



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

Kelly Johansen

571.265.5010

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DESSERT

enjoy family style at the table, or packaged To Go

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



\$30 LUNCH per person | for seatings between 11-2pm

each guest to choose:

FIRST COURSE

MARKET SALAD ^{GF VEGAN} Arcadian lettuce blend, carrot, radish, fennel, orange, champagne vinaigrette

DEVILED EGGS ^{GF} (2) candied black pepper bacon, paprika aioli

SMOKED BRISKET CHILI sharp cheddar cheese, sour cream, scallions, tortilla chips, slice of cornbread

ENTRÉE

BEEF BRISKET ^{GF} creamy cole slaw, mac & cheese (plate or sandwich)

CHICKEN SALAD SANDWICH lettuce, tomato, croissant

PULLED PORK ^{GF} coleslaw, hand cut fries (plate or sandwich)

BABY KALE & FREEKEH BOWL ^{VEGAN} sweet potato, avocado, pomegranate, granny smith apple, almond, sesame vinaigrette

MEATBALL SANDWICH grilled veal and pork, tomato, mozzarella cheese, pesto, ciabatta

FISH SANDWICH beer battered Cod, tarter sauce, lettuce, tomato, red onion, potato roll

♦ ask us about adding family style sides for the table ♦

ACCOMPANIMENTS

EAT YOUR VEGETABLES

MUSHROOM FRICASSEE ^{GF V} garlic, shallot, parsley, cowboy butter **8**

STREET CORN ^{GF V} cotija, Tajín mayo, on or off the cob **8**

MAPLE PECAN SWEET POTATO ^{GF V} **8**

SMOKED BEET SALAD ^{GF V} honey labneh, candied walnut, smoked sea salt **8**

CREAMY COLESLAW ^{GF V} **8**

CRISPY BRUSSELS SPROUTS ^V garlic aioli, shallots **8**

KUNG PAO CAULIFLOWER ^V hoisin, peanuts, pickled Fresno chili **8**

WE COULDN'T LEAVE THESE OUT

CREAMY GRITS ^{GF V} **8**

MACARONI AND THREE CHEESES ^V **8**

HAND CUT FRENCH FRIES ^{GF V} **8**

SUB sweet potato fries +2

^{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