

*Catering by
Scott's Downtown
Restaurant*



Dixon Restaurant Group LLC
Scott's Downtown
Scott's Beverage Services
The Loft at Scott's
131 Bradford Street NW
Gainesville, GA 30501
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www.scottsdowntown.com

Catering by Scott's Downtown Restaurant

Your event should be perfect! Your guests should be thrilled and you should be worry free! Scott's stands apart from the rest because we absolutely care about the success of your entire event. What that means to you is "Excellence in Every Element." We are dedicated to excellence in food quality, preparation and presentation. We cater all events, large or small, casual and formal. Whether you are planning a buffet, seated dinner, low country boil or a lavish cocktail party Scott's Downtown can offer you innovative cuisine that's tailored to your palate, ideal for the season and perfect for the chosen theme of your event.

Owner and Chef, Scott Dixon, can create delectable food to fit any menu and event style. We offer a wide array of event catering options from delectable hors d'oeuvres to incredible entrees. This catering guide explores some of the menu items we have available. If you have specific menu items you are looking for and they are not listed please let us know. Our culinary staff can accommodate most requests.

The wait staff of Scott's Downtown is the best North Georgia has to offer with high standards of professionalism and excellence. Our beverage services can provide wines and beverages to suit your menu, your taste and your budget. Offerings include beer, wine and spirits. .

Thank you for considering Scott's Downtown Catering. We look forward to working with you to make your event very special!

Welcome

The success of your event is important to us!
In order to offer you a professional and personalized event, we ask that you review the policies outlined below. If we have left any questions unanswered, please feel free to contact our Catering Department.

THINGS TO CONSIDER WHEN PLANNING YOUR EVENT

Guaranteed Number of Guests – Buffets, Plated Service, Receptions, and Attended Breaks

You decide in advance on the minimum number of guests you are expecting. The catering staff will guarantee enough food, supplies, and seating to cover that number. Any surplus food or supplies left over after the event remain the property of Catering by Scott's. If less than the guaranteed number is present, payment for the full amount is expected. If more than the guaranteed number attends, you will be billed for the actual number of guests. In the latter case, Catering by Scott's will make every effort to accommodate the extra guests, but it cannot be guaranteed nor should be assumed.

CATERING POLICIES AND GENERAL INFORMATION

Menu Selections: To assure high quality and availability, we ask that you submit your menu selections at least thirty (30) days in advance for banquets and receptions, and at least fourteen (14) days in advance for coffee breaks. Please have information (date, time, location, budget and number of guests) available when you call. Orders received less than one (1) week prior to event will be accepted only if resources are available; however, there is no guarantee of service.

Our guide offers a sampling of the menus available for your catered event. If you have a specific item in mind that is not listed, please contact the Catering Manager for availability and pricing of your specific items

Cancellations: For cancellations made fourteen (14) days prior to the event or more, 25% of the catering deposit paid will be refunded within ten (10) business days. For cancellations made within three (3) days of the event, the balance of the total event less labor is due within five (5) business days and are subject to late fees.

Catering to Go: "Catering to Go" pick up orders are available for most items. Arrangements for party trays and other items must be booked one (1) week in advance.

Hot Buffets

Three course buffets require a minimum of 15 guests

Hot Buffets include one (1) salad choice, one (1), two (2) or three (3) entrée choice(s), one (1) starch choice, one (1) vegetable choice, one (1) dessert choice and rolls & butter. Additional charges apply for second starch or vegetable choice

Additional buffet items are available upon request

One Entrée \$20.95 per person, Two Entrée \$22.95 per person,

Three Entrée \$24.95 per person

Beverage Station

Sweet Tea, Unsweet Tea, Water \$1.95 per person

Add Lemonade, Sodas or Punch for \$1.00 per person upcharge

(Don't need dessert? Substitute it for your beverage station)



