

# SCOTCH § SIRLOIN

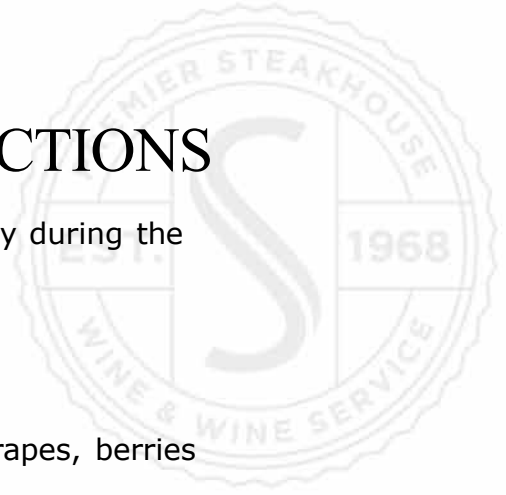
DINNER BANQUET & CATERING MENU



# 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** \$125 (half order \$65)

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

**BACON WRAPPED DATES** \$100 (half order 50) Bacon wrapped dates stuffed with goat cheese.

**HUMMUS**

Your Choice of Regular Hummus or Edamame Hummus served with pita Chips \$100 (half order \$50)

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

Seasonal fresh melons, pineapple, grapes and berries.

**CRISP VEGETABLE CRUDITE** \$100 (half order \$50)

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

**STUFFED CUCUMBER** \$100 (half order \$50)

Cucumber Sliced topped with chicken pineapple salad topped with walnuts

**WHOLE SMOKED SALMON** \$150 (half order \$75)

Served with lavash crackers and traditional setup.

**SHRIMP COCKTAIL** \$200 (half order \$100)

Chilled shrimp with a horseradish cocktail sauce.

**CRAB CLAW** \$200 (half order \$100)

Snow Crab Claws served with drawn butter.

**FRESH MOZARELLA CAPRESE** \$125 (half order \$65)

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

**VEGETABLE PINWHEELS** \$100 (half order \$50)

Tri-Colored peppers with ranch flavored cream cheese on tortillas, all rolled inside a soft tortilla

**CHATCUTERIE** \$200 (half order \$100)

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

**PANCETTA BOATS** \$100 (half order \$50)

Baked Pancetta Cups stuffed with goat cheese and quinoa topped with arugula, olive oil, salt and pepper

# APPETIZERS I 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** \$100 (half order \$50) Seasoned meatballs smothered in a Swedish sauce.

**CHICKEN TENDERS** \$100 (half order \$50)  
Battered-dipped and fried crisp, served with ranch or gravy.

**GRILLED CHICKEN QUESADILLAS** \$100 (half order \$50)  
Grilled chicken, cheddar and jack cheese, peppers and tomatoes wrapped in a flour tortilla. Served with salsa.

**EMPANADAS** \$100 (half order \$50)  
Your Choice of Pork, Beef or Vegetable Empanadas served with a creamy chipotle sauce.

**CREAMY SPINACH DIP** \$100 (half order \$50)  
Fresh spinach and tender artichoke hearts in a creamy, robust dip. Served with tortilla chips and toasted points.

**S&S BEEF TENDERLOIN KABOBS** \$150 (half order \$75) Beef tenderloin chunks, marinated and char-grilled.

**S&S CHICKEN KABOBS** \$150 (half order \$75)  
Skewered chicken tenders, marinated and char-grilled.

**BACON-WRAPPED SCALLOPS** \$150 (half order \$75)  
Tender scallops wrapped in bacon. Served with Dijon mustard

**MINI CRAB CAKES** \$200 (half order \$100)  
Lump crab cakes baked and finished with a roasted tomato whole grain mustard sauce.

**BACON WRAPPED SHRIMP** \$200 (half order \$100)  
Jumbo Shrimp, bacon wrapped and grilled served with our tomato horseradish.

