

About Scutra

Scutra is a cozy European restaurant conveniently located in Arlington, near the downtown area. Owned by chef Didier Bagniet and his wife and partner Cesidia Cedrone, Scutra offers fine dining at surprisingly reasonable prices. Their daily menu specials and a carefully selected wine list, has made Scutra a local favorite. An expansion was completed in 2007 which now offers seating up to 60 and a full-service bar.



Special Events

Didier and Cesidia understand the importance of planning a special event. With years of culinary, restaurant and hotel experience between them, they will ensure an enjoyable experience and memorable event. Scutra is available Monday-Friday during lunch for private functions. We can accommodate parties as small as 10 to 60 people. We offer an extensive menu for plated luncheons starting at just \$19.99*. Price includes a three-course meal. Choose from a wide selection of soups and salads, entrées and desserts. In addition, plated or passed hors d'oeuvres, appetizers and upgrades can be added for an additional cost.

Catering

Scutra also specializes in catering. Whether you are hosting a special birthday or holiday party in your home, an important business meeting or want to treat your employees, Scutra's menu offers something for everyone. Scutra offers a large selection of hors d'oeuvres and canapés that can be ordered per person, in addition to prepared box luncheons or main course meals.

Hours

We are open for dinner on Monday through Thursday from 5:30 to 9:00, Friday from 5:30 to 9:30, and Saturday from 5:00 to 9:30. We are closed on Sundays for private functions.



Let Scutra plan your next celebration

Birthday Celebrations

Holiday Parties

Baby Showers

Wedding Showers

Anniversaries

Garden Club Meetings

Funeral Receptions

Reunions

After Spa Dinner

Business Meetings

Employee Luncheon/Dinner

Whatever your special event needs are, Didier and Cesidia, along with their friendly staff will ensure a successful, delicious and memorable event. Call today to book your event.



Event and Catering Menu



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Scutra

Three Course Plated Lunch from \$19.99*

Plated luncheons include a three-course meal. Choose from a wide selection of soups or salads, entrées and desserts. In addition, plated or passed hors d'oeuvres, appetizers and upgrades can be added for an additional cost.

Salads (choice of)

Tossed Green Salad with Balsamic Dressing
Caesar Salad with Croutons
Warm Spinach Salad with Feta Cheese
Crisp Iceberg Wedge Salad with Blue Cheese Dressing

Soups (choice of)

Creamy Tomato Soup
Split Pea with Crouton
Minestrone (Vegetarian available)
Potato and Leek

Upgrade (choice of) \$2.00

Mesclun Green Salad
New England Clam Chowder
Lobster Bisque

Appetizer Upgrade (choice of) \$2.50

Spinach and Mushroom Strudel
Tomato and Mozzarella Salad
Portobello and Goat Cheese Salad
Mussel Marinara
Cheese Ravioli with Tomato Sauce
Beef Bolognese Involtini

Starch Sides (choice of)

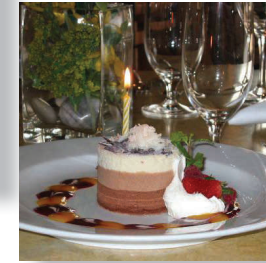
Parmesan Cheese Risotto
Spanish Yellow Rice
Mashed Potatoes
Roasted Rosemary Red Bliss Potatoes
Roasted Sweet Potato with Honey
Baked Potato with Sour Cream and Butter
Tomato and Basil Polenta Cake
Couscous with Vegetable

Vegetable Sides (choice of)

Green Beans in Bacon
Broccoli Almandine
Vegetable Medley
Broccoli Rabe
Roasted Rutabagas
Red Swiss Chard
Roasted Butternut Squash (seasonal)
Sweet Corn (seasonal)

Upgrade (choice of) \$2.00

Asparagus
Scalloped Potatoes
Twice Baked Potato
Grilled Stuffed Tomato with French Peas



Entrees (choice of)

Baked Scrod with Lemon Butter Sauce
Parmesan Crusted Chicken with White Wine Tomato Sauce
Veal or Chicken Scaloppini with Marsala Sauce
Grilled Skirt Steak with Burgundy Jus
Sliced Pork Loin with Apple Cider Gravy
Sliced Sirloin with Shallot Jus
Grilled or Steamed Salmon with Beurre Blanc
Stuffed Trout with Artichoke and Tomato
Sliced Roast Turkey Breast
Half Roasted Chicken



Carving & Speciality Stations (inquire for price)

To add flare to your special event, Scutra offers specialty and carving stations based on per person.

Stations can include but are not limited to beef and poultry, seafood (scallops, mussels, clams, crab cake), stir-fry, risotto, South American, salads and pastas. An additional carving fee may apply. For a complete listing of our special events and catering menu, please visit our web site for additional information and pricing at www.scutra.com.

*price subject to change

Scutra

Desserts (choice of)

Warm Seasonal Fruit Tartatin with Vanilla Ice Cream
Chocolate and Vanilla Layered Mousse Cake
Special K Vanilla Ice Cream Crunch with Butterscotch Sauce
Strawberry Shortcake with Seasonal Berries
Tiramisu Cake with Cappuccino Sauce
Chocolate Bread Pudding with Sundried Fruit
Warm Chocolate Fudge Brownie with Vanilla Ice Cream

Upgrade (choice of) \$2.50

Chocolate Mousse Cup
Creme' Brulee
New York Cheese Cake with Lemon Butterscotch Sauce
Apple Streusel with Vanilla Ice Cream
Lemon Meringue Tart

