THE SOCIALITE - $5700.00

A casual but fashionable social gathering offering passed bites and small composed plates served on a farmhouse presentation table with florals and risers.

Includes staffing + Rogue Outdoor Drop kitchen, includes up to 30 guests (+ $150 per guest above 30)

Around & About Mingle (1.5 hours)
Chef Crafted Social Hour Passing selection of 6 items (3 hot & 3 cold)

Small Plate Presentation Table (1.5 hours)
Choice of 6 composed dishes (1 cold, 1 pasta, 3 main, 1 desserts)

Dishes are composed of 3-4 bites and are displayed on a farmhouse table with risers and table florals. Includes: Farmhouse tables + wood board display, small plates, tapas silverware, lighting + table florals.
SOCIAL HOUR PASSING (1HR) — Select 3 Cold

Endive & Pears Salad: butternut squash, blue cheese, pumpkin seeds
Squash Soup: spicy pancetta, chive oil
Tomato & Burrata: balsamic pears, olive oil, basil
Cucumber Crudite Wraps: hummus, basil oil
Loaded Oyster: dill, apple, cucumber, caviar
Bruleed Figs: goat cheese, fried pancetta
Mini Salami Sammies: whipped brie, marinated onions, pepperoncini
Jambon de Paris: melon, stracciatella, basil oil
Ratatouille: roasted seasonal vegetables, pistachio vinaigrette
Sweet & Spicy Bacon: tomato, marinated red onion, basil oil
Beet Tartare: black pepper, goat cheese, mango, candied walnuts
Mexican Shrimp Cocktail: chorizo, lime salt
Salt Baked Potato: caviar, horseradish, crème fraiche
Bruschetta: garlic bread, balsamic, olive oil
Steak Carpaccio: foie gras butter, micro arugula
Antipasto Tarts: provolone, rosemary oil
Chicken Caesar Salad: chicken croquette, shaved parmesan, brioche
Tuna Tataki: cucumber, sesame oil, soy mustard, yuzu avocado
Salmon Gravlax: mini everything bagel, dill crème Fraîche
Watermelon Bites: feta, spicy mint chimichurri
Melon Prosciutto Skewers: honey, white balsamic, chive oil
Wedge Salad Skewers: bacon, blue cheese dressing
Steak Tartare: black pepper potato chips, shallot vinaigrette
Glazed Hoisin Pork Bites: cucumber relish, toasted sesame, yuzu aioli
Spanish Tortilla: chorizo, sour cream, chives
Nori Vegetable Spring Roll: yuzu avocado aioli, citrus soy
Lobster Rolls: tartar sauce, mini brioche

SOCIAL HOUR PASSING (1HR) — Select 3 Hot

Risotto Lollipops: lemon oil, truffle beurre blanc
Potato Croquettes: shaved jerky, smoked gouda
Fried Shrimp: garlic aioli, micro salad
Mini Korean Beef: kimchi, scallions, sticky rice
Chicken Satay: scallions, peanut sauce
Chicken Kofta: pita, tzatziki
Beef Kofta: pita, tzatziki
Mini Meatball: herb polenta, smoked marinara
Glazed Pork Belly: kimchi, sesame
Coconut Shrimp: maui mustard sauce
Pork Carnitas Tacos: pineapple mojo, cilantro creme
Mini Hasselback Potato: bacon, scallions, cheddar cheese
Duck Confit Cigars: cabbage, carrots, spicy chili hoisin
Jerk Chicken Wings: dry rubbed, jalapeno crema
Mini Smash Burgers: special sauce, potato bun
Mac & Cheese: smoked gouda, crunchy gremolata
Mini Pastrami Reubens: coleslaw, thousand island
Steakhouse Bacon: shaved horseradish, butcher black pepper mayo
Chorizo & Shrimp Skewers: pineapple glaze, horseradish
Kobe Beef Hot Dogs: poppy seed puff pastry, mustard
Mini Danish Sausages: curry ketchup
Seasonal Fried Ravioli: tomato aioli
Fish & Chips: malt vinegar, tartar sauce
Mini Crab Cakes: dill aioli, micro salad
Scallops: smashed pea, truffle aioli
Lamb Lollipops: sundried tomato chutney, mustard crema

