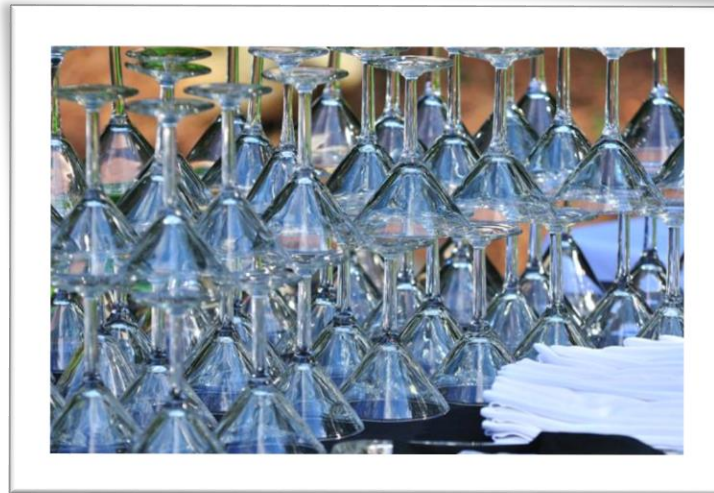


Catering by Scott's Downtown Restaurant



Dixon Restaurant Group LLC

Scott's Downtown

Scott's Beverage Services

The Loft at Scott's

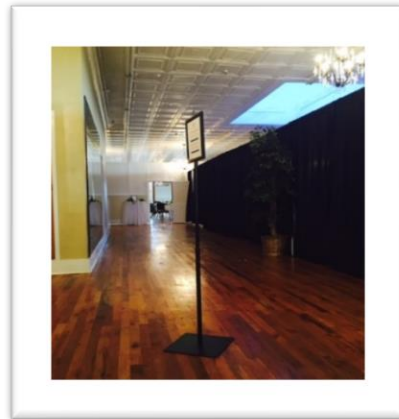
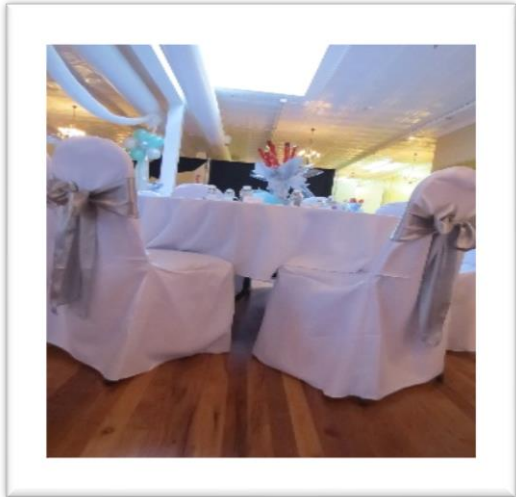
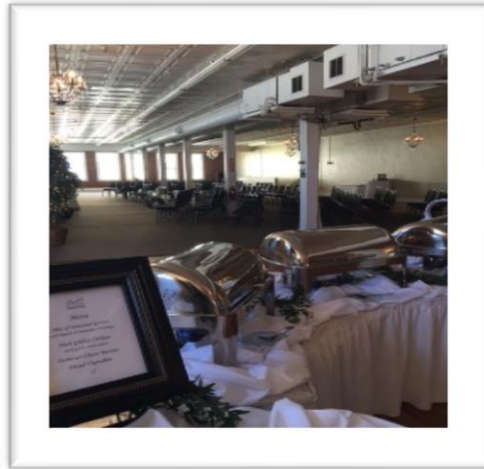
131 Bradford Street NW

Gainesville, GA 30501

770-536-1111

www.scottsdowntown.com

The Loft at Scott's



The Loft at Scott's is one of North Georgia's newest event facility located in the historic Pilgrim Estes Building in the heart of downtown Gainesville. With hardwood floors, exposed bricks and skylights the Loft at Scott's is the perfect setting for rehearsal dinners, receptions, showers, reunions and business meetings.

Award winning Scott's Downtown Restaurant is the exclusive caterer for The Loft at Scott's. If you had any specific menu items you were looking for but are not listed please let us know. Our culinary staff can accommodate most requests.

