Scott's
BAR & GRILL

SPECIAL OCCASION MENUS

Join the regulars at this Edmonds neighborhood institution with its vaulted ceilings, comfortable bar, and beautifully renovated Komen Room. Local goes beyond food. With a farm-fresh and locally grown philosophy, Scott's menu offers fresh, local products, meats and even desserts. We look forward to hosting you soon!





TREAT YOUR GUEST WITH A TAKEAWAY!

CHOCOLATE TRUFFLE BOX $10

ADD LABEL WITH A CUSTOMIZED MESSAGE OR YOUR COMPANY LOGO +$1 per box

SCOTT'S BAR & GRILL • 8115 LAKE BALLINGER WAY • EDMONDS, WA, 98026 • (452) 775-2561

RECEPTION MENU

HORS D'OEUVRES COLD

All items can be hand-passed or displayed

TOMATO & BASIL BRUSCHETTA
50 pieces *$65*

PROSCIUTTO WRAPPED ASPARAGUS
50 each *$95*

CAPRESE SKEWERS
50 pieces *$85*

SHRIMP COCKTAIL
50 each *$135*

PRIME RIB BRUSCHETTA*
25 each *$140*

HORS D'OEUVRES HOT

All items can be hand-passed or displayed

MUSHROOM BRUSCHETTA
25 each *$65*

MINI CRAB CAKES
50 each *$145*

CRAB TOTS
50 each *$75*

GRILLED SHRIMP SKEWERS
50 each *$150*

CHICKEN TERIYAKI SKEWERS
50 each *$75*

PRIME RIB SLIDERS*
25 each *$150*

COCONUT SHRIMP
50 each *$125*

BUFFALO WINGS
50 each *$100*

COCKTAIL RECEPTION PLATTERS

Designed to serve 25 guests

CRAB DIP *$85*

CRISPY CALAMARI MISTO *$95*

SEASONAL FRESH FRUIT *$65*

CHARCUTERIE & CHEESE *$135*

ASSORTED DOMESTIC CHEESE & CRACKERS *$75*

ARTISAN CHEESES & NUTS* *$135*

CHILLED ROASTED VEGETABLES *$75*

BUFFALO WINGS *$100*

ANTIPASTO PLATTER *$95*

FRIED FRESH MOZZARELLA *$100*

ADD A CARVING STATION TO YOUR RECEPTION

Carving Stations designed for 25 guests • Served With Accoutrements + Brioche Slider Buns

ROASTED TURKEY BREAST $250

HERB-CRUSTED ROASTED BEEF TENDERLOIN $485

HERB-CRUSTED PRIME RIB $575

Tax and 22% service charge not included.

*NOTICE: Contains or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, mollusk, or eggs may increase the risk of foodborne illness.

PLATED LUNCH MENU

Includes Bread Service, Coffee, Soda, Iced Tea or Assorted Hot Teas.







HUTT PARK $38

STARTERS

Select 1 option for your guests

BLUE CHEESE SALAD
Romaine, slivered almonds, chopped egg,
blue cheese crumbles

HOUSEMADE SOUP OF THE DAY
Chef prepared daily soup

ENTRÉES

Select 3 options for your guests

CLASSIC CHEESEBURGER*
Ground chuck patty, cheddar, shredded lettuce,
sliced tomato, red onion, brioche bun, French fries

SPICY CAJUN CHICKEN FETTUCCINE
Cajun sauce, Andouille sausage,
Parmesan, green onion

CRISPY BAJA FISH TACOS
Grilled flour tortillas, coleslaw,
avocado salsa, chipotle ranch

**OVEN-ROASTED TURKEY,
BACON & AVOCADO**
Provolone, iceberg lettuce, olive mayonnaise,
tomato, focaccia bread

MAPLE CHICKEN SALAD
Baby greens, romaine, pear, pecan,
blue cheese, maple vinaigrette

DESSERT

ASSORTED COOKIES

MAPLEWOOD PARK $42

STARTERS

Select 1 option for your guests

ROMAINE CAESAR
Parmesan, artisan croutons,
housemade dressing, lemon

HOUSEMADE SOUP OF THE DAY
Chef prepared daily soup

ENTRÉES

Select 3 options for your guests

BBQ RIBS
5 bones, housemade sauce, French fries, coleslaw

OVEN-ROASTED CHICKEN DIJON
Parmesan panko crusted, Yukon Gold mashed potatoes,
market vegetables, dijonnaise