SALAD	ENTREE	STARCH	VEGETABLE	DESSERT
Mix of Seasonal Greens served with tomato wedges, sliced cucumbers, shredded carrots and house made croutons & choose of two dressings	Bacon Wrapped Roasted Pork Loin	Risotto available with Parmesan cheese, Sundried Tomatoes, Wild Mushroom or Spinach and Leek	California Mixed Vegetables (broccoli, carrots & cauliflower)	Scott's Chocolate, Cinnamon, Raisin Bread Pudding
Caesar Salad with parmesan cheese and house made croutons	Herb Grilled Chicken Breast with our garlic cream sauce	Roasted Potatoes	Seasonal Roasted Vegetables	Seasonal Fruit Cobbler
Pasta Salad	Glazed Baked Ham	Au Gratin Potatoes	Creamed Spinach	Apple Pie
Potato Salad	Chicken Alfredo	Wild Rice	Whole Kernel or Cream Style Corn	Yellow Sheet Cake (20 person min)
Cole Slaw	Chicken Parmesan	Orzo Pasta	Steamed Broccoli	Pecan Pie
Spinach Salad with toasted nuts, blue cheese crumbles, dried cranberries served with a blueberry vinegerette (+\$1.50 per person)	Roasted Turkey Breast with an orange cranberry chutney	Linguini, Spaghetti or Pappardelle Noodles	Green Bean Casserole	Individual Chocolate Peanut Butter Cake
Southern Ambrosia Salad	London Broil (+\$2 per person)	House Made Potato Chips	Burgundy Mushrooms	Individual Key Lime Pie
Greek Salad with tomatoes, cucumbers, red onion, black olives, peppercinis and feta cheese with an Esperanza dressing	French Vinegar Chicken Chicken medallions pan sautéed with fresh tomatoes, leeks, basil & tarragon vinegar cream sauce	Creamy Mashed Potatoes available buttermilk or garlic	Squash Casserole (seasonal)	Individual Chocolate Fudge Cake
Mandarin Orange Salad Field greens, mandarin oranges, chopped scallions & candied nuts with a champagne vinegerette (+\$1.00 per person)	Grilled USDA Choice Striploin with demi glace One entrée +\$5 per person Two entrée + \$3 per person	Southern Style Macaroni and Cheese	Asparagus (+\$1.00 per person)	Assorted Pick Up Sweets (Cookies, Brownies and Dessert Bars)
	Beef Bourguignon	Lyonnaise Potatoes	Butter Beans	Red Velvet Cake
	Shrimp Scampi or Sweet Fire Shrimp (+\$3 per person)	Sweet Potatoes available mashed or medallions	Brussel Sprouts	Individual Cheese Cake
	Traditional Meat Or Vegetable Lasagna		Haricot Verts (french green beans)	Chocolate Sheet Cake (20 person min)
	Bourbon Salmon (+\$2 per person)	Creamy Grits available with cheese & jalapenos	Honey Glazed Baby Carrots	
	Beef Tips & Gravy	Hash Brown Casserole	Seasoned Green Beans	
	Veal Meatloaf with Mushrooms	Corn Bread Dressing	Sweet Peas	
	Country Style Steak with homestyle gravy		Green Bean Almandine	
	Baked Chicken			

Stations



Pasta Station **\$7.95 pp**

Choose 2 pastas and 2 sauces
Penne, Spaghetti or Fettucini
Marinara, Alfredo, Bolognaise

Add Grilled Chicken \$3.75 pp
Grilled Shrimp \$9.50 pp
White Clam Sauce \$4.50 pp
or Italian Sausage \$4.95 pp

Add Classic Caesar Salad or our House Mixed Field Green Salad
\$2.75 pp

Carving Station

Parmesan Crusted Pork Tenderloin
\$4.50 pp
Beef Tenderloin served with horseradish Sauce
\$15.00 pp
Prime Rib served with horseradish sauce
\$15.00 pp
Roasted Whole Turkey served with cranberry sauce
\$5.50 pp
Glazed Spiral Ham
\$4.00 pp
Bacon Wrapped Pork Loin
\$5.00 pp