Before you book your venue, set up an appointment with our catering manager to see The Loft at Scott's

Scott's Downtown Beverage Services



Scott's Beverage Services is an alcoholic beverage catering company providing legally compliant, responsible, alcoholic beverage catering at the Martha Hope Cabin, the Gainesville Civic Center, and across North Georgia for corporate and social events.

Scott's Beverage Services is a subsidiary of Dixon Restaurant Group, LLC who also owns and operates Scott's Catering and Scott's Downtown Restaurant in Gainesville, GA.

We are licensed by The City of Gainesville and the State of Georgia to provide service of beer, wine and liquor by the drink at your private or public event. We hold the exclusive contract to provide alcoholic beverage services at the above listed City facilities. We are additionally licensed and insured and carry all the requisite permits and insurance to legally and responsibly service your event, which greatly reduces your exposure and liability.

All of our employees are screened and professionally trained in responsible beverage service and to our high standards of service.

We look forward to working with you to make your event a success.

Catering by Scott's Downtown Restaurant

Your event should be perfect! Your guests should be thrilled and you should be worry free! Scott's stands apart from the rest because we absolutely care about the success of your entire event. What that means to you is "Excellence in Every Element." We are dedicated to excellence in food quality, preparation and presentation. We cater all events, large or small, casual and formal. Whether you are planning a buffet, seated dinner, low country boil or a lavish cocktail party Scott's Downtown can offer you innovative cuisine that's tailored to your palate, ideal for the season and perfect for the chosen theme of your event.

Owner and Chef, Scott Dixon, can create delectable food to fit any menu and event style. We offer a wide array of event catering options from delectable hors d'oeuvres to incredible entrees. This catering guide explores some of the menu items we have available. If you have specific menu items you are looking for and they are not listed please let us know.

The wait staff of Scott's Downtown is the best North Georgia has to offer with high standards of professionalism and excellence. Our beverage services can provide wines and beverages to suit your menu, your taste and your budget. Offerings include beer, wine and spirits.

Thank you for considering Scott's Downtown Catering. We look forward to working with you to make your event very special!

Hot Buffets

Three course 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 charges apply for second starch or vegetable choice

Additional buffet items are available upon request

One Entrée \$21.95 per person, Two Entrée \$23.95 per person,

Three Entrée \$27.95 per person

All 2 entrée buffets provide each guest with 4 oz. of each protein

All 3 entrée buffets provide each guest with 3 oz. of each protein

Beverage Station

Sweet Tea, Unsweet Tea, Water \$1.95 per person

(Don't need dessert? Substitute it for your beverage station)



