



Social House
Kitchen & Tap

Perfect for a party of 20 people

Social House Chop Salad | \$60 | full tray

Mixed greens and crisp romaine lettuce tossed in buttermilk ranch dressing, mixed with sweet corn, tomatoes, scallions, monterey jack cheese and herb croutons.

Caesar | \$50 | full tray

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

Hearts of Palm | \$60 | full tray

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

House Salad | \$50 | full tray

Mixed greens and crisp romaine lettuce, tomatoes, cucumbers, crumbles goat cheese, candied pecans tossed with balsamic vinaigrette.

General Tso Cauliflower | \$60 | ½ tray

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

Veggie Hummus Platter | \$69 | ½ tray

Classic hummus dressed with extra virgin olive oil, served with naan, celery, carrots and cucumbers

The Bavarian | \$99 | ½ tray

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

Meatballs | \$89 | 30 pcs.

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

Crispy Crab Balls | \$89 | 30 pcs.

Crab Balls cooked to a golden brown, served with Old Bay tartar sauce

Carolina Pork Sliders | \$79 | 30pcs.

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

Mac n Jack | \$60 | ½ tray

Cavatappi pasta tossed with Fat tire beer cheese, topped with freshly made bread crumbs
+ *Lump Crab Meat* \$30
+ *Shrimp* \$20

Bavarian Pretzel Sticks | \$60 | ½ tray | \$120 | full tray

Served with Fat Tire beer cheese & whole grain mustard.

Social House Chicken Stix's | \$ 89 | 30 pcs.

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

Social House Shrimp Stix's | \$ 89 | 30 pcs.

Grilled Shrimp, lightly seasoned with Old Bay and served with cocktail sauce.

Old Charleston Shrimp and Grits | \$ 300 | full tray

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

Socialaya – Jambalaya | \$350 | full tray

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