



Private Dining and Special Events

Private Events are a hallmark of Scarlet Oak Tavern. Being located in an old colonial home, we have the benefit of many small and medium sized rooms that can comfortably accommodate private parties from as few as 8 to as many as 55 guests. Our events range from working business breakfasts to bridal showers to non-profit fundraising dinners. For larger parties, we also offer the option of securing a private bar by reserving the entire upstairs.

The function menus enclosed are available for the current season. We feature produce from our own farm, the Gibbet Hill Farm in Groton, MA, as well as from other local farms. As such, our menus are subject to change based on seasonal availability. In addition to the menus enclosed, our chefs are always available to help customize a menu to fit your needs.

Please call or email our event manager Alexandra Callinan at (781) 749-8200 or alex@scarletoaktavern.com to inquire about dates and availability.



Our Chef's will design a seasonally inspired, three course menu based on the number of guests in your party. Prior to the event we will work with you to pre-select your two starters, three entrees and two desserts. If you would prefer to customize a menu with choices other than what you find on this menu, a member of our culinary team would be more than happy to meet with you prior to your event to assist you with this.

Dinner

Starters

Scarlet Salad

Mixed baby greens with cranberries and crispy shallots

Caesar Salad

Parmesan croutons

Iceberg Lettuce Wedge

Smoked bacon, tomato, blue cheese dressing

Roasted Pear Salad

Great Hill blue cheese, arugula, maple pecan dressing

New England Clam Chowder

Soup of the Day

Seasonal selection

Sweet Potato Gnocchi

Spicy lamb sausage, cauliflower, green olives, sweet peppers

Dinner Entrees

Chicken Pot Pie

Roasted chicken, red bliss potatoes, peas and carrots
under a flaky crust

\$35.00

Potato Crusted Haddock

Over a sweet corn and bacon chowder

\$35.00

Roast Chicken Breast

Honey garlic jus

Chef's choice of starch and seasonal vegetables

\$40.00

Butternut Squash and Mascarpone Ravioli

Lemon, capers, farm cheese

\$40.00

Scottish Salmon

Bordelaise

Chef's choice of starch and seasonal vegetables

\$40.00

12oz Sirloin Steak Tips

Grilled medium

Chef's choice of starch and seasonal vegetables

\$40.00

Petite Filet

Grilled medium

Cognac peppercorn cream

Chef's choice of starch and seasonal vegetables

\$45.00

Grilled Swordfish

Cider vinaigrette

Chef's choice of starch and seasonal vegetables

\$45.00

New York Sirloin

Grilled medium

Chef's choice of starch and seasonal vegetables

\$45.00

10oz Filet

Grilled medium

Cognac peppercorn cream

Chef's choice of starch and seasonal vegetables

\$55.00

Surf & Turf

6oz filet mignon, Scituate lobster tail, béarnaise

Chef's choice of starch and seasonal vegetables

\$55.00

Dessert

Dinner Warm Flourless Chocolate Cake

Vanilla ice cream

Dinner Eggnog Cheesecake

Gingerbread cookie crust

Chocolate Peanut Butter Mousse Tart

Crunchy peanut butter cookie crust

Carrot Cake

Cream cheese icing

Cranberry White Chocolate Bread Pudding

Vanilla ice cream

Nona's Local Ice Cream with Berries

Flavors subject to change

Nona's Local Sorbet with Berries

Flavors subject to change

PASSED HORS D'OEUVRES

All items are priced out per piece

Crispy Asiago Asparagus

\$2.50

Short Rib Shepherd's Pie

\$3.00

Coconut Crusted Chicken Satay, Sweet Chili Glaze

\$3.00

Mini Crab Cake, Chipotle Aioli

\$3.50

Grilled Hanger Steak, Red Onion, Blue Cheese and Balsamic Crostini

\$3.50

Applewood Bacon Wrapped Bay Scallops

\$3.50

Artichoke and Spinach Phyllo

\$2.50

Kobe Beef Sliders

\$3.50

Tuna Tartar, Soy, Sesame, Wasabi Aioli

\$3.50

Manchego and Quince Tart

\$2.50

Mini Quiche Lorraine

\$3.00

PIZZA

All items can be passed or stationary

Margherita

Fresh mozzarella, house-made tomato sauce, basil, sea salt, olive oil \$11.00

Lobster Bake

Arugula, oyster mushrooms, black truffle vinaigrette \$17.00

Wild Mushroom

Westfield Farm's goat cheese, white truffle oil \$13.00

Heirloom Squash

Balsamic onions, blue cheese, walnuts \$13.00

Meatball

Caramelized onion, fresh ricotta \$14.00

STATIONARY DISPLAYS

Baked Brie en Croute

Served with French bread

\$90.00 (feeds 20 people)

