

## **SCUTTLEBUTT PRIVATE COCKTAIL PARTY CATERING INFORMATION**

Scuttlebutt is pleased to offer off-site private cocktail party catering. We book private cocktail parties two weeks to six months in advance, 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.

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.

**Stationary Appetizers (\$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 Appetizers (\$25-32 PER PERSON DEPENDING ON SELECTION)**

*We recommend choosing 4-6 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 Tomatoes on Charred Bread w/ Whipped Goat Cheese

Mini BBQ Pulled Pork Grilled Cheeses

Smoked Mushrooms on Mini Taco w/ Whipped Ricotta and Herbs

Mini Lobster Rolls w/ House Milk Buns

Smoked Tenderloin Bite w/ Horseradish Sauce

**Food Service Quote:**

Cost ranges from \$28-35 per person depending on how many passed appetizers are selected, and which ones