



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 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- \$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 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
(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 rémoulade	
<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>	\$35.00 dozen
Beef Tenderloin wrapped in French Puff Pastry	
<u>Mini Pork Wellington</u>	\$30.00 dozen
Pork Tenderloin wrapped in French Puff Pastry	
<u>Mini Salmon Wellington</u>	\$32.00 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
<u>Stuffed Red Potatoes -</u>	\$1.50 per person
Sour Cream & Bacon	
<u>Stuffed Mushroom Caps</u>	\$2.75 per person
Crab, Andoullie sausage, Blue Cheese	
<u>Beef Kabob</u>	\$35.00 dozen
Coffee Marinated, Mustard Crusted Herb Crusted, Horseradish Crusted	
<u>Chicken Kabob</u>	\$28.00 dozen
Fried, Herb Grilled Mediterranean, Teriyaki, Margarita	
<u>Chicken Wings</u>	\$8.00 dozen
Hot, BBQ, Ranch, Teriyaki	(3 dozen minimum)

Gold Hors D'oeuvres
Platter or By the Dozen

<u>Trio of Shrimp</u>	\$22.00 per dozen (3 dozen minimum)
Traditional Shrimp Cocktail, Coconut Fried Shrimp and Old Bay Steamed Shrimp served with cocktail sauce, Spicy Mustard and hoisin sauce	
<u>Mini Sandwiches</u>	\$25.00 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	
<u>Tea Sandwich Selection</u>	\$14.50 dozen
Cream cheese and seedless cucumbers And Smoked Salmon with herb cream cheese	
<u>Stuffed Cherry Tomatoes</u>	\$10.00 dozen
Tender Cherry Tomatoes delicately filled With Creamy Boursin cheese	
<u>Crab Stuffed Cherry Tomatoes</u>	\$30.00 dozen
Tender Cherry Tomatoes filled with Our creamy crab dip salad	
<u>Spanakopita</u>	\$12.00 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	

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

Crème Brule Cheese Cake	\$4.50 per slice
Decadent Chocolate Turtle Cake	\$4.50 per slice
Lemon Cake	\$4.00 per slice

The Whole Cake

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

Pick Up Sweets

Including cheesecake bites, chocolate chunk brownies, chocolate ganache, mini tarts, assorted cookies	\$2.50 per person
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The following plated dinner menus are only a small selection of the choices that we can offer for your event. Please don't hesitate to discuss options with your event coordinator. All plated dinners can be served buffet style as well.

Plated Dinner *Menu #1*

Salad

**Traditional Caesar Salad
Or
Mixed Field Greens**

Entrée

**All Natural Herb Grilled Chicken
With dried cranberry sauce**

Sides

**Truffle mashed potatoes
Haricot Verts
(French Green Beans)**

All dinners served with rolls and butter

**\$16.95 pp 20 - 34 guests
\$16.45 pp 35 - 49 guests
\$15.95 pp 50 - 74 guests
\$15.45 pp 75 - 99 guests
\$14.95 pp 100 - 149 guests
\$14.45 pp 150 - 199 guests
\$13.95 pp 200 and up guests**

Prices do not include service charge, sales tax, rental items or service staff

Plated Dinner
Menu #2

Salad

**Traditional Caesar Salad
Or
Mixed Field Greens**
Substitute our Mandarin Orange salad for \$.95 more

Entrée

Grilled Wild-caught Bourbon Salmon

Sides

**Creamy Horseradish Mashed Potatoes
Julienne Vegetables**

All dinners served with rolls and butter

**\$19.95 pp 20 - 34 guests
\$18.95 pp 35 – 49 guests
\$17.95 pp 50 – 74 guests
\$16.95 pp 75 – 99 guests
\$15.95 pp 100 – 149 guests
\$14.95 pp 150 – 199 guests
\$13.95 pp 200 and up guests**

Prices do not include service charge, sales tax, rental items or service staff

Plated Dinner
Menu #3

Salad

Traditional Caesar Salad
Or
Mixed Field Greens
Substitute our Mandarin Orange salad for \$.95 more

Entrée

Grilled 6 oz. Sterling Silver Filet Mignon
With Sauce Béarnaise

Sides

Roasted fingerling potatoes
Fresh Grilled Asparagus

All dinners served with rolls and butter

\$35.95 pp 20 - 34 guests
\$33.95 pp 35 - 49 guests
\$31.95 pp 50 - 74 guests
\$29.95 pp 75 - 99 guests
\$27.95 pp 100 - 149 guests
\$25.95 pp 150 - 199 guests
\$23.95 pp 200 and up guests

