

SCOTCH § SIRLOIN

LUNCH BANQUET AND CATERING MENU



APPETIZERS | COLD SELECTIONS

Create an appetizer buffet for your guests to enjoy during the cocktail reception.

Full orders are based on 50 pieces.

CHEESE PLATTER \$100 (half order \$50)

A selection of domestic cheeses displayed with grapes, berries and assorted crackers.

CHICKEN SALAD BRUSCHETTA \$75 (half order \$37.50)

Diced chicken, celery, onion, and Dijon mustard. Baked on a crispy bruschetta.

FRESH FRUIT PLATTER \$75 (half order \$37.50)

Seasonal fresh melons, pineapple, grapes and berries.

CRISP VEGETABLE CRUDITE \$75 (half order \$37.50)

A variety of seasonal vegetables served with a creamy ranch dip.

WHOLE SMOKED SALMON \$125 (half order \$62.50)

Served with lavish crackers and traditional setup.

SHRIMP COCKTAIL \$125 (half order \$62.50)

Chilled shrimp with a horseradish cocktail sauce.

FRESH MOZARELLA CAPRESE \$100 (half order \$50)

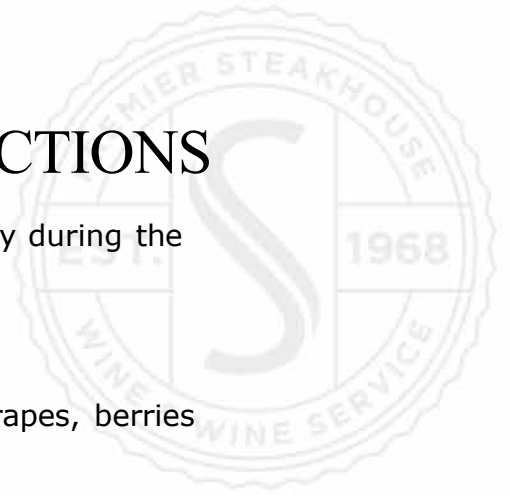
Fresh mozzarella, tomatoes, and herbs, skewered and drizzled with olive oil and balsamic vinegar

BASIL PESTO PINWHEELS \$75 (half order \$37.50)

Basil pesto cream cheese on tortillas, rolled, sliced, and garnished with red pepper, green onion and tomato

ANTIPASTO \$150 (half order \$75)

Assortment of cured meats, gorgonzola cheese, marinated artichoke hearts, tomatoes and olives, served with garlic bread



APPETIZERS | HOT SELECTIONS

Create an appetizer buffet for your guests to enjoy during the cocktail reception.

Full orders are based on 50 pieces.

S&S SWEDISH MEATBALLS \$75 (half order \$37.50)

Seasoned meatballs smothered in Swedish sauce.

CHEESE STICKS \$65 (half order \$32.50)

Cheese filled, toasted and served with marinara sauce

CHICKEN TENDERS \$80 (half order \$40)

Battered-dipped and fried crisp, served with ranch or gravy.

GRILLED CHICKEN QUESADILLAS \$80 (half order \$40)

Grilled chicken, cheddar and jack cheese, peppers and tomatoes wrapped in a flour tortilla. Served with salsa.

CREAMY SPINACH DIP \$75 (half order \$37.50)

Fresh spinach and tender artichoke hearts in a t creamy, robust dip. Served with tortilla chips.

S&S BEEF TENDERLOIN KABOBS \$100 (half order \$50)

Beef tenderloin chunks, marinated and char-grilled.

S&S CHICKEN KABOBS \$125 (half order \$62.50)

Skewered chicken tenders, marinated and char-grilled.

BACON-WRAPPED SCALLOPS \$150 (half order \$75.00)

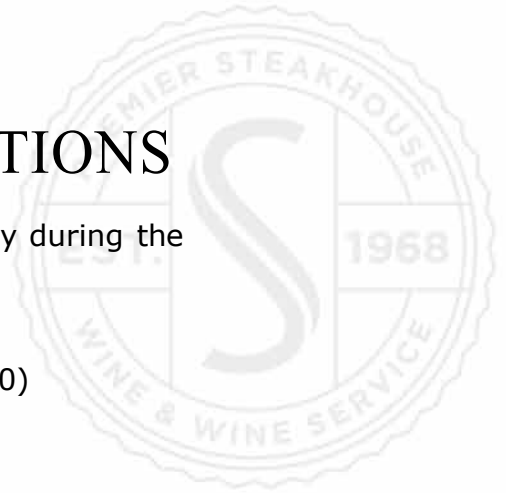
Tender scallops wrapped in bacon. Served with Dijon mustard

SHRIMP SCAMPI \$150 (half order \$75.00)

Sauteed in garlic, white wine and fresh herbs.

