



Village
SOCIAL
CATERING & EVENTS
No. 7



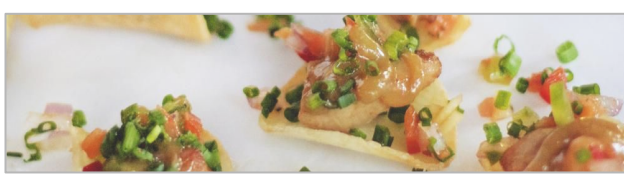
FOOD IS OUR
COMMON
GROUND, A
UNIVERSAL
EXPERIENCE

- JAMES BEARD





FAMILY STYLE MENU



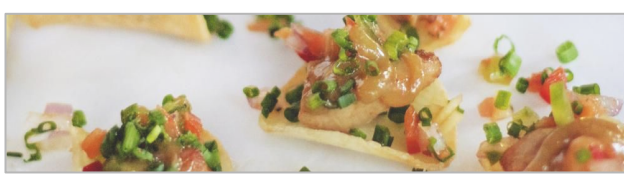
HORS D'OEUVRES - Please select 6

FISH

- *Tuna Tartare Wonton* | kimchi sauce | smashed avocado | chili oil
- *Salmon Poke Sushi Rice Fritters* | avocado | black soy | spicy mayo
- *Crispy Crunchy Calamari* | amalfi aioli | lemon | parsley
- *Steamed Crab Dumplings* | celery root | creme fraiche | yuzu kosho
- *Crispy Wild Fish Taco* | avocado | cilantro | garlic aioli | pico de gallo
- *Mini Lobster Roll* | butter | fine herbs | lemon
- *Seafood Chowder Shot* | vegetables medley | oyster crackers | chives
- *Grilled Oysters* | herb chimichurri | yuzu kosho | salt
- *Crab Cake Slider* | remoulade | celery roots | chives
- *Baked Clams* | parsley butter | rice crispy crumbs
- *Crispy Oyster Slider* | kimchee tartar | scallion
- *Lobster Dumplings* | lobster sauce | tarragon | truffle | creme fraiche

VEGETARIAN

- *Blistered Shishito Peppers* | san marzano tomato | salt | lemon
- *Crispy Brussel Sprouts* | whipped mortadella | raisins | pistachios
- *Crackling Kale* | italian gunpowder spice mix
- *Shaved Local Cauliflower* | medjool dates | cashews | white balsamic
- *72-degree Burrata* | malted honey | saba | grilled bread
- *Crispy Baby Artichokes* | yuzu aioli | pecorino parmesan | mint
- *Mini Plant Burger* | cheddar cheese | lettuce | aioli
- *Wood-Fired Manchego* | goat's milk butter | honey | sea salt
- *Wood-Fired Mushrooms* | basil pesto | japanese chili
- *Crispy Brussel Sprouts* | raisins | pickled shallots | smoked paprika
- *Spring Roll* | thai chili sauce | lime | thai basil
- *Hummus* | crispy pita chips | parsley | lemon | olive oil



HORS D'OEUVRES

MEAT

- *Pork Belly Slider* | smoked maple syrup | sambal aioli | sherry vinegar
- *Vintage Batch Slider* | aged NY cheddar | onions | sambal aioli
- *Umami Meatball* | stracciatella | creamy polenta | prosciutto
- *Heritage Pork Belly* | hong kong sauce | scallions | sesame seeds
- *Short Rib Grilled Cheese* | NY cheddar | sourdough
- *140-Degree Steak Sandwich* | manchego | vidalia onion | umami aioli
- *Bacon Dumplings* | sesame milk | aged black rice vinegar
- *Charred Hanger Steak* | citrus chimichurri | szechuan chili oil
- *Short Rib Tacos* | pickled shallots | cilantro | salsa verde
- *Steak & Fries* | skirt steak | hand cut potato chip | aged NY cheddar
- *Tandoori Spiced Sausage* | wood fired naan | yogurt, mint | cilantro

POULTRY

- *Social Wings* | buffalo | vietnamese lime glaze or szechuan dry rub
- *Chicken + Waffles* | fried chicken | belgian waffle | local maple syrup
- *Chicken Quesadilla* | salsa verde | cilantro | lime
- *Chicken Satay* | peanut sauce | lime | cilantro
- *Pretzel Crusted Chicken* | sea salt | chive mayo
- *Steamed Chicken Dumpling* | yuzu soy | scallion
- *Chicken Lettuce Wrap* | red pepper sauce | smoked cashew vinaigrette
- *Roasted Chicken Mini Sandwich* | tarragon | dijon | north country bacon
- *Steamed Chicken Bun* | mura bbq sauce | lettuce | japanese aioli
- *Mexican Chicken Taco* | pickled shallots | smoked paprika | cilantro
- *Chicken Cordon Bleu* | crackers | aged cheddar | grilled ham | dijon



