

# PennSocial

## — 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			
Charcuterie Meat Platter	\$130	Brie with Raspberries in Phyllo Dough 🌱	\$150
Served with toasted bread, salami, prosciutto, and capicola			
Charcuterie Cheese Platter	\$125	Mini Beef Wellington	\$200
Ceviche ☺	\$180	Spanakopita 🌱	\$120
		Creamy Cheese, Spinach, Onion, Garlic, and Spices	
Chips and Homemade Guacamole ☺🌱	\$90	Chicken Quesadilla	\$140
Chips and Homemade Salsa ☺🌱	\$75	Puff Pastry Beef Franks	\$120
Chips, Salsa, and Guacamole ☺🌱	\$90	Grilled Chicken Skewers	\$140
Chips and Homemade Queso	\$75	Prosciutto with Melon	\$150
Homemade Hummus and Toasted Bread* 🌱	\$120	Bruschetta with Sausage	\$140
Crab Dip	\$160	Vegan Patty 🌱	
Served with toasted bread		Mozzarella & Tomato 🌱	\$130
Tempura Chicken Bites	\$200	Fresh bagel, olive fresh mozzarella, fresh tomato, fresh basil, olive oil, salt, and pepper	
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](mailto: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

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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 



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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

### Lentil Hummus

Lentil Hummus, Shallots, Garlic, Salt & Pepper, Garnished with Avocado

### 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

One Main and Three Sides:

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

\*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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**We Will Customize Any Menu Upon Request | Contact: [Rob@pennsocialdc.com](mailto:Rob@pennsocialdc.com)**



## 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 (Skee-ball, 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