



— THE —  
**SOCIAL**

CATERING | CHARCUTERIE | MOBILE BAR

CATERING TO GO  
Platters & Trays

Available for Pick up and Delivery

[www.BeSocialRI.com](http://www.BeSocialRI.com) | 401.680.7614

## Pizza, Calzones, Sandwich Platters

Pizzas	Grilled	Large Rectangle	Extra Large
Cheese	\$14	\$18	\$36
Pepperoni	\$17	\$21	\$40
Chk Bacon Ranch	\$18.50	\$24	\$44
Margherita	\$17	\$22	\$42
Chicken Pink Vodka	\$18.50	\$25.50	\$45
Prosciutto / Arugula	\$18.50	\$25.50	\$45
Buffalo Chicken	\$18.50	\$25	\$45

*Grilled (9 squares) • Large Rectangle (15 squares) • Extra Large (40 squares)*

Calzones	Price
Spinach & Cheese	\$30
Spinach, Cheese & Pepperoni	\$35
Chicken Parmesan	\$35
Buffalo Chicken	\$35
Steak & Cheese	\$50
Italian Cold-Cut	\$40

*Sliced Loaf: 24 – 30 Slices*

Sandwich Platters	Price
½ Sandwich	\$14 / person
Full Sandwich	\$18 / person

*Includes Sandwich, Chips, Pasta Salad & Cookie*

### Choose 2 sandwich options:

- Turkey & Cheese
- Ham & Cheese
- Caprese (tomato, mozzarella, basil, balsamic)
- Tuna Fish
- Italian Tuna
- Chicken Salad
- Italian Grinder

## Cold Platters

*Half tray serves 10–15 • Full tray serves 25–30*

Cold Platter	Half Tray	Full Tray
Fresh Fruit Platter	\$65	\$100
Vegetable Tray w/ Ranch	\$50	\$80
Italian Antipasto	\$100	\$160
Jumbo Shrimp Cocktail	\$80 (20 pieces)	\$200 (50 pieces)

## Salads

*Half tray serves 10–15 • Full tray serves 25–30*

Salad	Half Tray	Full Tray
House Salad	\$30	\$50
Caesar Salad	\$40	\$60
Arugula Salad	\$50	\$80
Caprese Salad	\$50	\$80
Pasta Salad	\$45	\$70
Tortellini Salad	\$50	\$80

## Skewers

*Minimum order: 12 pieces per skewer type*

Skewer	Price (each)
Tortellini Skewer	\$2.00
Caprese Skewer	\$2.00
Antipasto Skewer	\$2.50
Chicken Skewer	\$2.50
Beef Skewer	\$3.50

## Hot Appetizers

*Minimum order: 12 pieces per item*

Hot Appetizer	Price (each)
Stuffed Mushrooms	\$1.50
Mini Crab Cakes	\$2.00
Scallops wrapped in Bacon	\$3.50
Beef Wellington	\$4.00
Italian Grinder Eggrolls	\$4.00
Chicken Eggrolls (Buffalo or Parmesan)	\$4.50
Steak & Cheese Eggrolls	\$5.00

## Hot Appetizer Trays

*Half tray serves approx. 15–25 • Full tray serves approx. 25–40*

Item	Half Tray	Full Tray
Chicken Wings	\$60 (40 pieces)	\$100 (80 pieces)
Chicken Tenders	\$70 (40 pieces)	\$130 (80 pieces)
Calamari alla Mama	\$75	\$150
Calamari Balsamico	\$80	\$160

## Pasta

*Half tray serves 15–25 • Full tray serves 25–40*

Pasta Dish	Half Tray	Full Tray
Penne Marinara	\$40	\$70
Penne Alla Vodka	\$70	\$130
Rigatoni Bolognese	\$80	\$140
Penne Alfredo	\$70	\$130
Baked Ziti	\$60	\$110
Baked Lasagna	\$120	\$200

