



EVENTS & PRIVATE PARTIES



GREAT EVENTS START HERE.

BUFFET ENTREES

25 GUEST MINIMUM

***ALL INCLUSIVE CHEF INSPIRED MEALS
WITH CUSTOMIZED OPTIONS
TAILORED TO YOUR SPECIAL EVENT***

MAC & CHEESE BAR | 32.00 PER GUEST

Appetizer - Pick 2

- Garlic toast
- Caesar or garden salad with choice of dressings
- Cheese stuffed bread sticks with marinara

Protein - Pick up to 2

- Short rib
- Spicy Tennessee breaded chicken
- Grilled blackened chicken
- Hand breaded chicken tenders

Toppings include shredded Parmesan, green onion, toasted bread crumbs, bacon, battered onion tangles, and sautéed mushrooms.

Dessert - Pick 2

- Chocolate chip cookies
 - Assorted dessert bar variety
 - GF chocolate tort cake
-

FIESTA FARE | 32.00 PER GUEST

Appetizer - Pick 2

- House fried tortilla chips with salsa and choice of queso or guacamole (Add 3.00 per guest for both queso and guacamole)
- Taco salad
- Loaded nachos or totchos
- Cilantro lime shrimp

Tacos - Pick 2

- Birria braised beef tacos
- Al Pastor marinated pork tacos
- Fajita chicken tacos

Sides - Pick 2

- Elote street corn
- Cilantro lime rice and black beans
- Refried beans

Desserts - Pick 2

- Chocolate churros
- Chocolate chip cookies
- GF Chocolate torte cake

BUFFET ENTREES

25 GUEST MINIMUM

TASTE OF ASIA / 32.00 PER GUEST

Appetizer - Pick 2

- Cream cheese wontons
- Crispy wrapped shrimp
- Chicken teriyaki pot stickers

Main - Pick 2

- Korean fried chicken tenders
- Bang Bang shrimp
- Beef & broccoli
- Chicken ramen

Sides - Pick 2

- Pineapple fried rice
- Ginger soy lo mein noodles
- Szechuan broccoli or brussels

Dessert - Pick 2

- Chocolate chip cookies
 - Assorted dessert bar variety
 - GF chocolate tort cake
-

TEXAS BBQ / 35.00 PER GUEST

Appetizer - Pick 2

- Burnt ends
- Caesar or garden salad with choice of dressings
- Spinach and artichoke dip

Main - Pick 2

- BBQ pulled pork
- Smoked pulled chicken
- Hand breaded chicken tenders

Mains served with brioche rolls and choice of 3 signature sauces

Signature Sauce Options: House BBQ, Honey BBQ, House Sauce, Inferno, Creamy Tennessee, Caribbean Jerk, Boom Boom, Traditional Buffalo, Thai Peanut, Buffalo Ranch, Curry Honey Mustard

Sides - Pick 2

- R Social famous brussels with hot honey, balsamic, goat cheese, crispy bacon, and candied pecans
- Bacon mac & cheese
- Blue cheese potato salad
- Jalapeno corn bread

Desserts - Pick 2

- Fudge brownies
- Chocolate pearl sugar waffles
- Chocolate chip cookies

BUFFET ENTREES

25 GUEST MINIMUM

THE ALL AMERICAN | 35.00 PER GUEST

Appetizer - Pick 2

- House fried potato chips with French onion dip
- Caesar or garden salad with choice of dressings
- Bavarian pretzels with dip

Main - Pick 2

- Cheeseburger sliders
- Hand breaded chicken tenders - choice of 3 sauces
- Chicken wings - choice of 3 signature sauces

Sides - Pick 2

- Blue cheese potato salad
- R Social's famous brussels with hot honey, balsamic, goat cheese, crispy bacon, and candied pecans
- Seasoned fries

Desserts - Pick 2

- Chocolate chip cookies
- Fudge brownies
- Assorted dessert bar variety

SOCIAL BITES | 30.00 PER GUEST

Pick 5

- R Social's famous brussels with hot honey, balsamic, goat cheese, crispy bacon, and candied pecans
- Mac & cheese
- Tortilla chips with salsa and queso
- Chicken wings with 2 signature sauces
- Hand breaded chicken tenders with 2 signature sauces
- Burnt ends
- Deviled eggs - ask for current flavor options
- House fried potato chips with French onion dip
- Seasoned fries
- Bavarian pretzels with dip
- Cheeseburger sliders
- Fruit tray
- Veggie tray
- Spinach artichoke dip
- Assorted dessert bars

Signature Sauce Options: House Sauce, Inferno, Creamy Tennessee, Caribbean Jerk, Traditional Buffalo, Thai Peanut, Buffalo Ranch, Boom Boom, House BBQ, Honey BBQ, Curry Honey Mustard, House Dry Rub, Parmesan Garlic Dry Rub

BUFFET ENTREES

25 GUEST MINIMUM

ITALIANO | 32.00 PER GUEST

Appetizer - Pick 2

- Garlic toast
- Caesar or garden salad with choice of dressings
- Cheese stuffed bread sticks with marinara

Main - Pick up to 2

- Chicken Parmesan
- Smoky Tuscan pasta with fresh locally made rigate pasta, smoked chicken, Parmesan cream sauce, spinach, and sun-dried tomato
- Butternut squash ravioli with creole cream sauce and bell peppers
- Penne pasta with fresh locally made penne topped with red or white sauce (add meatballs for 3.00 per guest)

Dessert - Pick 2

- Chocolate chip cookies
- Assorted dessert bar variety
- GF chocolate tort cake

PRIME RIB SURF & TURF | 60.00 PER GUEST

Appetizers

- Garlic toast
- Caesar or garden salad with choice of dressings

Prime Rib

- Served with au jus, creamy and straight horseradish
(Includes carving station and carver)

Seafood Option - Pick 1

- Blackened salmon with buerre blanc, pickled shallot, and blackberry
- Pecan crusted walleye with maple butter sauce

Sides - Pick 2

- R Social famous brussels
- Mashed potatoes
- Parmesan broccolini
- Roasted potatoes

Desserts - Pick 2

- Chocolate chip cookies
- Assorted dessert bar variety
- GF chocolate tort cake

LOOKING FOR ADDITIONAL OPTIONS?