SESAME CHICKEN SALAD
Crispy wontons, sweet red bell peppers, scallions,
toasted almonds, sesame vinaigrette

OPEN-FACED CRAB SANDWICH
Artichokes, tomatoes, Parmesan,
cheddar on toasted sourdough

FRENCH DIP*
Garlic butter baguette, Swiss cheese,
caramelized onions, creamy horseradish, au jus

DESSERT

CRÈME BRÛLÉE

Vegetarian Pasta Primavera available upon request.
House Salad may be substituted for Caesar on any menu.

Prices are per person, alcoholic beverages may be preordered or charged at a per consumption basis. Tax and 22% service charge not included.
A minimum of 20 guests is required.
*Consuming raw or undercooked meats, poultry, seafood, mollusk, or eggs may increase the risk of foodborne illness.

LUNCH BUFFET MENU

Per person prices based on a minimum of 25 guests.
Includes Bread Service, Coffee, Soda, Iced Tea or Assorted Hot Teas.





PINE RIDGE $43

STARTERS

ROMAINE CAESAR
Parmesan, artisan croutons,
housemade dressing, lemon

MIXED GREEN SALAD

ENTRÉES

Select 3 options for your guests

CREAMY PESTO & SALMON PENNE
Asparagus, artichokes, mushrooms, tomatoes, Parmesan

FISH & CHIPS
Tartar sauce, French fries, lemon

OVEN-ROASTED CHICKEN DIJON
Parmesan panko crust, Dijon sauce

PRIME RIB TACOS*
Corn tortillas, avocado salsa, chipotle ranch, lime

BBQ RIBS
Housemade sauce

SIDES

YUKON GOLD MASHED POTATOES

CHEF SELECT SEASONAL VEGETABLES

DESSERT

ASSORTED COOKIES

YOST PARK $48

Guests enjoy an assortment of dining options from an artfully decorated buffet

STARTERS

Select 2 options for your guests

ROMAINE CAESAR
Parmesan, artisan croutons,
housemade dressing, lemon

MIXED GREEN SALAD

ENTRÉES

Select 3 options for your guests

GRILLED SALMON*
Butter basted, beurre blanc

RIGATONI BOLOGNESE
Uli's Italian sausage, pear tomato, garlic,
oregano, roasted red peppers, garlic cream sauce,
Parmesan cheese

COCONUT CRUNCHY SHRIMP
Cajun marmalade, green onion

OVEN-ROASTED CHICKEN DIJON
Parmesan panko crust, Dijon sauce

PRIME RIB TACOS*
Corn tortillas, avocado salsa, chipotle ranch, lime

SIDES

YUKON GOLD MASHED POTATOES

CHEF SELECT SEASONAL VEGETABLES

DESSERT

ASSORTED COOKIES

ADD A CARVING STATION TO YOUR BUFFET

Carving Stations designed for 25 guests

ROASTED TURKEY BREAST $250

HERB-CRUSTED PRIME RIB $575

HERB-CRUSTED ROASTED BEEF TENDERLOIN $485

Vegetarian Pasta Primavera available upon request.
House Salad may be substituted for Caesar on any menu.

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PLATED DINNER MENUS

Includes Bread Service, Coffee, Soda, Iced Tea or Assorted Hot Teas.



HAINES WHARF
$50

STARTERS

Select 1 option for your guests

ROMAINE CAESAR

SOUP OF THE DAY

ENTRÉES

Select 3 options for your guests

Entrées served with Yukon Gold mashed potatoes and chef select vegetables unless otherwise noted

BBQ RIBS
9 bones, housemade sauce,
French fries, coleslaw

GRILLED SALMON*
Butter basted, beurre blanc

BEER BATTERED FISH & CHIPS
Alaskan cod, classic tartar sauce,
French fries

RIGATONI BOLOGNESE
Italian sausage, garlic cream,
tomatoes, Parmesan

OVEN-ROASTED CHICKEN DIJON
Parmesan panko crust, Dijon sauce

DESSERT

Select 1 option for your guests

CRÈME BRÛLÉE
Rich vanilla custard, caramelized crust

KEY LIME PIE
Nellie & Joe's Famous Key Lime juice,
graham cracker crust, whipped cream



