



# **Brickell**

# PRIVATE EVENTS ★ CATERING

Miami · Ft. Lauderdale · Tampa · Orlando · Boca Raton

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# About

# WELCOME TO AMERICAN SOCIAL. ENJOY & STAY FOR A WHILE.

We're a place where friends come together and great memories are made.

Where your favorite all-American food cravings are satisfied, great music fills the air and the big games can be enjoyed with your friends and fellow fans.

Unwind with a handcrafted signature cocktail or choose from our extensive craft brew menu that will make you believe you've reached beer heaven.

This is your place.

This is American Social.



American Social offers waterfront private and semi-private event space for up to 600 guests. With a private lounge space for up to 60, a private dining room for 20, and 3,000+ square feet of covered waterfront patio space, #AmSo is Miami's premier location for hosting your next event!





# \* HAPPY HOUR \*

# No 1. Menu (Monday-Friday 4pm-7pm)

\$26 PER PERSON.

# 1. Appetizer Display (Choose 3)

## **Soft Baked Pretzels**

Honey Mustard

## Sassy Pigs In A Blanket

Chorizo, Manchego Cheese, Puff Pastry

#### **Traditional Hummus**

Almond, Olive & Pimento Relish, Pita, Crudité

## Pepperoni Pizza

Red Sauce, Mozzarella, Pepperoni

**Spinach & Artichoke Dip** Spinach, Artichoke, Cheddar, Parmesan, Pepper Jack, Pico de Gallo, Pita

### **Cheeseburger Sliders**

AmSo Beef Blend, American Cheese, Lettuce, Tomato, Onion, AmSo Sauce

## **BBQ** or Buffalo Chicken Wings

Marinated & Roasted, Signature Buffalo or Kansas City Style BBQ Sauce, Carrots, Celery, Blue Cheese

## **Goat Cheese Croquettes**

Red Chili Guava Glaze

# 2. Beverages

Choice of 1 call level liquor, beer, or wine ticket per guest

Pricing is based on display service for one hour.



# \* DISPLAYS \*

# No 2. Menu

## \$26 PER PERSON ★ CHOOSE 4 ITEMS

# 1. Cold Display

## Crudité

Seasonal Assortment

#### **Meat & Cheese Platter**

Chef's Selection

#### **Traditional Hummus**

Almond, Olive & Pimento Relish, Pita, Crudité

#### **Poke Tuna Bites**

Diced Ahi Tuna, Guacamole, Crispy Wonton Strips, Wakame, Sesame, Soy, Sriracha

#### **Turkey Club Sandwiches**

Roasted Turkey, Swiss, Bacon, Avocado, Tomato, Lettuce, Chimichurri Aioli, Brioche

#### **Deviled Eggs**

Candied Bacon

# 2. Hot Display

#### **Soft Baked Pretzels**

Honey Mustard

### Sassy Pigs In A Blanket

Chorizo, Manchego Cheese, Puff Pastry

#### Pepperoni Pizza

Red Sauce, Mozzarella, Pepperoni

#### Spinach & Artichoke Dip

Spinach, Artichoke, Cheddar, Parmesan, Pepper Jack, Pico de Gallo, Pita

#### **Cheeseburger Sliders**

AmSo Beef Blend, American Cheese, Lettuce, Tomato, Onion, AmSo Sauce

## **BBQ** or Buffalo Chicken Wings

Marinated & Roasted, Signature Buffalo or Kansas City Style BBQ Sauce, Carrots, Celery, Blue Cheese

### **Key West Shrimp Cakes**

Key West Pink Shrimp, Lime, Green Goddess, Cilantro, Comeback Sauce

#### **Goat Cheese Croquettes**

Red Chili Guava Glaze

Pricing is based on service for one hour.

\* \$10 Per person for second hour \*



# \* PRIX FIXE \*

# No 3. Brunch (Saturday & Sunday 11am-3pm)

\$24.95 PER PERSON \* PACKAGE INCLUDES FRUIT. PASTRIES. CHOICE OF SOFT DRINK. BREWED COFFEE. OR ICED TEA

# 1. Main Course (Choose 4)

### **Cinnamon French Toast Crunch**

Cereal Milk Soaked Challah Bread, Crushed Cinnamon Toast Crunch, Cereal Milk Custard, Sliced Bananas, Peanut Butter Toffee & Mixed Berry Compote

### **Country Biscuits & Gravy**

Country Sausage Gravy, Fluffy Buttermilk Biscuits, Scrambled Eggs

#### Chicken Cobb

Grilled or Fried Chicken, Corn, Bacon, Egg, Grape Tomatoes, Avocado, Romaine, Crumbled Blue Cheese, Buttermilk Ranch

#### **Brunch B.L.A.T**

Southern Fried Chicken, Avocado, Sunny Side Up Egg, Jalapeño Bacon, Lettuce, Tomato, Onion, Honey Aioli, Brioche Bun

### Wide Awake Steak & Eggs (+\$3 pp)

Grilled Sirloin, Chimichurri, Potato Cakes, Aged Provolone, Two Eggs Your Way

# 2. Appetizer Add-on (\$4 pp) - (Choose 2) \*Served Family Style

#### **Deviled Eggs**

Candied Bacon

#### **Buffalo Chicken Fries**

Pulled Buffalo Chicken, Blue Cheese Crumbles, Jalapeños, Green Onions, Fries, Ranch Dressing

