



Wedding Reception Menu

Entrées

Choice of two (2)

Chicken

Apricot - pan-seared chicken breast covered with our exclusive apricot sauce

Marsala - pan-seared chicken breast served with a mushroom marsala sauce

Herb & Garlic - charbroiled chicken breast marinated in garlic and herbs

Parmesan Crusted - baked chicken breast rolled in parmesan breading

Florentine - parmesan crusted chicken breast topped with prosciutto and a spinach asiago cream sauce

Southwest - baked chicken breast rolled in southwestern spices, drizzled with chipotle adobo cream sauce and served with corn salsa

Champagne - pan-seared chicken breast covered with a champagne cream sauce

Tuscan - pan-seared chicken breast covered with a parmesan cream sauce with sundried tomatoes, capers and spinach

Beef

London Broil - pan-seared marinated flank steak

Roast Beef - slow cooked roast beef covered with beef gravy

Short Rib - coffee braised short ribs with a red wine demi-glace

Salmon

Pan-Seared Fresh Atlantic Salmon - Choice of maple bourbon glazed, lemon garlic cream sauce, seafood cream sauce or mixed herb chimichurri

Sides

Starch

Choice of one (1)

Garden Wild Rice

Garlic Smashed Potatoes

Roasted Red Potatoes

Potatoes au Gratin

Whipped Potatoes with Gravy

Twice Baked Potato

Duchess Potatoes

Vegetables

Choice of two (2)

Green Beans

Maple Bourbon Glazed Carrots

Steamed Broccoli Florets

Sautéed Mixed Vegetables

Roasted Root Vegetables

Parmesan Roasted Cauliflower

Sautéed Garlic Asparagus

Salad

Choice of two (2)

Tossed Garden Greens

Caesar Salad

Italian Tossed Salad

Cranberry Feta Spring Salad

Apple Walnut Bleu Cheese Spring Salad

Italian Penne Pasta Salad

Homestyle Pasta Salad

Greek Rotini Salad

Caprese Pasta Salad

Fresh Fruit

Included with every buffet:

Fresh Baked Rolls

Coffee and Tea

\$25 Per Person
\$12 Children 10 and Under

All Prices Subject to Change
Please add 20% Gratuity and 7% Sales Tax to Total



Scott
Conference
Center

Wedding Reception Complements

Cold Appetizers

Fresh Fruit Platter

Fresh Vegetable Crudités

Assorted Cheese and Crackers

Fresh Tortilla Chips w/ Queso Blanco,

Guacamole and Salsa

Hot Appetizers

BBQ or Swedish Meatballs

Spinach and Artichoke Dip w/ Tortilla Chips

Buffalo, BBQ, Sweet Chile and Garlic

Parmesan Boneless Wings - choose (2)

Select 1 - \$4

Select 2 - \$6

Select 3 - \$8

Anytime Snacks

Popcorn & Chex Mix

Fresh Tortilla Chips and Salsa

Natural Potato Chips w/ assorted Dip

Roasted Red Pepper Crackers & Spicy Pretzels

Select 2 - \$2.5

Late Night Snacks

Assorted Fresh Baked Pizzas

Warm Pretzel Bites w/Beer Cheese

Mini Warm Donuts w/ assorted Dipping Sauces

Fresh Baked Chocolate Chunk Cookies w/ Milk

Angus & Cheddar Sliders on a Brioche Bun w/

Skin On Fries, Mav Sauce & Chipotle Ketchup

Select 1 - \$4

Select 2 - \$6

Chocolate Fountain

*Milk chocolate with fresh strawberries,
marshmallows, pretzels, assorted cookies
and more... Includes a fountain attendant*

\$8

*Priced per person

All Prices Subject to Change

Please add 20% Gratuity and 7% Sales Tax to Total



Venue Information

Saturday Rental

with a minimum food purchase of \$5,000 required

Ballroom	\$2,000
Ceremony Room	\$600

Friday or Sunday Rental

with a minimum food purchase of \$3,500 required

Ballroom	\$1,700
Ceremony Room	\$600

Venue Add-ons

<i>Ceiling drape with chandelier</i>	\$400
<i>Room & cake table uplighting</i>	\$175
<i>Video screens & projectors</i>	\$100

Rental Includes

*Six hour reception
72" Round dining tables w/ chairs
Tables for cake, gifts, and DJ
Black, white, or ivory linens
Dining silverware & china
Four, 6'x8' stage sections
Your choice of napkin color (20 color options)
Round mirrors for centerpieces
Votive candles
Complimentary cake cutting
Complimentary on-site parking
Complimentary Wi-Fi
Complimentary dance floor
Servers & staff included*

Additional Charges

Security - minimum (2) officers required ——— \$40 per officer, per hour

All food & non-alcoholic beverages ——— 20% gratuity and 7% sales tax

Adult beverage service provided by 1316 Jones Street Beverages

Contact Chad Morford - chad@abrahamcatering.com

Please contact us for your tour
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