Spuds Station

\$4.50 pp

Creamy Yukon Gold Mashed Potatoes

Choose 4 toppings

Bacon, Cheese, Butter, Sour Cream, Chives, Mushrooms or Crumbled Blue Cheese

Sweet Potato Mash

\$4.50 pp

Creamy Sweet Potatoes

Choose 4 toppings

Brown sugar, chopped spiced pecans, diced ham, mini marshmallows, mandarin oranges
or honey

Taco Bar Station

\$9.95 pp

Beef and Chicken tacos served with soft tortillas, shredded cheese,
shredded lettuce, diced tomatoes, pickled jalapenos and salsa

Add Guacamole

\$2.00 pp

Add Carnitas

\$3.25 pp

Add Fiesta Rice

\$2.00 pp

Add Black or Refried Beans

\$1.00 pp

Chilled Seafood Station

MKT

Steamed Shrimp, crab claws and blue crab dip

Served with traditional cocktail sauce, horseradish, crackers and lemons.

Add Lobster (Mkt Price)

Hors d'Oeuvres Selection



Scott's Spinach & Artichoke Dip

Served with tortilla chips

\$3.25 pp

Creamy Crab Dip

Served with lavosh chips

\$5.25 pp

Signature Mini Crab Cakes

Served with remoulade sauce

(2 per person)

\$7.95 pp

Coconut Fried Shrimp

Served with apricot dipping sauce

\$5.75 pp

(2 per person)

Island Shrimp and Grilled Pineapple Skewers

Served with sweet chili sauce

(2 skewers per person)

10.95

Proscuitto Wrapped Shrimp

Grilled or Tempura fried

(2 per person)

\$5.95 pp

Lobster Fritters

Served with a lobster cream sauce

(3 per person)

Belgium Endive Spoon

Available with Maytag Blue Cheese, bacon and dried cranberries

Spiced Nuts & Local Organic Honey

Or with Tomatoe & Bacon Salad with a sweet onion & balsamic drizzle

(2 per person)

\$2.95 pp

Tarlets

Available with Blue cheese and Bacon \$2.25 pp

Spinach and Artichoke \$2.25 pp

or Pancetta Leek and Goat Cheese \$2.95 pp

(2 per person)

Ahi Tuna Fork

Sesame crusted Tuna skewer with ginger soy dipping sauce

(1.5 per person)

\$4.95 per person

Assorted Mini Quiches

Available in Lorraine, bacon & cheese, or tomato & cheese

(2 per person)

\$3.95 pp

Spanikopita

Seasoned spinach & feta cheese topped with phyllo dough

\$2.50 pp

Mac and Cheese Balls

served with house spicy marinara

(3 per person)

\$10.99

Stuffed Mini Red Potatoes

Steamed mini red potatoes stuffed with sour cream & bacon

(1.5 per person)

\$3.95 pp

Stuffed Mushroom Caps

Stuffed with crab, andouillie sausage or bleu cheese

(2 per person)

\$2.75 pp

Tempura Fried Prosciutto Wrapped Asparagus

(2 per person)

\$3.50 pp

Snow Pea Wrapped Grilled Shrimp

with ginger soy dipping sauce

(3 per person)

\$12.50 pp

Buffalo Chicken Wings

Available in hot, BBQ, ranch or teriyaki

Served with blue cheese dipping sauce

(5 per person)

\$4.95 pp

Chicken Tenders

Southern Fried served with spicy ranch dipping sauce
or Jamaican Jerk with creamy cucumber dipping sauce

(1.5 per person)

\$4.00 pp

Grilled Chicken Kabobs

Also available mediterranean, teriyaki, margarita
or sesame (with sweet chili sauce)

(1.5 per person)

\$4.75 pp

Roast Beef Crostini

thinly sliced roast beef served on a crostini
with creamy horseradish
(2 per person)
2.50

Mozzarella & Tomato Bruschetta

(in season)(2 per person)
\$1.75 pp

Oyster & Shrimp Shooters

Served with cocktail sauce or bloody mary sauce
(1 per person)

Signature French Nachos

Beef Bourguignon served with homemade potato chips &
shredded gouda cheese
\$3.50 pp

