



2980 E Broad St Columbus OH 43209

614.237.1949

614.237.1951 fax

www.cateringbyscott.com

2021 Catering Menu

Our Mission and Vision Statement

When you hire Catering by Scott “Affairs to Remember”, you are investing in a higher level of confidence and our specialized attention to detail. We are here to take all the anxiety out of planning and organizing your affair, so that you can sit back, relax and enjoy yourself. (The kudos will follow.)

Our extensive knowledge, experience and unparalleled array of resources, combined with our friendly, professional associates, enable us to implement creative cost-effective events tailored to maintain your budget and achieve your objectives. Catering by Scott “Affairs to Remember” can assist you with every aspect of your affair. We offer a wide array of services including designs, rentals, floral and limo service, just to name a few. We are dedicated to providing the highest quality in catering. We guarantee a fair price with our assurance that our products and services will reflect the caliber of excellence which we have built our reputation on.

The Classic Cocktail Reception

50 Guest Minimum / 4 Hour Reception

This classic reception is perfect for an afternoon/evening affair such as a garden party. It starts with our lavish cheese and vegetable display and finishes with our lovely fresh fruit display with chocolate covered strawberries (served with your wedding cake).

Select five (5) appetizers from those below.

Hors d'Oeuvres Selection

Rumaki (passed) Arancini (passed)
Sushi Rolls (passed) Spanakopita (passed)
Petite Quiche (passed) Anti-Pasto Skewers (passed)
Mac & Cheese Balls (passed)
Stuffed Mushroom Caps (passed)
BBQ Chicken Crostini (passed)
Chicken Sate w/ lemon-ginger dipping sauce (passed)
Tortellini Pesto Skewers (display)
Whole Poached Salmon (display)
Hummus with Pita Chips (display)
Assorted Finger Sandwich (display)

Reception #1: Includes Disposables, Linens & Service
Personnel **\$24.50**

Reception #2: Includes Cocktail China, Linens & Service
Personnel **\$26.50**

Additional charges: bartenders, state sales tax, gratuity and
venue % fee (if applicable)

The Sweetheart Cocktail Reception

50 Guest Minimum / 4 Hour Reception

This reception is perfect for an afternoon/ evening affair, such as a garden party. It begins with our lavish cheese and vegetable display and finishes with our lovely fresh fruit display with chocolate covered strawberries (served with your wedding cake) Select six (6) of our wonderful appetizers from the list below.

Hors d'Oeuvres Selection

Spanakopita (passed)

Antipasto skewers (passed)

Scallop Stuffed Phyllo (passed)

Tomato-Basil Soup Shots (passed)

Tortellini Pesto Skewers (passed)

Jumbo Shrimp Cocktail Shots (passed)

Petite Grilled Lamb Lollypops (passed)

Medallion of Beef Tenderloin Finger Sandwiches (display)

Ahi Tuna Tartar served in petite cucumber cups (passed)

Whole Poached Salmon w/ lemon-dill aioli (display)

Whole Baked Brie (display)

#1: Reception: Includes Disposables, Linens & Service
Personnel **\$28.50**

#2: Reception: Includes Cocktail China, Linens & Service
Personnel **\$30.50**

**Additional charges bartender: state sales tax, gratuity and
venue % fee (if applicable)**

The Sterling Dinner

Priced Per Person (75 person minimum)

This dinner starts out with a lavish vegetable and cheese display followed by our fresh field green salad, entrée and accompaniments of your choice. Our dinner also includes fresh baked breads, fresh fruit display with chocolate covered strawberries, and coffee and iced tea or lemonade service.