4-HOUR EVENT

Per Guest Price for Food: $125
Labor & Service: $1500
Rentals & Design: $350
Transportation: $100
PLUS FEES 6% & Tax 8.625%
**SMALL PLATE DISPLAY TABLE — Select 1 Cold**

Lobster Fig & Burrata: Citrus Glazed Lobster, brûléed Fig, Burrata, Bibb Lettuce, Green Goddess Sauce, Yuzu Crème
Chicken Caesar: Crispy Chicken Croquette, Romaine Hearts, Shaved Parmesan, Fried Capers, Creamy Garlic Dressing
Beef Tartar: Black Pepper Goat Cheese, Mango, Candied Walnuts, Crispy Potato
Panzanella Salad: Citrus Marinated Berries, Cucumber, Arugula, Charred Brioche, Aged Olive Oil
Tomato Carpaccio: Heirloom Tomato, Stracciatella, Basil Oil, Shaved Pistachio, Pickled Red Onion, White Balsamic

**SMALL PLATE DISPLAY TABLE — Select 3 Main**

Fried Chicken: sticky corn bread, rogue slaw, hot honey butter
Chicken Roulade: fried leeks, potato mousseline, crispy skin, brandy cream sauce
Roasted Chicken: crumbled sausage, broccoli, rabe, pepperoncini, fingerling tartare
Skirt Steak: roasted corn, cotija, mashed tamale, tomato relish, grilled scallions
Filet Mignon: potato pomme anna, crispy mushrooms, smoked gouda fondue, chimichurri
N.Y Strip: smashed red potato, bone marrow aioli, shaved horseradish, onion jus
Smoked Pork: turmeric carrots, white bean ragout, pancetta, whole grain bordelaise
Pork Schnitzel: warm potato salad, chunky tartar sauce, shaved horseradish, lemon emulsion
Lamb Lion: celeriac, whipped goat cheese, glazed beets, blackberries
Duck Breast: charred chicory, onion and date jam, salted hazelnuts
Bass: caponata, charred eggplant puree, garlic gel, olive oil snow
Bronzini: burnt broccoli, charred onion, lemon poppy hummus, shallot soubise
Salmon: scallion latke, crème fraiche, pickled onion, everything bagel vinaigrette
Scallops: candied parsnip, peas, pea puree, mussel truffle broth
Lobster: short rib, truffle pea chutney, bordelaise
Scallops: pork belly, crushed pistachio, xo glaze, crunchy garlic chili, brown butter, vinaigrette

**SMALL PLATE DISPLAY TABLE — Select 1 Pasta**

Veal Bolognese: Open Sheet Pasta, Roasted Garlic, Fresh Basil, Shaved Parmesan, Roasted Tomato & Red Wine Reduction
Ricotta Gnocchi: Crispy Artichokes, Leek Ash, Crème Fraiche, Lemon Oil, Black Butter
Sweet Potato Gnocchi: Cuban Style Pork Belly, Smoked Gouda Fondue, Chimichurri
French Onion Burrata Ravioli: Caramelized Onions, Gruyere, Brioche Gremolata
Burrata Ravioli: Black Truffle, Roasted Hazelnuts, Confit Squash, Sage Brown Butter

**DESSERTS — Choose 1**

Chocolate Textures: Chocolate Cream, Dark Chocolate Cake, Salted Chocolate Crumble
White Chocolate Cloud: Macerated Berries, Brown Butter, Graham Streusel
Tres Leches Banana Bread: Peanut Butter Mousse, Plantain, Dulce De Leche
Tiramisu Profiteroles: Chocolate Dirt, Mascarpone, Dark Chocolate Ganache
Smashed Yuzu Napoleon: Lemon Curd, Coconut Creme Anglaise, Pistachio Butter

Additional servers needed per 25 guest addition
Additional chefs needed per 50 guest addition