Sweet & Savory Cocktail Meatballs

(5 meatballs per person)
\$3.50 pp

Mini Egg Rolls

with ginger soy dipping sauce
.25 up charge for peanut sauce
(3 per person)
\$3.00 pp

Herb Crusted Beef Kabobs

Also available in coffee marinated, mustard crusted or horseradish crusted
(2 per person)
\$8.75 pp

Petite Beef Wellington

Beef tenderloin in French puff pastry served with sauce Bernaise
(2 per person)
\$7.50 pp

Petite Pork Wellington

Pork tenderloin wrapped in French puff pastry
\$6.50 pp

Petite Salmon Wellington

Fresh Salmon wrapped in French puff pastry
\$6.50 pp

***Roasted Prime Beef Tenderloin**

Served with mini rolls & creamy horseradish sauce
\$22.95 pp

***Roasted Choice Beef Tenderloin**

Served with mini rolls & creamy horseradish sauce
\$15.95 pp

***Roasted Pork Tenderloin**

Served with mini rolls & whole grain mustard
\$5.25 pp

Seasonal Basket of Crudites

Seasonal garden vegetables with a ranch dipping sauce
\$2.50 pp

Domestic & Imported Cheeses

Served with assorted gourmet crackers
\$5.50 pp

Fresh Fruit Display

Assorted seasonal fresh fruit

\$3.95 pp

Domestic Cheese Display with Seasonal Fruit Garnish

Served with an assortment of crackers

\$3.95 pp

Tortilla Chips

Served with fresh tomato salsa

\$2.95 pp

Add fresh guacamole

\$1.00 pp

Stuffed Cherry Tomatoes

Tender cherry tomatoes filled with our creamy crab dip salad

\$4.50 pp

Mini Sandwich Selection

Available in chicken salad on mini crossiants

Roast Beef with creamy horseradish sauce on mini rolls

Smoked ham and gouda on quartered brioche

\$3.25 pp

Tea Sandwich Selection

Available in cream cheese & seedless cucumbers

or smoked salmon with herb cream cheese

\$2.50 pp

Chilled Shrimp Cocktail

Chilled Old Bay seasoned shrimp served with a cocktail sauce

\$9.00 pp

Bloody Mary Shrimp Cocktail

Jumbo Shrimp served in shot glass with bloody mary mix

(1 per person)

3.99

Chicken Roulade with Prosciutto & Vegetables

Poached chicken roulade, stuffed with prosciutto & vegetables
\$3.50 pp

Smoked Salmon with Boursin Cheese

Sliced smoked salmon topped with boursin cheese & cucumber
\$2.50 pp

Tomatoe, Feta & Cucumber Salad

Caprese Skewers

Minature skewers of grape tomatos, fresh mozzarella & basil
\$3.75 pp

Tequila Lime Shrimp

Grilled shrimp with fresh avocado and classic cocktail sauce
2 shrimp per person
\$7.99 pp

Brunch

Traditional Eggs Benedict

Perfectly poached eggs on buttery English muffins
with Canadian bacon and our hollandaise sauce
\$6.95 pp

Beef Tenderloin Eggs Benedict

Perfectly poached eggs on top of seared beef tenderloin served on buttery English
muffins with Canadian bacon and our hollandaise sauce
\$10.95 pp

Maryland Crab Cake Benedict

Perfectly poached eggs on top of our delicious crab cakes served on buttery English
muffins with Canadian bacon and our hollandaise sauce
\$13.95 pp

Scrambled Eggs

Farm Fresh Eggs scrambled light and fluffy
\$3.95 pp

Southern Biscuits and Sausage Gravy

Southern style biscuits with home-style sausage gravy
\$3.95 pp

Bananas Foster French Toast

Scott's signature French toast with fresh bananas, walnuts and a rum foster syrup
\$4.95 pp

Peel & Eat Shrimp

Tender Gulf shrimp steamed to perfection and served with cocktail sause and lemon
wheels
\$8.95 pp