Entrée Selections:

Dry Rub Pork Loin Beef Tips Bourguignon
Poached Salmon Filet Chicken Marsala
Mediterranean Chicken Italian Roasted Chicken
Chicken Piccata Chicken Basil Homemade Lasagna
Steamship Carved Roast Beef Au Jus
Chicken Parmesan Beef Brisket

#1: Buffet Dinner: Includes Disposables, Linens & Service Personnel
Single Entrée.....\$24.95
Double Entrée.....\$29.95

#2: Buffet Dinner: Includes China, Linens & Service Personnel
Single Entrée.....\$29.95
Double Entrée.....\$34.95
Single Entrée – Family-Style.....\$32.95
Double Entrée – Family Style.....\$37.95

#3: Sit-Down Dinner: Includes China, Linens & Service Personnel
Single Entrée.....\$33.95
Double Entrée.....\$38.95

**Additional charges include state sales tax, gratuity and venue % fee
(if applicable)**

Includes Two Accompaniment Selections

The Platinum Dinner

Priced Per Person (75 person minimum)

Hot and Cold Hors d'Oeuvres: (choice of four)

Baked brie with glazed almonds • Stuffed mushrooms • Scallop stuffed phyllo Petite tenderloin sandwich • Spanakopita • Hot artichoke dip • Hot crab dip Petite lamb lollypops • Array of fresh vegetables with dip • Array of gourmet cheeses • Fresh jumbo shrimp cocktail • Tortellini pesto skewers Caprese skewers • Grilled chicken sate w/ peanut dipping sauce.

This dinner includes a choice of fresh Caesar, Greek or field green salad with fresh baked breads, fresh fruit display with chocolate covered strawberries, and our gourmet coffee station.

Entrée Selections:

Aged Prime Rib of Beef Beef Tips Bourguignon
Jumbo Shrimp Scampi Herbed Stuffed Chicken
Chicken Florentine Maple Glazed Pork Tenderloin
Chicken Piccata Broiled Grouper
Medallion Beef Tenderloin Poached Salmon
Pork Roulade

Duet Entrée.....\$60.50

**This dinner is all-inclusive: Gourmet Coffee Bar,
Fresh Fruit Display, Fine China, Floor Length
Linens, and Service Personnel.**

May be served as either family style or as a buffet.

Includes Three Accompaniment Selections

Station Parties

30 Guest Minimum / Stations Require Service Personnel

Mexican Taco Station

Everything to build your perfect beef or vegetable taco and burritos. Served with refried beans, guacamole, zesty salsa, sour cream, shredded lettuce, taco shells and soft tortillas. \$16.50 Dinner / \$8.50 Appetizer

Mexican Fajita Station

Everything to build the perfect Fajita! Sautéed seasoned chicken and steak, cilantro lime sauce with peppers & onions, fresh salsa, sour cream, guacamole, and shredded cheddar cheese. Accompanied by fresh refried beans, rice, our nine-layer dip, and nacho chips. \$18.50 Dinner / \$11.50 Appetizer

Authentic Italian Pasta Station

This is one of our favorites! We create your favorite combination of herbs, spices, oils or sauces, vegetables and pasta sautéed together to satisfy your palate. Includes meatballs and fresh baked Italian breads.

“Don’t wear white, dry cleaning not included!” \$17.50

Asian Theme Station

“Wok” on over to our station and watch us grill to order your choice of chicken or beef with fresh Asian vegetables over a bed of fried rice.

Served with spring rolls, dipping sauces, and fortune cookies.

\$16.50 Dinner / \$9.50 Appetizer Add Shrimp & Scallops \$4.50

Ship Wrecked Seafood Station

“Ahoy Mate” Our net is packed full of the freshest seasonal seafood favorites. Served with a variety of sauces and butters – priced per market

Clam Bake Station

Steamed clams, oysters on the half shell, fried shrimp and clams, grilled chicken, BBQ’d shrimp, with fresh coleslaw, fresh baked garlic bread and escalloped potatoes. \$32.95 Dinner

Station Parties (Cont.)