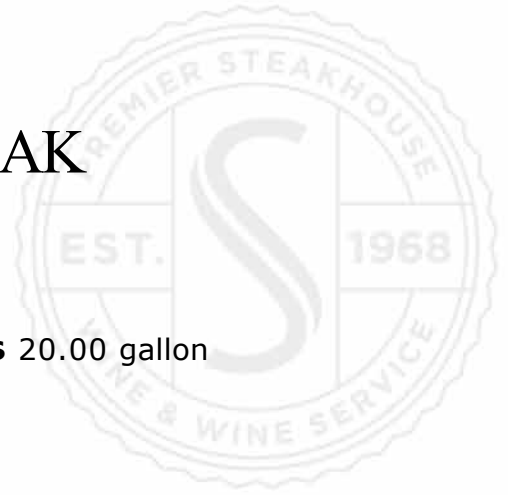
MINI CRAB CAKES \$150 (half order \$75.00)

Lump crab cakes baked and finished with a roasted tomato whole grain mustard sauce.



A LA CARTE COFFEE BREAK

FOR BREAK TIME



Fruit Punch (any flavor) \$ 20.00 gallon

Freshly Brewed Coffee or Decaffeinated Coffee \$ 20.00 gallon

Iced Tea/ Hot Tea \$ 20.00 gallon

Chilled Fruit Juices \$ 5.00 carafe

Bottle Water \$ 2.00

Assorted Soft Drinks \$ 3.00 each/bottle \$ 2.00 each/can

Assortment of Breakfast Breads \$ 2.00 per person

Rice Krispy Treats \$ 2.00 per person

Assorted Granola Bars \$ 2.00 per person

Whole Fruit - Apples, Oranges, Bananas \$ 2.00 per piece

Pretzels \$ 2.00 per person

Assorted Candy Bars \$ 2.00 per person

Individual Bags of Chips \$ 2.00 per person

Assortment of Nuts \$ 10.00 per lb.

Assortment of Yogurt Cups \$ 2.00 per person

Cookies \$ 2.00 each

Tortilla Chips/Salsa \$ 2.00 per person

Fudge Brownies \$ 2.00 each

Snack Mix \$ 2.00 per person

BREAKFAST BUFFET SELECTION

MINIMUM OF 20 GUESTS

All breakfast selections are served with freshly brewed regular coffee and chilled orange juice.

CONTINENTAL BREAKFAST \$12

Assorted muffins, pastries, breads, fresh fruit tray

CLASSIC \$14

Scrambled eggs, bacon and sausage, hash browns, fruit platter, pastry/ bread platter

SUNRISE \$16

Fluffy scrambled eggs, bacon and sausage, hash browns, biscuits & gravy, fruit platter, pastry/bread platter

HOMESTYLE \$16

Fluffy scrambled eggs, ham steak, roasted red potatoes, biscuits and gravy, served with fresh pastries and seasonal fruit

SOUTHWEST \$18

Build your own breakfast burrito featuring Scrambled eggs, diced red potatoes, bacon, sausage, diced peppers, diced red onions, shredded cheddar cheese, fresh cilantro, sour cream, salsa and flour tortillas, served with seasonal fruit

A LA CARTE

YOGURT PARFAIT \$4 per guest

BAGELS & CREAM CHEESE \$3.50 per guest

ASSORTED PASTRIES \$5 per guest

ADD GRILLED TOP STEAK \$4 per person



LUNCH SELECTIONS

ENTREE SALADS

Entree salads are served with rolls & butter along with coffee or iced tea

S&S CHEFS SALAD \$14

Smoked turkey, ham, Swiss and cheddar cheese, boiled eggs, and tomatoes served on mixed lettuce greens

SPINACH SALAD \$13

Spinach leaves tossed in our shallot vinaigrette, topped with fresh mushrooms, chopped egg and bacon.

CHICKEN CAESAR SALAD \$16

Crisp romaine tossed with a creamy Caesar dressing, topped with Parmesan cheese and garlic croutons topped with a grilled chicken breast

TOMATO SALAD \$13

Tomatoes, fresh mozzarella cheese, with balsamic vinaigrette dressing

S&S HOUSE SALAD \$11 add chicken \$5

Lettuce greens, hearts of palm, pepper jack cheese, red onions, bell peppers, tomatoes, boiled eggs

SANDWICHES

Sandwiches are served with one house side dish along with coffee or iced tea

STEAKBURGER \$12

Our half-pound steak burger, ground fresh and pattied daily.
Served on a bun

SAN DIEGO CHICKEN \$12

Grilled chicken breast, bacon and Swiss cheese on a bun.

S&S CHICKEN SALAD \$10

Chicken salad topped with lettuce, tomato, and red onion.
Served on whole wheat toast.