Smoked Salmon

Served with chopped eggs, onions, capers and dill cream cheese
\$5.95 pp

Mini Croissant Sandwiches

Choose our famous tarragon chicken salad or tasty shrimp salad or a combination of both
\$4.95 pp

Brunch Side Items

Buttery Grits
\$1.25pp

Breakfast Toast, regular or raisan
\$1.25 pp

Assorted Muffins and Pastries
\$2.50 pp

Applewood Smoked Bacon
\$2.25 pp

Country Sausage APatties (2 pp)
\$2.25 pp

Fresh Fruit Cup
\$2.50 pp

Brunch Potatoes
\$1.25 pp

Hash Brown Casserole
\$2.50 pp

Brunch Stations

Omelet Station

with bacon, ham, cheese, spinach, onion, tomatoes, peppers & salsa
\$4.50 pp

Carved Ham

Honey glazed ham sliced to order
\$5.50 pp
(15 person minimum)

Carved Prime Rib

Tender whole roasted prime rib of beef with au jus and
Creamy horseradish sauce
\$8.95 pp
(15 person minimum)

**All Stations require a chef attendant for \$100 in addition to the per person charge

Specialty Items

Low Country Boil

Traditional low country boil with shrimp,
corn, sausage and red potatoes
\$14.95 per person

Crawfish Boil (in season only)

Premium Louisiana Crawfish in my special boil

Maryland Steamed Blue Crabs (in season only)

Maryland shore soul food steamed to perfection

Hot off the Grill

Angus Beef Hamburgers & All Beef Hot Dogs
Shredded lettuce, sliced tomatoes, pickles, onions, mayo, mustard & ketchup
included
\$6.50 pp
All Natural Chicken
\$7.00 pp
Steaks
(you choose the cut)
MKT

Deep South Dogs

Scott's All Beef Smithfield dogs served on a
steamed split top bun served with all the condiments
Chili, Cheese, Slaw, Ketchup & Mustard
Includes a can of soda or bottled water & chips
*one dog with all the condiments per person
*\$3.75 per person
\$2.00 per extra dog



Beverages

Sweet Tea, Unsweeten Tea and Water Station
\$1.95 per person

Add
Lemondae
Punch
Sodas

One for additional \$1.00 per person
Any two for an additional \$1.75 per person

Hot Chocolate Station
Coffee Station
\$2.25 per person

Desserts

The Whole Cake

Italian Lemon Cake
(14 slices)
\$69

Death by Chocolate
(14 slices)
\$85

Scott's Bread Pudding
Serves 10
\$29.95

Bananas Foster Station

A New Orleans Favorite

A dessert made of bananas, brown sugar, cinnamon, dark rum and banana liqueur
served with vanilla ice cream
(requires one or more attendants based on guest count)

Pick Up Sweets

Includes chef selected pick up sweets
including mini cupcakes, chocolate chunk brownies,
dessert bars or assorted cookies
\$2.95 per person
(2 pieces per person)

Smores Station

Miniature hershey bars, graham crackers
and marshmallows you roast over an open flame
\$4.50 per person
(Attendant Required \$75)

The Grand Buffet

\$75.00 per person

(Pricing and availability subject to change
Please check with your event coordinator)

Whole Poached Salmon

Imported & Domestic Cheese presentation

Mini Beef Wellingtons

Crudite with Dipping Sauces

Fruit Kabobs

Sliced Beef Tenderloin with Mini French Rolls

Mini Maryland Style Crab Cakes

Chilled Seafood Display

Including boiled shrimp, crab claws and blue crab dip

Sweet & Savory Meatballs

Warm Spinach & Artichoke Dip
served with tortilla chips

Assorted Mini Desserts
(2 per person)



Additional Available Services

Ask us about Ice Carvings and special ice features for your buffet or event

Giant Clam Shells
Laser Etched Corporate Logos
Individual Ice Bowls
Ice Martini Glasses

Chocolate Fondue Fountain

Set off your event with a Chocolate Fountain with delectable dipping items.

Choose four

Pound cake, chocolate chunk brownies, fresh strawberries, marshmallows,
pineapple and much more
(requires an attendant)