30 Guest Minimum / Stations Require Service Personnel

Gourmet Salad Station

A wild display of field greens, fresh vegetable, Greek, hand-tossed Caesar, and caprese salad platters. \$6.95

Little Italy Pasta Station (appetizer)

Prepared to order pasta dishes with fresh vegetables, herbs, oils, and sauces. Served with fresh baked Italian breads and rolls. \$9.50

Pancake Station

Freshly made pancakes with a variety of toppings to choose from: bananas, strawberries, wild blueberries, and chocolate chips. A perfect way to start your day or end your evening. \$7.95

Panini Station

Our paninis are grilled tableside, served on fresh Italian baked breads, brushed with virgin olive oil, to include but not limited to: Bistro ham, California Club, vegetarian, peppered roast beef. Many more varieties! Served with our gourmet orzo pasta salad. \$13.50

Butcher Block Carving Station (appetizer)

Steamship carved roast beef, herb rubbed turkey breast, fresh baked breads and rolls. Excellent addition to create a fabulous cocktail party. This is a winner! \$10.50

Tenderloin Carving Station (appetizer)

Beef and pork tenderloin carved to perfection, served on fresh baked knot rolls with homemade raspberry horseradish sauce and lemon mustard aioli. \$23.95

Greek Station

Gyros made with broiled lamb or chicken, stuffed in pita with your choice of lettuce, tomato, onions and cucumber sauce. Served with Greek salad, hummus and pita triangles. \$16.50 Dinner / \$9.95 Appetizer

Station Parties (Cont.)

30 Guest Minimum / Stations Require Service Personnel

Caesar Salad Station

Fresh romaine lettuce hand tossed with fresh grated parmesan cheese, cracked pepper, and seasoned croutons. Served with grilled salmon or grilled chicken blended with our special homemade Caesar dressing, with baked breads. \$15.95 Dinner

Baked Potato or Martini Mashed Potato Bar

Choose from baked potatoes or our garlic mashed potatoes in a martini glass. Create the perfect combination with our variety of toppings: fresh bacon • sour cream • chives • salsa • broccoli florets cheddar cheese • parmesan cheese. \$6.50 add chicken: \$8.50 / add beef: \$9.50 / add shrimp: \$12.50

Wild Wing Station

Our wings are made fresh and tossed to order in your favorite sauces. Choose from: Buffalo • Mild • Medium • Hot • BBQ Teriyaki • Lemon Garlic. Served with ranch and blue cheese dressing, celery sticks, and cornbread. \$9.50

Late Night Slider Bar

Our twist of the classic slider burger and BBQ brisket with a variety of toppings, chips, and sauces. The perfect ending to a great affair! \$8.50

Late Night S'mores Bar

Everything for your guests to make their own s'mores: jumbo marshmallows, Hersey's chocolate bars, and graham crackers \$5.50

Add an additional station for \$7.50

Your favorite Accompaniment can be added for \$3.50 per person

**We would be happy to create any station or combination you can imagine!
Ask us how!!!!**

Beverage Services

Gourmet Coffee Service \$2.50

Unlimited Soft Drink Service \$3.25

Gourmet Hot Tea Selections \$2.25

Canned Soft Drink or Bottled Water \$1.95

Iced Tea Service \$2.50

Orange Juice \$2.95

Tropical Punch or Lemonade \$2.50

Cups & Ice \$0.95

Bar Set-ups

Bar set-up includes: cups and ice, soft drinks, mixers, lemons, limes, cocktail napkins, stirrers. \$3.95

Gourmet Flavored Coffee Station

Our uniquely displayed station of roasted coffee nestled among our gourmet toppers partnered with your flavored liquors.

\$4.95

Delicious Dessert Stations and More

Priced per person / All Stations Require Service Personnel

Bananas Foster Station

Fresh sliced bananas sautéed in a brown sugar and butter sauce with banana liquor, drizzled over vanilla bean ice cream. \$6.95

Sundae Station

Assorted flavored ice creams served with a wide array of toppings and sauces. \$6.95

Martini Mousse Station

Chocolate and vanilla mousse topped with a variety of seasonal fresh berries, shaved chocolates and a variety of exotic nut toppings. Uniquely displayed and served in martini glasses. \$7.95

Home-Baked Pie Station

Apple • Cherry • Pecan • Pumpkin • Wild Berry • Peanut Butter •
Chocolate \$3.95 (add ala mode \$1.50)

Assorted Cookies & Brownies \$2.50

Fruit Fantasy Platter (per person, 10 guest minimum) – \$2.95
Cubed fresh fruit served with our house made fruit dip.

