



2013 BANQUET MENUS

All entrées are served with Scott's Mixed Greens, Side Dishes and Raspberry Sorbet or Vanilla Ice Cream for dessert. Below is a list of upgraded salads and desserts as well as entrée selections. A maximum of two entrée selections may be offered to your group, with an exact entrée count due seven business days prior to your event. Entrée indicator cards are required.

STARTER SELECTIONS

*(Select **One** Starter for all guests)*

SCOTT'S MIXED GREENS – Included

(Topped with AVOCADO or BAY SHRIMP - add \$1)

HEARTS OF ROMAINE - add \$2

CAESAR SALAD - Garlic Croutons & Asiago Cheese - add \$2

BABY LETTUCE - Garden Vegetables & Roasted Walnuts - add \$2

BOSTON FRESH SALAD –Mandarin Oranges, Stilton & Roasted Walnuts – add \$3

SPINACH SALAD - Bacon, Mushrooms & Feta Cheese - add \$3

CAPRESE SALAD – Tomato, Mozzarella and Balsamic Vinaigrette – add \$4

CUP OF CLAM CHOWDER - Boston or Manhattan - add \$6

FAMILY STYLE CALAMARI or CAJUN POPCORN SHRIMP (Serves 4) - add \$15

APPETIZER TRIO - Seafood & Vegetarian options (Serves 6) - add \$8

ENTRÉE SELECTIONS

*(Select a **Total of Two** Entrées from the Following Categories)*

SEAFOOD

GRILLED SALMON ALLA BELLA - \$31

Dipped in an Egg and Parmesan Batter with a Lemon-Caper Butter Sauce

BAKED SALMON FLORENTINE (minimum of 10 orders) - \$33

On a Bed of Creamed Spinach and Duchess Potatoes, Topped with Hollandaise

GRILLED KING SALMON - \$35

GRILLED SEABASS or HALIBUT (Seasonal) - \$35

MIXED SEAFOOD GRILL (Mahi Mahi, Salmon and Prawns) - \$35

GRILLED PACIFIC PRAWNS - \$35

POULTRY

PARMESEAN CRUSTED CHICKEN - \$30

MEDITERANIAN STYLE CHICKEN - \$31

WILD MUSHROOM CHICKEN PICCATA - \$31

Shiitake Mushrooms, Wine, Garlic, Capers and Demi-Glace

STUFFED CHICKEN MENDOCINO (minimum of 10 orders) - \$33

Wild Mushrooms, Reggiano Parmesano and Roasted Garlic

HAZELNUT CRUSTED STUFFED CHICKEN - \$33

Crusted Stuffed Breast of Chicken, Wild Mushrooms, Leeks and Fontina

Red Pepper Cream Sauce (minimum of 10 orders)

BEEF & PORK

CHAR-BROILED DOUBLE CUT PORK CHOP - \$32
BEEF BROCHETTE SKEWER - \$34
6oz PETITE BEEF MEDALLION - \$37
ROASTED PRIME RIB (minimum of 15 orders) - \$40
NEW YORK with Brandy Peppercorn - \$43
SLICED ROASTED CHATEAUBRIAND (minimum of 10 orders) - \$44
10oz FILET MIGNON with Marchand d'Vin and Hotel Butter - \$45

DUET ENTRÉE SELECTIONS

(Select **One** Duet Entrée for all guests)

MIXED GRILL PICATTA OF GRILLED CHICKEN & SALMON ALLA BELLA - \$33
HERB CRUSTED HALIBUT/SEABASS (Seasonal) & PARMESEAN CRUSTED CHICKEN - \$35
IMPERIAL SALMON & PARMESEAN CRUSTED CHICKEN - \$35
STUFFED HAZELNUT CRUSTED CHICKEN & PRAWNS - \$37
SLICED TENDERLOIN & GRILLED SALMON (minimum of 10 orders) - \$40
SLICED TENDERLOIN & STUFFED CHICKEN MENDICINO (minimum of 10 orders) - \$42
PETITE FILET MIGNON & GRILLED PRAWNS - \$42
PETITE FILET MIGNON & LOBSTER - \$54

VEGETARIAN

(Select **One** Vegetarian Entrée)

NAPOLEON TOWER - \$30
SUNFLOWER PUFF PASTRY - \$30
STUFFED PORTABELLO MUSHROOM - \$30
WILD MUSHROOM or ROASTED VEGETABLE RAVIOLI in Cream Sauce - \$27
PASTA PRIMAVERA - \$27
LAYERED VEGAN POLENTA PIE (minimum of 8 orders) - \$30

DESSERT SELECTIONS

(Select **One** Dessert for all guests)

RASPBERRY SORBET or VANILLA ICE CREAM – Included
MINI RASPBERRY JACK - Vanilla Ice Cream, Raspberries & Whipped Cream - add \$1
TROPICAL SORBET TRIO (Mango, Lemon & Raspberry) – add \$1
KEY LIME PIE - add \$2
CHOCOLATE VELVET CAKE - add \$2
CHEF'S MONTHLY SPECIALTY CHEESECAKE - add \$2
MISS PAULINE'S FAMOUS RUM CAKE With Vanilla Ice Cream - add \$2
FRESH STRAWBERRY SHORTCAKE (Seasonal) - add \$3
DESSERT SAMPLER - A Selection of Miniature Desserts - add \$4
CELEBRATORY CAKES ALSO AVAILABLE

Peerless European Royale Coffee

☛ Service Charge and Sales Tax will be added to all Food and Beverage ☛

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