

Catering by Scott's



Dixon Restaurant Group LLC
Scott's Downtown
Scott's Beverage Services
The Loft at Scott's
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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 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 only some of the menu items we have available.

Our wait staff 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. We recently opened North Georgia's newest event facility, The Loft at Scott's with seating from 40-500.

Thank you for considering Scott's 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 three (3) weeks in advance for banquets and receptions, and at least one (1) week 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: Cancellations must be made at least two (2) weeks in advance. Cancellations must be made directly to the Catering Manager or to Scott Dixon during normal business hours.

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

All buffets require a minimum of 15 guests Glassware, china, and silverware are available at additional costs. Additional charges apply for servers based on guest count. 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 charge for second starch or vegetable choice

Additional buffet items are available upon request

Salad	Entrée	Starch	Vegetables	Dessert
Mixed Field Greens Salad	Baked Ham	Mashed Potatoes	Whole Kernel Corn	Individual Chocolate Fudge Cake
Garden Salad	Roasted Turkey Breast	Au Gratin Potatoes	Roasted Vegetables	Individual Key Lime Cake
Caesar Salad	Herb Grilled Chicken Breast	Roasted Potatoes	Glazed Baby Carrots	Carrot Cake
Pasta Salad	French Vinegar Chicken	Wild Rice	Haricot Verts (French Green Beans)	Red Velvet Cake
Potato Salad	Herb Roasted Chicken	Linguini	Asparagus + \$.50 per person	Crème Brule Cheesecake + \$.50 per person
Spinach Salad	Chicken Alfredo	Parpardelle Noodles	Burgundy Mushrooms	Individual Chocolate Peanut Butter Cake
	Chicken Parmesan	Macaroni & Cheese	Steamed Broccoli	Chocolate Ganache Cake
	Baked Meat or Vegetable Lasagna	Risotto	Green Bean Almandine	Pecan Pie
	Grilled Sirloin w/mushroom demi glaze	Baked Beans	Squash Casserole (seasonal)	Fruit Cobbler
	London Broil + \$1 per person	Hash Brown Casserole	Green Bean Casserole	Apple Pie
	Beef Bourgeois			
	Veal Meatloaf w/ Wild Mushrooms + \$1 per person			
	Shrimp Scampi + \$2 per person			
	Roasted Pork Loin			



Stations



Pasta Station

Choose 2 pastas

Penne, Spaghetti, Fettucini, Bowtie

Choose 2 sauces

Marinara, Alfredo, Bolognaise

Add Chicken, Shrimp, White Clam Sauce or Italian Sausage

Add Classic Caesar Salad or our House Mixed Field Green Salad

Carving Station

Parmesan Crusted Pork Tenderloin

Beef Tenderloin served with horseradish Sauce

Prime Rib served with horseradish sauce

Roasted Whole Turkey served with cranberry sauce

Spuds Station

Creamy Yukon Gold Mashed Potatoes to be topped with Bacon, Cheese, Butter, Sour Cream, Chives, Mushrooms or Crumbled Blue Cheese

Sweet Potatoe Mash

Creamy Sweet Potatoes to be topped with brown sugar, chopped spiced pecans, diced ham, mini marshmallows or mandarin oranges

Taco Bar Station

Beef and Chicken tacos served with soft tortillas, queso cheese, shredded lettuce, diced tomatoes, fresh jalapenos and pico

