



701 N. Washington Ave Scranton, PA 18509  
570-346-7049 [cateringbycoopers@gmail.com](mailto:cateringbycoopers@gmail.com)

## DELUXE DINNER BUFFET

### Salads

*Select one*

**\*Caesar Salad**

**^\*Vermont Salad:** (mixed greens, cranberries, walnuts, blue cheese tossed in a lightly sweetened balsamic dressing)

**^\*California Salad:** (mixed greens, oranges, seasonal berries, walnuts, blue cheese, tossed in an orange poppy seed dressing),

**^\*Garden Salad:** (*Pick 2 Dressings*) Ranch, Blue Cheese, Italian, Thousand Island, Creamy Dill or Balsamic Vinaigrette

### Entrees

*select three*

**Baked Seafood Au Gratin:** A combination of shrimp, scallops, crab, Atlantic roughy, and pasta in a cream sauce with New York Cheddar cheese and baked.

**Broiled Stuffed Flounder:** Fresh Flounder filets stuffed with crabmeat dressing.

**Broiled Salmon:** Topped with a light dill sauce.

**^Seafood Brochettes:** Shrimp, scallops, and tuna with peppers, onions and tomatoes, marinated then char-broiled

**Haddock Parmesan:** Haddock topped with a crust of crackers, parmesan cheese and herbs.

**Coral Reef Fettuccini with Shrimp and Scallops:** Gulf shrimp, Sea scallops and Clams sautéed in a sauce of tomatoes, garlic and parmesan cheese.

**\*Butternut Squash Ravioli** in a sage cream sauce

**\*Vegetable Lasagna:** Layers of ricotta cheese, eggplant, squash, peppers, zucchini & mozzarella in a vodka cream sauce.

**^Lemon Chicken:** Boneless chicken breasts in a light lemon cream sauce.

**Chicken Marsala:** Boneless chicken in a rich sauce flavored with Marsala wine and mushrooms.

**^Sautéed Chicken Strips:** Sautéed in garlic and wine.

**^Balsamic Chicken:** Boneless chicken in a Balsamic reduction.

- Chicken Florentine: Stuffed with spinach, onion and cheese.
- ^Hawaiian Baked Ham: Baked ham in a glaze with pineapple and raisins.
- Roast Stuffed Pork: Pork loin stuffed with apple and pecan dressing
- ^Roast Pork Tenderloin: Pork loin roasted with a port wine sauce.
- Beef Chasseur: Tenderloin tips in a sauce flavored with cognac.
- Pot Roast: served with veggies in gravy
- ^Beef Brochettes: Beef tips skewered with peppers, onions and mushrooms, marinated in teriyaki and char-broiled.
- Steak Diane: Sirloin steak with a demiglaze of cognac and scallions.

## Compliments

*Select one*

- ^\*Au Gratin Potatoes    ^\* Roasted Rosemary Potatoes    ^\*Italian Roasted Potatoes
- \*Penne with Vodka Cream Sauce    ^\*A Mix of Sweet and White Roasted Potatoes    ^\* Mashed Potatoes.
- ^\*Rice Pilaf

## Fresh Vegetable of the Day

**Dessert:** An assortment of homemade pastries and desserts

***^Gluten Free Options***

***\*Vegetarian Options***

Adults: \$30.00    Children: 3-10 \$15.00 plus tax and gratuity

Includes: iced tea, soda, lemonade, coffee (off premise events include canned soda, bottled water, coffee)

Additional side may be added for \$2.50pp. Additional entrée may be added for \$4.00pp

Minimum of 20 guests for Scranton location, minimum of 30 guests for off premise facilities.

Menu selections must be finalized 10 days prior to event and a final guest count due 5 day prior to event.

- On premise gratuity 20% of total bill or \$60.00 per server, whichever is greater.
  - Off premise 25% of bill or \$90.00 per server, whichever is greater
- A \$25.00 kitchen service fee will be applied to all parties. Any party paying by credit card will incur a 3% card processing fee.