SALAD	ENTREE	STARCH	VEGETABLE	DESSERT
Mix of Seasonal Greens served with tomato wedges, sliced cucumbers, shredded carrots & choose of two dressings	Bacon Wrapped Roasted Pork Loin	Risotto available with Parmesan cheese, Sundried Tomatoes, Wild Mushroom or Spinach and Leek	California Mixed Vegetables (broccoli, carrots & cauliflower)	Scott's Chocolate, Cinnamon, Raisin Bread Pudding
	Caprese Chicken			
Caesar Salad with parmesan cheese and house made croutons	Herb Grilled Chicken Breast with our garlic cream sauce	Roasted Potatoes	Seasonal Roasted Vegetables	Seasonal Fruit Cobbler
Pasta Salad	Glazed Baked Ham	Au Gratin Potatoes	Creamed Spinach	Apple Pie
Potato Salad	Chicken Alfredo	Wild Rice	Whole Kernel or Cream Style Corn	Yellow Sheet Cake (20 person min)
Cole Slaw	Chicken Parmesan	Orzo Pasta	Steamed Broccoli	Pecan Pie
Spinach Salad with toasted nuts, blue cheese crumbles, dried cranberries served with a blueberry vinaigrette (+\$1.50 per person)	Roasted Turkey Breast with an orange cranberry chutney	Linguini, Spaghetti or Pappardelle Noodles	Green Bean Casserole	Individual Chocolate Peanut Butter Cake
Southern Ambrosia Salad	London Broil (+\$2 per person)	House Made Potato Chips	Burgundy Mushrooms	Individual Key Lime Pie
Greek Salad with tomatoes, cucumbers, red onion, black olives, peppercinis and feta cheese with an Esperanza dressing (\$1.50 per person)	French Vinegar Chicken Chicken medallions pan sautéed with fresh tomatoes, leeks, basil & tarragon vinegar cream sauce	Creamy Mashed Potatoes available buttermilk or garlic	Squash Casserole (seasonal)	Individual Chocolate Mousse Cake
Mandarin Orange Salad Field greens, mandarin oranges, chopped scallions & candied nuts with a champagne vinaigrette (+\$1.00 per person)	Grilled USDA Choice Striploin with demi glace One entrée +\$6 per person Two or three entrée + \$4 per person	Southern Style Macaroni and Cheese	Asparagus (+\$1.00 per person)	Assorted Pick Up Sweets (Cookies, Brownies and Dessert Bars)
	Beef Bourguignon	Lyonnais Potatoes	Sweet Peas	Red Velvet Cake
	Shrimp Scampi or Sweet Fire Shrimp (+\$3 per person)	Sweet Potatoes available mashed or medallions	Brussel Sprouts	Individual Cheese Cake
	Traditional Meat Or Vegetable Lasagna	Smoked Gouda Grits (+\$1.00 per person)	Haricot Verts (French green beans)	Chocolate Sheet Cake (20 person min)
	Bourbon Salmon (+\$2 per person)	Creamy Grits available with cheese & jalapenos	Honey Glazed Baby Carrots	
	Beef Tips & Gravy	Hash Brown Casserole	Seasoned Green Beans	
	Country Style Steak with homestyle gravy	Corn Bread Dressing	Green Bean Almandine	
	Bourbon Glazed Chicken		Creamed Spinach (\$1.00 per person)	

Stations



Pasta Station/Bufferet **\$9.95 pp**

Choose 2 pastas and 2 sauces
Penne, Spaghetti or Fettucini
Marinara, Alfredo, Bolognese

Add Grilled Chicken \$4.75 pp
Grilled Shrimp \$9.50 pp
White Clam Sauce \$4.50 pp
Meatballs \$4.00 pp
or Italian Sausage \$4.95 pp

Add Classic Caesar Salad or our House Mixed Field Green Salad
\$4.95 pp

Carving Station **(Attendant Required)**

Parmesan Crusted Pork Loin
\$7.00 pp (6 oz per person)
Beef Tenderloin served with horseradish Sauce
\$18.95 pp (6 oz per person)
Prime Rib served with horseradish sauce
\$15.00 pp (6 oz per person)
Roasted Breast of Turkey served with cranberry sauce
\$6.50 pp (6 oz per person)
Glazed Spiral Ham
\$6.50 pp (6 oz per person)
Bacon Wrapped Pork Loin
\$8.00 pp (6 oz per person)

Risotto Station

Scott's creamy Risotto

\$7.95 pp

Available with parmesan cheese, creamy spinach, corn, leek & spinach
or demi glace

Add Grilled or Blackened Chicken \$4.75 pp

Add Grilled or Blackened Shrimp \$9.50pp

Shrimp and Grits Station

\$12.95 pp

Andouille sausage, scallions, mushrooms and sauteed Shrimp
over smoked gouda grits

Spuds Station

\$4.75 pp

Creamy Yukon Gold Mashed Potatoes

Choose 4 toppings

Bacon, Cheese, Butter, Sour Cream, Chives, Mushrooms or Crumbled Blue Cheese

Sweet Potato Mash

\$4.75 pp

Creamy Sweet Potatoes

Choose 4 toppings

Brown sugar, chopped spiced pecans, diced ham or mini marshmallows

Taco Bar Station

\$9.95 pp

Beef or Chicken tacos served with soft tortillas, shredded cheese,
shredded lettuce, diced tomatoes, pickled jalapenos and salsa

Add Guacamole

\$2.00 pp

Add Carnitas

\$3.25 pp

Add Fiesta Rice

\$2.00 pp

Add Black or Refried Beans

\$1.00 pp

Chilled Seafood Station

MKT

Steamed Shrimp, crab claws and blue crab dip

Served with traditional cocktail sauce, horseradish, crackers and lemons.

