

SCUTTLEBUTT PRIVATE DINNER AND WEDDING-EVENT
CATERING INFORMATION

Scuttlebutt is pleased to offer off-site private dinner and events (weddings, family gatherings, etc.) catering. We book private events two weeks to eighteen months ahead, depending on the type of event and our availability.

We do offer bar catering in addition to full service food catering; however, we do not require that you work with our bar catering services if you are interested in our food catering services, or vice versa.

Our pricing includes liquor liability insurance (if applicable); staff on-site labor for set up, service, and clean up; and setting tables for dinner parties or wedding related events if applicable.

Planning services including serveware, linen, and glassware rental, and decor set up, are available for an additional fee depending on labor required.

Other additional fees and costs:

- \$50-100 trash and recycling removal (depends on distance from Scuttlebutt)
- Ice for bartending services
- Folding table rental for food preparation and bartending services
- 7% state and local meals tax
- ***Gratuity is not included in our pricing below***

Bar Catering

Pricing below is for three hours of service; additional cost per person for up to two hours of additional service

- \$25 per person for beer and wine
- \$35 per person for full bar (beer, wine, house liquor selection, and choice of 1-2 event-specific cocktails)
- \$35-45 per person for custom bar (special liquor, beer, and wine ordered in specific to the event)
- If client is providing their own alcohol, we offer bartenders for \$125 per hour per bartender which includes liquor liability insurance and coolers with ice for the event.

We provide one bartender per 40 guests.

Appetizers

Stationary (\$8-12 PER PERSON DEPENDING ON SELECTION)

Seasonal Cheese Board with Local Cheeses

Dips: Hummus, Baba Ghanoush, Whipped Feta, French Onion
Comes with choice of: Sourdough, Flatbreads, Crackers, Chips

Crudites (Seasonal): Radishes, Carrots, Pickled Onions, Olives,
Tomatoes, Cucumbers

Smoked Nuts

Old Bay Shrimp Cocktail w/ House Sauce and Celery Salt

Passed (\$25-32 PER PERSON DEPENDING ON SELECTION)

We recommend choosing 3-6 of these so our staff can rotate through passing a selection to guests

Hot Smoked Salmon on Crostini or Everything Spice Cracker w/
Whipped Cream Cheese and Pickled Red Onion

Smoked Pork Belly in Lettuce Cup w/ Pickled Carrots and House
BBQ Sauce

Seared New Bedford Scallops w/ Ginger Lime Nori

Smoked Chicken Skewer w/ Sweet and Sour Sauce

Grilled Nectarines on Charred Bread w/ Ricotta (Summer Only)

Smoked Tomatoes on Charred Bread w/ Whipped Goat Cheese (Summer,
Fall Only)

BBQ Pulled Pork on Mini Taco w/ Raspberry Serrano Sauce

Smoked Mushrooms on Mini Taco w/ Whipped Ricotta and Herbs

Mini Lobster Rolls w/ House Milk Buns

Mains (\$55-75 PER PERSON DEPENDING ON SELECTION)

We recommend choosing one to two mains

Smoked Tenderloin w/ Horseradish Sauce, Pea Greens and Pickled Radishes

Smoked Chicken w/ Lemon Herb Rub

Smoked Chicken w/ Mediterranean Spiced Rub and Tahini Dressing

Smoked Lamb w/ Green Chermoula Dressing and Herby Yogurt

Grilled Halibut w/ Charred Lemon and Herby Salt

Hot Smoked Salmon w/ Maple Tahini Dressing

Pulled Pork Sandwiches w/ BBQ Sauce, Slaw, and Pickles

Cauliflower Steak w/ Mozambique Rub and Yogurt

Sides (INCLUDED WITH MAINS PRICING)

We recommend choosing a vegetable side, a starch side, and a bread

Fingerling Potatoes w/ Fresh Herb Aioli

Scuttlebutt Potato Salad

Broccoli Caesar Salad w/ Radicchio and Seeds

Fattoush Salad w/ Local Tomatoes, Cucumbers, and Radishes and Creamy Yogurt Dressing (Summer Only)

Crispy Spinach Salad w/ Candied Dates, Spiced Nuts, and Pickled Red Onions

Cucumber Salad w/ Smashed Garlic and Ginger

Smoked Carrot Salad w/ Yogurt, Golden Raisins, and Toasted Nuts

Herby Pasta w/ Pecorino and Lemon Zest

Red Pepper Focaccia w/ Good Olive Oil

Corn Muffins w/ Honey Butter

Dessert (\$4-8 PER PERSON DEPENDING ON SELECTION FOR COOKIES AND BARS; INDIVIDUAL QUOTES FOR CAKE)

Colby's Wedding Cake (any flavor; cakes made with a consultation with Colby)

Cookie Bar: Chocolate Chip, Maple Ginger, Snickerdoodle, Double Chocolate, Oatmeal Chocolate Chip, Crushed Oreo, Cranberry White Chocolate (other flavors available upon request)

Bars: Lemon Bars, Brownies, Espresso Tahini Bar, Poppy Seed w/ Orange Zest (other flavors available upon request)