



Buffet Lunch/Dinner

22 choose one per entree

36 choose two per entree

55 choose three per entree

Entree

Herb Crusted Salmon
Grilled Mahi Mahi *gf*
Herb Roasted Half Chicken *gf*
Braised Short Rib *gf*
Crab Cakes
Chicken Marsala
Harissa Roasted Tofu Steak
Vegetable Lasagna *v*
Chicken Ala Vodka
Lemon Piccata Chicken
Prime Rib **+3pp**

Pasta

Choice of 1

Parmesan Risotto *gf v*
Rice Pilaf *gf v*
Herb Brown Rice *gf v*
Shrimp Fried Rice **+3pp**
Mac and cheese *v*
Lobster Mac **+4pp**
Penne Vodka
Pasta Primavera

Vegetables *gf v*

Choice of 1

Grilled Asparagus
Roasted Broccoli
Candied Carrots
Garlic Green Beans
Roasted Fingerling Potatoes *gf v*
Sweet Mash *gf v*

Includes dinner rolls, butter chips and choice of house or caesar salad.

All items are a 20 guest minimum, rates are pp.

Stationary Apps

½ tray 10-15 guests

Full tray 15-20 guests

Signature Erlton Wings *MP*

Char-grilled or fried, selection of sauces

Charcuterie Board 94/164

Artisan cheeses and meats, crackers, crostini, fruit, house made jams

Fried Mozzarella 85/155

Tomato sauce, crispy basil

Chicken Fingers 85/155

Choice of, Cornflake crusted, pistachio cool ranch crusted or panko crusted with various sauces.

Bacon Wrapped Scallops 90/160

Medium sized scallops wrapped in bacon

Soft Pretzel Bites 65/130

Ale mustard, beer fondue

Grilled Vegetable Platter 40/80

Zucchini, squash, eggplant, red onion, peppers, asparagus, Balsamic reduction.

Cheese Steak Eggrolls 94/164

Sriracha ketchup

Shrimp Cocktail MP

Grilled lemon, classic cocktail sauce

Pigs in Blanket 70/140

All beef franks, baked in soft crescents

Stuffed Mushrooms 90/160

Choice of Bleu Cheese & Bacon or Crab Stuffing

Bruschetta Trio 85/155

Pesto tomatoes, mushroom ragout, marinated olive salsa. Parmesan cheese, herbs.

Edamame Potsticker 85/155

Ginger soy, chives

Mini Quesadillas 85/155

Charred and black bean guacamole, lime sour cream

Veggie Potsticker 85/155

Ginger soy

Crudite 5pp

A selection of the season's freshest veggies accompanied by our creamy ranch.

Fresh Fruit 7pp

Seasonal Sliced Melon, Red & Green Grapes topped with strawberries and mascarpone dipping cream.

Hummus/Mediterranean 6pp

2 flavors of Hummus,, Feta cheese, Kalamata Olives, Stuffed Grape Leaves, Cucumbers, Tomato, & Pita.

All items are a 20 guest minimum, rates are pp or per tray.

Guacamole Bar

16pp

Served with, pita, plantain chips, chili lime corn chips.

Black beans
Charred Corn
Beer Cheese
Roasted Cherry Peppers
Smoked onion
Salsa
Sour cream

Slider Bar

16pp

Proteins

Choice of 1

Beef burgers, fried chicken, short rib, pulled pork or tuna.

Accompaniments

Lettuce, tomato, red onion, pickles, assorted cheese, ketchup, mayo, mustard, bacon, mushrooms, herb aioli, garlic aioli, sriracha, slider buns

Fry Bar

9pp

Curly Fries, Sweet Potato Waffle Fries, Natural House-Cut Fries,

Beer Fondue, ketchup, mayo, lettuce, scallions, salsa, guacamole, house gravy, cheese curds, ground beef.

All items are a 20 guest minimum, rates are pp.

Street Taco Bar

20pp

Flour and Corn Tortillas, Plantain and Tortilla Corn Chips.

Proteins *gf*

Choice of 1

Chili Lime Spiced Chicken
Seasoned Ground Beef
Impossible Meat
Shrimp
Tuna

Accompaniments *v*

Salsa
Guacamole
Pickled Jalapenos
Shredded Lettuce
Cheddar Cheese
Cotija Cheese
Lime Sour Cream

Hot Items *gf v*

Refried Beans
Spicy Black Beans
Saffron Rice
Onions and peppers

All items are a 20 guest minimum, rates are pp.

Salads

Caesar Salad

4pp

Romaine lettuce, parmesan cheese, herb croutons, Caesar dressing.

House Salad

3pp

Tomatoes, cucumbers, shaved carrots, croutons.

Quinoa Salad

5pp

Black beans, corn, cilantro, grape tomatoes, avocado, sweet potato, honey herb vinaigrette

Arugula Salad

5pp

Shaved parmesan, apple, candied walnuts, red onion.

Apple Pecan Salad

6pp

Seasonal Greens, Apples, Pecans, Feta Cheese

Salads all served with a selection of dressings. GF option no croutons.

All items are a 20 guest minimum, rates are pp.

Desserts

***5 pp, per selection
+2 assorted selection***

Assorted Cookies

Chocolate chip, sugar and oatmeal raisin cookies.

Pound Cake

Classic pound cake, berry compote, whipped cream

Brownies

Chocolate sauce, Oreo crumble, whipped cream

Churros

Spiced chocolate sauce

Assorted Mini Cheese Cake

Fruit Salad

Assorted seasonal fruit, house granola, whipped cream

All items are a 20 guest minimum, rates are pp.

Catering Policies

Erlton Social takes pride in preparing the freshest and highest quality of food for your order, final counts require no less than 10 business days prior to event ordering, signed confirmation contract and 50% non refundable deposit. All charges will be based upon the final guarantee, or the actual number of guests served, whichever is larger. If the required final count guarantee is not submitted to Erlton Social within 10 business days by noon prior to the event, the estimated guest count on the event contract will be considered the final count. All orders less than 7 days are subject to rush surcharge and based on availability.

All food and beverage selections, as well as event details, must be finalized 10 business days prior to the event. All menu selections shall be considered definite and not subject to change 10 business days prior to the event. Menu items may be substituted with notice in the event of a supply availability or emergency, guests will be contacted.

Food and beverage prices are subject to change due to market price fluctuation and product availability. Firm prices are guaranteed 90 days prior to the event. Menu items may be substituted with notice in the event of a supply availability or emergency, guests will be contacted.

All items are a 20 guest minimum, not including NJ Sales Tax & 20% gratuity.

Let your event coordinator know if your guests require special dietary needs (allergies, gluten free, vegan, vegetarian etc.). We can help plan alternatives so all of your guests can enjoy the same great experience

If additional dining linens or decorations are required, additional charges may apply. Additional charges will be based on the cost of supplies and labor required to assemble, set up and take down. You are welcome to supply your own centerpieces. Please consult with your event coordinator to discuss your décor needs

Custom menu items are also available. Our event coordinators can discuss custom menu selections specially tailored to suit your event.

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