

Scuttlebutt Sample Wedding Menu
Summer 2022

TO START

Seared New Bedford Scallops
/ginger lime nori

Mini Pulled Pork Grilled Cheese
/cheddar, caramelized onions

Smoked Tomato Sourdough Crostini
/fresh ricotta, summer herbs

Smoked Mushroom Mini Taco
/whipped tofu, crispy onion

FAMILY STYLE MAIN

Whole Smoked Chicken (GF)
/Aleppo chili rub

Herby Pasta with Pecorino
/basil + lemon zest + pistachio

Smoked Carrot Salad
/yogurt + golden raisins + toasted nuts

Caesar Salad
/local crunch greens, sourdough croutons, light house dressing

Corn Muffin (GF option)
/burnt honey butter

\$100 / person

Estimate INCLUDES:

- Five hours of full staff time on site for food service
- Planning of a tailored menu
- On-site 500 gallon Millscale trailer smoker

Additional Fees:

- \$50-100 trash and recycling removal fee (depends on distance from Scuttlebutt)
- Approximately \$150 to set rehearsal or wedding dinner tables (labor for 5-6 people)
- Approximately \$150 to stay through the end of the party and clear everything off all tables, prepare rentals fully for pickup (in addition to preparing plates, glassware, silverware for pick-up)
- Arranging rentals (tables, chairs, plates, dishware, glassware, linens) for a percentage fee of total