



Dixon Restaurant Group LLC
Scott's on the Square Restaurant
Scott's Beverage Services
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Catering by Scott's

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Welcome



The success of your function 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

When arranging your catered event you have two options regarding the pricing of the function:

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.

Agreed Upon Amounts of Products – Buffets, Pick-Ups, Receptions, and Breaks

In coordination with the catering staff, you decide in advance how much food and supplies you will need for your event. The catering staff can only suggest amounts of product you may require, but cannot guarantee that you will have enough or too much for your event.

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, 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.

Guaranteed Number of Guests: An estimated number of guests is required at the original booking of your event. Our catering staff must have the final guaranteed number of guests no less than two (2) week prior to your event. If not notified prior to two (2) week, the estimated number will become the guarantee.



Policies & General Information



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. A 50% charge may be assessed if cancellations are made prior to two (2) weeks in advance. If cancellations are made less than one (1) week in advance, the client is responsible for the payment of the full amount of the event.

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.

Service: Event service times are for 2 hours from the beginning to the end. Extended services are available with an advance notice at a rate of \$25.00 per service person per hour. Late running events will be assessed charges at a rate of \$1.00 per guest per half hour.

Linen Service: Linens are included for all food tables. If you would like linens for the seating tables, tablecloths and napkins are available for a cost dependent on the size of the tablecloth required and the style of the linens. We provide a variety of linen colors with white tablecloths as a standard for all events.

Payment: A 50% deposit and a signed contract are required at least two (2) weeks prior to an event. The remainder of the balance is due at the conclusion of the event. All functions are subject to sales tax. Tax exempt organizations must provide a copy of their tax exemption certificate prior to paying their deposit. Any approved billing will be assessed a 10% late charge if not paid with thirty (30) days. An additional 10% late charge will be added for each additional thirty (30) days.

Things to Consider when Planning Your Event:

Will you need any of the following?

Podium and/or microphone	Floral Arrangements	Specialty Decorations
Space for entertainment	Specialty linens	Music
Head table (# of seats)	Candles	Receiving table

We can help you create a themed party or enhance your event with any of the above items. Contact the Catering Manager for details and pricing.

Following is only 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.



Breakfasts



All buffets are priced to include disposable service ware.

Country Breakfast Buffet

Scrambled Eggs, Bacon, Sausage, Hash Browns or Grits, Fresh Biscuits, Country Gravy, Fresh Cut Seasonal Fruits, Orange Juice, Regular and Decaf Coffee with condiments

\$10.75 per person

Old Fashion Sunrise Breakfast Buffet

Scrambled Eggs, Bacon, Sausage, Country Ham, Pancakes with Syrup, Hash Brown Casserole, Orange Juice, Regular and Decaf Coffees with condiments

\$11.50 per person

Flexible Continental Breakfast Buffet

Your choice of any two (2) of the following items

Served with Regular and Decaf Coffees with condiments

\$6.95 per person

For Each Additional Item, add \$1.75 per person

Assorted Muffins

Assorted Danish

Cinnamon Rolls

Doughnuts

Bagels with Cream Cheese

Croissants w/ Honey & Butter

Fresh Biscuits w/ Jelly & Butter

Ham or Sausage Biscuits

Fresh Cut Seasonal Fruits

Yogurts

Orange Juice

Bulk Breakfast Items

Bagels with Cream Cheese

\$12.95 per dozen

Assorted Mini Danish

\$ 9.95 per dozen

Assorted Mini Muffins

\$ 9.95 per dozen

Glazed Doughnuts

\$ 6.95 per dozen



Meeting Menus



All buffets are priced to include disposable service ware.

The Mid-Morning Refresher

Freshly brewed regular and decaf coffees with condiments and your choice of either sweet/unsweet teas with condiments or lemonade.

\$3.95 per person

The Lite Break

Freshly brewed regular and decaf coffees with condiments, lemonade, freshly baked cookies and/or brownies.

\$4.95 per person

The Afternoon Stretch

Freshly brewed regular and decaf coffees with condiments, assorted canned sodas and bottled water, cookies or brownies, and snack mix.

\$6.95 per person

All Day Agenda

Start your meeting with assorted pastries, fresh cut seasonal fruits, orange juice and freshly brewed regular and decaf coffees with condiments.

Take a lunch break with your choice of our boxed lunches (see page 6).

In the afternoon, clear your mind with cookies or brownies, snack mix, and either lemonade or sweet/unsweet teas with condiments.

\$20.95 per person

Boxed Lunches

Boxed Lunches come with your choice of one (1) sandwich or wrap, one (1) bag of potato chips, one (1) pickle spear, one (1) cookie, and your choice of one (1) canned soda or bottled water.

