

















Penn Social

— EVENT MENUS —



STATIONARY CATERING MENU

APPETIZERS

Seasonal Fruit  	\$100	Chicken Wings	\$200
		Options: Plain, Buffalo, BBQ, or Honey Old Bay	
Vegetable Crudite  	\$100	Bacon Wrapped Scallops	\$200
Carrots, cauliflower, broccoli, and celery		Brie with Raspberries in Phyllo Dough 	\$150
Charcuterie Meat Platter	\$130	Mini Beef Wellington	\$200
Served with toasted bread, salami, prosciutto, and capicola		Spanakopita 	\$120
Charcuterie Cheese Platter	\$125	Creamy Cheese, Spinach, Onion, Garlic, and Spices	
Ceviche 	\$180	Chicken Quesadilla	\$140
Chips and Homemade Guacamole  	\$90	Puff Pastry Beef Franks	\$120
Chips and Homemade Salsa  	\$75	Grilled Chicken Skewers	\$140
Chips, Salsa, and Guacamole  	\$90	Prosciutto with Melon	\$150
Chips and Homemade Queso	\$75	Bruschetta with Sausage	\$140
Homemade Hummus and Toasted Bread* 	\$120	Vegan Patty 	
Crab Dip	\$160	Mozzarella & Tomato 	\$130
Served with toasted bread		Fresh bagel, olive fresh mozzarella, fresh tomato, fresh basil, olive oil, salt, and pepper	
Tempura Chicken Bites	\$200		
Pick two dipping sauces: BBQ, honey mustard, mambo, and hot sauce			

* CAN BE GLUTEN FREE FOR A FEE



GLUTEN-FREE



VEGETARIAN



VEGAN

Each serves up to 20 guests

Taxes of 10% and Gratuity of 20% will be added to the bill

We Will Customize Any Menu Upon Request | Contact: jacalyn@pennsocialdc.com



STATIONARY CATERING MENU

SLIDERS

Beef Sliders*	\$180	Pulled Pork Sliders*	\$180
Chicken Sliders*	\$180	Veggie Sliders*	\$160
Mini Crab Cakes*	\$MP		

SALADS

House Salad	\$90	Caprese Salad	\$120
Served with ranch, bleu cheese, or balsamic vinaigrette		Baby spinach, red onions, fresh mozzarella, fresh baby tomatoes, fresh basil, balsamic glaze, and a choice of dressing	
Caesar Salad	\$100		
Served with homemade croutons, parmesan cheese, and red onions			

DESSERTS

Brownies	\$90	Cookies	\$90
Mini Cheesecakes	\$90	Tres Leches	\$100

* CAN BE GLUTEN FREE FOR A FEE

GLUTEN-FREE VEGETARIAN VEGAN

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PASSED HORS D'OEUVRES MENU

Choice of four items

\$40 per person for two hours

\$46 per person for three hours

Bacon Wrapped Scallops

Brie with Raspberries in Phyllo Dough 

Mini Beef Wellington

Spanakopita

(Creamy Cheese, Spinach, Onion, Garlic, and Spices)

Chicken Quesadilla

Mini Pretzel Hot Dogs

Puff Pastry Beef Franks

Grilled Chicken Skewers

Prosciutto with Melon

Bruschetta with Sausage Vegan Patty 

Mozzarella & Tomato 

 GLUTEN-FREE

 VEGETARIAN

 VEGAN

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STATIONARY CATERING MENU

Carving Station

Carving Station Attendant:

\$70/hr/Carving Station

One Main and Three Sides:

\$25/person (Exclusive of Tax/Gratuity)

*Menu Price Subject to Market Rate Adjustments at Any Time

Carving Station Menu

**Main (Pick 1) (Minimum of 50 attendees/main)
(7 oz Portion)**

Smoked Brisket with House BBQ Sauce

Roast Beef with Mushroom Gravy

Glazed Ham with Pineapple Chutney

Sides

(Pick 3)

Smash Potato

Roasted Veggies

Cole Slaw

Mix Green Salad

Mac & Cheese

- Add Crab Meat (+\$50)

Rice Pilaf

Extras (Additional Charge Applies)

Fresh Baked Dinner Roll \$2/person

Gluten Free Fresh Baked Dinner Roll

Minimum 50; Advance Notice Required

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DRINK OPTIONS MENU

Beer & Wine Open Bar

\$35 per person for two hours

\$50 per person for three hours

\$65 per person for four hours

Drink Tickets

Beer & Wine \$10 per ticket

Beer, Wine, & House Liquor \$12 per ticket

Beer, Wine & Premium Liquor \$15 per ticket

Standard Open Bar

Includes beer, wine, & house liquor drinks

\$40 per person for two hours

\$55 per person for three hours

\$70 per person for four hours

Host Bar

Please select beer & wine only,
+house drinks, or +premium drinks

Beverages will be billed to the host
upon consumption

Premium Open Bar

Includes beer, wine, & premium liquor

\$48 per person for two hours

\$60 per person for three hours

\$75 per person for four hours

Cash Bar

Guests pay their own way

Additional Bar - \$150

NO SHOTS AVAILABLE WITH OPEN BAR PACKAGES

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POPULAR EVENT ADD-ONS

ENTERTAINMENT

Unlimited Arcade Games Open Play (Skeeball, Pop-A-Shot, Sega Racing, Whack-A-Clown)	\$250 Per Hour
Unlimited Photo Booth Open Play	\$150 per hour
Custom Photo Booth Logo	\$50
DJ	TBD

STAFFING

Extra Bartender	\$60 per hour	Furniture Moving	TBD
Carving Station Attendant	\$70 per hour	Team Building Coach	\$300 per hour
Passed Hors D'Oeuvres Server	\$50 per hour	A/V Tech (necessary for tech-heavy events)	\$500
Security Guard	\$100 per hour		

MISCELLANEOUS

Reserve 3 Parking Spaces Out Front	\$350
Parking Garage Pass	\$25 each
Custom Marquee	\$100
Custom Gobo Projector	TBD
Linens	TBD