Chips, salsa and guacamole

Chilled Seafood Station

Fresh Shrimp, Crab legs and Claws

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

Add Lobster

Hors d'Oeuvres Selection

Scott's Spinach & Artichoke Dip

Served with tortilla chips or a variety of breads

Creamy Crab Dip

Served with lavosh chips or an assortment of crackers

Signature Mini Crab Cakes

Served with remoulade sauce

Crab Balls

Served with remoulade sauce

Coconut Fried Shrimp

Served with apricot dipping sauce

Prosciutto Wrapped Shrimp

Grilled or Tempura fried

Lobster Fritters

Served with a lobster cream sauce

Assorted Mini Quiches

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

Spanikopita

Seasoned spinach & feta cheese topped with phyllo dough

Mac and Cheese Balls

Stuffed Mini Red Potatoes

Steamed mini red potatoes stuffed with sour cream & bacon

Stuffed Mushroom Caps

Stuffed with crab, andouillie sausage or bleu cheese

Tempura Fried Prosciutto Wrapped Asparagus

Snow Pea Wrapped Grilled Shrimp

Buffalo Chicken Wings

Available in hot, BBQ, ranch or teriyaki

Served with blue cheese dipping sauce

Southern Fried Chicken Tenders

Served with spicy ranch dipping sauce

Herb Grilled Chicken Kabobs

Also available fried, mediterranean, teriyaki or margarita

Sesame Chicken Skewers

Served with a sweet chili sauce

Jamaican Jerk Chicken Tenders

Roast Beef or Roast Pork Crostini

Oyster & Shrimp Shooters

Served with cocktail sauce or bloody mary sauce

Signature French Nachos

Beef Bourguignon served with homemade potato chips & shredded gouda cheese

Cocktail Meatballs

Available in sweet & savory, marinara or swedish

Seared Tuna Forks

Served with a ginger soy sauce

Mini Egg Rolls

with hoisin sauce

Herb Crusted Beef Kabobs

Also available in coffee marinated, mustard crusted or horseradish crusted

Petite Beef Wellington

Beef tenderloin in French puff pastry

Petite Pork Wellington

Pork tenderloin wrapped in French puff pastry

Petite Salmon Wellington

Fresh Salmon wrapped in French puff pastry

***Roasted Prime Beef Tenderloin**

Served with mini rolls & creamy horseradish sauce

***Roasted Choice Beef Tenderloin**

Served with mini rolls & creamy horseradish sauce

***Roasted Pork Tenderloin**

Served with mini rolls & creamy horseradish sauce

Fresh Fruit/Veggie/Cheese Display

Served with an assortment of crackers and ranch dipping sauce

Seasonal Basket of Crudites

Seasonal garden vegetables with a ranch dipping sauce

Domestic & Imported Cheeses

Served with assorted gourmet crackers

Fresh Fruit Display

Assorted seasonal fresh fruit

Tortilla Chips

Served with fresh tomato salsa

Add fresh guacamole

Mozzarella & Tomato Bruschetta

(in season)

Stuffed Cherry Tomatoes

Tender cherry tomatoes filled with our creamy crab dip salad

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

Tea Sandwich Selection

Available in cream cheese & seedless cucumbers

or smoked salmon with herb cream cheese

Chilled Shrimp Cocktail

Chilled Old Bay seasoned shrimp served with a cocktail sauce

Bloody Mary Shrimp Cocktail

Jumbo Shrimp served in shot glass with bloody mary mix

Sashimi Scallops

Naturally tender bay scallops served on the half shell

topped with a sweet chili sauce (50 person minimum)

Chicken Roulade with Prosciutto & Vegetables

Poached chicken roulade, stuffed with prosciutto & vegetables

Smoked Salmon with Boursin Cheese

Sliced smoked salmon topped with boursin cheese & cucumber

Tomatoe, Feta & Cucumber Salad

Caprese Skewers

Minature skewers of grape tomatoes, fresh mozzarella & basil

Specialty Items

Low Country Boil

Traditional low country boil with shrimp, crab, corn, sausage and red potatoes

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

We grill at your place

Angus Beef Hamburgers & All Beef Hot Dogs

All Natural Chicken

Steaks (you choose the cut)

*Sides available for an additional charge

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



Beverages

Sweet & Unsweet Tea
Lemonade Station
Hot Chocolate Station
Coffee & Tea Station
Soda & Water Station
Full Bar including Beer, Wine & Spirits

Desserts

By the Slice

Crème Brule Cheese Cake
Chocolate Fudge Cake
Individual Peanut Butter Cake
Italian Lemon Cake

The Whole Cake

Italian Lemon Cake
Crème Brule Cheese Cake
Tiramisu
Scott's Bread Pudding

Bananas Foster Station

A New Orleans Favorite
(requires an attendant)

Pick Up Sweets

Includes a variety of pick up sweets
including cheesecake bites, chocolate chunk brownies,
mini tarts or assorted cookies
(2 pieces per person)

The Grand Buffet

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

Assorted Mini Desserts



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)