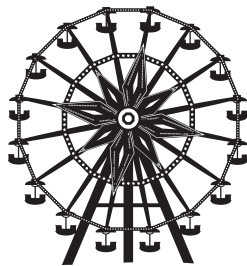


Catering & Entertaining



*A boutique emporium of epicurean delight,
where everything we do is **Devoted to Food™***



277 SOUTH WASHINGTON ST
SOCIETYFAIR.NET
703.683.3247

Morning Sunshine

Quiche

Ham & Gruyere
Mushroom & Gruyere
Bacon & Leek
Seasonal Vegetable
\$25, serves 6-8

Breakfast Strata Bake

Organic Eggs, Artisan Bread, Housemade Sausage,
Seasonal Vegetable, Farmhouse Cheddar
\$32, serves 8-12

Savory Pastry

Ham & Cheese \$6
Cheddar Chive Scone \$3.25
(6 minimum)

Citrus Fruit Salad

\$40, serves 8-12

Cinnamon Rolls & Icing

\$21, 6 pieces

House-Cured Bacon

Thick-Sliced \$12.99 lb., 8 pieces

Oven-Roasted Potatoes

\$30, serves 8-12

Fresh-Squeezed Orange Juice

\$6.99 1 quart, serves 4 average

Jar of House-Made Jam & Kerrygold Butter \$15

Sweet Confections

Cookies (Chocolate Chip, Double Chocolate, Ginger)	\$15 (doz)
Mini Bars (Seasonal Fruit, Rice Krispy, Brownie,)	\$15 (doz)
Iced Holiday Sugar Cookies	\$36 (doz)
Yum Yum (Chocolate Cookies & Vanilla Cream)	\$21 (½ doz)
Oatmeal Cookies & Butter Pecan filling	\$29 (½ doz)
Irish Bakewell Tart with Seasonal Filling 9" serves 6-8	\$24
Lemon or Orange Pound Cake w/ Glaze (serves 6-8)	\$27
Pecan Pralines	\$12 (½ doz)
Seasonal Fruit Pie 9" serves 6-8	\$24
Bread Pudding w/Caramel Sauce 10-12 serves (½ pan)	\$45
Goopy Butter Cake (½ pan) 10-12	\$40.
Yellow Cupcakes w/Pink Buttercream	\$30 (doz)
Chocolate with Chocolate Buttercream	\$30 (doz)
Chocolate Cake with Chocolate Ganache	\$36 (doz)
Coconut with Coconut Cream Frosting	\$36 (doz)

BY THE POUND

Pink Caramel Popcorn	\$20 (lb)
VA Peanut Brittle	\$25 (lb)
Sweet & Spiced Pecans	\$25 (lb)

Classic Coconut \$70 • Big Ass Chocolate \$60
Circus Cake \$60 • Seasonal \$70
Mini Eve Birthday Cake \$13

Pastries

Dozen Minimum

Iced Cinnamon Rolls	\$3.50
Croissants	\$4.25
Coffee Cake Muffins	\$3.25
Chocolate Croissants	\$4.50
Almond Croissants	\$4.50
Buttermilk Biscuits	\$3.00
Scones	\$3.25
Honey Corn Bread	\$2.25
Seasonal Muffin	\$3.25
Pain Au Raisin	\$4.25

Chef's Assorted Tray (12 pieces) \$48.

Mini Pastries: Biscuit, Scone, Muffin (24 pieces) \$48.

