



SCUTTLEBUTTS CATERING

Whether it be breakfast, lunch, buffets, picnics, parties or elegant dinners, Scuttlebutts offers hundreds of catering options for your events.

We look forward to providing you and your guests with the highest quality of food, beverage service.

While we have many menu options available, please remember that we are more than happy to customize or create a menu to meet your event requirements.

Again, on behalf of Scuttlebutts, we would like to thank you for your consideration. We look forward to the opportunity to make your event memorable.

Call 585.233.4662 today to start planning the perfect party.

Services Available

Beverage Service is available. Please note that alcoholic beverage sales are regulated by the State of New York. Scuttlebutts, as a licensee, are responsible for administration of these regulations. It is a policy that no liquor, beer or wine may be brought into the facility from outside sources. It is New York State law that no person under the age of 21 be served or consume or have possession of any alcoholic beverage.

There is an 18% service charge added on the food and beverage total. New York State sales tax of 8% is charged on the food and beverage total.

Cake service is available for an additional \$1.00 per person

Hot Holding Box available with deposit

Bartender/Server/Carving available for \$15.00 per hour

Hors D'oeuvres

Greek Shrimp
Shrimp Genesee
Shrimp Cocktail
Assorted Stuffed Mushrooms
Bacon Wrapped Scallops
Artichoke French
Broccoli French
Swedish Meatballs
Brochette
Brie-Pecan Crusted or Blackened
Chicken Wings w/ Celery & Blue Cheese
Chicken Fingers
Pastry Wrapped Cocktail Franks
Deviled Eggs
Clams Casino
Spanakopita
Calamari Marinara

Salads

Tossed Field Greens
Caesar w/ blackened or grilled chicken
Cucumber
Fresh Tomato, Basil and Mozzarella (seasonal)
Fruit
German Potato
Potato
Pasta
Three Bean
Macaroni
Coleslaw

Soups

Scallop Chowder
Seafood Creole
Baked French Onion
Lobster Bisque
Italian Wedding

Sandwiches

Roast beef

Turkey

Ham

Egg Salad

Chicken Salad

Albacore Tuna Salad

Ham Salad

Crabmeat Salad

Shrimp Salad

Casual Fare

Hot Dogs

Hamburgers

Italian Sausage

Polish Sausage

Chicken – Roasted or BBQ

Roast Beef Au Jus

Beef BBQ

Pork BBQ

Trays

Cheese & Cracker

Vegetable & Dip

Relish

Antipasto (2 cheeses, 2 meats, asst. relish)

Italian Cookie

Assorted Cheesecake

Breakfast

Continental Buffet

Assorted Breakfast Pastries

Fruit Salad

Chilled Orange Juice

Freshly Brewed Coffee & Tea

Harborside Buffet

Southwest Scrambled Eggs
Fruit Salad
Hash Brown Potatoes
Bacon & Breakfast Sausage
Assorted Pastries
Chilled Orange Juice
Freshly Brewed Coffee or Tea

Plated & Served Breakfast

Bakery Basket – Family Style
Fresh Fruit & Cheese Plate
Choice of Egg Benedict or Fresh Fruit Stuffed French toast
Choice of Bacon, Ham or Sausage
Potato

Breakfast Options

Vegetables & Dip
Assorted Individual Yogurts
Seasonal Whole Fruits
Assorted Danish, Donuts, & Muffins
Bagels & Cream Cheese
Fresh Fruit Salad
Brownies
Assorted Cookies

Lunch

Sandwich Buffet- Chef's Assortment of prepared sandwiches on specialty breads (1 ½ per person)
Caesar or Tossed Salad
Homemade Cajun Chips
Brownies
Choice of Soda or Bottled Water

Hot Buffet

Roasted Chicken

Baked Ziti w/ Sausage

Salt Potatoes

Seasonal Vegetable

Tossed Salad

Rolls & Butter

Choice of Soda or Water

Boxed – Our Chef will be happy to prepare a box lunch for your meeting, tour or picnic

Choice of Turkey, Roast Beef, Ham or a Vegetarian Selection

Chefs Choice Deli Salad

Whole Fresh Fruit

Individual Bag of Potato Chips

Cookie Choice of Soda or Bottled Water

We are also more than happy to discuss plated lunch selections with you.

