Holiday

SPECIAL EVENTS

A SEAMLESS HOLIDAY EXPERIENCE
FROM YOUR PERFECT HOLIDAY HOST

Scott's
BAR & GRILL



RECEPTION MENU

HORS D'OEUVRES - COLD

ALL ITEMS CAN BE HAND-PASSED OR DISPLAYED

TOMATO & BASIL BRUSCHETTA
50 pieces $65

CAPRESE SKEWERS
50 pieces $85

PROSCIUTTO WRAPPED ASPARAGUS
50 each $95

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

CRAB TOTS
50 each $75

CHICKEN TERIYAKI SKEWERS
50 each $75

COCONUT SHRIMP
50 each $125

MINI CRAB CAKES
50 each $145

GRILLED SHRIMP SKEWERS
50 each $150

PRIME RIB SLIDERS*
25 each $150

BUFFALO WINGS
50 each $100

COCKTAIL RECEPTION PLATTERS & DISPLAYS

DESIGNED TO SERVE 25 GUESTS

CRAB DIP $85

SEASONAL FRESH FRUIT $65

ASSORTED DOMESTIC CHEESE & CRACKERS $75

CHILLED ROASTED VEGETABLES $75

ANTIPASTO $95

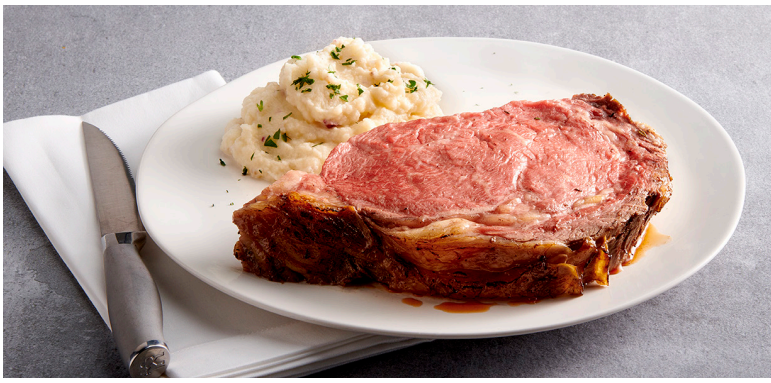
CRISPY CALAMARI $95

CHARCUTERIE & CHEESE $135

ARTISAN CHEESES & NUTS $135

BUFFALO WINGS $100

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.

Ravishing HOLIDAY LUNCH | $52

RECEPTION

ARTFULLY DISPLAYED

TOMATO & BASIL BRUSCHETTA
Tomato, garlic, basil, toast points

CRAB TOTS
Breaded and fried, spicy chili aioli

CRAB DIP
Parmesan, sweet onion, toasted baguette

STARTER

CHOICE OF

SOUP OF THE DAY
Upgrade to French Onion Soup +$3

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

ENTRÉE

PRESELECT 3 OPTIONS FOR YOUR GUESTS.

Most entrees served with Yukon Gold mashed potatoes and chef select vegetables.

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

OVEN-ROASTED CHICKEN DIJON
Parmesan panko crust, Dijon sauce

CRAB AND ARTICHOKE SANDWICH
Open-faced, sliced tomatoes, aged Parmesan and cheddar cheeses, rosemary focaccia bread

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

BBQ PORK RIBS
5 bones, house-made sauce, French fries, coleslaw

DESSERT

CHOICE OF

EGGNOG CRÈME BRÛLÉE
Rich eggnog custard, caramelized crust

PEPPERMINT CHOCOLATE TORTE
Rich & dense chocolate torte, crushed candy cane, whipped cream



Includes Bread Service, Coffee, Soda, Iced Tea & Assorted Hot Tea

Vegetarian Pasta Primavera available upon request.

TREAT YOUR GUEST WITH A TAKEAWAY!

CHOCOLATE TRUFFLE BOX $10
Add label with a customized message or your company logo +$1 per box



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.

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Extravagant HOLIDAY DINNER | $75

RECEPTION

DISPLAYED FOR GUEST ENJOYMENT

TOMATO & BASIL BRUSCHETTA
Tomato, garlic, basil, toast points

COCONUT CRUNCHY SHRIMP
Cajun marmalade, green onion

CRAB DIP
Parmesan, sweet onion, toasted baguette

APPETIZER

SERVED FAMILY STYLE (1 PER 4 GUESTS)

CRISPY CALAMARI
Artichoke hearts, mustard-garlic aioli,
Bloody Mary cocktail sauce



STARTER

CHOICE OF

SOUP OF THE DAY
Upgrade to French Onion Soup +$3

ROMAINE CAESAR
Parmesan, artisan croutons, house-made dressing, lemon

ENTRÉE

PRESELECT 3 OPTIONS FOR YOUR GUESTS.

Most entrees served with Yukon Gold mashed potatoes and chef select vegetables.