FIRST COURSE - Please select 1, Served with Artisan bread or rolls

- *Beefsteak Tomato Caprese* | basil | mozzarella | cracked pepper
- *Whipped Sheep Milk Ricotta* | hot honey | citrus | garlic | grilled bread
- *Italian Wedding Soup* | parsley | farro | cavolo nero
- *Classic Caesar Salad* | croutons | parmesan | lemon zest
- *Crispy Calamari* | locali marinara | lemon | parsley
- *Crispy Polenta* | brown butter | honey
- *Antipasto* | cheese | salumis | olives | crackers
- *Fried Risotto Fritters* | vegetables | prosciutto | parmesan sauce
- *Italian Stuffed Mushrooms* | bread chunks | cheese | herbs





ENTREE - Please select 2

POULTRY

- *Roasted Lemon Chicken* | italian herbs | mustard sauce
- *Zesty Chicken Francese* | lemon butter sauce | parsley
- *Prosciutto Wrapped Chicken Breast* | sage | chicken jus
- *Crispy Chicken Milanese* | herbed bread crumbs | lemon
- *Braised Chicken Marinara* | herbs | olive oil | fennel | olives | capers
- *Chicken Marsala Tomato Confit* | mushrooms | prosciutto | herbs

PORK

- *Grilled Pork Chop* | smoked bacon | roasted apple jus | saba vinegar
- *Duo of Pork* | 24 hr. Pork belly | pork sausage | onion gravy
- *Baked Pork Tenderloin* | risotto | caramelized onion jus
- *Pork Lettuce Wrap* | dragon sauce | assorted condiments
- *Osso Bucco* | slow cooked pork jus | gremolata
- *Crispy Pork Chop* | cabbage | mustard | herbs





ENTREE

BEEF

- *Locali Meatball* | parmesan | stracciatella | parsley
- *Bone in Short Rib* | slow cooked tomatoes | herbs | cracked pepper
- *Grilled Skirt Steak* | salsa verde | lemon | smoked paprika
- *Broiled Tenderloin* | red wine | rosemary | charred peppers
- *Grilled NY Strip Steak* | italian herb butter | sea salt
- *Tuscan Style Roast Beef* | red wine | balsamic vinegar | rosemary

FISH

- *Grilled Branzino* | lemon | chimichurri
- *Baked Swordfish Puttanesca* | caper | olive | tomato | herbs
- *Baked Salmon* | lemon-parsley sauce
- *Seafood in Tomato Brodo* | clam | shrimp | calamari | lemon | herbs
- *Roasted Market Fish Pancetta* | clam sauce | parsley | toasted garlic
- *Lobster Fra Diavolo* | slow cooked marinara | calabrian chili **

** Price dependant on current Market



SIDES

STARCH - please select 1

- *Creamy Truffle Mashed Potatoes* | chives | sea salt
- *Rosemary Fingerling Potatoes* | onion | grana padano
- *Creamy Arborio Rice Risotto* | parmesan | herbs
- *Pasta Salad* | assorted cheese | market vegetables
- *Mac & Cheese* | artisanal cheese | local cream | chives
- *Lemon Farro "Ancient Grain"* | mushrooms | tomato | lemon | herbs
- *Creamy Polenta* | local milk, grana padano | olive oil
- *Baked Italian Shell Pasta* | marinara | cheese | basil
- *Quinoa Fried Rice* | toasted garlic | ginger | scallions | crispy shallots

VEGETABLES - please select 1

- *Garlic French Beans* | almonds | parsley
- *Braised Broccoli Rabe* | olive oil | garlic | lemon
- *Grilled Mixed Vegetables* | pesto | basil | balsamic vinegar
- *Sauteed Mushroom Marsala* | prosciutto | herbs
- *Baked Eggplant* | marinara | basil | cream cheese | parmesan
- *Succotash* | corn | red peppers | lima beans | tomato
- *Crispy Brussel Sprouts* | pickled shallots | tahini | smoked paprika
- *Wood Fired Butternut Squash* | brown butter | vincotto | sea salt
- *Lemon Kale* | toasted garlic | chili flakes | toasted almonds