Prices do not include service charge, sales tax, rental items or service staff

Plated Dinner
Menu #4

Salad

**Traditional Caesar Salad
Or
Mixed Field Greens
Substitute our Mandarin Orange salad for \$.95 more**

Entrée

**Grilled Jumbo Shrimp
With tropical fruit salsa**

Sides

Creole Rice and sweet red peppers

All dinners served with rolls and butter

**\$20.95 pp 20 - 34 guests
\$19.95 pp 35 - 49 guests
\$18.95 pp 50 - 74 guests
\$17.95 pp 75 - 99 guests
\$16.95 pp 100 - 149 guests
\$15.95 pp 150 - 199 guests
\$14.95 pp 200 and up guests**

Prices do not include service charge, sales tax, rental items or service staff

Plated Dinner
Menu #5

Appetizer

Shrimp Cocktail

Salad

Traditional Caesar Salad

Or

Mixed Field Greens

Substitute our Mandarin Orange salad for \$.95 more

Entrée

Surf and Turf

Grilled 4 oz Filet Mignon and 4 oz. Maryland Lump Crab Cake

Sides

Wild Mushroom Risotto with Fresh Wilted Spinach

All dinners served with rolls and butter

\$43.95 pp 20 - 34 guests
\$41.95 pp 35 - 49 guests
\$39.95 pp 50 - 74 guests
\$37.95 pp 75 - 99 guests
\$35.95 pp 100 - 149 guests
\$32.95 pp 150 - 199 guests
\$30.95 pp 200 and up guests

Prices do not include service charge, sales tax, rental items or service staff

Hosted Buffet

Menu #1

Boursin and Prosciutto Wrapped Asparagus

Mandarin Orange and Field Green salad

Caprese salad of Vine Ripened Tomatoes and Fresh Mozzarella

**Chicken Mediterranean
with artichoke hearts, sundried tomatoes, kalamata olives, asparagus,
and marinated feta cheese**

**Grilled Mahi Mahi
with Creole rice**

Creamy Herb Mashed Potatoes

Julienne of Garden Vegetables

All dinners served with rolls and butter

**\$30.95 pp 50 – 74 guests
\$28.95 pp 75 – 99 guests
\$26.95 pp 100 – 149 guests
\$24.95 pp 150 – 199 guests
\$23.95 pp 200 and up guests**

Prices do not include service charge, sales tax, rental items or service staff

Hosted Buffet

Menu #2

Cous Cous salad with grilled vegetables

Mixed field green and tomato salad

Traditional Caesar salad with garlic croutons

Salmon Roulade

Wild caught salmon wrapped around fresh wilted spinach, mushrooms and crab meat

Creamy Horseradish Mashed Potatoes

Steamed Broccoli

Saffron Risotto

All dinners served with rolls and butter

\$27.95 pp 50 – 74 guests

\$25.95 pp 75 – 99 guests

\$23.95 pp 100 – 149 guests

\$21.95 pp 150 – 199 guests

\$20.95 pp 200 and up guests

Prices do not include service charge, sales tax, rental items or service staff

Hosted Buffet
Menu #3

Smoked Salmon Crostini

Mixed field green and tomato salad

Chopped salad

Pork Wellington

Tender natural pork tenderloin with mushroom duxelle wrapped in phyllo dough

Gratin of Yukon gold potatoes

Grilled Asparagus

Creamed Spinach

All dinners served with rolls and butter

\$25.95 pp 50 – 74 guests
\$23.95 pp 75 – 99 guests
\$23.45 pp 100 – 149 guests
\$22.95 pp 150 – 199 guests
\$21.45 pp 200 and up guests

Prices do not include service charge, sales tax, rental items or service staff

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

\$65.95 pp 50 – 74 guests

\$62.95 pp 75 – 99 guests

\$60.95 pp 100 – 149 guests

\$58.95 pp 150 – 199 guests

\$55.95 pp 200 and up guests

Prices do not include service charge, sales tax, rental items or service staff

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, marshmallows, juicy pineapple, and much more.

Scott's can help with:

Floral Arrangements

Custom Designed Cakes

Beautiful Edible Fruit Arrangements

Bands and Vocalists