



For more information on availability and pricing, please reach out to our Catering and Events Sales Manager :

Kelly Johansen

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DESSERT

COCONUT MACAROONS ^{GF} ^V
one dozen 28

CHOCOLATE PUDDING ^{GF} ^V
with brownie crumble
& whip 7/ea

CARAMEL APPLE HAND PIES ^V
one dozen 54

CHOCOLATE CHIP COOKIES ^V
one dozen 40

**NORTHSIDE SOCIAL
SEASONAL MINI COOKIES**
Baker's Dozen 29
^{GF} ^V available upon request

DESSERT FEATURE

**TOASTED COCONUT
ALMOND CAKE**
displayed
table side
12" cake 105

Executive Chef : Miljohn Dimaano

Sous Chef : Cristian Maldonado

Executive Pastry Chef: Bridie McCulla

HORS D'OEUVRES *priced by the dozen / min. 2 dozen*

DEVEILED EGGS ^{GF}	candied black pepper bacon, paprika aioli	48
HOUSE MADE RICOTTA ^V	maple glazed pumpkin, fried sage, lemon zest, balsamic glaze, 9-grain bread	32
SMOKED CHICKEN WINGS ^{GF}	choose spicy chipotle, buffalo, Old Bay, or Alabama white sauce	32
GRILLED HANGER STEAK SKEWERS [*] ^{GF}	chimichurri	58
SPICED LAMB LOLLIPOPS [*] ^{GF}	cucumber yogurt	75
SMOKED SALMON [*] ^{GF}	red onion marmalade, crème fraîche, cucumber slices	55
CRISP BRISKET DUMPLINGS	pickled Fresnos, hoisin BBQ sauce	36
STUFFED MUSHROOMS ^V	cream cheese, squash, herb bread crumbs	40
SHRIMP COCKTAIL ^{GF}	cocktail sauce	60

SLIDERS *priced by the dozen/min. 2 dozen*

BEEF BRISKET	red onion, horseradish cream	55
PULLED PORK	coleslaw, pickles	45
FRIED CHICKEN	dijonnaise, pickle	55
MUSHROOM	smoked portobello, fontina, garlic aioli	45
CRAB CAKE	remoulade, arugula	75

PLATTERS *each serves 20-25*

CHARCUTERIE	selection of sliced, cured salami with accompaniments	145
CHEESE	seasonal fruit compote & crostini	125
VEGETABLE CRUDITÉS ^{GF} ^{VEGAN}	seasonal assortment of vegetables, hummus	65
FRUIT ^{GF} ^{VEGAN}	seasonal assortment of fruit, sliced	65
SMOKED SALMON ^{GF}	red onion, caper berries, crème fraîche, crostini	125
BABY BACK RIBS ^{GF}	honey ginger glaze	85

GREENS AND GRAINS *serves 20-25*

RED QUINOA BOWL ^{GF} ^V	chickpea, spinach, roasted broccoli, pepitas, cilantro, lime crema	60
BABY KALE & FREEKEH BOWL ^{VEGAN}	sweet potato, avocado, pomegranate, granny smith apple, almond, sesame vinaigrette	60
CAESAR SALAD ^{GF}	romaine, crispy shallot, crouton, Parmigiano-Reggiano	55
LARGE MARKET SALAD ^{GF} ^{VEGAN}	Arcadian lettuce blend, carrot, radish, fennel, orange, champagne vinaigrette	55

☆ Our steaks and burgers are sourced from Pat LaFrieda Meat Purveyors, renowned for the highest of quality standards. ☆

^{GF} Gluten-Free | ^V Vegetarian | all breads and rolls are house made | Udi's Gluten-Free bun +2

* consuming raw or undercooked meats, fish, poultry, or eggs may increase your risk of food borne illness