Bread

French Baguette	\$3.25
Ciabatta	\$4.25
Ciabattini	\$1.00
Irish Batchloaf	\$4.00
Focaccia	\$5.00
Fruit & Nut Bread	\$8.00
Gluten-Free Bread	\$7.00
<small>(Garbanzo, Oat, Millet, Brown Rice Flour, Buckwheat)</small>	
Old Town Sourdough	\$5.00
Niçoise Olive Sour	\$5.50

Soup • Sandwiches • Salads

• SOUP •

Serve with dinner or as an appetizer

Calabrian Tomato Soup

*Butternut Squash Velouté * Asparagus Velouté

Curried Carrot Ginger • **French Onion

Minestrone with Society Fair's Green Sausage

\$9.99 Quart / ** \$15.99

• SALAD •

*Chef Salad,

Romaine, Ham, Turkey, Cheddar, Egg, House Made Ranch

Irish Caesar

Romaine, Cashel Blue Cheese Dressing, Brown Bread Crumble

Garden

Field greens w/roasted vegetables and balsamic vinaigrette

*Amish Chicken

Mixed Greens, Market Vegetables, Red Wine Vinaigrette

Kale & Grapefruit

Kale, Grapefruit, Citrus vinaigrette

Tuscan Panzanella (Seasonal)

Ciabatta, Tomatoes, Onions, Basil, Parmesan Shaving, Olive Oil

*Niçoise

Mesclun, fingerling potatoes, haricot vert, Niçoise olives, hard-boiled eggs with sherry vinaigrette

\$30 serves 6-8 average as a side salad

*\$45 - indicates composed salad

• SANDWICH CENTRAL •

Sandwich platters include choice of:

House Cured Ham and Brie

*Roasted Turkey, Swiss, Avocado (LTM)

TNT: Lemon Kale, House Made Ricotta, Roasted Fennel

Tuna Salad • Egg Salad • Chicken Salad

Seasonal Vegetarian or Gluten-Free

Served on our artisanal baguette. Cut in half
Minimum of 6 on platter or individually wrapped

\$10 per sandwich *\$11 per sandwich

Add Small Bag of Route 11 Chips \$1.50 each

Add a Cookie \$1.50 each

• SIDES •

~ All Vegetarian ~

Creamy Coleslaw

Indian Curried Cauliflower

Market Pasta Salad

Israeli Couscous

Dr. Brown's Bean Salad

Golden Beets with Harissa Vinaigrette

Farro Salad with Almonds and Sultanas

Potato Salad with Whole Grain Mustard

Roasted Chipotle Corn Salad

*Cherry Tomato Salad

Soba Noodle Salad

Aztec Super-Grain Salad Quinoa, Black Beans, Cumin (V)

\$30 a bowl serves 6-8 served cold

• DIPS •

Hummus • Carrot Dal

Creamy Feta w/ Garlic • Seasoned Fresh Ricotta

*Guacamole

*Pimento Cheese

Pints - \$10 / *14

Bag of House Crostini (Olive Oil) \$3.99

Box of Gluten Free Flatbread \$7.99

Cocktail Party

• SHAKE A STICK AT IT •

Shrimp Skewers with Cilantro Coulis
Glazed Chicken with Sweet Chili Sauce
Beef Satay with Ginger Soy
Filipino BBQ Pork Belly
Lamb Kafta with Greek Cucumber Tzatziki
Roasted Veggie Kabobs
Tika Paneer

(To be warmed at home)
\$96 for 2 dozen

• THE BIG BAD •

Local Farmstead and international cheeses,
charcuterie, house-made pâtés, house-baked baguette,
fruit & nut bread, lavosh crackers.
Accoutrements: House-made Jam, French Ancient Grain
Mustard and cornichon.

\$120, serves 8-12

• BITTY BITES •

Warm Bites

(to be warmed and assembled at home)

Gougeres with Bacon, Brie, and F.R.O.G. Jam
Wild Mushroom, Caramelized Onion, & Chèvre Palmier

*Miniature Crab Cakes with Lemon Aioli
Boudin Sausage Balls with Creole Mustard
Polenta Bite: with choice of
Signature Green Sausage or Italian Meatballs
(assembly required)

* *Little Hand Pies*

Cajun Beef
Kale with Garlic and Ricotta
Moroccan Chicken with Olives & Sultanas

Bite-Sized Rolls (Cold)

* Tenderloin with Aioli
Amish Chicken Salad
Caprese: Tomato, Mozzarella, Arugula, Balsamic (V)