## **ADD an ADDITIONAL CARVING STATION**

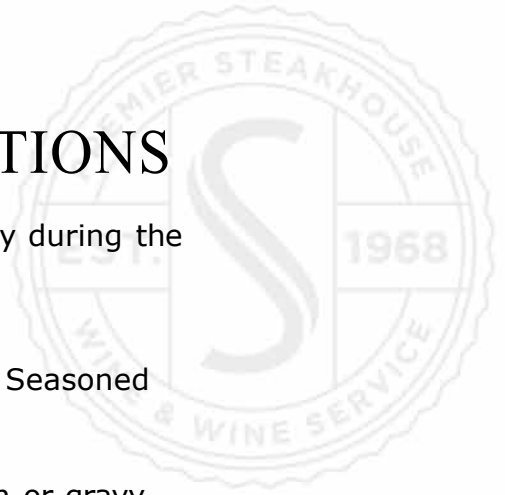
Oven roasted with signature seasonings, served with sliced rolls, horseradish sauce and au jus.

## **PRICE PER 50 GUESTS**

Oven Roasted Pork Loin \$250

Oven Roasted Prime Rib \$400

Oven Roasted Beef Tenderloin \$400



# A LA CARTE COFFEE BREAK

FOR BREAK TIME



**Fruit Punch (any flavor)** \$ 30 gallon

**Freshly Brewed Coffee or Decaffeinated Coffee** \$ 30 gallon

**Iced Tea/ Hot Tea** \$ 30 gallon

**Chilled Fruit Juices** \$ 10 carafe

**Bottle Water** \$ 2.00

**Assorted Soft Drinks** \$ 3.00 each

**Assortment of Breakfast Breads** \$ 2.50 per person

**Rice Krispy Treats** \$ 2.50 per person

**Assorted Granola Bars** \$ 2.50 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** \$ 1.50 per person

**Assortment of Nuts** \$ 12.00 per per lb.

**Assortment of Yogurt Cups** \$ 2.00 per per person

**Cookies** \$ 2.00 each

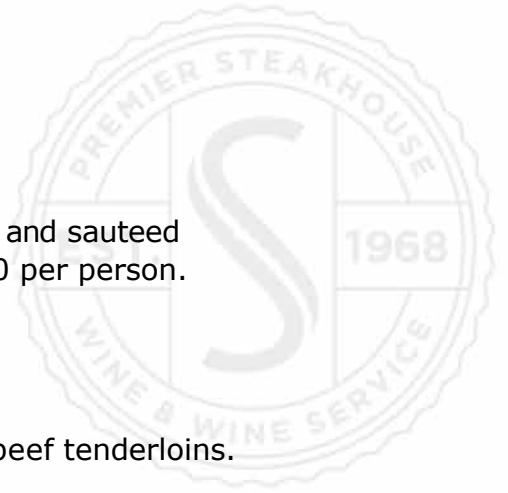
**Tortilla Chips/Salsa** \$ 2.00 per person

**Fudge Brownies** \$ 2.00 each

**Snack Mix** \$ 2.00 per person

## DINNER SELECTIONS

Our dinner entrees are served with a house side dish and sauteed vegetables. Add House Salad for an additional \$3.50 per person.



## STEAKS

**FILET MIGNON** 8oz. \$48 10oz. \$54

The steak lover's steak, center cut from the finest beef tenderloins.

**KANSAS CITY STRIP** 14oz. \$46

The steak that made Kansas City famous!

**S&S RIBEYE** \$52

A well marbled 16 oz. cut.

**PRIME RIB** 12oz. \$44 16oz. \$52

Sterling Silver beef, oven roasted with our own blend of special seasonings.

**TWIN MEDALLIONS** \$36

Twin 2oz. bacon-wrapped medallions, hickory grilled.

**BONE-IN-RIBEYE** \$68

A hearty cut with the most marbling and flavor.

## SPECIALTIES

**CHICKEN BREAST MEDALLIONS** \$28

Marinated, grilled chicken breasts topped with white wine lemon cream sauce.

