


# SOUTH BEND SOCIAL

## A LA CARTE MENU


### PASTA

Small pan serves 4-5  
Large pan serves 8-10

	Small/Large
 <b>RIGATONI SPICY CHICKEN</b>	<b>35/70</b>
 <b>CANNELLONI</b> Spinach & cheese, beef/pork, chicken alfredo, mushroom	<b>40/80</b>
 <b>LASAGNA</b> Neapolitan, traditional, vegetable	<b>40/80</b>
<b>CHICKEN ALFREDO</b>	<b>35/70</b>
<b>CHICKEN PICCATA</b> Served over linguini	<b>35/70</b>
<b>CHICKEN MARSALA</b> Served over linguini	<b>35/70</b>
<b>BAKED ZITI WITH MEATBALLS</b> Marinara or bolognese	<b>35/70</b>
<b>CREAMY TORTELLINI WITH SHRIMP</b>	<b>45/90</b>
<b>TORTELLINI CARBONARA</b>	<b>40/80</b>
<b>SHELLS</b> With rosemary, sausage, charred tomatoes, light vodka sauce	<b>35/70</b>
<b>PORK SCHNITZEL</b> Over spaetzle dumplings in brown butter demi	<b>35/70</b>


### PAELLA


16" serves approx. 10  
18" serves 15-30. Please call for quote.  
20" serves 40-50. Please call for quote.  
35" serves 200+. Please call for quote.

	16"
<b>SEAFOOD</b> Mussels, scallops, salmon, shrimp, octopus, calamari	<b>130</b>
 <b>VEGGIE</b> Seasonal vegetables	<b>50</b>
<b>MEAT</b> Steak, chicken, pork, chorizo	<b>80</b>
<b>VALENCIA</b> Chicken, chorizo, pork, salmon, mussels	<b>100</b>

### PROTEIN

 <b>BRAISED BEEF</b> Fork tender with pan gravy. Min 8 lbs.	<b>19/LB</b>
<b>PULLED PORK OR CHICKEN</b> Min 8 lbs.	<b>12/LB</b>
<b>BABY BACK RIBS</b> Min 8 lbs. Approx 4-5 ribs per segment.	<b>9/LB</b>
<b>SAUSAGE &amp; PEPPERS</b> In red sauce. Min 5 lbs.	<b>13/LB</b>
<b>GREAT GRANDMAS ROASTED LEMON GARLIC CHICKEN &amp; NOODLES</b> per 24 pieces	<b>75</b>

 Signature Item

 Vegetarian

## SALAD

Small bowl serves 8-10  
Large bowl serves 16-20

Small/Large

### CHICKEN PENNE FLORENTINE **40/75**

Baby spinach, penne, grilled chicken, pine nuts, evoo, asiago. Served slightly warm.

### (V) SOCIAL HOUSE **30/55**

Mixed greens, watermelon radish, apple, goat cheese, candied nuts, roasted squash, lemon honey vinaigrette

### (V) CAESAR **30/55**

Romain, house dressing, croutons, grated parmesan

### WEDGE **40/75**

Little gems, pork belly, blistered tomatoes, creamy bleu cheese, chives

### CHOPPED ITALIAN **40/75**

Chopped greens, ditalini, cured meats, bleu cheese, fresh basil, sweet peppers, cherry tomatoes, pickled peppers, kalamata olives, house Italian vinaigrette

### SUPER CRUNCH **45/85**

Chopped greens, grilled chicken, spinach, avocados, quinoa, apples, pistachios, oranges, cucumbers, mint, cilantro, orange-sésame vinaigrette



## SALAD SHAKERS **9**

An individual size salad in a martini shaker

Choose from:

- SOCIAL HOUSE
- CAESAR
- CHOPPED ITALIAN
- SUPER CRUNCH

Minimum 10 shakers total.  
Minimum 5 of each to split.

## SIDES

Please call for pricing. Minimums may apply.

### COLD

- Cold bean salad with oven dried tomatoes & microgreens
- Sweet potato salad
- Sweet plantain salad
- Farro salad (contains pistachios)
- Mediterranean orzo salad
- Broccoli cauliflower salad
- Caprese pasta salad
- South of the border coleslaw
- Latin quinoa salad
- Kettle Chips
- Fresh fruit

### HOT

- Soup (cup or quart)
- Yeast rolls
- Cowboy beans
- Sweet plantains
- Elote street corn bread on a stick
- Corn flan
- Cheesy potatoes
- Praline sweet potato bake
- Thyme rosemary glazed sweet potatoes rounds
- Glazed carrots
- Seasonal vegetable blend
- Quinoa bean pilaf
- Jalapeño cheese curd cornbread muffins
- Mac & cheese
  - Add brisket for additional charge

## APPETIZERS

Please call for pricing. Minimums may apply.

### COLD

- Tuna nachos with fried wontons, ahi tuna, sesame seeds, wakame, wasabi aioli, micro cilantro, green onions, sweet sriracha drizzle
- Shrimp & crab stuffed pea pods
- Shrimp & grits skewers
- Antipasto kabobs
- Mini wedge salad skewers with bleu cheese, tomatoes, pork belly
- Ceviche with tortilla chips
- Mini crab cake salad
- Pesto tortellini cups
- Marinated mozzarella skewers with prosciutto, basil, balsamic
- Toast points:
  - Tomato bruschetta
  - Grilled zucchini, eggplant, bell peppers, pesto, fresh mozzarella
  - Mushroom & goat cheese
  - Grilled asparagus, truffle butter, prosciutto
  - Steak & bleu cheese
  - Pesto, goat cheese, tomatoes
  - Burrata, truffle oil, toasted almond, honey

### HOT

- Chicken or steak wellingtons with orange ginger sauce
- Eggplant rollatini with roasted pepper aioli
- Poppers with jalapeño lime chili jam & cream cheese
- Blackened Asian tuna bites with melon salsa
- Meatball a la pizzaioli
- Fondue:
  - Jalapeño popper dip with pretzel bites
  - Grilled cheese variety & tomato soup
  - Brats wrapped in pastry with beer cheese & kettle chips
  - Potato chips with bleu cheese dip
  - Seafood artichoke dip with bread assortment
- Mushroom caps:
  - Meat & cheese
  - Crab
- Bacon wrapped lil' smokies with bourbon BBQ sauce
- Grilled halloumi cheese skewers with olives, tomato & pesto drizzle
- Crab cakes served on lime wheel
- Brisket mac & cheese cups
- Bacon wrapped dates
- Smoked wings
- Boneless wings
- Twice baked mini potatoes
- Baked brie with blackberry jam
- Empanadas:
  - Chicken
  - Picadillo
  - Cheese
  - Vegetable
  - Smoked brisket
- Buffalo cauliflower
- BBQ pork on cornbread rounds with Alabama BBQ & micro cilantro
- Donut sliders with special sauce, lettuce, relish
- Pig shooters with sausage, bacon, cream cheese, pineapple (12 hour smoke)
- Skewers with grilled polenta, fresh mozzarella, speck
- Sammies:
  - Meatball
  - Cuban
  - Pulled pork
  - Cheesesteak
  - Ham & swiss