

SCOTCH § SIRLOIN

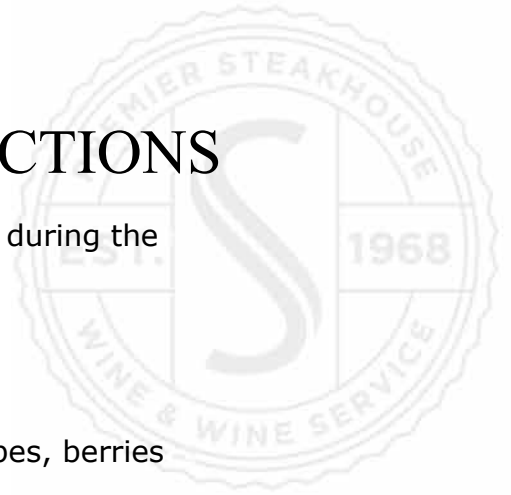
DINNER BANQUET & CATERING MENU



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 \$150 (half order \$75)

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 \$100 (half order \$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 \$200

Served with lavash crackers and traditional setup.

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

Chilled shrimp with a horseradish cocktail sauce.

CRAB CLAW \$250 (half order \$125)

Snow Crab Claws served with drawn butter.

FRESH MOZARELLA CAPRESE \$150 (half order \$75)

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 \$250 (half order \$125)

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 | 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 \$150 (half order \$75) 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 \$150 (half order \$75)

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 \$200 (half order \$100)

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 \$200 (half order \$100)

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

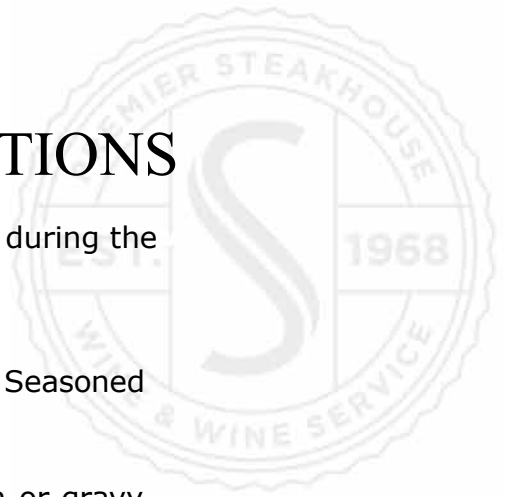
Oven roasted with signature seasonings, served with sliced rolls, horseradish sauce and au jus.

PRICE PER 50 GUESTS

Oven Roasted Pork Loin \$250

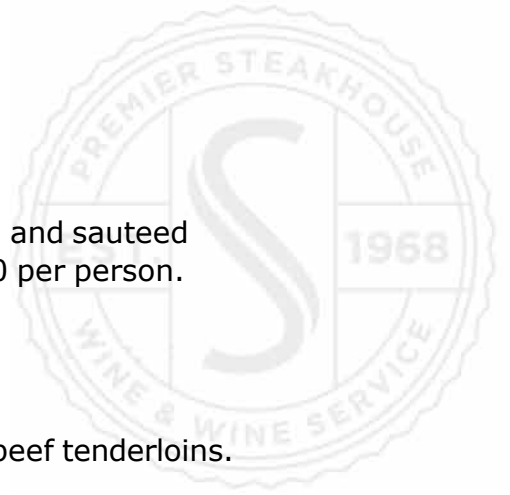
Oven Roasted Prime Rib \$400

Oven Roasted Beef Tenderloin \$350



DINNER SELECTIONS

Our dinner entrees are served with a house side dish and sauteed vegetables. Add House Salad for an additional \$5.00 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 \$40 (Not available for Catering, in house Banquet only)

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.

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 \$26

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 \$5.00 per person.



COMBINATIONS

TWIN LOBSTER TAILS -Market Price

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

STEAK & SALMON \$65

A 8oz. filet and oven roasted salmon combination.

STEAK & FRIED SHRIMP \$60

A 8oz. filet and 2 fried shrimp combination.

STEAK & LOBSTER - Market Price

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

PREMIUM SALADS \$12

ICEBERG WEDGE

A wedge of fresh Iceberg 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 can be selected.

HOUSE SIDE DISHES:

Baked Potato, Mashed Potatoes, Sweet potato fries and French Fries

PREMIUM SIDE DISHES: \$9

Asparagus Sautéed Mushrooms, Creamed Spinach, 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 \$58

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.

ADD ON DESSERT \$7 PER PERSON

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 \$48

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.

ADD ON DESSERT \$7 PER PERSON

Chocolate Hazelnut Cake

Carrot Cake

Vanilla Cheesecake

DINNER BUFFET #3

Kansas City Classic BBQ - \$45

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



DESSERTS & ENHANCEMENTS

PREMIUM SELECTIONS

CHEFS CHOICE SHEETCAKE \$7

VANILLA CHEESECAKE \$12

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

CARROT CAKE \$12

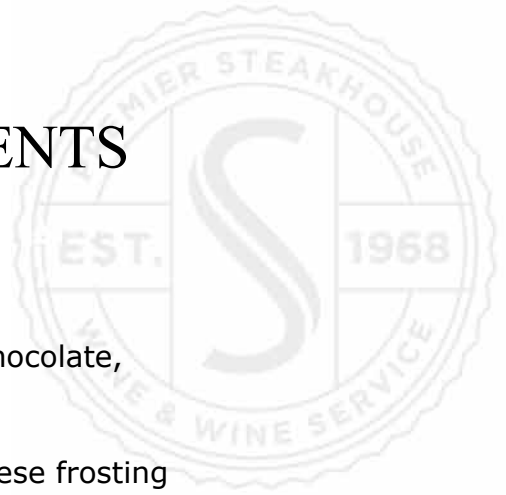
Served chilled iced with white chocolate cream cheese frosting and topped with English walnuts and caramel sauce.

CHOCOLATE CAKE \$12

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

Chocolate Rum Balls (\$150 for 50 pieces)

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



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

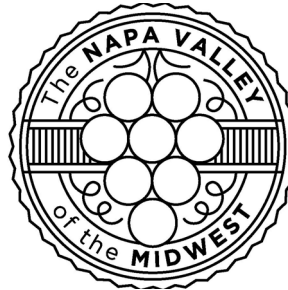


WINE

Tier I \$12.00

Tier II \$15.00-18.00

Tier III \$20.00-24.00



BEER

DOMESTIC BOTTLE BEER \$4.50

MICROBREWED BOTTLE BEER \$4.75

Boulevard Wheat & Boulevard Pale Ale

IMPORTED BOTTLE BEER \$4.75

