



Hors D'oeuvre Menu

25 Pieces Per Order

CHICKEN OR BEEF SKEWERS <i>with peanut sauce</i>	\$70
BRUSCHETTA <i>fresh tomato, basil, garlic, parmesan</i>	\$55
DEEP WATER JUMBO PRAWN COCKTAIL	\$115
CRAB AND CREAM CHEESE WONTONS	\$85
APPLEWOOD SMOKED BACON WRAPPED PRAWNS	\$85
MINI CRAB CAKES <i>répoulade sauce</i>	\$100
CALAMARI FRIED CRISP <i>with garlic lemon butter</i>	\$65
BLACKENED SEARED AHI TUNA <i>with cucumber salad & ginger wasabi</i>	\$95
OYSTERS ON THE HALF SHELL <i>cocktail and mignonette sauces</i>	\$85
TRI TIP CROSTINI <i>horseradish cream</i>	\$75
MENLO WRAPPED FRIED PRAWNS <i>spicy peanut sauce</i>	\$100
FRUIT AND CHEESE DISPLAY	\$65
VEGETABLE CRUDITE <i>with blue cheese dressing</i>	\$55
WARM TORTILLA CHIPS <i>roasted tomato salsa</i>	\$45
BAY SHRIMP QUESADILLA <i>jalapeno jack cheese, guacamole, salsa fresca</i>	\$55

Private Dining Menu

First Course

(Select One)

NEW ENGLAND CLAM CHOWDER *Finished with sherry*

SCOTT'S CAESAR SALAD *Fresh garlic croutons, shaved parmigiano-reggiano*

ORGANIC GREENS *Bleu cheese, tomatoes, glazed pecans, balsamic vinaigrette*

SPINACH SALAD *Feta cheese, pinenuts, tomatoes, cucumber, red onion, sherry vinaigrette*

Entrée

(Select Three)

GRILLED SALMON FILET *Roasted red potatoes, seasonal vegetables, beurre blanc* \$46

SHRIMP FETTUCCHINE *Tomatoes concassé, artichoke hearts, basil tomato sauce* \$41

GRILLED CHICKEN BREAST *Lemon butter, caper, white wine, jasmine rice, vegetables* \$38

RED SNAPPER *Black beans, salsa fresca, sour cream, jasmine rice* \$40

FILET MIGNON *Demi glace sauce roasted potatoes* \$50

VEGETARIAN PASTA *Seasonal vegetables tomato herb sauce* \$34

BLUE NOSE SEA BASS *Almond crusted, balsamic reduction, garlic mashed potatoes* \$47

SEAFOOD SAUTÉÉ *Prawns, scallops, Dungeness crab, white wine, jasmine rice, vegetables* \$46

AUSTRALIAN LOBSTER TAIL *Ten to twelve ounce baked lobster tail, Yukon Gold potatoes* \$68

SHRIMP SALAD *Avocado, tomato, cucumber, egg, olives* \$35

Desserts *(Select One)*

WARM CHOCOLATE FUDGE SOUFFLE *Vanilla bean ice cream*

N.Y. STYLE CHEESECAKE *Fresh berry compote*

RASPBERRY JACK *Raspberries served over French vanilla ice cream*

HOT FUDGE SUNDAE *Vanilla bean ice cream, hot fudge, caramel sauce, whipped cream and walnuts*

Coffee & Hot Tea Included

PRIVATE DINING INFORMATION

Peninsula Room

Accommodates up to 80 guests

Entire Peninsula Room there is a \$2,000.00 food and beverage minimum, not including tax & gratuity

Cardinal Room

Accommodates up to 40 guests

Entire Cardinal Room requires a \$1,000.00 food and beverage minimum, not including tax & gratuity.

Main Dining Room

Accommodates up to 135 guests

Entire Main Dining Room requires a \$5,000.00 food and beverage minimum, not including tax & gratuity.

Main Dining Room and Cardinal Room

Accommodates up to 175 guests

Entire Main Dining and Cardinal Room requires a \$6,000.00 food and beverage minimum, not including tax & gratuity

Entire Restaurant

Accommodates up to 295 guests

Entire Restaurant requires a \$20,000.00 food and beverage minimum, not including tax & gratuity.

Menu Selections

All menu selections are required two (2) weeks prior to your event. Pre-orders are due at time of guarantee, 72 hours prior to event.

Guarantee

A guarantee of the number of guests attending your function is due 72 hours prior to event.

This number is considered your final guarantee and is not subject to reduction. If no guarantee is given at this time, the original number of guests will be considered the guaranteed number. You will be charged for the final count or the guaranteed number of guests whichever is greater.

Food & Beverage

All food and beverages must be consumed on the premises and purchased solely through Scott's Seafood Grill and Bar, with the exception of wine, a \$20.00 corkage fee per bottle will be applied. All hosted beverages are charged by consumption. A \$100 service charge per server will be incurred with all no-host beverages.

All food and hosted beverages are subject to a 21% service charge and 8.25% sales tax. Tax is in accordance with California Regulation 16003-F and will be calculated on all food, beverages and gratuity charges.

Deposit & Payment

A deposit is required to guarantee your reservation. All deposits are non-refundable. Deposits will be deducted from your bill at the time of your event. Final payment is due with cash or credit card upon conclusion of your event. Direct billing privileges must be established no less than one (1) month before the event

Private dining reservations require a \$500.00 deposit

Entire restaurant reservation requires 50% of Food & Beverage Minimum as deposit