**CHICKEN MARSALA** \$28

Twin boneless, pan-seared chicken breasts, topped with a homemade mushroom Marsala sauce.

**GARDEN CHICKEN** \$28

Twin chicken breasts lightly dusted in flour and pan seared, topped with capers, fresh tomatoes, and in a white wine tomato sauce

**FRIED SHRIMP** \$34

Hand and breaded and golden Fried

**NORTH ATLANTIC SALMON** \$36

Oven roasted 8 Oz fresh salmon filet topped with garlic herb butter.

**S&S PORK CHOP** \$33

Grilled and oven-roasted, finished with an apple chutney.

**VEGETARIAN LINGUINE** \$24

In Season fresh vegetables & garlic herb sauce tossed with linguine pasta

## DINNER SELECTIONS

Our dinner entrees are served with a house side dish and sautéed vegetables. Add House Salad for an additional \$3.50 per person.



## COMBINATIONS

### **TWIN LOBSTER TAILS -Market Price**

Savory 8oz. cold water lobster tails, served with drawn butter and lemon.

### **STEAK & SALMON \$54**

A 8oz. filet and oven roasted salmon combination.

### **STEAK & FRIED SHRIMP \$54**

A 8oz. filet and 2 fried shrimp combination.

### **STEAK & LOBSTER - Market Price**

A 8oz. filet and 8oz. cold water lobster tail combination.

## PREMIUM SALADS \$7

### **ICEBERG WEDGE**

A wedge of fresh Ice berg lettuce, diced tomatoes, bacon, with our blue cheese dressing drizzled on top

### **CLASSIC CAESAR**

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

### **SPINACH SALAD**

Tossed in our bacon vinaigrette

### **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, Sweet potato fries and French Fries**

## PREMIUM SIDE DISHES: \$6

**Asparagus Sautéed Mushrooms, Creamed Spinach, Lobster Mac-n-Cheese, Truffle Fries and, Twice Baked Potato**

# DINNER BUFFET #1

All packages include rolls & butter and coffee or iced tea.  
Prices based per person. Children 12 and under are half-price.

## New York \$56

### **MIXED GREEN SALAD**

Mixed spring greens tossed with house made balsamic vinaigrette and topped with red onions, and Parmesan cheese.

### **ROASTED TENDERLOIN** (carving station)

Oven roasted Sterling Silver tenderloin with signature seasonings, served with horseradish sauce and au jus.

### **NORTH ATLANTIC SALMON**

Oven roasted 8 Oz fresh salmon filet topped with garlic herb butter.

### **CHOICE OF POTATOES**

Mashed Potatoes

Baked Potatoes

Roasted Potatoes

Cheddar Ranch

Twice Baked Cupcakes

### **SEASONAL VEGETABLES**

A medley of vegetables cooked in garlic butter and seasonings.

### **CHOICE OF DESSERT**

Chocolate Hazelnut Cake

Carrot Cake

Vanilla Cheesecake



## DINNER BUFFET #2

All packages include rolls & butter and coffee or iced tea.  
Prices based per person. Children 12 and under are half-price.

### Chicago \$46

#### **S&S SALAD**

A blend of romaine and iceberg lettuce, topped with cucumbers and diced tomatoes. Served with your choice of dressing.

#### **ROASTED PRIME RIB** (carving station)

Oven roasted Sterling Silver prime rib with signature seasonings, served with horseradish sauce and au jus.

#### **CHOICE OF CHICKEN**

Chicken Marsala  
Garden Chicken  
Chicken Medallions

#### **CHOICE OF POTATOES**

Mashed Potatoes  
Baked Potatoes  
Roasted Potatoes  
Cheddar Ranch  
Twice Baked Cupcakes additional \$3.50

#### **SEASONAL VEGETABLES**

A medley of vegetables cooked in garlic butter and seasonings.