Warm Crab and Vermont Cheddar Dip

Assorted flat bread crackers

\$7.00 per person

New England Raw Bar

*Shrimp, Oysters and Littlenecks on the Half Shell,
Lobster Tails, Crab Salad*

Served with Cocktail Sauce, Horseradish and Lemon

\$22.00 per person

Antipasti Plate

*Chipotle pumpkin hummus, roasted cauliflower,
salami, burrata, eggplant jam Hearth baked bread*

\$9.00 per person

Baked Westfield Farm Goat Cheese

Fire roasted salsa, cilantro, chilies, house made tortilla strips

\$6.00 per person

Artisanal New England Cheese Board

Assorted crackers

\$5.00 per person

Iced Jumbo Shrimp

Lemon and cocktail sauce

\$3.75 per piece



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Lunch/Brunch

Starters

Scarlet Salad

Mixed baby greens with cranberries & crispy shallots

Caesar Salad

Parmesan croutons

Roasted Pear Salad

Great Hill blue cheese, arugula, maple pecan dressing

Seasonal Fresh Fruit

New England Clam Chowder

Soup of the Day

Lunch Entrees

Grilled Chicken, Salami and Provolone Sandwich

Arugula, oil & vinegar, spicy eggplant jam

Hand cut fries

\$25.00

Grilled Chicken and Avocado Sandwich

Iceberg, cheddar cheese, sundried tomato mayonnaise

Hand cut fries

\$25.00

Turkey, Bacon and Avocado Sandwich

Lettuce, tomato, mayonnaise, multi-grain toast

Hand cut fries

\$25.00

Portabella Mushroom Sandwich

Arugula, mozzarella, sweet pepper, balsamic
Hand cut fries
\$25.00

Chicken Caesar Salad

Parmesan croutons
\$25.00

Grilled Chicken and Apple Salad

Celery, walnuts, grainy mustard, Robinson Farm cheese
\$25.00

Crab Burger

Old Bay tartar sauce, red cabbage slaw
Hand cut fries
\$30.00

8oz Sirloin Steak Tips

Grilled medium
Chef's choice of starch and vegetable
\$30.00

Baked Haddock

Herbed crumbs, citrus vinaigrette
Chef's choice of starch and vegetable
\$30.00

Chicken Pot Pie

Roasted chicken, red bliss potatoes
peas and carrots under a flaky crust
\$30.00

Lobster Roll

Fresh lobster salad in Hearth bakery brioche
Hand cut fries
\$33.00

BBQ Swordfish Skewers

Cider vinaigrette
Chef's choice of starch and vegetable
\$33.00

Butternut Squash and Mascarpone Ravioli

Lemon, capers, farm cheese
\$33.00

Grilled Chicken Fettuccine

Roma tomato, baby spinach, fresh basil and parmesan cream
\$33.00



Brunch Entrees

Brunch is offered on Sundays only

Buttermilk French Toast

Brown sugar pears, smoked bacon

\$25.00

Oatmeal Pancakes

Mixed berries, Vermont maple syrup

\$25.00

Spinach and Goat Cheese Frittata

Westfield Farm's goat cheese, parmesan, green onion, 12 grain toast

\$25.00

2 Eggs Scrambled

Choice of bacon or sausage, homefries, choice of English muffin or 12 grain toast

\$25.00

Avocado and Roasted Tomato Scramble

Homefries, 12 grain toast

\$25.00

Ham and Pepper Jack Scramble

North Country smoked ham, onion, bell pepper, homefries

\$25.00

Dessert

Lunch Warm Flourless Chocolate Cake

Vanilla ice cream

Lunch Eggnog Cheesecake

Gingerbread cookie crust

Homemade Cookies

Fresh Fruit and Berries

Nona's Local Ice Cream

Flavors subject to change

Nona's Local Sorbet

Flavors subject to change