

SCARLETT BEGONIA

Evening Banquet

Bread Service

(Served Family Style)

House-Made Sourdough
cultured butter, maldon salt

Soup or Salad

(Choice of Tableside)

Clam Chowder
bacon garnish, spicy carrot puree

Tomato Soup
crouton garnish (V)

Simple Salad
sliced carrots, tomato,
pepitas, lemon oil (V)

Kale Caesar Salad
avocado massaged kale, bacon,
pine nuts, parmesan,
house-made croutons

Minimum 25 People
Maximum 60 People

(includes white linen tablecloths)

*Served raw or undercooked or contains or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.



\$85

per person
plus tax and
gratuity

Main Course

(Narrowed to four choices with counts provided in advance)

Grass Fed Flat Iron
chimichurri, crispy french fries, creamed spinach

Fried Chicken
buttermilk biscuit, chicken andouille gravy, arugula, roasted vegetables

Veggie Nachos
house-made chips, black beans, sauteed squash, swiss chard, cheese,
caramelized onion, crema, guacamole, pico de gallo (GF, VEG)

Spicy Organic Black Bean & Quinoa
harissa, roasted vegetables, arugula, basil vinaigrette (GF, V)

Paccheri Pasta
garlic, sauteed squash, caramelized onion,
tomato cream sauce, parmesan (VEG)

Shrimp & Grits
sautéed shrimp, andouille sausage, caramelized onions, roasted red
peppers, mustard seed chow chow (GF)

Chicken Milanese
organic chicken breast, arugula, tomato concasse, fennel,
confit garlic, radish, parmesan cheese

Scarlett Cheeseburger
grass-fed beef, bacon marmalade, sharp cheddar,
house pickles, garlic aioli, served with fries or simple salad

Desserts

Choose one or two (that will alternate to every other guest)

Chocolate Chip Ricotta Pancakes
blueberry compote, salted whipped butter

Mixed Organic Berry Pie
all butter crust

Brioche Beignet
powdered sugar, strawberry sauce

Roasted Beet Chocolate Cake
freshly whipped cream

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