SIDES

SALAD - please select 1

- *Seasonal Market Salad* | ask chef
- *Classic Caesar Salad* | croutons | parmesan | lemon zest
- *Arugula Salad* | shaved fennel | sea salt | lemon oil vinaigrette
- *Kale Salad* | pistachio dressing | citrus | sea salt
- *House Mix Salad* | onion | tomato | balsamic dressing
- *Citrus Salad* | mache | mint | aged saba vinegar
- *Chop Chop Salad* | blue cheese | tomato | sunflower seeds | bacon
- *Quinoa Salad* | wheat berries | mint | parsley | yogurt vinaigrette





SWEETS - Please Select 3

- *American Sundae* | popcorn | pretzels | whipped peanut butter
- *Pubstreet Brownie* | vanilla ice cream | waffle cone crumble | hazelnut
- *Classic Creme Brulee* | berries | citrus fruits
- *Chocolate Budino* | oreo crumbs | whipped cream
- *Mixed Berries* | whipped citrus curd | mint | lemon zest
- *Seasonal Cheesecake* | fresh berries
- *Date Cake* | rose brown butter | spiced nuts and raisins | ice cream
- *Chocolate Covered Strawberries* | valrhona milk chocolate
- *Nutella Zeppole* | cinnamon sugar
- *Assorted Cookies* | freshly baked in house
- *Peanut Butter Mousse* | banana sauce | homemade kit kat crunch
- *Milk Chocolate Mousse* | whipped local cream | oreo crunch
- *Salted Caramel Pie* | himalayan sea salt | vanilla ice cream
- *Warm Chocolate Cake* | vanilla ice cream

- *Milk Shot w/Warm out of the Oven Cookie* | fresh vanilla sugar
- *Brulee Banana Pie* | whipped vanilla cream
- *Wood Fired Hot Chocolate Shots* | whipped cream | shaved chocolate





BEVERAGE PACKAGES - 4-5 hour Beverage Arrangements /Please select your desired package

TOP SHELF BAR

To include 1 signature cocktail (see pg. 14)

Seasonal selection of white wine, red wine, and bottled beer. (see pg. 15)

SPIRITS - Tito's Vodka | Espolon Tequila | Bombay Gin | Bacardi Run | Bulleit Bourbon | Walker Black Scotch | Johnny Walker Whisky

MIXERS/GARNISHES - Cranberry Juice | Grapefruit Juice | Orange Juice | Coke | Diet Coke | Sprite | Ginger Ale | Seltzer | Tonic Water | Pellegrino | Sweetened Lime Juice | Triple Sec | Sweet Vermouth | Dry Vermouth | Olives | Bitters | Cherries | Lemons | Limes | Oranges | Ice

PREMIUM BAR

To include 1 signature cocktail (see pg. 14)

Seasonal selection of white wine, red wine, and bottled beer. (see pg. 15)

SPIRITS - Vodka | Tequila | Gin | Rum | Bourbon | Scotch

MIXERS/GARNISHES - Cranberry Juice | Grapefruit Juice | Orange Juice | Coke | Diet Coke | Sprite | Ginger Ale | Seltzer | Tonic Water | Pellegrino | Sweetened Lime Juice | Triple Sec | Sweet Vermouth | Dry Vermouth | Olives | Bitters | Cherries | Lemons | Limes | Oranges | Ice



BEVERAGE PACKAGES

LIMITED BAR

Seasonal selection of white wine, red wine, and bottled beer. (see pg. 15)
Coke | Diet Coke | Sprite | Pellegrino | Lemons | Limes | Ice

BAR SET-UPS

Coke | Sprite | Diet Coke | Pellegrino | Seltzer | Tonic | Cranberry Juice |
Grapefruit Juice | Orange Juice | Sweetened Lime Juice | Grenadine |
Triple Sec | Sweet Vermouth | Dry Vermouth | Olives | Bitters | Lemons |
Limes | Oranges | Cherries | Ice

KIDS BEVERAGES

Coke | Diet Coke | Sprite | Dr. Pepper | Ginger Ale | Assorted Gatorade |
Homemade Lemonade | Cherries | Lemons | Limes | Grenadine

COFFEE STATION

To include regular and decaf coffee | Assorted herbal teas | milk | sugar





SIGNATURE COCKTAILS - 1 signature cocktail included with the Premium & Top Shelf Bar Packages