Add Lobster (Mkt Price)

Hors d'Oeuvres Selection



Scott's Spinach & Artichoke Dip

Served with tortilla chips

\$3.95 pp

Creamy Crab Dip

Served with lavosh chips

\$6.00 pp

Signature Mini Crab Cakes

Served with remoulade sauce

(2 per person)

\$9.95 pp

Coconut Fried Shrimp

Served with apricot dipping sauce

(2 per person)

\$8.25pp

Island Shrimp and Grilled Pineapple Skewers

Served with sweet chili sauce

(2 skewers per person)

10.95

Herb Grilled Seasonal Vegetables

Garnished with an aged balsamic drizzle and served at room temperature

\$3.25 pp

Vegetable Shooter

Choose from Hummus or Ranch dipping sauce
in a 2 oz. shot glass with carrot and celery sticks
(2 per person)
\$3.25 pp

Ahi Tuna Fork

Sesame crusted Tuna skewer with ginger soy dipping sauce
(1.5 per person)
\$5.95 per person

Ahi Tuna Platter

Sesame crusted Tuna steak, sliced and drizzed with white wasabi
served with ginger goy dipping sauce
\$135.00
(serves 20)

Assorted Mini Quiches

Available in Lorraine, bacon & cheese, or tomato & cheese
(2 per person)
\$4.25 pp

Spanikopita

Seasoned spinach & feta cheese topped with phyllo dough
Served in a chafer with tortilla chips
\$4.50 pp

Fig & Pecan Baked Brie

Brie, fig and pecans wrapped in puff pastry and served with a variety of crackers
(minimum 12 people)
\$3.50 pp

Proscuitto Wrapped Melon

Seasoned melon wrapped in thinly sliced parma Proscuitto
(2 per person)
\$3.95 pp

Stuffed Mini Red Potatoes

Steamed mini red potatoes stuffed with sour cream & bacon
(1.5 per person)
\$3.95 pp

Pesto Chicken Forks

Tender chicken bites topped without house made pesto
(2 per person)
\$4.00 pp

New Orleans Chicken Bites

All Natural Chicken bites tossed in our tangy New Orleans Bourbon Sauce
\$4.00 pp

Stuffed Mushroom Caps

Stuffed with sausage, vegetarian or bleu cheese
(2 per person)
\$3.95 pp

Crab Stuffed with crab meat
(2 per person)
\$4.95 pp

Buffalo Chicken Wings

Available in hot, BBQ, ranch or teriyaki
Served with blue cheese dipping sauce
(5 per person)
\$6.95 pp

Add Celery Sticks \$.50 per person

Chicken Tenders

Southern Fried served with spicy ranch dipping sauce
or Jamaican Jerk with creamy cucumber dipping sauce
(1.5 per person)
\$5.50 pp

Grilled Chicken Kabobs

Also available mediterranean, teriyaki, margarita
or sesame (with sweet chili sauce)
(1.5 per person)
\$5.50 pp

Roast Beef Crostini

thinly sliced roast beef served on a crostini
with creamy horseradish
(2 per person)
\$3.25

Mozzarella & Tomato Bruschetta

(in season)(2 per person)
\$2.25 pp

Oyster or Shrimp Shooters

Served with cocktail sauce or bloody mary sauce
(2 per person)
\$6.00 pp

Sweet & Savory Cocktail Meatballs
Also available in BBQ or Swedish

(5 meatballs per person)
\$3.50 pp

Mini Egg Rolls

with sweet chili sauce dipping sauce
.25 up charge for peanut sauce
(3 per person)
\$3.50 pp

Beef Kabobs

with choice of dipping sauce
Creamy Horseradish, Rosemary Demi, Mushroom Demi or Mustard Demi
(2 per person)
\$8.75 pp

Petite Beef Wellington

Beef tenderloin in French puff pastry served with sauce Bernaise
(2 per person)
\$7.50 pp