\$9.95 per boxed lunch

CHOICES

Salads & Meats	Sliced Cheeses	Breads
Scott's Chicken Salad	Cheddar	Brioche
Sliced Roast Beef	Swiss	Sliced Multi-Grain
Sliced Turkey	Provolone	Sliced Pumpernickel
Sliced Ham		Croissant
Sliced Salami		Focaccia
Sliced Italian Meats		Wrap
Classic Club		
Vegetarian		

Any Boxed Lunches order can be presented on platters instead of boxed.

Deli Platters

All platters are priced to include disposable service ware.

Make Your Own Sandwich Platter

An assortment of breads, meats, cheeses and condiments, presented on platters for each member of your event to make their own sandwich just the way they like it.

\$8.50 per person

Half Sandwich Platter

A combination of half sandwiches served on a platter. Choose from any of the above Boxed Lunches choices.

\$8.95 per person



Luncheon Salads



All Salads are priced to include disposable service ware.

Classic Caesar Salad

Crisp Romaine lettuce with garlic croutons and shaved Reggiano parmesan cheese

Served with classic Caesar dressing on the side.

\$6.95 per salad

Classic Club Salad

Crisp iceberg and romaine lettuces with chopped ham, turkey, bacon, tomato, cheddar cheese, and hard boiled eggs. Served with chipotle ranch dressing on the side.

\$9.95 per salad

Paula's Chopped Salad

Chopped iceberg and romaine lettuces, genoa salami, turkey, tomato, mozzarella and fresh basil

Served with an herb parmesan vinaigrette on the side.

\$8.95 per salad

Add Grilled All Natural Chicken to any salad for \$3.00.

Add Grilled Salmon to any salad for \$4.00.

Scott's on the Square

Hot Buffets

Our most popular buffets priced to include high quality disposable service ware. Glassware, china, and silverware are available at additional costs. Additional charges apply for servers based on guest count. All 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 starch or vegetable choice, \$1.00 additional per person

Additional buffet items are available upon request

One (1) Entrée choice buffet \$18.95 per person

Two (2) Entrée choices buffet \$20.95 per person

Three (3) Entrée choices buffet \$22.95 per person

Salad	Entrée	Starch	Vegetables	Dessert
Mixed Field Greens Salad	Baked Ham	Mashed Potatoes	Whole Kernel Corn	Chocolate Sheet Cake
Garden Salad	Roasted Turkey Breast	Au Gratin Potatoes	Roasted Vegetables	Vanilla 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
Cole Slaw	Chicken Alfredo	Parpardelle Noodles	Burgundy Mushrooms	Chocolate Peanut Butter Cake
Spinach Salad	Chicken Parmesan	Macaroni & Cheese	Steamed Broccoli	Chocolate Ganache Cake
	Baked Meat or Vegetable Lasagna	Risotto	Green Bean Casserole	Red Velvet Cake
	Grilled Sirloin w/mushroom demi glace	Baked Beans	Squash Casserole (seasonal)	Fruit Cobbler
	London Broil + \$1 per person			Apple Pie
	Beef Bourgogne			Pecan Pie
	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
\$7.00 per person

Add Chicken, Shrimp, White Clam Sauce or Italian Sausage
\$3.50 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	\$ 5.25 per person

Spuds Station

Creamy Yukon Gold Mashed Potatoes to be topped with Bacon,
Cheese, Butter, Sour Cream, Chives, Mushrooms or Crumbled Blue Cheese
\$4.50 per person

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
Aztec Salad
\$9.95 per person

Seafood Station

Fresh Shrimp, Crab legs and Claws
Served with traditional cocktail sauce, remoulade, crackers and lemons.
\$ Market Price

Add Lobster \$Market Price



Hors d'Oeuvres Selection



All hors d'oeuvres buffets are priced to include disposable service ware.

Ala Carte Hot Hors d'oeuvres

Spinach & Artichoke Dip Served with tortilla chips or a variety of breads	\$3.25 per person
Creamy Crab Dip Served with lavosh chips or crackers	\$5.25 per person
Signature Mini Crab Cakes Served with remoulade sauce	\$7.95 per person
Crab Pancakes Served with remoulade sauce	\$1.75 per person
Coconut Fried Shrimp Served with orange dipping sauce	\$5.75 per person
Prosciutto Wrapped Shrimp Grilled or Tempura fried	\$5.95 per person
Lobster Fritters Served with lobster cream sauce	\$2.25 per person
Assorted Mini Quiches Available in Lorraine, bacon & cheese, or tomato & cheese	\$2.50 per person
Spanakipita Seasoned spinach & feta cheese wrapped phyllo dough	\$2.50 per person
Stuffed Mini Red Potatoes Steamed mini red potatoes stuffed with sour cream & bacon	\$1.50 per person
Stuffed Mushroom Caps Stuffed with crab, andoullie sausage or bleu cheese	\$2.75 per person
Tempura Fried Prosciutto Wrapped Asparagus	\$2.75 per person

