

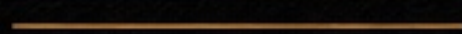
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FUELED BY SCOTTY

CULINARY HOUSE



WHERE UNFORGETTABLE
GATHERINGS BEGIN.



THOUGHTFULLY PREPARED.
BEAUTIFULLY HOSTED.

THE CULINARY COLLECTION
VOLUME 001



FUELED BY SCOTTY
CULINARY HOUSE

THE EXPERIENCE

WE BELIEVE FOOD IS MORE THAN A MEAL—
IT'S AN EXPERIENCE THAT BRINGS PEOPLE
TOGETHER AND CREATES LASTING MEMORIES.

EVERY DETAIL IS CURATED WITH INTENTION.
EVERY DISH MADE WITH CARE. AND EVERY
GATHERING DESIGNED TO REFLECT YOU.

ROOTED IN HERITAGE.
INSPIRED BY GLOBAL FLAVORS.
CRAFTED WITH PURPOSE.



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334.324.7440



fueledbyscottty@gmail.com



FUELED BY SCOTTY
CULINARY HOUSE

FIRST IMPRESSIONS

SMALL BITES DESIGNED TO WELCOME
YOUR GUESTS AND SPARK CONVERSATION.

EGG ROLLS

Traditional Chicken

Traditional Vegetable

Philly Cheesesteak

Buffalo Chicken

Cheeseburger

Southwest Chicken

SPRING ROLLS

Vegetable

CRAB RANGOON

CHICKEN SATAY

SHRIMP COCKTAIL

POTSTICKERS

Chicken

Vegetable

Pork

SPINACH & ARTICHOKE
STUFFED MUSHROOMS



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CULINARY HOUSE

THE MAIN TABLE

THOUGHTFULLY CRAFTED ENTRÉES
DESIGNED TO BRING EVERYONE TOGETHER.

Southern

- SMOKED RIBS
- SMOTHERED CHICKEN
- CAJUN ALFREDO
- HERB ROASTED CHICKEN
- CREOLE BUTTER SHRIMP

House Signatures

- BRAISED OXTAILS IN
RED CURRY COCONUT GRAVY
- BALSAMIC BROWN SUGAR LAMB CHOPS
- TEMPURA FRIED CATFISH
WITH KIMCHI GRITS
- WAGYU FRIED RICE
- GRANDMA KAL'S COLLARD GREENS
- COCONUT RISOTTO
- COCONUT-GINGER RICE
- YAKAMEIN
- BANANA PUDDING
- OXTAIL SILK ROLL
PRESENTED BY ARIGATEAUX

Asian

- HIBACHI CHICKEN
- HIBACHI STEAK
- HIBACHI SHRIMP
- SESAME CHICKEN
- KOREAN BBQ BEEF
- TERIYAKI CHICKEN
- SWEET CHILI CHICKEN
- BOURBON SALMON

Steakhouse

- GARLIC BUTTER STEAK BITES
- PRIME RIB
- GRILLED RIBEYE



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CULINARY HOUSE

THE HIBACHI TABLE

LIVE. FLAVORFUL. UNFORGETTABLE.

Sizzling hibachi, prepared fresh before your guests.
An interactive experience that brings energy to every gathering.



HIBACHI PROTEINS

- HIBACHI CHICKEN
- HIBACHI STEAK
- HIBACHI SHRIMP
- COMBO (CHICKEN, STEAK & SHRIMP)
- VEGETABLE MEDLEY



MADE TO ORDER.

Cooked fresh on the grill.
Made for the moment.

HIBACHI SIDES

- FRIED RICE
- YAKISOBA NOODLES
- STEAMED VEGETABLES



EXPERIENCE INCLUDES:

PROFESSIONAL HIBACHI CHEF
FULL HIBACHI GRILL STATION
PREMIUM INGREDIENTS
INTERACTIVE ENTERTAINMENT
UNFORGETTABLE FLAVOR



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FUELED BY SCOTTY
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SHARED SIDES

ELEVATED SIDE DISHES, CRAFTED TO COMPLEMENT
EVERY ENTRÉE AND BRING PEOPLE TOGETHER.



