

ROOT TO TABLE

ADD CHICKEN (\$6/PERSON) STEAK(\$9/PERSON)
SALMON(\$7/PERSON) GRILLED VEGGIES (\$6/PERSON)

KALE CAESAR

SMALL \$35 (SERVES 5-7) LARGE \$70 (SERVES 8-12)
Baby kale, frisse, baby arugula, house caesar dressing,
sourdough croutons & aged parmesan.

ELM CITY WEDGE

SMALL \$35 (SERVES 5-7) LARGE \$70 (SERVES 8-12)
Baby kale & arugula, dried cranberries, granny smith apple
straws, candied pecans, char grilled red onions,
baby tomatoes, bacon, crumbled blue cheese dressing.

GRILLED VEGGIE SALAD

SMALL \$40 (SERVES 5-7) LARGE \$80 (SERVES 8-12)
Mixed greens, baby tomatoes, cucumbers,
grilled seasonal veggies, fig balsamic vinaigrette.

WINTER QUINOA

SMALL \$35 (SERVES 5-7) LARGE \$70 (SERVES 8-12)
Red & white quinoa, roasted butternut squash,
baby kale, granny smith apple chunks, frisse,
pumpkin seeds, tossed in pumpkin vinaigrette.

FRESH BEETS

SMALL \$35 (SERVES 5-7) LARGE \$70 (SERVES 8-12)
Sliced Red and yellow beets, arugula, blue cheese crumbles,
candied pecans, pomegranate seeds & apple straws
drizzled with apple cider vinaigrette.

SIDES

GRILLED VEGGIES PASTA SALAD

SMALL \$30 (SERVES 5-7) LARGE \$60 (SERVES 8-12)
Cavatapi, extra virgin olive oil, assorted grilled veggies,
goat cheese, herbs & seasoning.

MAC 'N' CHEESE

SMALL \$50 (SERVES 5-7) LARGE \$100 (SERVES 8-12)
Cavatapi, 5 cheese blend, & brioche breadcrumbs.

DAMN GOOD POTATO SALAD

SMALL \$30 (SERVES 5-7) LARGE \$60 (SERVES 8-12)
Fingerling, red onion, hard boiled eggs, dill, grained dijon, aioli.
ADD BACON \$15

BRUSSELS & BACON

SMALL \$30 (SERVES 5-7) LARGE \$60 (SERVES 8-12)
House smoked bacon, sautéed Brussels & aged parmesan.

ROASTED SEASONAL VEGGIES

SMALL \$30 LARGE \$60
Assorted squash, cauliflower, peppers, onions,
heirloom carrots and root veggies tossed in
extra virgin olive oil, salt, pepper and fresh cut herbs.

SAMMIES & BOXED LUNCHES

SMALL \$70 (SERVES 5-7) LARGE \$140 (SERVES 8-12)
OR \$12/LUNCH BOX

WE CAN BOX YOUR LUNCHES TO GO FOR OUTINGS
OR CREATE A PLATTER FOR YOUR SOCIAL EVENT

YOUR CHOICE OR LET CHEF
CHOOSE AN ASSORTMENT FOR YOU!

COMPLETE WITH KETTLE POTATO CHIPS,
HOUSE PICKLES & COOKIE

ROAST BEEF CLUB

Pesto aioli, house smoked bacon, tomato,
frisse, sour dough.

WEST COAST CHICKEN

grilled chicken, roasted red peppers, sharp cheddar,
smoked aioli, 7 grain.

GRILLED VEGGIE WRAP

seasonal squash, roasted red peppers, tomato,
arugula pesto, fresh mozzarella.

SMOKED SALMON

frisse, caper cream cheese, tomato, red onion, 7 grain.

CHICKEN CAESAR WRAP

grilled chicken, baby kale, arugula, frisse, parmesan,
Caesar dressing.

MOZZARELLA & TOMATO

fresh mozzarella, basil, extra virgin olive oil,
balsamic reduction, SGP, tomato, baguette.

DEVEILED EGG SALAD

truffle, frisse, tomato, 7 grain.



ELMCITYSOCIAL.COM

266 COLLEGE STREET
(AT CHAPEL STREET)
NEW HAVEN, CT 06510



CATERING MENU

WE PROUDLY SERVE ONLY FREE RANGE, HORMONE
AND ANTIBIOTIC FREE POULTRY, BEEF AND PORK
WE PROUDLY SUPPORT LOCAL FARMS AND OUTSOURCE
OUR PRODUCE FROM VARIOUS CT FARMS

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266 COLLEGE STREET
(AT CHAPEL STREET)
NEW HAVEN, CT 06510

EXECUTIVE CHEF/OWNER
JOHN BRENNAN



CATERING TO YOUR TASTES

We proudly serve only free-range, hormone and antibiotic free, poultry, beef, and pork

BREAKFAST PARTY

MUFFINS, BAGELS, DANISH & SCONES

SMALL \$40 LARGE \$80

Assortment, two seasonal flavored whipped butter & two seasonal cream cheese.