## Chicken Entrées

*Half tray: 15 pieces, 4–6 oz each – serves 10–15*

*Full tray: 30 pieces, 4–6 oz each – serves 20–30*

Chicken Entrée	Half Tray	Full Tray
Chicken Parmesan	\$70	\$130
Chicken Marsala	\$70	\$130
Chicken Francaise	\$70	\$130
Grilled Chicken Balsamico	\$70	\$130
Roasted Chicken	\$60	\$110
Chicken Princess	\$80	\$140
Chicken Cacciatore	\$80	\$140
Chicken Florentine	\$85	\$150
Chicken Saltimbocca	\$85	\$150

## Italian Favorites

*Half tray serves 10–15 • Full tray serves 20–30*

Italian Favorite	Half Tray	Full Tray
Layered Eggplant Parmesan	\$70	\$130
Meatballs	\$65 (40 pieces)	\$130 (80 pieces)
Sausage & Peppers	\$65 (5 lb)	\$130 (10 lb)
Chicken, Sausage & Rabe	\$65 (5 lb)	\$130 (10 lb)
Veal Parmesan	\$110 (15 pieces, 4–6 oz)	\$200 (30 pieces, 4–6 oz)

Veal Marsala	\$110 (15 pieces, 4–6 oz)	\$200 (30 pieces, 4–6 oz)
Veal Francaise	\$110 (15 pieces, 4–6 oz)	\$200 (30 pieces, 4–6 oz)

### **Beef & Seafood**

*Half tray serves 15–25 • Full tray serves 25–40*

<b>Beef &amp; Seafood Dish</b>	<b>Half Tray</b>	<b>Full Tray</b>
Baked Cod	\$125 (15 pieces, 4–6 oz)	\$250 (30 pieces, 4–6 oz)
Baked Stuffed Cod	\$140 (15 pieces, 4–6 oz)	\$280 (30 pieces, 4–6 oz)
Marinated Steak Tips	\$140 (5 lb)	\$280 (10 lb)

### **Potato & Vegetable Sides**

*Half tray serves 15–25 • Full tray serves 25–40*

<b>Side Dish</b>	<b>Half Tray</b>	<b>Full Tray</b>
Roasted Potatoes	\$40	\$60
Mashed Potatoes	\$50	\$80
Roasted Sweet Potatoes	\$50	\$80
Rice Pilaf	\$40	\$60
Vegetable Medley	\$50	\$80
Glazed Carrots	\$40	\$60
Green Beans	\$45	\$70
Broccoli Rabe	\$60	\$100

### **Extras, Supplies & Delivery**

<b>Item</b>	<b>Price</b>
Marinara Sauce	\$10 / quart
Pink Vodka Sauce	\$14 / quart
Dinner Rolls	\$0.50 / each
Slider Rolls	\$1.00 / each
Plate, Fork, Knife, Napkin Set	\$0.75 / setup
Wire Racks, Water Pan, Sternos, Utensils	\$15 / setup
Delivery & Setup (location / order size)	Starting at \$50

## Catering Quantity Guide

Ordering for a group? Here's a simple guide to help you estimate quantities when choosing multiple items.

### Tray Sizes

- **Half Tray** – serves about **10–15 people**
- **Full Tray** – serves about **20–30 people**

### When Ordering Multiple Items

- If you're offering **two or more entrées or pastas**, plan for a **combination of full and half trays** rather than one full tray of each.  
*Example: For 30 guests, one full tray of Chicken Parmesan and one half tray of Chicken Marsala is typically plenty.*
- For **side dishes or pastas** served with entrées, a **half tray per 15 guests** is usually sufficient.
- For **salads**, one **half tray per 15–20 guests** is a good rule of thumb.

### Appetizer Quantities

- If served **before a meal**, plan for **3–4 pieces per person**.
- If served as **light hors d'oeuvres**, plan for **5–6 pieces per person**.
- If appetizers are the **main focus or only food**, plan for **8–10 pieces per person**.

### We can help!

If you're not sure how much to order, we're happy to help. Let us know your **guest count and menu choices**, and our team can recommend the right tray sizes and quantities for your event.

## **The Social – Catering FAQ**

### **Order Timing & Process**

#### **How far in advance should I place my catering order?**

Please place all catering orders at least 72 hours in advance. Larger or complex orders may require additional notice, especially during busy weekends or holidays.

