



*Scott's on the Square*  
*Catering Menu & Guide*



# *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 courteous 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 things 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, linens, 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?

This is 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 the Date**

The contract must be signed, dated and returned with a 25% non refundable deposit to reserve your event date. \*\*\$200 non-refundable deposit will hold date until contract is signed. Contract must be signed within 30 days of reserving date. All deposits will apply to final bill.

## **Guaranteed Guest Count**

Guaranteed guest count is the number used to determine food purchases and final invoicing. Deposits and estimates are based on original guest count. The guaranteed guest count must be received two weeks prior to the event.

## **Payments & Cancellation Policy**

50% of the balance is due 30 days prior to event. Then remaining balance due 7 days prior to event.

50% deposit is refunded if cancellation is made 14 days or more prior to the event. 50% deposit is non-refundable if canceled within 7-13 days of event, and 100% of payment is non-refundable if cancelled within 7 days of 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- \$135 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	\$11.95 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 a pickle spear, 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  
¼ head of iceberg topped with crispy bacon & chunky blue cheese dressing  
\$10.50 chicken \$11.25 salmon

Classic Caesar Salad  
Crisp romaine lettuce with garlic croutons and shaved parmesan cheese  
\$10.50 chicken \$11.25 salmon

House Mixed field Green Salad  
Selection of fresh field greens, chopped tomatoes with balsamic vinegar  
\$10.50 chicken \$11.25 salmon

Signature Mandarin Orange and Field Green Salad  
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, Fettucini, 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

## **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*

<b><u>Signature Mini Crab Cakes</u></b>	\$35.00 dozen
Mini Maryland Crab Cakes served With rémoulade	
<b><u>Coconut Fried Shrimp</u></b>	\$22.50 dozen
Served with orange dipping sauce	
<b><u>Southern Fried Chicken Skewers</u></b>	\$19.00 dozen
Served with spicy ranch dipping sauce	
<b><u>Mini Beef Wellington</u></b>	\$35.00 dozen
Beef Tenderloin wrapped in French Puff Pastry	
<b><u>Mini Pork Wellington</u></b>	\$30.00 dozen
Pork Tenderloin wrapped in French Puff Pastry	
<b><u>Mini Salmon Wellington</u></b>	\$32.00 dozen
Wild Salmon wrapped in French Puff Pastry	
<b><u>Herb Roasted Filet of Beef</u></b>	\$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	
<b><u>Signature Spinach and Artichoke Dip</u></b>	\$3.25 Per Person
Served with Pasta Chips or a variety of breads	
<b><u>Creamy Crab Dip</u></b>	\$5.25 Per Person
Served with Lavosh chips or crackers	
<b><u>Meatballs</u></b>	\$2.75 per person
Sweet & Savory, Marinara, Swedish	
<b><u>Asst. Mini Quiche</u></b>	\$2.50 per person
Lorraine, Bacon & Cheese, Tomato Cheese	

**Jamaican Jerk Chicken Tender** \$2.75 per person

**Stuffed Red Potatoes -** \$1.50 per person

Sour Cream & Bacon

**Stuffed Mushroom Caps** \$2.75 per person

Crab, Andoullie sausage, Blue Cheese

**Beef Kabob** \$35.00 dozen

Coffee Marinated, Mustard Crusted  
Herb Crusted, Horseradish Crusted

**Chicken Kabob** \$28.00 dozen

Fried, Herb Grilled  
Mediterranean, Teriyaki, Margarita

**Chicken Wings** \$8.00 dozen  
Hot, BBQ, Ranch, Teriyaki (3 dozen minimum)

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

**Trio of Shrimp**

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

\$22.00 per dozen  
(3 dozen minimum)