Chocolate Covered Strawberry – \$1.50

Assorted Petite Pastry Platter

Chef's choice of assorted petite gourmet pastries \$5.95

Viennese Tables Available for groups of 50 or more

A lavish display of assorted petite pastries served with fresh fruit and chocolate covered strawberries \$8.95

Custom Sheet Cake with Logo of Theme (serves 60–70 guests)

\$80.00 / half sheet cake available \$45.00

Service Charges

Delivery:.....TBD

Sales tax (where applicable).....7.5%

Gratuity.....20%

Service Captain – \$30.00 per hour per captain
(5 hour minimum)

Service Personnel – \$25.00 per hour per server
(4 hour minimum)

Chefs – \$27.00 per hour per chef
(4 hour minimum)

Kitchen Personnel – \$21.00 per hour per person
(4 hour minimum)

Bartenders – \$25.00 per hour per bartender
(4 hour minimum)

One bartender for every 75–100 guests required.

Additional a la Carte Offerings

Priced per person

China Service – \$3.95

Includes: lap-length table linen, napkin, flatware, water goblet, coffee cup

China Service – \$5.25

Includes: floor-length table linen, napkin, flatware, water goblet, coffee cup

Hors d’Oeuvre China Service – \$2.50

Includes: lap-length table linen, napkin, flatware, and glass plate.

Champagne or Wine Flute – \$0.75

Disposable Serviceware – \$0.75

Classicware Disposable Service ware – \$2.25

Lap-Length Table Linen – \$3.50 each

Linen Napkins – \$0.35 (choice of color) each

Solid Color Floor Length Linen – \$20.00 each

Disposable Chafing Dish w/ Fuel – \$10.00 each

Other Services Available

Valet parking • Fresh and Silk Floral Arranging • Gift baskets
Wedding Favors • Invitations • Tuxedo rental • Photography
Entertainment • Creative Party Planning Staff • Wedding
Consulting Wedding cakes • Limo service.

We at Catering by Scott want to help you in every aspect of planning and coordinating the perfect affair. Sit back, relax, and enjoy.

Catering Terms and Conditions

- All prices are subject to change without notice. (Except for events of which a contract has been executed).
- A Non-Refundable Security Deposit is required to secure your event date. The Deposit shall be applied against the total invoice of said event.
- Final Number of Guests is required 10 (ten) days prior to the contracted event date.
- A 20% service charge shall be added to all contracted events of which service is required.
- Ohio State Sales Tax shall be added where applicable. (Tax-exempt clients must provide blanket certificate prior to event date).
- Delivery orders for more than \$300.00 will have the delivery charge waved.
- The Final Balance is due 10 (ten) days prior to the contracted event date.
- Final Method of Payment must be by Check, Cash, or Cashiers Check.
- Client must be responsible for any and all changes made to contracted event in writing on the Contracted Catering Invoice.
- Cancellations must be made in writing 72-hours prior to the contracted event, or the Contracted Event final balance becomes Non-refundable.
- Overtime-Service hours shall be applied when event exceeds contracted "End" time.
- Overtime rate shall be billed at \$36.00 per hour per server.
- Contracted Events of which the guaranteed Final Guest count is 40% or more less than the original contracted event shall incur a 5% surcharge to the final balance for the contracted event.
- Venue and or Banquet Facility Fees, Percentage, or Service charges are the sole responsibility of the Contracted Client.
- Table and Chair set-up and breakdown are subject to a \$2.00 per guest service charge.
- All finalizations and logistics for Contracted Event shall be arranged and finalized 10 (ten) days prior to Contracted Event date