchy Slaw +
Charred Tomato Salsa

{ *Sweet Home* }

House Smoked Pulled Pork with Honey-Bourbon
BBQ Sauce + Crunchy Cole Slaw + House Pickles
+ Southern Macaroni and Cheese + Slow Cooked
Greens + Buttermilk Corn Bread + Honey Butter

{ *Mini Slider Bar* }

Seasoned Ground Beef + House Smoked Salmon +
Vegetarian Black Bean -

Toppings may include: Bacon Bourbon Jam +
Caramelized Onions + House 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-Mint Tapenade + Tuscan Hummus + Caponata
+ Lemon Herbed Goat Cheese + Assorted Olives +
Roasted Red Peppers + Artichokes + Peppered
Crostini + Herbed Pita Chips + Crudité

More Please... Assorted Infused Olive Oils + Union
Loafers Bread

{ *Risotto* }

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

Spring/Summer Lemon-Basil Risotto with choice of
toppings that may include: Shaved Parmesan +
House Smoked Salmon + Grilled Chicken +
Truffled Salt + Crispy Prosciutto + Heirloom
Tomatoes + Seasonal Farmer's Market Vegetables
+ House Pesto



{ From the Sea }

Oysters on the Half Shell + Crackers + Spicy
Cocktail Sauce and Highland's Mignonette
(shucked during event)

+

Ice Cold Jumbo Shrimp + Horseradish Cocktail +
Cajun Remoulade + Soy-Ginger

+

"Potted" House Smoked Salmon Mousse with
Peppered Crostini

More Please...Ceviche Trio Station

Shrimp Ceviche + Ahi-Watermelon Ceviche + Hearts
of Palm + Avocado + Tortilla Strips

{ Fusion }

Vegetable Stir Fry with Cashew Ginger Sauce
+ Deconstructed Egg Roll Bowl + Crispy Wonton
Chips + Plum Sauce + Chicken Satay with Thai
Peanut Sauce + Sweet Chili Sauce +
Chinese BBQ Pork Biscuits

More Please...Assorted Dim Sum with Shumai +
Dumplings with a Trio of Dipping Sauces ~
Soy-Ginger + Red Curry + Honey-Sesame

Alternative: Noodle Bar Rice Noodles with toppings
that may include: Garlic Shrimp + Cilantro-Lime
Chicken + Roasted Red Peppers + Grilled Bok Choy
+ Snow Peas + Carrots + Peanut Sauce + Toasted
Chopped Peanuts

{ Mediterranean }

Herbed Couscous or Quinoa Bar - Seared +
Roasted Chicken {Coconut Curry Sauce} +
Braised Leg of Lamb {Apricot-Almond Sauce} +
Roasted Root Vegetables + Grilled Naan

Alternatives: Orange-Horseradish-Pistachio
Encrusted Salmon + Mixed Greens

{ Biscuit Bar }

May include any of the following: Rosemary Biscuits
+ Angel Biscuits + Cathead Biscuits + House
Smoked Pulled Pork + Fried Chicken {when
available} + Sausage Gravy + Honey Glazed Ham
+ House Smoked Salmon + Smoked Turkey + Brie
+ Assorted Mustards and House Jams + Tomato
Bourbon Jam + Dixie Pimento Cheese +
Whipped Butter

{ Belgian Waffle Station }

Made to Order Waffles - toppings may include:
House Smoked Confit Chicken {or Fried Chicken} +
Bourbon-Maple Syrup + Red Eye Gravy +
Hot Sauces + Slow Braised Greens

Alternative: Corn Cake Waffle - toppings may
include: Red Wine Braised Beef + Avocado +
Pickled Red Onion + Fresh Lime + Cilantro Aioli +
Pickled Jalapeño

Alternative 2: Fresh Fruit + Cream + Nuts

{ Tex-Mex Brunch }

Migas - Breakfast Tacos:
Fluffy Scrambled Eggs + Flour Tortillas + Corn
Tortillas + Crunchy Corn Tortilla Strips +
House Smoked Carne Asada + Monterey Jack/
Cheddar Cheese + House made Salsa + Avocado
+ Cilantro + Lime Wedges + Slow Cooked
Black Beans + Fresh Corn

More Please...Yogurt Parfaits - Vanilla Greek
Yogurt + Fresh Fruit Salsa + House made
Granola

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{ Sweet Street }

Create your own Mini Dessert Station-

Apple Pie-Tini - Caramel Apple Pie Filling with Cinnamon Sugared Pie Crust Triangle

Kahlua Mocha Mousse and/or Rumchata Mousse in Dark Chocolate Cups

Key Lime Mousse in a Graham Cracker Tartlet or Edible Spoon + Sugared Lime Zest

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

Mini 4 Hands Chocolate Stout Ice Cream Floats

Double Chocolate Goopy Butter Cake Bites

Grandmother's Chess Squares

Vanilla Bean Panna Cotta Cups + Mint + Raspberry Coulis

Champagne and Chambord Truffles

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

Trio of Mini Mascarpone Tartlets/Shooters - Vanilla Bean + Framboise + Lemoncello

Mini Bourbon-Chocolate Pecan Pies

Opera Torte Trifle

Red Velvet + Spiced Mascarpone + Framboise Coulis Trifle

{ Interactive Desserts }

S'mores Bar

Graham Crackers + Chocolate Graham Crackers + Marshmallows + Nutella + Peanut Butter Cups + Dark Chocolate + Toasted Coconut + Butterscotch Caramel

Cobbler Bar

Seasonal Fruited Cobbler + Vanilla Bean Ice Cream + Fresh Fruit

Ted Drewes Frozen Custard Bar

Chocolate + Vanilla + Strawberry + Butterscotch Caramel + Espresso Hot Fudge + Fresh Fruit + Sugared Walnuts + Assorted Cookies + Candies

Alternative: Cloud Nine Cotton Candy Bar + Clementine's Ice Cream Bar + Donut Bar

{ More Info... }


All Stations may be customized or let us design one that is uniquely yours! Pricing is determined by Station, items selected and number of guests.

All Stations are attended by Culinary Team Members to assist and serve your guests. "More Please..." is a way to further enhance your station with additional add-ons. We also have many passed hors d'oeuvres that will enrich your menu and guest experience.

Let's Talk!

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

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