Ala Carte Hot Hors d'oeuvres – cont'd

Buffalo Chicken Wings Available in hot, BBQ, ranch or teriyaki Served with Bleu Cheese Dipping Sauce	\$2.95 per person
Southern Fried Chicken Skewers Served with Spicy Ranch Dipping Sauce	\$4.75 per person
Herb Grilled Chicken Kabobs Also available fried, mediterranean, teriyaki or margarita	\$4.75 per person
Jamaican Jerk Chicken Tenders	\$3.75 per person
Signature French Nachos Beef Bourguignon served with homemade potato chips & shredded gouda cheese	\$3.50 per person
Sweet & Savory Meatballs Also available in Marinana or Swedish	\$2.75 per person
Herb Crusted Beef Kabobs Also available in coffee marinated, mustard crusted or horseradish crusted	\$8.75 per person
Mini Beef Wellington Beef tenderloin wrapped in French puff pastry	\$7.75 per person
Mini Pork Wellington Pork tenderloin wrapped in French puff pastry	\$5.50 per person
Mini Salmon Wellington Fresh Salmon wrapped in French puff pastry	\$6.00 per person
*Roasted Prime Beef Tenderloin Served with mini rolls & creamy horseradish sauce	\$21.95 per person
*Roasted Choice Beef Tenderloin Served with mini rolls & creamy horseradish sauce	\$15.95 per person
*Roasted Pork Tenderloin Served with mini rolls & creamy horseradish sauce	\$5.25 per person

**Tenderloin selections may be served two different ways. They may be served pre sliced and in a chafer to stay warm or they may be set up at a manned carving station. There is a \$50 service fee for the personnel at a manned carving station

Ala Carte Cold Hors d'Oeuvres

Fresh Fruit/Veggie/Cheese Display Served with crackers and ranch dipping sauce	\$7.25 per person
Seasonal Basket of Crudites Seasonal raw vegetables with a ranch dipping sauce	\$2.50 per person
Domestic & Imported Cheeses Served with assorted gourmet crackers	\$4.25 per person
Fresh Fruit Display Assorted seasonal fresh fruit	\$3.95 per person
Tortilla Chips Served with fresh tomato salsa Add fresh guacamole	\$1.25 per person \$1.25 per person
Tomatoe & Basil Bruschetta (in season)	\$1.75 per person
Stuffed Cherry Tomatoes Tender cherry tomatos filled with our creamy crab dip salad	\$4.50 per person
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 per person
Tea Sandwich Selection Available in cream cheese & seedless cucumbers or smoked salmon with herb cream cheese	\$2.50 per person
Trio of Shrimp Traditional shrimp cocktail, coconut fried shrimp & Warm Old Bay steamed shrimp served with cocktail sauce, spicy mustard & hoisin sauce	\$10.00 per person
Shrimp Cocktail Chilled Old Bay seasoned shrimp served with a cocktail sauce	\$9.00 per person
Sashimi Scallops Naturally tender bay scallops served on the half shell topped with a sweet chili sauce (50 person minimum)	\$9.00 per person

Ala Carte Cold Hors d'Oeuvres – cont'd

Chicken Roulade with Prosciutto & Vegetables Poached chicken roulade, stuffed with prosciutto & vegetables	\$3.50 per person
Smoked Salmon with Boursin Cheese Sliced smoked salmon topped with boursin cheese & cucumber	\$2.50 per person
Caprese Skewers Minature skewers of grape tomatos, fresh mozzarella & basil	\$3.25 per person
Cous Cous Salad with Grilled Vegetables	\$2.95 per person
Pasta Salad Primavera	\$1.95 per person



Specialty Items



Low Country Boil

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

\$ Market Price

Crawfish Boil (in season only)

Premium Louisiana Crawfish in my special boil

\$ Market Price

Maryland Steamed Blue Crabs (in season only)

Maryland shore soul food steamed to perfection

\$ Market Price

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

\$ Market Price



Beverages



Sweet & Unsweet Tea

(Includes cups, lemons and sweeteners)

\$9.00 per gallon

Coffee & Tea Station

(Includes disposable insulated cups, creamer and sweeteners)

\$1.50 per person

Soda & Water Station

(includes disposable cups)

\$1.50 per person



Desserts



By the Slice

Crème Brule Cheese Cake	\$5.50 per slice
Chocolate Fudge Cake	\$3.50 per piece
Individual Peanut Butter Cake	\$3.50 per piece
Italian Lemon Cake	\$4.50 per slice

The Whole Cake

Italian Lemon Cake	\$48.00
Crème Brule Cheese Cake	\$55.00
Tiramisu Serves 15-20	\$58.00
Scott's Bread Pudding Serves 15-20	\$58.00

Pick Up Sweets

Includes a variety of pick up sweets including cheesecake bites, chocolate chunk brownies, mini tarts or assorted cookies	\$2.50 per person
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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 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

We can also help with

Event Themes
Floral Arrangements
Custom Designed Cakes
Beautiful Edible Fruit Arrangements
Bands & Vocalist
DJ Services