

















PennSocial

— EVENT MENUS —



STATIONARY CATERING MENU

APPETIZERS

Seasonal Fruit  	\$120	Chicken Wings	\$200
		Options: Plain, Buffalo, BBQ, or Honey Old Bay	
Vegetable Crudite  	\$110	Bacon Wrapped Scallops	\$200
Carrots, cauliflower, broccoli, and celery			
Charcuterie Meat Platter	\$150	Brie with Raspberries in Phyllo Dough 	\$150
Served with toasted bread, salami, prosciutto, and capicola			
Charcuterie Cheese Platter	\$135	Mini Beef Wellington	\$200
Ceviche 	\$180	Spanakopita 	\$140
		Creamy Cheese, Spinach, Onion, Garlic, and Spices	
Chips and Homemade Guacamole  	\$100	Quesadilla: Add Chicken or Veggies (+\$10)	\$130
Chips and Homemade Salsa  	\$80	Puff Pastry 100% Beef Franks	\$140
Chips, Salsa, and Guacamole  	\$100	Grilled Chicken Skewers	\$160
Chips and Homemade Queso	\$80	Prosciutto with Melon	\$160
Homemade Hummus and Toasted Bread* 	\$120	Bruschetta with Sausage	\$160
Crab Dip	\$160	Vegan Patty 	
Served with toasted bread			
Tempura Chicken Bites	\$200	Mozzarella & Tomato 	\$135
Pick two dipping sauces: BBQ, honey mustard, mambo, and Buffalo		■ Mozzarella & Tomato Skewers	
		■ Fresh Mozzarella Pearls, Fresh Cherry Tomatoes, Olive Oil with Fresh Basil Ribbons, Salt and Pepper	

* 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: dario@pennsocialdc.com



STATIONARY CATERING MENU

SLIDERS

25/ORDER

Beef Sliders
Lettuce & Tomato

\$180

Pulled Pork Sliders
Side of cole Slaw

\$180

Chicken Sliders
Lettuce & Tomato

\$180

Veggie Sliders* 
Lettuce & Tomato

\$160

Mini Crab Cakes
Lettuce, tomato & Chipotle
Tantar Sauce

MP: \$240

SALADS

House Salad  

\$90

Served with ranch, bleu cheese, or balsamic
vinaigrette

Caprese Salad 

\$120

Baby spinach, fresh mozzarella, fresh baby
tomatoes, fresh basil, and a choice of dressing

Caesar Salad

\$100

Served with homemade croutons, parmesan
cheese, and red onions

DESSERTS

Brownies (50/order)

\$100

Cookies (50/order)

\$90

Mini Cheesecakes (50/order)

\$100

Tres Leches (50/order)

\$100

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PASSED HORS D'OEUVRES MENU

Choice of four items

\$34 per person for one hour

\$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

Puff Pastry Beef Franks

Grilled Chicken Skewers

Prosciutto with Melon

Bruschetta with Sausage Vegan Patty 

Mozzarella & Tomato 

Fruit Skewers 



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PASSED HORS D'OEUVRES MENU

Choice of four items

\$44 per person for two hours

\$50 per person for three hours

Puffy Pastry  

Goat Cheese and Caramelized Onions (Vegetarian)

Palm Hearts on Phyllo   

Palm Hearts, Roasted Red & Yellow Tomatoes with Sunflower Seeds

AvoGoat  

Avocado, Goat Cheese, Truffle Oil, Cilantro, Onions, and Garnished with a Halved Cherry Tomato

Baby Spinach in Phyllo   

Sauteed Baby Spinach with Shallots, Garlic, and Olive Oil.
Topped with Toasted Sesame Seeds, all in a Phyllo Cup

Ricotta Brussels Sprouts  

Toasted Baguette, Ricotta Cheese with Lemon Juice, Honey, Dijon Mustard, Golden Raisins, Shallots, Salt, Pepper, Brussels Sprouts and garnished with a Roasted Red Pepper

Hummus with Red Pepper   

Cracker, Hummus and Garnished with Roasted Red Pepper Puree and Parsley

Pico Cucumber in Phyllo   

Onions, Peppers, Chives, Tomatoes, Salt, Black Pepper, Olive Oil,
and Garnished with Lemon Zest

Triple Root   

Cracker, Jicama Root (Cured in Salt, Pepper and Lime Juice), Carrot (Cured in Salt, Pepper and Lime Juice),
Beats (Cured in Salt, Pepper, Olive Oil, Lime Juice and Balsamic Vinaigrette) and Garnished with Parsley

Seasonal Fruit Kabob  

Capres  

Mozzarella Pears Marinated in Baby Spinach Pesto  

(*) These items can substitute the Cracker, Baguette, or Phyllo Shell for GF Crackers



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STATIONARY CATERING MENU

Carving Station

Carving Station Attendant:

\$70/hr/Carving Station

Pick one Main Rice, INCLUDES Side of Rice Pilaf and Pick 3 Additional Sides

* 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	\$30/attendee
Roast Beef Ribeye with Mushroom Gravy	\$35/attendee
Glazed Ham with Pineapple Chutney	\$30/attendee

Sides

(Pick 3)

Smash Potato

Fresh Seasonal Fruit

Roasted Veggies

Cole Slaw

Mix Green Salad

Mac & Cheese

Add Crab Meat (+\$50)

Extras (Additonal charge Applies)

Hawaiian Roll: \$1/attendee

Fresh Baked Dinner roll: \$2.5/attendee

Fresh Baked GF Dinner Roll:\$ \$3.50 (minimum of 50 GF Rolls)

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

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

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

Host Bar

Select what you would like to include with your host bar tab

- Beer
- Wine
- Liquor

Cash Bar

Guests pay their own way

Drink Tickets

Beer & Wine \$10 per ticket
Beer, Wine, & House Liquor \$12 per ticket
Beer, Wine & Premium Liquor \$15 per ticket
Drink Ticket Non-Alc \$8 per ticket

Non-Alc Premium Open Bar

(Sodas, Juices and N/A Frozen Margaritas)

\$10 per person for one hours
\$15 per person for 2 hours
\$20 per person for 3 hours
\$22 per person for 4 hours

Unlimited Coffee & Tea

\$8 per person for one hours
\$10 per person for 2 hours
\$12 per person for 3 hours

Unlimited Sodas

\$5 per person for one hours
\$8 per person for 2 hours
\$10 per person for 3 hours

NO SHOTS AVAILABLE WITH OPEN BAR PACKAGES

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POPULAR EVENT ADD-ONS

ENTERTAINMENT

Unlimited Arcade Games Open Play	\$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	A/V Tech	\$500
Passed Hors D'oeuvres Server	\$50 Per Hour	(Necessary For Tech-Heavy Events)	
Security Guard	\$100 Per Hour		

MISCELLANEOUS

Reserve 3 Parking Spaces Out Front	\$350
Custom Marquee	\$100
Custom Gobo Projector	TBD
Linens	\$5/each
(Catering Stations Included Complimentary Linens)	