Let our team create a custom one of a kind menu for your special event! Want to order off the menu? We have limited menu options available for parties of 25 or less. Contact our events manager for details.

Sophie Huerta | 763.444.1721 | sophie@rsocialonmain.com

APPETIZERS & PARTY TRAYS

EACH ORDER SERVES 20-25

BAVARIAN BEAST PRETZELS WITH DIPS | 140.00

Gouda cheese sauce, stone ground honey mustard, beer cheese dip

BURNT ENDS | 180.00

Smoked brisket caramelized with spicy Korean BBQ

SHRIMP COCKTAIL | 250.00

Jumbo shrimp served with cocktail sauce and lemon

BONE IN OR BONELESS CHICKEN WINGS | 160.00

Includes your choice of tossing in 2 signature sauces or rubs and ranch and blue cheese dipping sauces

HAND BREADED CHICKEN TENDERS | 150.00

Includes your choice of tossing in 2 signature sauces or rubs and ranch and blue cheese dipping sauces

Chicken Wings & Tenders Signature Sauces:

Inferno, Creamy Tennessee, Caribbean Jerk, Traditional Buffalo, Thai Peanut, Buffalo Ranch, Boom Boom, Curry Honey Mustard, House Dry Rub, House BBQ, Honey BBQ, Parmesan Garlic Dry Rub

BRUSSEL SPROUTS | 140.00

Charred brussels, hot honey, balsamic, goat cheese, crispy bacon, candied pecans

DEVEILED EGGS | 150.00

Ask for current flavor options

APPETIZERS & PARTY TRAYS

EACH ORDER SERVES 20-25

CHARCUTERIE BOARD | 280.00

Assorted artisan meats, cheeses, jams, mostarda crackers, and nuts

SMOKED SALMON TRAY | 350.00

Cold and hot smoked salmon, caper, red onion, egg, cream cheese, and crackers

FRESH VEGGIE TRAY | 115.00

With ranch and blue cheese dipping sauce

GRILLED VEGGIE TRAY | 180.00

Zucchini, squash, bell peppers, broccolini, carrots, and red onion served with basil aioli

FRUIT TRAY | 180.00

Assorted fruit and berries, served with Grand Marnier dipping sauce

HUMMUS AND PITA | 150.00

SPINACH ARTICHOKE DIP | 150.00

Served with pita and tortilla chips

HOMEMADE POTATO CHIPS & DIP | 95.00

With French onion dipping sauce

TORTILLA CHIPS & HOUSE MADE SALSA | 110.00

Add guacamole 55.00

COOKIES | 75.00

Chocolate chip and M&M

ASSORTED DESSERT BARS | 75.00

ADDITIONAL SUPPLIES

Formal Linens	\$150/Event
Use of TV for video or presentation	Available and included in covered patio event space only

DEPOSIT

Once contract is signed and returned along with the required deposit of 15%, your services will be confirmed and considered a definite booking. All deposits are non-refundable unless in accordance to our cancellation policy. Remaining balance will be due at time of pickup.

CANCELLATION

Either R Social on Main or the Customer may cancel this contract without cause at any time up to 7 days prior to the event. The Customer agrees to paying R Social on Main liquidated damages (agreed not to constitute a penalty) based on the following:

7 days or more from date of event \$0.00 Charge
3 days to 6 days from date of event 25% of total contracted price
48 hours or under from date of event 50% of total contracted price

MINIMUM REVENUE COMMITMENT

Our minimums start at \$1500 and are dependent upon the day, time, and area of the restaurant.

LIABILITY

R Social on Main will not be liable for non-performance or fulfillment due to national emergencies, acts of God, or other causes beyond reasonable control of R Social on Main.

FINAL FOOD ORDER DUE

Our Events Manager will give you the exact date on your event order, between 5-10 days, depending on the day of the week of your event. Counts may increase until 2 days prior to the event. Counts may not decrease for any reason. Cancellation policy applies to orders where food counts are not submitted by the requested due date.

PAYMENT, TAX & FEES

Final payment must be made by credit card or cash at time of pickup. 7.375% on food and supplies. Menu prices do not include tax. Final payment must be made by credit card or cash at time of pickup. If you use a credit card an additional 3% will be charged to help offset processing costs. This amount is not more than what we pay in fees. We do not surcharge cash or debit cards. This charge is not a gratuity. 20% gratuity is added to each bill.

CONTACT

sophie@rsocialonmain.com | info@rsocialonmain.com | 763.444.1721



CONTACT SOPHIE, EVENTS MANAGER:
SOPHIE@RSOCIALONMAIN.COM | 763.444.1721
12901 MAIN STREET, ROGERS, MN 55374