TRAY OF BENEDICT

SMALL \$60 LARGE \$120

all served on hot griddled english muffins your choice; bacon & classic hollandaise, grilled veggie & spinach hollandaise.

DUCK CONFIT & CLASSIC HOLLANDAISE
ADD \$20 FOR SMALL \$40 FOR LARGE

CRAB CAKE & CHIPOTLE HOLLANDAISE
ADD \$20 FOR SMALL \$40 FOR LARGE

BUTTERMILK PANCAKES

SMALL \$25 LARGE \$50

Honey butter & bourbon maple syrup.

ADD CHOCOLATE CHIPS \$15
ADD FRESH BLUEBERRIES \$20

FRESH FRUIT & YOGURT PLATTER

SMALL \$45 LARGE \$90

Assorted seasonal fruit, house made granola and greek yogurt.

FINGERLING POTATO HASH

SMALL \$25 LARGE \$50

Jalapeno and roasted shallot relish, fresh herbs, tri color potatoes, spicy aioli.

LIGHT & FLUFFY SCRAMBLED EGGS

SMALL \$30 LARGE \$60

Served with grilled sourdough toast & fresh herbs.

ADD CHEDDAR CHEESE SMALL \$10 LARGE \$20
ADD LOBSTER \$30 SMALL \$60 LARGE

MINIATURE QUICHE PLATTER

SMALL \$35 LARGE \$70

Assorted platter of ham & cheddar, spinach & goat cheese, bacon & monetary jack.

SOCIAL PLATTERS

SMOKED CHICKEN WINGS

SMALL \$50 (APPROX. 36 PIECES)

LARGE \$100 (APPROX. 72 PIECES)

Jerk marinade, tossed in Sriracha buffalo sauce or sweet whiskey BBQ, carrot and celery crudité, buttermilk ranch dipping sauce.

ELM CITY QUESADILLAS

SMALL \$45 (SERVES 5-6) LARGE \$90 (SERVES 8-10)

Slow cooked pulled duck, grilled chicken, grilled seasonal veggies or a little bit of everything, whipped goat cheese, roasted tomato salsa, pico de gallo & guacamole.

VEGGIE CRUDITE & EDAMAME HUMMUS

SMALL \$45 (SERVES 5-6) LARGE \$90 (SERVES 8-12)

Assorted bell peppers, heirloom carrots, celery, baby tomatoes & seasonal veggies, and grilled baguette served with roasted garlic edamame hummus.

LITTLE CHEESEBURGER BAR

HOUSE BEEF BLEND OR QUINOA VEGGIE BURGERS
SMALL \$70 (SERVES 5-7) LARGE \$140 (SERVES 8-12)

Our house little cheeseburgers; sharp cheddar, brioche & cooked medium served with an accouterment platter of sliced tomato, baby lettuce, red onion jam, house pickles, bacon, smoked aioli & potato chips.

RETRO PARTY PLATTER

SMALL \$45 (SERVES 5-7) LARGE \$90 (SERVES 8-12)

House daily prepared deviled eggs, candy pecan whipped pimento cheese balls with roasted apple pesto, pretzel nuggets & dip, smoked salmon pinwheels.

LOUISIANA CRAB CAKES

SMALL \$70 LARGE \$140

Petite lump crab cakes served with a cold corn succotash & cajun honey remoulade.

TUNA TARTARE

SMALL \$80 LARGE \$160

Spicy tartare, guacamole, blue corn tortilla chips, spicy aioli and sesame cabbage slaw.

FULL PLATTERS

TACO PARTY

SMALL \$70 (SERVES 5-7) LARGE \$140 (SERVES 8-12)

Grilled steak, pulled jerk chicken, carnitas, veggies, sautéed bell peppers & onions, cilantro sour cream, smoked tomato salsa, guacamole, flour or corn tortillas & cilantro rice.

PAN ROASTED PORK LOIN

SMALL \$70 (SERVES 5-7) LARGE \$140 (SERVES 8-12)

Crack Peppercorn & grained mustard marinade served with oven roasted veggies, butter whipped potatoes & pan gravy.

PENNE A LA BOURBON

SMALL \$50 LARGE \$100

A rich tomato cream sauce laced with house cured bacon lardons, pan flamed bourbon, sautéed shallots & aged parmesan.

SEASONAL VEGGIE RISOTTO

SMALL \$50 LARGE \$100

Squash, root veggies, heirloom carrots, arugula pesto, & parmesan.

LEMON PEPPER BOURBON CHICKEN

SMALL \$60 LARGE \$120

Grilled marinated breast, bacon & root veggie succotash, butter whipped potatoes, mushroom & bourbon gravy

GRILLED TERIYAKI SALMON

SMALL \$65 LARGE \$130

Lemon confit, tomato & black bean relish, saffron rice

PASTA PRIMAVERA

SMALL \$40 LARGE \$80

Multi colored bowtie pasta, roasted seasonal vegetables & parmesan rigiano, extra virgin olive oil.

Before placing your order, please inform your server if a person in your party has a food allergy. Consuming raw or undercooked meats, poultry, fish, and eggs can increase the risk of food borne illness.