HOT BEEF SANDWICH \$14

Sliced beef served open faced with mashed potatoes and gravy

TURKEY SANDWICH \$12

Oven roasted sliced turkey breast served with lettuce and tomato

ADDITIONAL SIDE DISHES

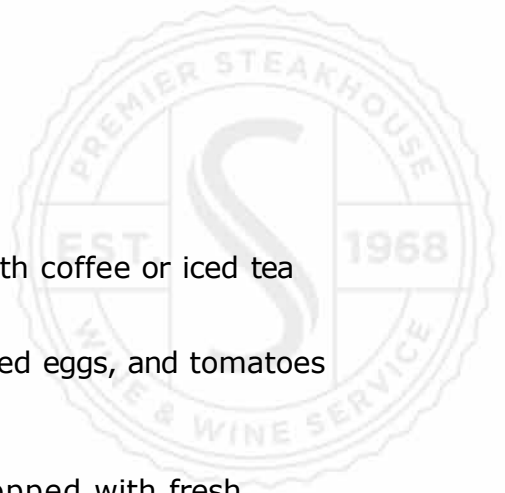
One house side dish is included with our sandwiches.
Additional side dishes may be selected.

HOUSE SIDE DISHES

Baked Potato, Mashed Potatoes, Rice Pilaf, Sweet potato fries and French fries

PREMIUM SIDE DISHES \$6

Asparagus, Sautéed Mushrooms, Creamed Spinach, and Twice Baked Potato



LUNCH SELECTIONS

STEAKS

Steaks are served with one house side dish and sautéed vegetables. Add House Salad for an additional \$3 per person.

PRIME RIB \$44

Sterling silver beef oven roasted with our own blend of seasonings 12 oz.

KANSAS CITY STRIP 46

The steak that made Kansas City Famous! 14 oz.

FILET MIGNON \$46

The steak lover's steak, center cut from the finest tenderloin 8oz.

TENDERLOIN MEDALLIONS \$34

Twin 2 oz. bacon wrapped tenderloins

SPECIALTIES

STEAK & CHICKEN COMBO \$26

A 2oz. bacon wrapped medallion and a grilled chicken breast Specialties are served with a house salad, sautéed vegetables, one house side dish, and rolls & butter along with coffee or iced tea

PASTA PRIMAVERA \$16

Penne pasta and garden vegetables tossed in your choice of sauce (Alfred, marinara, or olive oil and garlic butter) (does not include side dish)

CHICKEN MEDALLIONS \$18

Pan-seared boneless chicken breast, topped with a white wine cream sauce.

CHICKEN MARSALA \$18

Boneless, skinless, pan-seared chicken breast, topped with a homemade mushroom marsala sauce

NORTH ATLANTIC SALMON \$18

Fresh 6 oz. salmon filet oven roasted and topped with garlic herb butter.

ADDITIONAL SIDE DISHES

One house side dish and sautéed vegetables are included with our entrees. Additional side dishes may be selected.

HOUSE SIDE DISHES

Baked Potato, Mashed Potatoes, Rice Pilaf Sweet potato fries and French fries

PREMIUM SIDE DISHES \$6

Asparagus, Sautéed Mushrooms, Creamed Spinach, and Twice Baked Potato





\$16 One entree selection \$18 Two entree selections
Includes house salad with your choice of dressing. Served with mashed potatoes and chocolate brownie desert.

HOT BEEF

Sliced beef served with white or wheat bread on the side.

CHICKEN MEDALLIONS

Grilled chicken breast in a white wine cream sauce

BEEF STROGANOFF

Braised beef tips in a burgundy wine sauce, served over penne pasta, topped with sour cream.

PASTA PRIMAVERA

Penne pasta and garden vegetables tossed in your choice of sauce

BUFFET ENHANCEMENTS Additional price per person

Grilled Shrimp Three pieces per person \$5.00

Tenderloin Medallion One per person \$8.00

Chocolate Cake, Carrot Cake, or Cheesecake \$3.00



SANDWICHES

Served with a piece of fresh fruit, cookie, and choice of beverage: Pepsi, Diet Pepsi, Sierra Mist or Bottle Water

Chicken Ranch Wrap \$16

Grilled Chicken with bacon, lettuce, tomato, cheese, and Ranch dressing, wrapped up in a soft tortilla.

ROAST BEEF SANDWICH \$16

Scotch and Sirloin's famous Prime Rib sliced and served on Wheat Bread with provolone cheese, lettuce, and tomato. Horseradish cream sauce served on side.

BAR-B-Q SANDWICH \$16

Your Choice of sliced beef or ham served on a pretzel bun.

CLUB SANDWICH \$16

Smoked turkey, ham, bacon, crisp lettuce, mayonnaise and tomato served on white bread.

TUNA SALAD SANDWICH \$16

Tuna Salad served on wheat bread.

CHICKEN SALAD SANDWICH \$16

Chicken Salad served on wheat bread.

GRILED VEGGIE WRAP \$16

Grilled vegetables wrapped in a soft tortilla.