



# ELM CITY SOCIAL

PARTY PACKAGES

## Balcony Rental Fee

\$750

*Private indoor dining space for up to 30 guests open beer, wine and soda included*

## FOOD PACKAGES

### Farm to Table

*Local Cheese & Accoutrements*

*\$10 per person*

*Selection of local cheeses, crudité, breads & crackers*

### Lighter fare

*Choice of Five Social  
Plates \$22 per person*

*Make five selections from our social plates*

### For the Famished

*Selection of Five Social  
Plates Two Entrees & Salad  
\$30 per person*

## BEVERAGE PACKAGES

### Well spirits

*Well Spirits & Mixers*

*\$5 per person*

*Selection of craft beer, and red & white wine,  
well spirits*

### House Cocktails

*Open Beer, Wine, & House Cocktails  
\$10 per person*

*Selection of craft beer, red & white wine,  
specialty cocktails*

### Premium spirits & House Cocktail

*Full bar plus our House Cocktails  
\$20 per person*

*Selection of craft beer, red & white wine, premium spirits,  
specialty cocktails*

*A 20% deposit is required to finalize booking of party and reserve the space.*

*All cancellations must be made no later than 3 days before the event.*

*In the event that a cancellation isn't made within this time parties will forfeit deposit.*

*The serving of alcoholic beverages is reserved to those guests aged 21 or older with valid ID.*

*All parties are planned for two hours, and can be extended for additional charges.*



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### SOCIAL PLATES

#### Little Cheeseburgers

*Sharp cheddar, smoked aioli, onion jam*

#### Jerk Chicken Tacos

*Jerk spiced, sesame slaw, spicy mayo, flour tortillas*

#### Panko Chicken Bites

*Hand-battered & fried chicken, honey-sriracha glaze, green onion, sesame seeds*

#### Deviled Eggs

*Truffle, smoked paprika*

#### Caprese Skewers

*Fresh mozzarella, baby heirloom tomato, balsamic glaze, basil*

#### Chicken & Waffle Bites

*Southern fried chicken, blueberry jam, honey butter*

#### Brussels & Bacon

*Crispy brussels sprouts, bacon, parmesan*

#### Steak Crostini

*Sliced NY strip, herbed goat cheese, red onion jam*

#### Edamame Hummus

*Tortilla chips & seasonal veggies, sesame seeds*

### SALADS

#### Garden

*Field greens, baby tomatoes, cucumbers, lemon poppy vinaigrette*

#### Quinoa Salad

*Baby kale, cucumber, edamame, avocado, truffle ranch, almonds*

#### Classic Caesar

*Chopped romaine, butter herb croutons, classic caesar dressing, parmesan*

### ENTREES

#### Mac & Cheese

*Cavatappi pasta, 3Cheese blend, toasted bread crumbs*

#### General Tso Tofu

*Fried quinoa, baby broccoli, garlic, sesame seeds*

#### Herb Roasted Chicken

*Braised heirloom carrots, butter whipped potatoes*

#### Roasted Atlantic Salmon

*Chargrilled Broccolini, Roasted Fingerling Potatoes, Sesame, Teriyaki Glaze, Scallions*

#### Grilled New York Strip

*Peppercorn crusted NY strip, roasted potatoes, oven roasted veggies*