Clambake

Scallop Chowder

Scuttlebutt Clams – 1 dozen

Roasted Chicken

Vegetable or Coleslaw

Tossed or Harvest Salad

Salt Potatoes

Rolls & Butter

Pig Roast

Carved Pork

Roasted Chicken

Scallop or Au Gratin Potatoes

Macaroni Salad

Tossed or Caesar Salad

Baked Beans

Rolls & Butter

Cajun Buffet

Seafood Creole

Crab Cakes

Pecan Crusted Swordfish w/ Spicy Fruit Salsa

Pear & Walnut Salad

Red Beans & Rice

Cornbread

With an Island Twist

Carved Pork

Pineapple Chicken

Sweet Potatoes

Fresh Fruit Kabobs

Cucumber Salad

Rice Pilaf

Rolls & Butter

Picnic

Hot Dogs & Hamburger

Italian Sausage with Peppers & Onions

Macaroni Salad

Salt Potatoes

Baked Beans

Fruit Salad

Rolls & Butter

Dinner Buffet- Create Your Own**Select One**

Garden Salad / Caesar Salad

Soup Du Jour

Select Three

Fresh Fruit Medley

Fresh Tomato, Basil & Mozzarella Salad (seasonal)

Macaroni Salad

Potatoes Salad

Seasonal Vegetable

Greens & Beans

Select two

Oven Roasted Potatoes
Au Gratin Potatoes
Garlic Mashed Potatoes
Wild Rice Pilaf
Roasted Garlic Couscous
Penne Pasta with Choice of Sauce

Select One

Chicken Marsala
Chicken French
Baked Ham

Select One

Prime Rib
Apple Walnut Stuffed Pork Tenderloin
Crabmeat Stuffed Orange Roughy
Freshly Baked Rolls & Butter
Dessert
Coffee or Tea

Plated Dinner Suggestions

Chicken French
Chicken Marsala
Chicken Parmesan
Potato Crusted Swordfish w/ Creamy Pesto Sauce
Shrimp Scampi
Scallop French
Apple Walnut Stuffed Pork Tenderloin
Mediterranean Stuffed Pork Tenderloin
Bourbon Street Pasta with Pork or Chicken
Broccoli & Artichoke French over Angel Hair Pasta
Portabella Mushrooms & Roasted Red Peppers over Rice
Prime Rib
NY Strip Steak w/ Mushrooms
Beef Tenderloin (w/ Demi Glace. Crumbled Bleu Cheese & Sliced Portabella)

Served with: Rolls & Butter, Salad, Chef's choice side & vegetable

Coffee or Tea

Beverage Selection (25 person minimum)

Open Bar – Premium Liquors, Domestic Beers, House Wines,
(Unlimited Consumption)

One Hour	\$16.75 p/p
Two Hours	\$18.75 p/p
Three Hours	\$20.75 p/p
Four Hours	\$22.75 p/p
Five Hours	\$24.75 p/p
Under 21	\$ 5.25 p/p

Included: Champagne or non-alcoholic champagne toast for all guests, soda and juice. Add \$1.50 for wine toast for all guests.

Host Bar – Hosts pay for amount guests consume

Premium Cocktail	\$5.00
Top Shelf Cocktail	\$6.00
Soda & Juice	\$1.50
Cordial	\$5.50
Wine	\$4.50
Bottled Beer	\$3.75

Punches

Champagne	\$80.00 gallon
Wine	\$50.00 gallon
Fruit	\$35.00 gallon

Approximately 26 per drinks per gallon

House Wines

Chardonnay, Cabernet, or White Zinfandel \$18.00 per carafe

General Information

We have a tentative count two weeks prior to your event. A final guaranteed count is required one week in advance of the event. You will be charged for the figure quoted in this guarantee.

We require a deposit to secure your date as a definite. This may be paid by cash, cashiers checks, or money order only. This deposit is non-refundable.

Three days prior to event, payment of the total balance is required based on the guaranteed number of guests, paid by cash, cashiers check or money order.

We will accept Visa, MasterCard, Discover or American Express for events over \$500.00. An additional 3% of total bill will be added to the charge.

Menu prices are guaranteed 30 days prior to event.

Scuttlebutts will not assume responsibility for any personal items prior to, during or following your event.