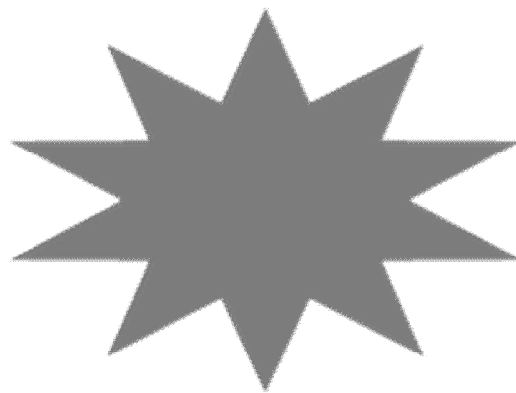


THE
Clinton
S O C I A L



local gossip. local grub.

Private Parties & Catering Menu



700 Clinton Street
Hoboken, NJ 07030
P 201 239 0063 F 201 239 0069

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Private Party Packages

BASIC BEVERAGE PACKAGE

House Wines

San Pietro, Rock River Chardonnay, Rosé, Rock River Merlot,
SKN Cabernet Sauvignon

All Draft Beers

All Bottled Beers

Excludes Corsendonk, Chimay Triple, Lindemans (all), Franziskaner and Leffe

House Liquors

All Absolut Flavors, All Stolichnaya Flavors, Skyy Vodka, All Bacardi Flavors, Captain Morgan's, Tanqueray Gin,
Jose Cuervo Tequila, Seagram's 7 Whiskey, Jim Beam, Jack Daniels, Dewar's Scotch, Bailey's Irish Cream

\$28* per person 2 Hour Package

\$33* per person 3 Hour Package

(does not include tax & gratuity)

PREMIUM BEVERAGE PACKAGE

*Excludes Extreme Top Shelf Liquors, Straight Shots, Single Malt Scotches,
Bottles of Wine or Champagne, Infusions and Red Bull Cocktails

All Wines by the Glass*

*Excludes Ferrer Malbec, Benzinger Pinot Noir, Sangiovese Seghesio, Stottesbrook Shiraz
& Veuve Cliquot

All Draft Beers & Bottled Beers

Martinis, Mojitos, Margaritas and Frozen Drinks

All Premium Liquors

All Premium Vodkas, Gins, Tequilas, Maker's Mark Bourbon, Johnny Walker Black, Kahlua Coffee Liquor,
Crown Royal, Grand Marnier, All House Liquors

\$33* per person 2 Hour Package

\$40* per person 3 Hour Package

(does not include tax & gratuity)

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Passed Hors D'oeuvres

(choice of four)

Crab Cakes
Vegetable Spring Rolls
Beef or Chicken Satay
Cheeseburger Sliders
Clinton Pizza
Pulled Pork Sliders
Filet Mignon Sliders

\$15 per person, per hour *(tax & gratuity not included)*

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Brunch Buffet

Fruit Salad
Muffins, Bagels, Croissants & Spreads
Greek Salad
French Toast
Eggs David or Eggs Florentine
Fish of the Day
Bacon & Sausage
The Madison's Penne Vodka

\$29 per person

Add a Carving Station

Pork Loin \$6 per person
Hanger Steak \$8 per person



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Plated Brunch

First Course

(choice of one)

Fruit Salad

seasonal fruits

Stacked Eggplant

house made mozzarella, san marzano tomato

Spinach & Stilton Salad

baby spinach, sliced apples, walnuts, stilton cheese, raspberry vinaigrette

Second Course

(choice of one)

Classic French Toast

challah bread, fresh fruit, vanilla soft-serve

Eggs David

meatloaf, poached eggs, english muffin, hollandaise

Smoked Salmon Platter

cream cheese, scallions, capers, Hoboken bagel

Huevos Rancheros

corn tortilla, black beans, jalapeno, avocado, sour cream

Coffee, Tea & Soda included.

\$23 per person *(tax & gratuity not included)*

* 30 person minimum



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Plated Lunch

First Course

(choice of one)

Mozzarella En Carozza

pan fried house made mozzarella, oven dried tomato

Artichoke & Goat Cheese Pierogies

caramelized onion, sour cream, artichoke oil

Simple Greens

escarole, chickory, radish, green beans, tomato

Second Course

(choice of one)

Penne Ala Vodka

chef's house made vodka sauce, parmesan reggiano

Jackie Mason

hot pastrami, swiss, horseradish mustard, toasted rye, cole slaw, pickles, fries

Chicken Milanese

pounded thin, lightly breaded & pan-fried, tri-color salad, extra virgin olive oil

Roasted Tilapia

basmati rice, black beans, mojo sauce

Third Course

Dessert of the Day

Coffee, Tea & Soda included.

\$24 per person *(tax & gratuity not included)*



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Plated Dinner

First Course

(choice of one)

Mozzarella En Carozza

pan-fried, house-made mozzarella, oven-dried tomato

Frito Misto

rock shrimp, calamari, julienne vegetables

Artichoke & Goat Cheese Pierogies

caramelized onion, sour cream, artichoke oil

Greek Salad

feta, toasted pistachio, field greens, kalamata olives, tomato, lemon vinaigrette

Second Course

(choice of one)

Tagliatelle

pancetta, poached egg, onion, oven-dried tomato, red pepper

Chilean Seabass

basmati rice, black beans, mojo sauce

Hanger Steak

espresso marinade, garlic whipped potatoes, sautéed spinach, Bordeaux demi glace

Roasted Chicken

grilled Mexican corn, sweet potato mash

Third Course

Dessert of the Day or *Soft Serve Ice Cream*

Coffee, Tea & Soda Included.

\$38 per person

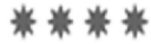


Party Platters To Go

(each platter serves ten people)

Salumi & Cheese our selection of artisanal sliced meats & cheeses	\$90
Spicy Wings carrots, celery, ranch dressing	\$55
Seafood clams, oysters, shrimp	\$150
Artichoke & Goat Cheese Pierogies caramelized onion, sour cream, artichoke oil	\$70

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Cakes from sweet molly B's

Cake

Vanilla
Chocolate
Red Velvet
Lemon Scented White cake

Fillings

Vanilla Buttercream
Chocolate Ganache
Lemon Curd
Raspberry or Vanilla Pastry Cream

Icing

Vanilla Buttercream
Whipped Chocolate
Cream Cheese
Fondant (+\$20)

Pricing

¼ Sheet (Serves 25 people) \$50 ½ Sheet (Serves 50 people) \$80

Full Sheet (Serves 100 people) \$125

*Additional shapes, layers, designs, and decorations as well as vegan and gluten free cakes available for additional charge upon request.