



## CATERING MENU

### PERFECT FOR A PARTY OF 20

#### SOCIAL HOUSE CHOP SALAD

**\$60**

Mixed greens and crisp Romaine lettuce tossed in buttermilk ranch dressing, mixed with sweet corn, tomatoes, scallions, Monterey Jack cheese and herb croutons

#### CAESAR SALAD

**\$50**

Romaine lettuce tossed with house-made Caesar dressing and topped with herb croutons and freshly grated parmesan cheese

#### HEARTS OF PALM

**\$60**

Romaine lettuce topped with hearts of palm, artichokes, Kalamata olives, tomatoes, roasted red peppers and served with lemon vinaigrette dressing

#### HOUSE SALAD

**\$50**

Mixed greens and crisp Romaine lettuce, tomatoes, cucumbers and crumbled goat cheese candied pecans tossed with balsamic vinaigrette

#### MAC N JACK

**\$60**

Cavatappi pasta tossed with Fat Tire beer cheese, topped with fresh made breadcrumbs

#### VEGGIE HUMMUS PLATTER

**\$60**

Classic Hummus dressed with Extra Virgin Olive Oil. Served with fresh Naan, celery, carrots and cucumbers

#### SOCIAL HOUSE CHICKEN STIX

**\$89**

Grilled mini skewers of marinated chicken, served with cucumber yogurt sauce

#### SOCIAL HOUSE SHRIMP STIX

**\$89**

Grilled shrimp, lightly seasoned with Old Bay and served with cocktail sauce

#### THE BAVARIAN

**\$99**

Trio of Polish, sweet Italian and bratwurst sausages, grilled and served over sauerkraut with warm pretzel and grain mustard

#### MEATBALLS

**\$89 (30 PIECES)**

Jumbo all-beef meatballs smothered in marinara sauce. Topped with Parmigiano-Reggiano cheese

#### GENERAL TSO CAULIFLOWER

**\$60**

Our unique take on General Tso's recipe. Deep fried cauliflower florets smothered in Thai chili sauce. Served with ginger aioli dipping sauce

#### CAROLINA PORK SLIDERS

**\$79 (30 PIECES)**

Slow cooked BBQ pork sliders, topped with coleslaw and served on fresh brioche roll

#### POTSTICKERS

**\$50 (30 PIECES)**

Seared Pork dumplings served with Asian Slaw and soy sauce

#### BAVARIAN PRETZEL STICKS

**SMALL \$60 LARGE \$110**

Served with Fat Tire beer cheese & whole grain mustard

#### SOCIALAYA - JAMBALAYA

**\$399**

Sauteed shrimp, andouille sausage, chicken, tomato, scallions and penne pasta, tossed in a Cajun creole sauce

#### OLD CHARLESTON SHRIMP & GRITS

**\$300**

Shrimp topped with scallions, mushrooms, red peppers and bacon. Served over creamy stone ground grits with cheddar jack cheese.