BRACKETT'S LANDING
$59

STARTERS

Select 1 option for your guests

BLUE CHEESE SALAD

SOUP OF THE DAY

ENTRÉES

Select 3 options for your guests

Entrées served with Yukon Gold mashed potatoes and chef select vegetables unless otherwise noted

HERB-CRUSTED PRIME RIB*
10 oz., au jus, creamy horseradish

SEASONAL SALMON*
Chef's seasonal preparation

ALMOND-CRUSTED SEA SCALLOPS*
Pan-seared, beurre blanc

BBQ RIBS
9 Bones, Housemade Sauce,
French Fries, Cole Slaw

OVEN-ROASTED CHICKEN DIJON
Parmesan panko crust, Dijon sauce

DESSERT

Select 1 option for your guests

CRÈME BRÛLÉE
Rich vanilla custard, caramelized crust

KEY LIME PIE
Nellie & Joe's Famous Key Lime juice,
graham cracker crust, whipped cream



ANDERSON PARK
$69

HORS D'OEUVRE

OVEN-ROASTED CRAB DIP

STARTERS

Select 1 option for your guests

BLUE CHEESE SALAD

SOUP OF THE DAY

ENTRÉES

Select 3 options for your guests

Entrées served with Yukon Gold mashed potatoes and chef select vegetables unless otherwise noted

HERB-CRUSTED PRIME RIB*
12 oz., au jus, creamy horseradish

SEASONAL SALMON*
Chef's seasonal preparation

ALMOND-CRUSTED SEA SCALLOPS*
Pan-seared, beurre blanc

GRILLED SEAFOOD TRIO
Scallops, shrimp, salmon,
beurre blanc, capers, lemon

OVEN-ROASTED CHICKEN DIJON
Parmesan panko crust, Dijon sauce

DESSERT

Select 2 options for your guests

CRÈME BRÛLÉE
Rich vanilla custard, caramelized crust

KEY LIME PIE
Nellie & Joe's Famous Key Lime juice,
graham cracker crust, whipped cream

Vegetarian Pasta Primavera available upon request.
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DINNER BUFFET MENU

Per person prices based on a minimum of 25 guests.
Includes Bread Service, Coffee, Soda, Iced Tea or Assorted Hot Teas.





SIERRA PARK $55

STARTERS

ROMAINE CAESAR
Parmesan, artisan croutons, housemade dressing, lemon

BROADWAY PEA SALAD
Water chestnuts, bacon, creamy white pepper dressing

ENTRÉES

Select 3 options for your guests

GRILLED SALMON
Butter basted, beurre blanc

CREAMY PESTO & SALMON PENNE
Asparagus, artichokes, mushrooms, tomatoes, Parmesan

COCONUT CRUNCH SHRIMP
Cajun marmalade, green onions

OVEN-ROASTED CHICKEN DIJON
Parmesan panko crust, Dijon sauce

CHARGRILLED SIRLOIN
Sliced, demi glace

Presented in chafing dish,
upgrade to Carving Station +$75

SIDES

YUKON GOLD MASHED POTATOES

CHEF SELECT SEASONAL VEGETABLES

DESSERT

ASSORTED COOKIES

STAMM OVERLOOK $65

Guests enjoy an assortment of dining options from an artfully decorated buffet

STARTERS

Select 2 options for your guests

ROMAINE CAESAR
Parmesan, artisan croutons, housemade dressing, lemon

BLUE CHEESE SALAD
Romaine, slivered almonds, chopped egg, blue cheese crumbles

BROADWAY PEA SALAD
Water chestnuts, bacon, creamy white pepper dressing

ENTRÉES

Select 3 options for your guests

GRILLED SALMON*
Spicy rosemary butter

SHRIMP SCAMPI
Garlic butter, beurre blanc, fried capers

SLOW-ROASTED HERB-CRUSTED PRIME RIB*
Presented in chafing dish,
upgrade to Carving Station +$75

OVEN-ROASTED CHICKEN DIJON
Parmesan panko crust, Dijon sauce

ALMOND-CRUSTED SCALLOPS
Pan-seared, beurre blanc

SIDES

YUKON GOLD MASHED POTATOES

CHEF SELECT SEASONAL VEGETABLES

DESSERT

ASSORTED COOKIES

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