\$72 / \$96*, two dozen

Deviled Eggs

Classic
Diablo ~ Serrano Aioli*
Tuna and Capers*
Smoked Salmon & Dill*

\$48, \$60*, two dozen

• SIGNATURE CROSTINI HORS D'OEUVRES •

Vietnamese Bánh Mì with Country Pâté
Roasted Red Peppers with Olive Oil & Herbs (V)
Shrimp Louie Salad
TNT: Garlicky Lemon Kale and House Made Ricotta (V)
Smoked Salmon Mousse with Fresh Cucumber

\$60 for 2 dozen, assembly required

• MINI SWEET BITES •

Signature Crispy Rice Treats
Double Chocolate Brownie
Seasonal Fruit Bar
Butterscotch or Chocolate Pudding Tart
\$36, two dozen

Cupcakes

Yellow Cake w/Pink Buttercream
Chocolate with Chocolate Buttercream
\$36, two dozen

Cheesecake Bites : Lemon, Amaretto, Marble
Cream Puffs
\$72, two dozen

Classic Coconut Cake with Coconut-Cream Frosting
Chocolate Cake with Chocolate 'Ganache'
\$72, two dozen

Dinner Party & Cook Outs

• DELICIOUS BY THE POUND •

Herb-Brined Turkey Breast
\$13.99 (average 2.5 lb serves 6)

Italian Meatballs and Marinara
5 Pieces per lb. - \$8.99
½ Pint 4.oz of Parmesan \$5.99
Neapolitan Marinara \$5.75 per lb

Hot Texas "Steak" Chili with Sour Cream and Cheese
\$18 per lb. (aprox. 3 servings)

Herb Crusted Beef Tenderloin
\$45 per lb. (aprox. 3 lbs will serve 6-8)

Bolognese
\$13.99 a lb. (Serves approx. 4)

Hand Pulled Pork - 'Carolina Style'
\$13.99 a lb. (Serves approx. 4)

• FOR THE GRILL •

Chinese Five Spice Riblettes
\$9.99 lb. (aprox. 8 pieces)

Citrus Garlic Chicken (Legs & Thighs)
Butcher Secret Marinade
\$8.99 lb. (aprox. 8 pieces)

Citrus Garlic or Ginger Soy Salmon
\$7.99 per piece (6oz)

House Burger Patties - Butcher's Grind
\$8.99 lb. (6oz patties)
\$10 lb. Irish Cheddar Blended Patties

Ginger Soy Marinated Teres Major
(An Ultra Lean Mock Tender)
\$16.99 lb.

The Soprano

The biggest & best sub you'll ever have
4 ft. of assorted Italian meats & cheeses
with marinated peppers,
all stuffed inside our fresh-baked Italian bread
\$125 (Serves approx 10-12 generously)

• ENTRÉES •

Gently heat and serve

Signature Eggplant Parmesan (V)
Spanish Chicken Stew
Lasagna Bolognese
Classic American Meatloaf
Pork Enchiladas
Gumbo Louisiane (Andouille & Chicken, Rice)
Chicken Pot Pie (Individual)
Pan-Roasted Salmon* (6oz)
Beef Bourguignon*

\$12 per guest, minimum order 6
*\$14 per guest, minimum order 6

• SIDES •

Cold

Creamy Coleslaw • Spicy Purple Slaw (V)
Indian Curried Cauliflower (V)
Market Pasta Salad (V)
Israeli Couscous (V)
Dr. Brown's Bean Salad (V)
Roasted Red Beets with Walnuts (V)
Golden Beets with Harissa Vinaigrette (V)
Farro Salad with Almonds and Sultanas (V)
Potato Salad with Whole Grain Mustard (V)
Aztec Super-Grain Salad Quinoa, Black Beans, Cumin (V)

\$35, serves 6-8

Warm

Roasted Brussels Sprouts with Bacon Lardon (V)
Macaroni & Cheese* (V)
Broccoli with Garlic and Shallots (V)
Butternut Squash Agrodolce (V)
Buttery Mashed Potatoes (V)
Du Puy Lentils with Bacon Lardon
Potato Gratin (V)*
French Green Beans with Olive Oil, Garlic (V)
Ratatouille (V)
Lime Cilantro Rice (V)

\$30, serves 6-8
\$45, serves 6-8

Luncheon Gourmet to Go

Individual Composed Gourmet Fare ~ The New Lunch Take Out!