***Roasted Prime Beef Tenderloin**

Served with mini rolls & creamy horseradish sauce
\$22.95 pp

***Roasted Choice Beef Tenderloin**

Served with mini rolls & creamy horseradish sauce
\$18.95 pp

***Roasted Pork Loin**

Served with mini rolls & whole grain mustard
\$7.00 pp

Seasonal Basket of Crudites

Seasonal garden vegetables with a ranch dipping sauce
\$3.25 pp

Domestic & Imported Cheeses

Served with assorted gourmet crackers

\$6.95 pp

Add salami, proscuitto & pepperoni for \$3.95 pp

Fresh Fruit Display

Assorted seasonal fresh fruit

\$5.95 pp

Domestic Cheese Display with Fresh Grapes

Served with an assortment of crackers

\$3.95 pp

Tortilla Chips

Served with fresh tomato salsa

\$2.95 pp

Add fresh guacamole

\$1.50 pp

Individual Spanakopita

(2 per person)

\$4.75 pp

Chicken and Waffles

Belgian style waffles topped with crispy fried chicken tender
and drizzled with sweet maple syrup & ancho chili butter

(2 per person)

\$6.00 pp

Mini Sandwich Selection

Available in chicken salad on mini crossiants

Roast Beef with creamy horseradish sauce on mini rolls

Smoked Ham and swiss on rye

Roasted Turkey & Provolone on mini rolls

\$3.75 pp

BBQ Pork or Beef Sliders

Pulled BQ Pork with pickle chip

Beef Sliders dressed the way you want

(2 per person)

\$4.00

Soup Shots

Seasonal Summer Squash or Gazpacho

(1..5 per person)

\$2.50

Tea Sandwich Selection

Available in cream cheese & seedless cucumbers
or smoked salmon with herb cream cheese

(2 per perspn)

\$2.50 pp

Cucumber Wheels

English Cucumber wheels topped with smoked salmon and boursin cheese

(2 per person)

\$3.95 pp

Chilled Shrimp Cocktail

(26-30 shrimp 7 per person) \$9.00 pp

(13-15 shrimp 4 per person) \$13.50

Chilled Old Bay seasoned shrimp served with a cocktail sauce

Peel and Eat Shrimp

(26-30 shrimp 7 per person)

Chilled Old Bay seasoned shrimp served with cocktail sauce

\$8.00 pp

House Smoked Salmon Platter

Smoked salmon served with chopped eggs, onions, capers and dill cream cheese
with a varitey of crackers

\$5.95 pp

Caprese Skewers

Minature skewers of grape tomatos, fresh mozzarella & basil

\$3.75 pp

Salami Caprese Skewer

with Basil Vinagrette

\$4.50pp

Tequila Lime Shrimp

Grilled shrimp with fresh guacamole and classic cocktail sauce

3 shrimp per person

\$6.95 pp

Goat Cheese Italiana

Fresh Goat Cheese baked in our house marinara sause with

Mozzarella cheese & served with toasted pita points

\$4.95 per person

Brunch



Traditional Eggs Benedict

Perfectly poached eggs on buttery English muffins
with Canadian bacon and our hollandaise sauce

\$6.95 pp

Beef Tenderloin Eggs Benedict

Perfectly poached eggs on top of seared beef tenderloin served on buttery English
muffins with Canadian bacon and our hollandaise sauce

\$10.95 pp

Maryland Crab Cake Benedict

Perfectly poached eggs on top of our delicious crab cakes served on buttery English
muffins with Canadian bacon and our hollandaise sauce

\$13.95 pp

Scrambled Eggs

Farm Fresh Eggs scrambled light and fluffy

\$3.95 pp

Southern Biscuits and Sausage Gravy

Southern style biscuits with home-style sausage gravy

\$3.95 pp

Bananas Foster French Toast

Scott's signature French toast with fresh bananas, walnuts and a rum foster syrup

\$5.95 pp

Peel & Eat Shrimp

Tender Gulf shrimp steamed to perfection and served with cocktail sause and lemon wheels

(26-30 shrimp 7 per person)