- *Mojito* | rum | mint | lime | cane sugar
- *Fresh Squeeze* | bourbon | orange juice | sweet vermouth | lemon
- *Paloma* | silver tequila | ginger beer | pamplemousse | lemon
- *Up In Smoke* | scotch | pineapple | mint | citrus
- *Caipirinha* | cachaca | lime | brown sugar
- *Summer Jam* | gin | orange juice | local blackberry jam
- *Blood Orange Margarita* | tequila | fresh blood orange | agave | lime
- *Bourbon Smash* | bourbon | mint | lemon | cane sugar
- *Basil Vodka Gimlet* | vodka | basil | simple syrup | lime juice
- *Apple Cider Mimosa* | prosecco | local apple cider
- *Locali Negroni* | gin | campari | lemon juice





HOUSE WINE & BEER SELECTION - *If there is a particular wine you would like, we are happy to accommodate.*

Addition fees may apply.

WHITE WINE - *please select 2*

Sauvignon Blanc | Mount Riley - New Zealand

Pinot Grigio | Vigneti del Sole - Italy

Chardonnay | Lander Jenkins - California

Chardonnay | Mas la Chevaliere - France

RED WINE - *please select 2*

Colimoro Montepulciano - Italy

Pinot Noir | Angeline - California

Malbec | Altos Las Hormigas - Argentina

Cabernet Sauvignon | Charles & Charles - Washington

BEER - *please select 3*

Stella Artois

Heineken

Heineken Light

Corona

Coors Light

Dales Pale Ale

Angry Orchard



MENU

Village Social Catering & Events strives to use the freshest locally sourced ingredients in our handcrafted and homemade dishes. A wide variety of gluten-free, dairy-free and vegan options are featured on our seasonal menus. Our culinary team will also make every effort to accommodate each guest's dietary preferences. Though we use reasonable efforts in our sourcing, preparation and handling procedures we **cannot** guarantee that our products are safe to consume for people with seafood, peanut, tree nut, soy, milk, egg, wheat or other allergies.

The minimum guaranteed event guest count is required one week prior to the event date. We shall make every possible effort to accommodate an increase in guest count up until the day of the event.

STAFFING

Village Social's event staff will be procured based on the final parameters of your event. The staff estimate is a projected evaluation of staff required to successfully manage your event and may be subject to change based on the final site visit, event site regulations & restrictions and total event labor time.

Labor charges cover hourly wages, disability, workers' compensation, social security, and unemployment.

No charge in the agreement including the labor is a gratuity for service staff. It is Village Social Catering & Events policy that no gratuity is required nor is expected.

Village Social Catering & Events is only responsible/liable for vendors/staff hired directly by us.

- Five-hour minimums apply to all staff.

RENTAL EQUIPMENT

Rentals will be billed to you directly by the rental company and are subject to additional delivery charges based on the event location. Payment will be due to the rental company 48 hours in advance of your rental order delivery. The rental estimate is based on delivery and pick-up being made during regular business hours, Monday through Friday, 9:00am to 5:00pm. Delivery or pick-up during any other hours are subject to a surcharge by the rental company.

We use Smith Party Rentals and adhere to their rules and regulations pertaining to equipment rentals.





ADMINISTRATION FEE

The administrative fee of 15% referenced herein applies to events with F+B costs of \$5,000 and above. This fee is for administrative staff, documentation preparation, event permits, client meetings, general event management planning, rental order coordination, scheduling of deliveries, floor plans, and day to day operations in planning for your event.

The Administrative fee is not a gratuity and is retained by Village Social Catering & Events for the above expenses. It will not be distributed to Service Staff.

Village Social Catering & Events will procure a valid off-premise catering event liquor permit for each individual event. This permit allows our bartenders and staff to serve alcoholic beverages in conformity with the NY State Liquor Authority's parameters and conditions.

INSURANCE

Village Social Catering & Events will provide all required event permit documentation and event insurance. This includes a general event liability insurance certificate or a specific policy which names a location and may include the locations preferred particulars and additional insured affiliates.

PAYMENT SCHEDULE TIMELINE

PRIOR TO EVENT

60+ Days

60 Days

45 Days

14 Days

10 Days

FINANCIALS

\$1000 Deposit (non-refundable)

50% of Total Value

Remaining Balance

EVENT DETAILS

Event Date Reservation

Event Date Confirmation

Confirm Menu Selections

Confirm Guaranteed Guest Count

CANCELLATION POLICY

Events canceled 30 days prior to the scheduled event, all payments less the non-refundable deposit will be refunded. Cancellations made 14 days before the scheduled event will be charged 50% of the estimated cost, which includes rentals, catering services, and other arrangements. Cancellations made within 7 days of the scheduled event will be charged 75% of the estimated costs.