#### **Can you accommodate last-minute orders?**

We'll always do our best, but short-notice orders depend on kitchen availability and cannot be guaranteed during peak times.

#### **How do I place my catering order?**

Orders can be placed by phone or through our online catering form. Please include your event date, pickup/delivery time, and number of guests so we can recommend appropriate portions.

#### **What is the minimum order size?**

There is no strict minimum, but most orders are placed in half or full trays. Smaller orders may be best suited for pickup.

#### **Is a deposit required for large orders?**

Deposits may be required for large or custom orders. You'll be notified at the time of booking if a deposit applies.

### **Pickup & Delivery**

#### **Do you offer delivery?**

Yes — delivery is available for most surrounding areas. Fees vary based on location and order size. Pickup is also available.

#### **What time can I schedule a pickup or delivery?**

Pickup and delivery times can be scheduled to fit your event needs. We'll do our best to accommodate your preferred time. We recommend scheduling your order to arrive about one hour before guests are eating to allow time for setup and presentation.

#### **Will my food be hot and ready to serve?**

Yes — all items are packaged hot and ready to serve in aluminum trays. Cold platters are labeled and served chilled.

**Can you set up the food upon delivery?**

Yes — basic setup service is available for an additional fee. We'll arrange trays, racks, and sternos so everything is ready to serve.

**What are your delivery and setup fees?**

Delivery fees start at \$50 and vary based on distance and order size. Setup fees may apply for large or multi-tray events.

**What is the minimum order for delivery, and is delivery always available?**

A \$250 minimum order is required for delivery. Delivery is not guaranteed and is based on our schedule and availability. We'll always do our best to accommodate your preferred time, but during busy periods, delivery slots may fill quickly.

## **Food, Setup & Serving**

**How are the catering trays packaged?**

All hot items come in aluminum trays with lids. Cold items are sealed and labeled separately.

**Do you provide serving utensils, plates, and napkins?**

Yes — we offer complete disposable setups, including utensils, plates, napkins, and serving tools. Wire racks, water pans, and sternos are also available for heating upon request.

**How many people does a half tray or full tray serve?**

Generally, half trays serve 10–15 people and full trays serve 20–30 people, depending on the menu item.

**Can I mix and match items or request substitutions?**

Of course! We're happy to accommodate substitutions or special requests when possible. Please note pricing may vary.

**Do you offer vegetarian, vegan, or gluten-free options?**

Yes — several menu items can be made vegetarian or gluten-free. Please let us know about dietary preferences when ordering.

## **Payment & Policies**

### **What forms of payment do you accept?**

We accept credit cards, cash, and checks.

- Credit card payments may be made over the phone in advance or on the day of pickup.
- Delivery orders must be paid in advance by credit card or paid upon drop-off by cash or check only.

### **When is payment due?**

Payment is typically due the day of pickup or delivery. Large or custom orders may require a deposit in advance.

### **What is your cancellation policy?**

We ask for at least 48 hours' notice for cancellations or changes. Orders canceled within 48 hours may incur a charge if preparation has begun.

### **Do prices include tax?**

All prices listed are before tax. Applicable taxes will be added at checkout.

## **Special Requests & Customization**

### **Can you customize a menu for an event or dietary need?**

Yes — we can customize dishes or portion sizes to fit your event, theme, or dietary requirements.

### **Do you offer staff or bartenders if we need full service?**

Yes — our full-service catering includes staff, bartenders, and full setup for weddings, private parties, and events. Ask about our event catering options.

### **Do you offer corporate accounts or recurring catering?**

Yes — we provide catering for office lunches, recurring events, and corporate meetings. We're happy to arrange standing orders or invoicing.

### **Can you help me figure out how much food to order?**

Absolutely — we can help you determine tray sizes and quantities based on your guest count and menu selections. See our Catering Quantity Guide for general serving suggestions.

### **Can you accommodate special timing requests or holiday events?**

Yes — we can often accommodate early, late, or holiday pickups and deliveries depending on scheduling. It's best to confirm availability as soon as possible.