



Scott's on the Square
Catering Menu & Guide
Fall 2008



Welcome to Scott's on the Square Catering Menu & Guide

Our philosophy is simple “Excellence in Every Element”. Scott’s on the Square is committed to making each and every event memorable and excellent in every element.

We use only the freshest ingredients and each menu item is made from scratch by professionally trained chefs. Exquisite food is presented beautifully and generously and you won’t find a more professional staff. We offer on and off premises catering from serving gourmet sandwiches for eight to cocktail receptions for hundreds. No event is too large or small.

Our goal is to create the most memorable event you could imagine and your satisfaction is our top priority. We will always exceed your expectations and delight your guests. This guide will assist you in planning your event and will provide you with important company information policies.

Thank you for putting your event in the talented artistic hands of “Scott’s on the Square”

Things to consider

There are a number of items to consider when planning your event. Decide in advance the number of guest you are expecting and the style of service that you want. Below are some of the items you need to consider.

What style of service do you want, Buffet, Plated Dinner, Boxed Lunch, Passed Hors d’ourves

Will you need tables, chairs, centerpieces?

Can we help locate a banquet facility for you?

Glass or paper dinnerware?

Would you like floral arrangements?

Do you need a bartender?

Are you having a theme party?

These are just a short list of items to consider. Scott’s on the Square will assist you in the planning your party and handling the details so that you can relax and enjoy your event. We are anxious to prove our “Excellence in Every Element” philosophy.

Policies and Information

Reserving Date

A non refundable retainer of 25% is required upon booking your event.

Payment

50% of remaining balance is due thirty days prior to event. All remaining balances are due 7 days prior to the event date. All events will have 7% sales tax applied.

Cancellation Policy

Cancellation within 14 days of event - 50% deposit is Refundable

Cancellation within 7 days of the event – 50% deposit in Non Refundable

Cancellation within 3 days of the event- 100% of payment is Non Refundable

During the Holiday Season (Nov 1-Jan 1) and Wedding Season (May 1- July 1)

Cancellation within 21 days of event- 50% deposit is Refundable

Attendance Guarantees

Deposits and estimates are based on original guest count. The guaranteed guest count must be received two weeks prior to the event.

Guaranteed Guest Count

Guaranteed Guest Count is the number used to determine food purchases and final invoicing. This number must be received 14 days prior to the event.

Linens

Standard white linens are provided for all food tables. Other colors and styles are available for an additional fee.

Catering to Go

You may pick up your order at the restaurant or we will deliver for a nominal fee.

Full Service Parties

Service includes driving time, 2 hour set up, 4 hour party, 1 hour clean up

Buffet Style- \$125 per server

Plated Style- \$145 per server

Bartender- \$145

Surplus Food

All displayed or plated food will be packaged for the client however Scotts on the Square imparts no guarantee on food quality or safety after the event.

Private on site Parties

Scotts on the Square can be reserved for your private event. Inquire for details. Minimum charge applies

Georgia Mountain Center/Gainesville Civic Center

The Georgia Mountain Center and the Gainesville Civic Center impose a 15% commission on all catered events held at their facilities. This amount is calculated on food charges and will be passed through to the client.

Gratuity

Gratuity is always earned and never added to your bill. When we have exceeded your expectation you may give the gratuity of your choice to the onsite coordinator.

Delivery Charges

A \$10 delivery charge applies within 15 miles of our restaurant. A \$50 delivery charge applies within 16-40 miles.

Service Charge

12.5%. This fee is for office appointments, site visits and handling all the details for planning your event.

Pricing

Due to the variability of markets and fuel costs, prices are subject to change at anytime.

Breakfast

Here Comes the Sun

Some like it Hot

Farm Fresh Scramble Eggs	\$4.95 per person
Egg Strata	\$6.95 per person
Breakfast Burrito	\$3.95 per person
Brioche French Toast with Maple Syrup	\$4.95 per person
Quiche Lorraine	\$22.95 per pie –serves 6-8
Breakfast Sandwich	
Egg, bacon or sausage, and cheese	
Served on Croissant or Bagel	\$6.95 per person
Crispy Bacon & Sausage Links	\$3.00 per person
Homemade Hash Browns	\$3.00 per person
Creamy Southern Grits	\$2.00 per person
Fresh Fruit Salad	\$2.75 per person
All American Breakfast	\$14.95 per person

Includes Crispy Bacon & Sausage Links, Homemade Hash Browns, Grits, Fresh Fruit and one of the following
-Farm Fresh Scrambled Eggs
-Brioche French Toast

Continental Breakfast

Assorted Bagel Platter served with Cream cheese, butter and preserves	\$2.50 per person
Add Smoked Salmon	\$1.50 per person
Assorted Muffin Basket	\$2.75 per person
Seasonal Fresh Fruit Salad	\$3.00 per person