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

GRILLED SALMON*
Spicy rosemary butter

CRAB & MACADAMIA STUFFED MAHI MAHI
Panko crusted, beurre blanc

ALMOND CRUSTED SEA SCALLOPS*
Pan-seared golden brown, caramelized onions, asparagus, roasted red peppers, beurre blanc

OVEN-ROASTED CHICKEN DIJON
Parmesan panko crust, Dijon sauce

DESSERT

CHOICE OF

EGGNOG BRÛLÉE
Rich eggnog custard, caramelized crust

PEPPERMINT CHOCOLATE TORTE
Rich & dense chocolate torte, crushed candy cane, whipped cream

Includes Bread Service, Coffee, Soda,
Iced Tea & Assorted Hot Teas

Vegetarian Pasta Primavera available upon request.

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Royal HOLIDAY DINNER | $85

RECEPTION

DISPLAYED FOR GUEST ENJOYMENT

ROASTED CRAB DIP
Parmesan, sweet onion, toasted baguette

CHICKEN TERIYAKI SKEWERS
Teriyaki glazed, scallions

CRAB CAKES
House-made tartar, lemon

APPETIZER

SERVED FAMILY STYLE (1 PER 4 GUESTS)

CRISPY CALAMARI
Artichoke hearts, mustard-garlic aioli,
Bloody Mary cocktail sauce

STARTER

CHOICE OF

FRENCH ONION SOUP
House-made bone broth, caramelized onions,
toasted baguette, Swiss and Parmesan cheese

BLUE CHEESE SALAD
Radish, bacon, blue cheese crumbles, tomato,
blue cheese dressing



ENTRÉE

PRESELECT 3 OPTIONS FOR YOUR GUESTS.

Most entrees served with Yukon Gold mashed potatoes and chef select vegetables.

SEASONAL SALMON*
Chef select

SCOTT'S SURF AND TURF*
7oz char-grilled filet, garlic shrimp, grilled asparagus

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

ALMOND CRUSTED SEA SCALLOPS*
Pan-seared golden brown, caramelized onions, asparagus,
roasted red peppers, beurre blanc

CHAR-GRILLED RIBEYE*
16 oz, grilled asparagus

OVEN-ROASTED CHICKEN DIJON
Parmesan panko crust, Dijon sauce

DESSERT

CHOICE OF

EGGNOG CRÈME BRÛLÉE
Rich eggnog custard, caramelized crust

PEPPERMINT CHOCOLATE TORTE
Rich & dense chocolate torte, crushed candy cane,
whipped cream

Includes Bread Service, Coffee, Soda,
Iced Tea & Assorted Hot Teas

Vegetarian Pasta Primavera available upon request.

TREAT YOUR GUEST WITH A TAKEAWAY!

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WINE FEATURES

Served by the bottle. Additional wine offerings available, ask your host for our full wine list.

ROEDERER ESTATE BRUT, ANDERSON VALLEY
Crisp and elegant sparkling wine with complex pear, spice and hazelnut flavors. **$75**

SONOMA-CUTRER CHARDONNAY, RUSSIAN RIVER RANCHES
Aromas of stone fruit, apple blossom, honeydew and a touch of oak spice. The palate features ripe pear and golden apple, balanced by bright acidity and a gentle barrel spice finish. **$63**

RODNEY STRONG 'CHARLOTTE'S HOME' SAUVIGNON BLANC, SONOMA COUNTY
Leading with zesty citrus notes of grapefruit, Meyer lemon and a light grassiness, this wine gives way to more tropical fruit and melon characteristics. **$39**

ROUTESTOCK CABERNET SAUVIGNON, NAPA VALLEY
Beautiful rich, supple texture and flavors of dark fruit, exotic spices (nutmeg and cinnamon), tobacco, coffee, and dark chocolate. **$67**

L'ECOLE NO 41 CABERNET SAUVIGNON, WALLA WALLA VALLEY
Savory aromas, mingled with expressive black currant and cocoa. Flavors of black cherry, fresh plum and espresso. **$107**

PESSIMIST BY DAOU VINEYARDS RED BLEND, PASO ROBLES
Aromas of blueberry, boysenberry, plum and strawberry. Smoky notes of truffle and roasted coffee with floral notes of lavender and lilac. $55

ALEXANDER VALLEY VINEYARDS MERLOT, SONOMA COUNTY
Big aromas & flavors of black cherry, plum, cassis, vanilla, oak and a hint of chocolate. **$51**

ERATH 'RESPLENDENT' PINOT NOIR, OREGON
Sultry and dark, aromas of black plum, Marionberry, fragrant carnation, and a whisper of vanilla entice and intrigue. **$59**

CRISTOM PINOT NOIR, WILLAMETTE VALLEY
The nose offers dark cherry, crushed cranberry, and black plum, with a kiss of hibiscus tea in the backdrop. **$99**





SIGNATURE COCKTAIL

KRINGLE RITA $16
Milagro Silver Tequila, Aperol, rosemary syrup, grapefruit bitters, cranberry juice, fresh lime

ALCOHOL - FREE

SNOW-JITO $15
Fluère Spiced Cane Rum Alternative, Monin Spiced Brown Sugar, Fever-Tree Ginger Beer, mint, lime