#### **CHOICE OF DESSERT**

Chocolate Hazelnut Cake  
Carrot Cake  
Vanilla Cheesecake

## DINNER BUFFET #4

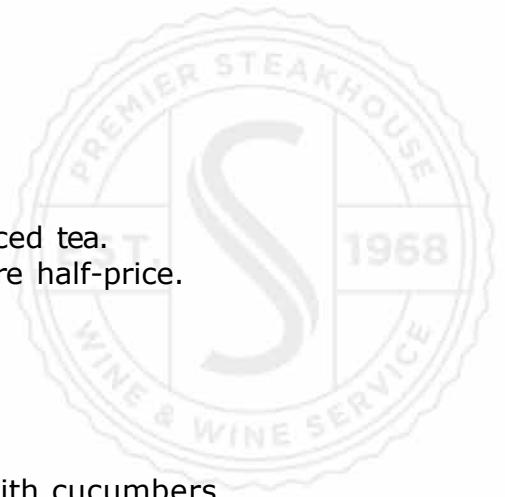
#### **Kansas City Classic BBQ** - \$36

Grilled Boneless Chicken Breast, glazed with barbecue sauce, sliced brisket and sriracha coleslaw, served with loaded mashed potatoes, sautéed green beans and chocolate brownie.

## DINNER BUFFET #5

#### **Oven Roasted Pork Loin**-\$31

Oven Roasted Pork Loin Carving station, marinated grilled chicken breasts topped with white wine lemon sauce served with mashed potatoes grilled seasonal vegetables and assorted cookies.





# DESSERTS & ENHANCEMENTS

PREMIUM SELECTIONS



**CHEFS CHOICE SHEETCAKE** \$5

**VANILLA CHEESECAKE** \$9

Served with your choice of strawberry, raspberry, chocolate and caramel sauce.

**CARROT CAKE** \$9

Served chilled iced with white chocolate cream cheese frosting and topped with English walnuts and caramel sauce.

**CHOCOLATE CAKE** \$9

A rich chocolate cake layered with chocolate frosting, drizzled with chocolate sauce.

**Chocolate Rum Balls** (\$100 for 50 pieces)

Rich Chocolate Cake Balls Rolled in a Rum Marmalade sauce and covered in Dark Chocolate Sauce

## TABLE ACCESSORIES

(priced based on one)

Mirrors N/C

Pillar Candles N/C

Fishbowls N/C (with floating candles & marbles)

Champagne Fountain \$50 (plus the cost of the Champagne)

## AUDIO VISUAL

Podium/Wireless Microphone \$30

LCD Projector/ Screen/Extension Cord \$150

Flip chart/Markers \$25

Display Easel \$10

Laser Pointer \$20

Phone Conferencing \$30 (per hour)

Additional audiovisual equipment may be ordered to help make your event a success. Kindly give 24 hours notice.

# WINE & BAR SELECTIONS

Drinks are charged based on consumption.

**WITH:** rocks or neat pour, with juice or coffee - \$1.25 supplement

**ULTRA:** Martini, Manhattan or Margarita - \$2.50 supplement

**WELL DRINKS** \$7.00

**CALL DRINKS** \$9.00

**PREMIUM** \$12.00

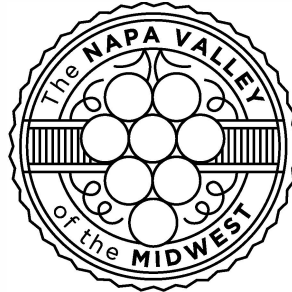


## WINE

**Tier I** \$10.00

**Tier II** \$12.00-13.00

**Tier III** \$15.00-20.00



## BEER

**DOMESTIC BOTTLE BEER** \$4.50

**KEG** \$300.00

Budweiser, Bud Light, Coors Light, Michelob Ultra & Miller Lite

**MICROBREWED BOTTLE BEER** \$4.75

Boulevard Wheat & Boulevard Pale Ale

**IMPORTED BOTTLE BEER** \$4.75

**IMPORT KEG** \$400.00

Amstel Light, Corona, Fat Tire, Heineken & Sam Adams, CSB