

Scarlett's Fine Events

Wedding Catering Packages

COCKTAIL HOUR

Charcuterie Ask about our seasonal meats and cheeses	Included
Crudite Vegetable platter with ranch	Included
Assorted Bruschetta Tomato, mozzarella, onion, balsamic, basil Prosciutto, ricotta, balsamic, basil Peach, mozzarella, balsamic, basil	\$4.00/pp
Fresh Fruit Pineapple, melon, kiwi, strawberry, grape, cantaloupe, sweet cheese dip	\$5.00/pp
Pinwheel Wraps Ham, turkey, BLT, vegetable, tuna, chicken salad	\$10.00/pp
Smoked Salmon Crostini, everything bagel seasoned smoked salmon, pickled onion, fresh dill, lemon, garlic caper cream cheese	\$12.00/pp
Raw Bar Jumbo shrimp, cocktail sauce, lemon, oysters, clams, mussels, mignonette	Market Price

HORS D'OEUVRES

SELECT THREE

Gougeres Savory choux pastry, gruyere cheese
Stuffed Mushrooms Sweet italian sausage stuffing, herb butter
Prosciutto Wrapped Asparagus Baked with shaved parmesan cheese and lemon
Shrimp Cocktail Jumbo shrimp, lemon, cocktail sauce
Crab Rangoons Crab, cream cheese, thai chili sauce
Chicken Skewers Served with thai peanut sauce
Italian Meatballs Meatball skewers, marinara, shaved parmesan
Bacon Wrapped Scallops Fried, tossed in maple glaze
Cheesesteak Empanadas Peppers, onions, american cheese, chipotle aioli
Prime Rib Sliders Thin sliced, dipped in jus, horseradish cream

STARTING AT \$70.00 PER PERSON

SOUPS

Clam Chowder

Fresh clams, oyster crackers

French Onion

Melted swiss and provolone cheese

House Chili

Cheddar cheese, sour cream, green onion

Tomato Soup

Cheddar croutons

Corn Chowder

Roasted corn , chives

Cream of mushrooms

Seasonal mushrooms, parsley

Butternut Apple Bisque

Roasted squash, apples, creme fraiche

Italian Wedding

Beef and pork meatballs, spinach, ditalini

SALADS

Caesar

romaine , parmesan cheese, crouton, caesar dressing

Mixed Greens

Mixed greens, cucumber, tomato, onion, carrots, croutons, balsamic vinaigrette

Spinach

Spinach, apples, pipits, cranberries, cucumber, cranberry vinaigrette

Greek

Mixed greens, cucumber, tomato, feta, black olives, balsamic vinaigrette

Mixed Berry

Mixed greens, strawberry, blueberry, candied walnuts, goat cheese, raspberry vinaigrette