\$8.00 pp

House Smoked Salmon

Served with chopped eggs, onions, capers and dill cream cheese

\$5.95 pp

Mini Croissant Sandwiches

Choose our famous tarragon chicken salad or tasty shrimp salad or a combination of both

\$4.95 pp

Brunch Side Items

Buttery Grits

\$1.25pp

Breakfast Toast, regular or raisin

\$1.25 pp

Assorted Muffins and Pastries

\$2.50 pp

Applewood Smoked Bacon

\$2.25 pp

Country Sausage Patties (2 pp)

\$2.25 pp

Fresh Fruit Cup

\$2.95 pp

O'Brien Potatoes

\$2.00 pp

Hash Brown Casserole

\$2.50 pp

Brunch Stations



Omelet Station

(with bacon, ham, cheese, spinach, onion, tomatoes, peppers & salsa
\$4.50 pp

-

Carved Ham

Honey glazed ham sliced to order
\$6.50 pp
(15 person minimum)

Carved Prime Rib

Tender whole roasted prime rib of beef with au jus and
Creamy horseradish sauce
\$15.00 pp
(15 person minimum)

**All Stations require a chef attendant for \$100 in addition to the per person charge

Specialty Items

Low Country Boil

Traditional low country boil with shrimp,
corn, sausage and red potatoes served with Southern Cole Slaw
\$18.95 per person

Crawfish Boil (in season only)

Premium Louisiana Crawfish in my special boil

Maryland Steamed Blue Crabs (in season only)

Maryland shore soul food steamed to perfection

Hot off the Grill

Angus Beef Hamburgers & All Beef Hot Dogs
Shredded lettuce, sliced tomatoes, pickles, onions, mayo, mustard & ketchup
included
\$6.50 pp
All Natural Chicken
\$7.00 pp
Steaks
(you choose the cut)
MKT

Deep South Dogs

Scott's All Beef Smithfield dogs served on a
steamed split top bun served with all the condiments
Chili, Cheese, Slaw, Ketchup & Mustard
Includes a can of soda or bottled water & chips
*one dog with all the condiments per person
*\$3.75 per person
\$2.00 per extra dog



Beverages

Sweet Tea, Unsweeten Tea and Water Station
\$1.95 pp

Add
Lemonade or Punch \$.50 pp
Sodas \$1.00 pp

Hot Chocolate Station
\$3.50 pp

Coffee Station
\$2.50 pp

Desserts

The Whole Cake

Italian Lemon Cake

(14 slices)

\$69

Death by Chocolate

(14 slices)

\$85

Scott's Bread Pudding

Serves 10

\$29.95

Bananas Foster Station

A New Orleans Favorite

A dessert made of bananas, brown sugar, cinnamon, dark rum and banana liqueur
served with vanilla ice cream

(requires one or more attendants based on guest count)

\$3.50 pp

Pick Up Sweets

Includes chef selected pick up sweets
including mini cupcakes, chocolate chunk brownies,
dessert bars or assorted cookies

\$2.95 per person

(2 pieces per person)

Smores Station

Miniature hershey bars, graham crackers
and marshmallows you roast over an open flame

\$4.50 per person

(Attendent Required \$75)

The Grand Buffet

\$85.00 per person

(Pricing and availability subject to change
Please check with your event coordinator)

Whole House Smoked Salmon Platter

Imported & Domestic Cheese presentation

Mini Beef Wellingtons

Crudite with Dipping Sauces

Seasonal Fresh Fruit Platter

Sliced Beef Tenderloin with Mini 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
served with tortilla chips

Assorted Mini Desserts
(2 per person)



Additional Available Services

Ask us about Ice Carvings and special ice
features for your buffet or event

(Priced on Request)

Giant Clam Shells
Laser Etched Corporate Logos
Individual Ice Bowls
Ice Martini Glasses

Chocolate Fondue Fountain

(Priced on Request)

Set off your event with a Chocolate Fountain with delectable dipping items.

Choose four

Pound cake, chocolate chunk brownies, fresh strawberries, marshmallows,
pineapple and much more

(requires an attendant)