**Mini Sandwiches**

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

\$25.00 dozen

**Tea Sandwich Selection**

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

\$14.50 dozen

**Stuffed Cherry Tomatoes**

Tender Cherry Tomatoes delicately filled  
With Creamy Boursin cheese

\$10.00 dozen

**Crab Stuffed Cherry Tomatoes**

Tender Cherry Tomatoes filled with  
Our creamy crab dip salad

\$30.00 dozen

**Spanakopita**

Seasoned Spinach & Greek Feta Cheese  
Wrapped in Phyllo Dough

\$12.00 dozen

**Tapenade**

Caramelized onion, pesto roasted tomato and roasted eggplant toppings  
Served with herbed bread rounds

\$3.75 Per Person

**Middle Eastern Sampler**

Hummus, Raisin Couscous, Olives, Feta and Red peppers served with basket of Toasted pita chips

\$4.25 Per Person

**Poached Salmon**

Served with chopped onion, egg, and capers with cucumber scales

1 Side Poached serves 10 – 15

\$110.00

Whole Fish serves 20- 30+

\$185.00

**Seasonal Basket of Crudités**

\$32 Small Serves 10-15

\$62 Large Serves 20-30

**Caprese Skewers**

Miniature skewers of Grape tomatoes, Mozzarella And Basil

\$6.00 per person

**Grilled Prosciutto Wrapped Shrimp**

\$3.25 per person

**Domestic & Imported Cheeses**

\$55 small 10-15 people

\$105 large 20-30 people

**Fresh Tomato & Basil Bruschetta Platter**

\$30 small – 10-15 people

\$50 large 20-30 people

**Fruit Display or Skewers**

\$45 small 10-15 people

\$85 large 20-30 people

**Chips & Salsa**

\$1.75 per person

Add Fresh Guacamole

\$1.25 per person

**BLT Crostini Platter**

\$30 small – 10-15 people

\$50 large 20-30 people

**Cous Cous Salad with grilled vegetables**

\$4.00 per person

**Pasta Salad Primavera**

\$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

All Natural Chicken

Steaks (you choose the cut)

\$6.50 per person

\$7.00 per person

\$Mkt

## *Desserts*

### *By the Slice*

<b>Crème Brule Cheese Cake</b>	<b>\$4.50 per slice</b>
<b>Decadent Chocolate Fudge Cake</b>	<b>\$4.50 per slice</b>
<b>Lemon Cake</b>	<b>\$4.00 per slice</b>

### *The Whole Cake*

<b>Decadent Chocolate Fudge Cake</b>	<b>\$55.00</b>
<b>Lemon Cake</b>	<b>\$48.00</b>
<b>Crème Burle Cheese Cake</b>	<b>\$55.00</b>
<b>Tiramisu</b>	<b>\$58</b> <b>(serves 15-20)</b>
<b>Scott's Bread Pudding</b>	<b>\$48.00</b> <b>(serves 15-20)</b>

### *Pick Up Sweets*

Including cheesecake bites, chocolate chunk brownies, chocolate ganache, mini tarts, assorted cookies	<b>\$2.50 per person</b>
--	--------------------------

# *Grand Holiday Buffet*

**Whole Poached Salmon**

**Imported and Domestic Cheese Presentation**

**Mini Beef Wellington**

**Vegetable Display with dipping sauces**

**Fruit Kabobs**

**Sliced Beef Tenderloin with Mini French Rolls**

**Mini Maryland Style Crab Cakes**

**Chilled Seafood Display  
Including Boiled Jumbo Shrimp, Crab Claws, Blue Crab Dip**

**Sweet & Savory Cocktail Meatballs**

**Warm Spinach & Artichoke Dip**

**Assorted Mini Desserts  
Including mini cheesecakes, Tarts, Truffles, Brownies and Fresh Caramel  
Strawberries**

**All dinners served with rolls and butter**

# *Special Services & Add-ons*

**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 Fountain**

**Set off your event with a Chocolate Fountain with delectable dipping items like pound cake, chocolate chunk brownies, fresh strawberries, marsh mallows, juicy pineapple, and much more.**

*Scott's can help with:*

**Floral Arrangements**

**Custom Designed Cakes**

**Beautiful Edible Fruit Arrangements**

**Bands and Vocalists**