Cobb

Half a head of iceberg lettuce, bacon, blue cheese crumble, tomato, ranch

Caprese

Mixed greens, tomato, basil, mozzarella, balsamic glaze, EVOO

APPETIZERS

Shrimp Cocktail

Jumbo shrimp, lemon, cocktail sauce

Crab Cakes

Fresh crab, herb butter, chipotle aioli

Cheese Ravioli

Marinara, shaved parmesan

Lobster Ravioli

Sherry cream sauce, shaved parmesan

Meatballs

Marinara, shaved parmesan, garlic bread

Vegetarian eggrolls

Ginger soy sauce

ENTREES

CHICKEN

Chicken Marsala

Penne pasta, mushroom marsala sauce

Chicken Piccata

Penne pasta, lemon, creamy caper sauce

Chicken st. Germaine

Panko crusted chicken, penne pasta, citrus bruschetta sauce

Chicken Parmesan

Penne pasta, marinara, mozzarella, shaved parmesan

Fried Chicken

Garlic mashed potatoes, street corn salsa, country gravy

BEEF

Grilled Filet Mignon

Garlic mashed potatoes, grilled asparagus, truffle butter

New York Strip Steam

Garlic mashed potatoes, grilled zucchini, red wine reduction

Delmonico Ribeye

Fingerling potatoes, seasonal vegetables, fried onion strings, demi glaze

Beef Tenderloin

Served medium rare, garlic mashed potatoes, asparagus, chimichurri sauce

Beef Short Ribs

Garlic mashed potatoes, roasted carrots, beef gravy

Beef Brisket

Potatoes au gratin, broccoli, barbeque sauce

Beef Meatballs

Marinara, shaved parmesan, garlic bread

PORK

Bone-In Pork Chop

Creamy grits, sauteed spinach, apple chutney

Add grilled prawns +\$3 per person

Pulled Pork

Roasted potatoes, coleslaw, house barbeque sauce

Pork Schnitzle

Panko fried pork, jasmine rice, arugula, citrus vinaigrette

Stuffed Pork Tenderloin

Garlic mashed potatoes, bacon stuffed pork, spinach, honey garlic sauce

ENTREES

SEAFOOD

Pan Seared Salmon

wild rice, sweet and spicy carrots, honey garlic sauce

Pan Seared Scallops

mushrooms risotto, shaved parmesan

Grilled Swordfish

wild rice, squashed medley, herbed cream sauce

Baked Stuffed Cod

seafood stuffing, rice pilaf, herbed butter

Lobster Dinner

Market Price

steamed lobster, boiled corn, potatoes, savory butter sauce

Surf & Turf

Market Price

filet mignon, lobster tail, truffle mashed potatoes, haricot verts, hollandaise sauce

VEGETARIAN

Quinoa Stuffed Squash

roasted vegetable stuffing, rice pilaf, red pepper alfredo sauce, parmesan cheese

Eggplant Parmesan

penne pasta, marinara, mozzarella, shaved parmesan

Pasta Primavera

penne pasta, seasonal vegetables, alfredo cream sauce

Pasta Pomodoro

penne pasta, garlic, chunky tomato sauce

Cheese Ravioli

four cheese ravioli, pesto, shaved parmesan

Cauliflower Steak

wild rice, asparagus, mushroom marsala sauce

DESSERTS

Chocolate Lava Cake

molten lava, vanilla ice cream, powdered sugar

Flourless Chocolate Torte

double chocolate ganache, chocolate sauce

Strawberry Shortcake

house biscuits, strawberry sauce, fresh whipped cream

Creme Brulee

ask about are seasonal flavors

Tiramisu

espresso, brandy, lady fingers, cocoa, fresh whipped cream

Cheesecake

New York style, blueberry compote

Chocolate Mousse

dark chocolate, fresh whipped cream, strawberries

Mini Fruit Tart

Assorted fruit, fresh whipped cream

Cannolis

Choice of plain, chocolate dipped, or pistachio

Local Ice Cream

Ask about our flavors

Dessert Station Available

AFTER HOURS

Chicken Fingers and Fries

+\$8.00pp

Assorted Mini Sliders

Market Price

S'mores Station

+\$6.00pp

Ice Cream Sundae Bar

+\$5.00pp

Popcorn and Candy

+\$5.00pp

Baked Potato Bar

+\$6.00pp

Taco Table

+\$7.00pp

Nacho Table

+\$7.00pp

CUSTOM BUFFET

Bronze Dinner	+\$45.00pp
Choice of one salad, one entree, one vegetable, one starch, and one dessert	
Silver Dinner	+\$52.00pp
Choice of one salad, two entrees, one vegetable, one starch, and one dessert	
Gold Dinner	+\$59.00pp
Choice of two salads, two entrees, two vegetables, two starch, and two desserts	
Platinum Dinner	+\$66.00pp
Choice of two salads, three entrees, two vegetables, three starch, and two dessert	

BAR PACKAGES

Full Open Bar	+ \$40.00pp
Includes all wine, beer, and spirits in house	
Wine, Beer, & Well Open Bar	+\$25.00pp
Wine With Dinner	+\$15.00pp
Includes wine with dinner and a champagne toast	
Champagne Toast	+\$4.00pp
Includes a champagne toast during dinner service	
Half Bottle	+\$40.00pp
Includes beer and wine open bar, wine with dinner, and champagne toast	
The Whole Bottle	+\$50.00pp
Includes full open bar, wine with dinner, and champagne toast	
Cash Bar Available	Bartender Fee