Beverages

Tea	\$10.00 per gallon includes lemons, sweeteners, cups
Assorted Juices	\$2.50 ea
Water	\$1.50 ea
Sodas	\$1.75 ea

Scott's Boxed Lunches & Platters

Lunches

All of our sandwiches are served with chips or Scott's Pasta Salad

Grilled Chicken Sandwich Organic Chicken Breast Grilled, with lettuce, tomato and chipotle ranch	\$8.95
The Club Croissant Va. Smoked Ham and Turkey Breast with Monterey Jack and Cheddar Cheese, on a sandwich sized Croissant with Lettuce, Tomato and Mayo	\$8.50
Scott's BLT Fried thick-cut bacon piled high on a bun with shredded lettuce, tomato, and mayo	\$8.50
Roast Beef and Cheddar Slow roasted beef with cheddar cheese, lettuce, tomato and horseradish sauce	\$8.50
Roast Turkey Breast- Oven roasted turkey breast on brioche with lettuce, tomato and mayo	\$8.25
Shrimp Salad Croissant Scott's famous shrimp salad on a jumbo croissant with lettuce and tomato	\$9.25
Chicken Salad Croissant Scott's chicken salad on a jumbo croissant with lettuce and tomato	\$8.95
Ham & Swiss - Va. baked ham on marbled rye with lettuce tomato, mustard, and mayo	\$8.50

Deli Platters

Make your own sandwich platter

Comes with an assortment of bread, meat and cheese including:
Oven roasted turkey breast, Va. baked ham, Slow-roasted roast beef
American, Swiss, and Provolone Cheese; Marbled Rye, Pumpernickel, Brioche
Lettuce, Tomato, Mayonnaise, Mustard
\$8.50 per person

1/2 sandwich platter

Combination of 1/2 sandwiches served on a platter
Choose from any of the above boxed lunch sandwiches except the BLT
\$8.95 per person

Salads

Traditional Iceberg Wedge - \$10.50 chicken \$11.25 salmon

¼ head of iceberg topped with crispy bacon & chunky blue cheese dressing
Classic Caesar Salad - \$10.50 chicken \$11.25 salmon

Crisp romaine lettuce with garlic croutons and shaved parmesan cheese
House Mixed field Green Salad - \$10.50 chicken \$11.25 salmon

Selection of fresh field greens, chopped tomatoes with balsamic vinegar
Signature Mandarin Orange and Field Green Salad - \$10.75 chicken \$11.50 salmon

Mixed greens with scallions, Mandarin oranges, caramelized pecans, and an orange,
Champagne vinaigrette - \$10.75 chicken \$11.50 salmon

All of our salads are topped with our Organic Chicken or Salmon prepared either grilled
or blackened

Stations

Pasta Station

\$7 per Person

Chose 2 pastas
Penne, Spaghetti, Fettichini, Bowtie
Chose 2 sauces
Marinera, Alfredo, Bolognaise

Add Chicken, Shrimp, White Clam Sauce or Italian Sausage
\$3 per person

Add Classic Caesar Salad or our House Mixed Field Green Salad
\$2.25 per person

Carving Station

Parmesan Crusted Pork Tenderloin	\$5.25 per person
Beef Tenderloin with Horseradish Sauce	\$11.50 per person
Prime Rib	\$10.50 per person
Roasted Whole Turkey	\$5.00 per person

Spuds Station

\$4.50 per person

Creamy Yukon Gold Mashed potatoes to be topped
with Bacon, Cheese, Butter, Sour Cream, Chives, mushrooms or
Crumbled Blue cheese

Taco Bar Station

\$10.95 per person

Beef and Chicken tacos served with soft tortillas,
Queso cheese, shredded lettuce, diced tomatoes, fresh jalapeños and pico
Chips, salsa and guacamole
Aztec Salad
(green, red & yellow bell peppers, red onion, grape tomatoes
Cactus pear vinaigrette crowned with tri color tortilla chips

Seafood Station

\$ Market Price

Fresh Shrimp, Crab Legs and Claws
Served with traditional cocktail sauce, remoulade, crackers and lemons.
Add Lobster \$Mkt per person