#### **Hot Chicken Sliders**

Fluffy Buttermilk Biscuits, Nashville Hot Chicken, Hot Honey

#### **Donut Holes**

Boston Cream, Cinnamon Sugar, Peanut Butter Toffee, Mixed Berry Compote

# 3. Dessert Add-on (\$4 pp)

**Chef's Choice** 

# 4. Bar Packages Add-on

# Bottomless House Mimosas (\$14.95 pp)

\*Pricing is for 1.5 hours, \$5 per person for every 30 minutes. Please inquire for Brunch Buffet options



# \* AMSO GET TOGETHER \*

# No 4. Plated (Available after 4pm)

# \$50 PER PERSON

# 1. Starter (Choose 2) \*Served Family Style

## **Soft Baked Pretzels**

Honey Mustard

**Key West Shrimp Cakes** Key West Pink Shrimp, Lime, Green Goddess, Cilantro, Comeback Sauce

## Spinach & Artichoke Dip

Spinach, Artichoke, Cheddar, Parmesan, Pepper Jack,

# Goat Cheese Croquettes Red Chili Guava Glaze

# 2. Salad

## **Garden Salad**

Field Greens, Cucumbers, Grape Tomatoes, Carrots, Champagne Vinaigrette

# 3. Main \*Served with a Seasonal Vegetable & Starch (Choose 3)

Certified Angus Beef Sirloin (+\$3 pp) **All-Natural Roasted Chicken** Catch of the Day **Chef's Choice Vegetarian** 

# 4. Dessert

**Chef's Choice** 



# AMSO BUFFET

# No 5. Buffet (Available after 4pm)

# \$45 PER PERSON

# 1. Start (Choose 2) \*Served Family Style

### **Traditional Hummus**

Almond, Olive & Pimento Relish, Pita, Crudité

### **Soft Baked Pretzels**

Honey Mustard

## **Key West Shrimp Cakes**

Key West Pink Shrimp, Lime, Green Goddess, Cilantro, Comeback Sauce

**Spinach & Artichoke Dip** Spinach, Artichoke, Cheddar, Parmesan, Pepper Jack, Pico de Gallo, Pita

## **Goat Cheese Croquettes**

Red Chili Guava Glaze

# 2. Salad

#### **Garden Salad**

Field Greens, Cucumbers, Grape Tomatoes, Carrots, Champagne Vinaigrette

# 3. Main \*Served with a Seasonal Vegetable & a Starch

**All-Natural Roasted Chicken** Catch of the Day Certified Angus Beef Sirloin (+\$5 pp) Carving Station (+\$10 pp)

# 4. Dessert (+\$5 pp)

# **Chef's Choice**

Dinner Buffet is Based on 1 Hour of Food Service \*25 person minimum, inquire for more details.



# MIAMI RIVER LUNCH

# No 6. Menu (Available until 5pm, price increases after)

\$21 PER PERSON ★ PACKAGE INCLUDES SIDE GARDEN SALAD & CHOICE OF SOFT DRINK, BREWED COFFEE, OR ICED TEA

# 1. Main Course (Choose 4)

# **AmSo Burger**

½ lb. AmSo Beef Blend, American Cheese, Lettuce, Tomato, Onion, AmSo Sauce, Brioche Bun

### Chicken BLAT

All Natural Blackened Chicken Breast, Avocado, Tomato, Jalapeño Bacon, Lettuce, Onion, Honey Aioli, Brioche Bun

#### Turkey Club Sandwich

Roasted Turkey, Swiss, Bacon, Avocado, Tomato, Lettuce, Chimichurri Aioli, Sourdough

### Mahi Sandwich

Blackened or Grilled Mahi, Lettuce, Tomato, Onion, Comeback Sauce, Brioche Bun

#### **Chicken Cobb Salad**

Grilled or Fried Chicken, Corn, Bacon, Egg, Grape Tomatoes, Avocado, Romaine, Crumbled Blue Cheese, Buttermilk Ranch

# 2. Appetizer Add-on (\$5 pp) - (Choose 2) \*Served Family Style

### Sassy Pigs In A Blanket

Chorizo, Manchego Cheese, Puff Pastry

#### **Soft Baked Pretzels**

Honey Mustard

#### **Traditional Hummus**

Almond, Olive & Pimento Relish, Pita, Crudité

### Pepperoni Pizza

Red Sauce, Mozzarella, Pepperoni

#### Spinach & Artichoke Dip

Spinach, Artichoke, Cheddar, Parmesan, Pepper Jack, Pico de Gallo, Pita

### **BBQ or Buffalo Chicken Wings**

Marinated & Roasted, Signature Buffalo or Kansas City Style BBQ Sauce, Carrots, Celery, Blue Cheese

#### **Goat Cheese Croquettes**

Red Chili Guava Glaze

# 3. Dessert Add-on (\$3 pp)

Chef's Choice



# \* BAR MENU \*

# No 7. Beverage Packages

# 1. Open Bar Package

Top Shelf

Call

First Hour \$25

First Hour \$20

Each Additional Hour \$15 | Each Additional Hour \$12

\*Add a Welcome Drink option on to any Open Bar for just \$5

# 2. Drink Tickets

Top Shelf \$13

Call \$11

Per Ticket Per Ticket

# 3. Welcome Drink

Specialty Cocktail

Call Liquor, Beer,

or Wine \$10 or Champagne \$14



# \* CONTACT \*

# Jasmine Utset

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# \* LOCATIONS \*

# Ft. Lauderdale

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# *Miami*

690 SW 1st Ct. Miami, FL 33130 (305) 223-7005

# Tampa

601 S Harbour Ísland Blvd. Tampa, FL 33602 (813) 605-3333

# Orlando

7335 W Sand Lake Rd. Orlando, Florida 32819 (407) 454-9992

# BOCA RATON COMING SOON