SIGNATURE SIDES

- GARLIC BUTTER GREEN BEANS
- TRUFFLE MAC & CHEESE
- COCONUT-GINGER RICE
- HERB ROASTED FINGERLING POTATOES
- SWEET POTATO CASSEROLE
- SAUTÉED BROCCOLINI
- COLLARD GREENS
WITH SMOKED TURKEY
- CORN MAQUE CHOUX

ASIAN-INSPIRED SIDES

- YAKISOBA NOODLES
- HIBACHI FRIED RICE
- STIR-FRIED VEGETABLES
- KIMCHI FRIED RICE
- GARLIC NOODLES
- SESAME GREEN BEANS
- THAI BASIL GREEN BEANS
- EDAMAME



MADE TO SHARE.

Bold flavors. Quality ingredients.
Crafted to complete your experience.



PERFECTLY PAIRED.

Our sides are designed to complement
every entrée and elevate every plate.



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FUELED BY SCOTTY
CULINARY HOUSE

THE WING BAR

A VARIETY OF BOLD FLAVORS
TO PLEASE EVERY GUEST.

LEMON PEPPER

HOT

PLAIN

SESAME

SWEET CHILI

HONEY HOT

GARLIC PARMESAN

TERIYAKI

CAJUN DRY RUB

BBQ

MANGO HABANERO

SERVED WITH

RANCH

BLUE CHEESE

CELERY & CARROTS
(OPTIONAL)



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FUELED BY SCOTTY
CULINARY HOUSE

THE SLIDER COLLECTION

BOLD COMBINATIONS. PERFECTLY PORTIONED.
MADE TO IMPRESS.



PRIME RIB

- HORSERADISH AIOLI
- CARAMELIZED ONION
- WHITE CHEDDAR



CLASSIC ITALIAN

- GENOA SALAMI
- CAPICOLA
- PROVOLONE
- HOUSE VINAIGRETTE



SMASH BURGER

- AMERICAN CHEESE
- PICKLES
- HOUSE SAUCE



NASHVILLE HOT CHICKEN

- BREAD & BUTTER PICKLES
- COMEBACK SAUCE



KOREAN BBQ BEEF

- KIMCHI SLAW
- SESAME AIOLI



BUFFALO CHICKEN

- BLUE CHEESE CRUMBLES
- RANCH DRIZZLE



PERFECT FOR ANY OCCASION.

Mix, match, and build the perfect spread
for your guests.



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FUELED BY SCOTTY
CULINARY HOUSE

GRAZING

*Beautiful displays created for
sharing, conversation, and connection.*

FRUIT DISPLAY

CRUDITÉ BOARD

CHARCUTERIE BOARD

DESSERT DISPLAY

WING BOARD

SLIDER BOARD

BRUNCH BOARD

A SWEET FINISH

BANANA PUDDING ★

PEACH COBBLER

BROWNIES

COOKIES

DESSERT SHOOTERS

SEASONAL DESSERTS



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FUELED BY SCOTTY
CULINARY HOUSE

RAISE A GLASS

*Beverages and refreshments
to elevate the experience.*



SWEET TEA

Brewed fresh and perfectly
sweetened. A timeless classic.



LEMONADE

Made with real lemons
for a bright, refreshing taste.



SIGNATURE REFRESHERS

House-crafted blends
bursting with flavor
and freshness.



INFUSED WATERS

Crisp, clean, and naturally
infused with fresh fruits,
herbs, and botanicals.



EVERY DETAIL. EVERY SIP.

Our beverages are thoughtfully prepared
to complement every bite and every moment.



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CULINARY HOUSE

BOOKING & INQUIRIES

*Let's create something unforgettable.
We can't wait to serve you.*



01 INQUIRE

Submit your inquiry with event details, date, guest count, and service needs.



02 CUSTOMIZE

We'll create a custom proposal tailored to your vision and preferences.



03 CONFIRM & ENJOY

Confirm your date, relax, and let us take care of the details. We'll handle the rest.



RESERVE YOUR DATE

A signed agreement and retainer are required to secure your date.

EVENTS BOOK QUICKLY

We recommend booking early to ensure availability.

READY TO GET STARTED?

We'd love to bring your vision to life.



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LET'S CREATE. LET'S CELEBRATE. LET'S MAKE IT UNFORGETTABLE.



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