Hot Hors D'oeuvres

Platters or By the Dozen

<u>Signature Mini Crab Cakes</u>	\$35.00 dozen
Mini Maryland Crab Cakes served With remoulade	
<u>Coconut Fried Shrimp</u>	\$22.50 dozen
Served with orange dipping sauce	
<u>Southern Fried Chicken Skewers</u>	\$19.00 dozen
Served with spicy ranch dipping sauce	
<u>Mini Beef Wellington</u>	\$35 dozen
Beef Tenderloin wrapped in French Puff Pastry	
<u>Mini Pork Wellington</u>	\$30 dozen
Pork Tenderloin wrapped in French Puff Pastry	
<u>Mini Salmon Wellington</u>	\$32 dozen
Wild Salmon wrapped in French Puff Pastry	
<u>Herb Roasted Filet of Beef</u>	\$225 per tenderloin. Serves 15-20
Served with homemade chips, mini knot rolls and a trio of sauces Roasted Red Pepper Aioli, Grainy Mustard and Horseradish Sauce	
<u>Signature Spinach and Artichoke Dip</u>	\$3.25 Per Person
Served with Pasta Chips or a variety of breads	
<u>Creamy Crab Dip</u>	\$5.25 Per Person
Served with Lavosh chips or crackers	
<u>Meatballs</u>	\$2.75 per person
Sweet & Savory, Marinara, Swedish	
<u>Asst. Mini Quiche</u>	\$2.50 per person
Lorraine, Bacon & Cheese, Tomato Cheese	
<u>Jamaican Jerk Chicken Tender</u>	\$2.75 per person

Stuffed Red Potatoes - \$1.50 per person

Sour Cream & Bacon

Stuffed Mushroom Caps \$2.75 per person

Crab, Andouille sausage, Blue Cheese

Beef Kabob \$35 dozen

Coffee Marinated, Mustard Crusted
Herb Crusted, Horseradish Crusted

Chicken Kabob \$28 dozen

Fried, Herb Grilled
Mediterranean, Teriyaki, Margarita

Chicken Wings \$8 dozen 3 dz. min

Hot, BBQ, Ranch, Teriyaki

*Gold Hors D'oeuvres
Platter or By the Dozen*

Trio of Shrimp \$22.00 per dozen (3 dz minimum)

Traditional Shrimp Cocktail, Coconut Fried Shrimp and
Old Bay Steamed Shrimp served with cocktail sauce,
Spicy Mustard and hoisin sauce

Mini Sandwiches \$25 dozen

Chose from Mini Chicken Salad Croissants,
Mini Shrimp Salad Croissants, Roast Beef with
Horseradish served on knot rolls, or Smoked Ham
And Gouda served on Brioche

Tea Sandwich Selection \$14.50 dozen

Cream cheese and seedless cucumbers
And
Smoked Salmon with herb cream cheese

Stuffed Cherry Tomatoes \$10 dozen

Tender Cherry Tomatoes delicately filled
With Creamy Boursin cheese

<u>Crab Stuffed Cherry Tomatoes</u>	\$30 dozen
Tender Cherry Tomatoes filled with Our creamy crab dip salad	
<u>Spanakopita</u>	\$12 dozen
Seasoned Spinach & Greek Feta Cheese Wrapped in Phyllo Dough	
<u>Tapenade</u>	\$3.75 Per Person
Caramelized onion, pesto roasted tomato and roasted eggplant toppings Served with herbed bread rounds	
<u>Middle Eastern Sampler</u>	\$4.25 Per Person
Hummus, Raisin Couscous, Olives, Feta and Red peppers served with basket of Toasted pita chips	
<u>Poached Salmon</u>	
Served with chopped onion, egg, and capers with cumber scales	
1 Side Poached serves 10 – 15	\$110.00
Whole Fish serves 20- 30+	\$185.00
<u>Seasonal Basket of Crudités</u>	\$32 Small Serves 10-15 \$62 Large Serves 20-30
<u>Caprese Skewers</u>	
Miniature skewers of Grape tomatoes, Mozzarella And Basil	
	\$6.00 per person
<u>Grilled Proscuitto Wrapped Shrimp</u>	\$3.25 per person
<u>Domestic & Imported Cheeses</u>	\$55 small 10-15 people \$105 large 20-30 people
<u>Fresh Tomato & Basil Bruschetta Platter</u>	\$30 small – 10-15 people \$50 large 20-30 people
<u>Chips & Salsa</u>	\$1.75 per person
Add Fresh Guacamole	\$1.25 per person
<u>BLT Crostini Platter</u>	\$30 small – 10-15 people \$50 large 20-30 people
<u>Cous Cous Salad with grilled vegetables</u>	\$4.00 per person
<u>Pasta Salad Primavera</u>	\$3.50 per person

Specialty Catering Items

Low Country Boil

Traditional low country boil with
Shrimp, Crab, Corn, Sausage, and
Red Potatoes

\$Mkt per person

Crawfish Boil (in season- Late Feb. - July)

Premium Louisiana Crawfish in
My special boil.

\$Mkt per person

Maryland Steamed Blue Crabs (in season only)

Maryland Shore Soul Food steamed to perfection

\$Mkt per person

Hot off the Grill

We grill at your place

Angus Beef Hamburgers & All beef Hot Dogs

\$6.50 per person

All Natural Chicken

\$7.00 per person

Steaks (you choose the cut)

\$Mkt