Perfect for corporate lunches or business dinners.

Food is artfully prepared and presented in an easy to recycle box so plates are not needed.

Add a tray of cookies and a platter of focaccia and your meal is complete.

(Served Cold . Utensils and napkins included.)

Minimum of 8

\$13.99 each.

Vintage American

Tarragon Chicken Salad • Potato Salad
* Roasted Chipotle Corn Salad
Handmade Lavosh Crackers

Pan Asian Situation

Soy Glazed Salmon • Arugula
Soba Noodle Salad, Spicy Cucumber Salad
Soy Vinaigrette, Sesame Seeds and Scallions

French Riviera

Salade Niçoise
Tuna, Potatoes, Green Beans, Red Peppers, Niçoise Olives
Hard-Boiled Egg • Crostini

Catching Fireflies

Roast Chicken Breast with Farfalle Pasta -
Ricotta & Roasted Red Peppers, Golden Beets
Kale Salad • Crostini

Down and Out on the Range (*GF) \$15.99

Seared Sirloin Steak
Arugula, Roasted Peppers, Shaved Parmesan
Classic Potato Salad, Sautéed Wild Mushrooms Salad

Assorted Vegetarian Bounty

Dr Brown White Bean Salad
Israeli Cous-Cous with Feta
Carrot Dal, Crostini

For the Little Lions \$8.99

Raspberry Jam & Peanut Butter on Pullman Loaf
Home-made Apple Sauce
Potato Chips

Quintessential Summer Time (V)

Signature Egg Salad
Farm Tomato & Asparagus Salad
Cucumber Dill Salad

• Al Fresco Appetizer Bento Add-Ons to Share •

My Skinny Dips - \$11.99

Carrot Dal
Seasoned Ricotta
Hummus
Crostini • Carrot • Celery

Fromage on the Fly - \$12.99

Carrot Dal
Seasoned Ricotta
Hummus
Crostini • Carrot • Celery

Bitty Bad - \$14.99

House-made Charcuterie
Salami • Farmstead Cheese
Crostini • Mustard

SOCIETY FAIR LOVES TO ENTERTAIN

As a chef driven restaurant and market, connected to **Restaurant Eve** our menus are well rounded and comes from the heart.

Your job is to relax and be an amazing host.
Our culinary acrobats will ensure that you are the star performer when the Fair comes to you.

Society Fair is a visual food circus; a market, bakery, butchery, wine bar and demo kitchen -
all under one enchanted roof!

Cakes and coffee, balloons and buttery croissants, wine to sip or go, sandwiches on house baked breads;
Society Fair is a one-stop shop for all things delicious.



We offer Three Tiers of Service.

Home Entertaining for Pick Up or Delivery

Delivery with Buffet Set Up Service

OffSite Culinary Menus for Larger Scale Events.

Contact : Annee Gillett ~ catering@societyfair.net.

Our kitchen will take every precaution to accommodate allergies,
however, tree nuts, wheat and soy products are present in our kitchen.
Our serving suggestions are approximated and can vary based on the dish accompaniment.

Easy-to-follow cooking & reheating directions will be included.
Every oven is different, adjust temperature and cooking times accordingly.

Slight ingredient changes may be necessary due to seasonality.



Make their last bite memorable!

From pink caramel popcorn to customized scone mix bags,
wedding and party favor possibilities are endless!

For questions and information, email catering@societyfair.net
Director of Events & Catering: Annee Gillett