



701 N. Washington Ave Scranton, PA
570-346-7049 cateringbycoopers@gmail.com

Dinner Buffet Menu

Salads: *Select One*

*Caesar Salad

*Balsamic Pasta Salad

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

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

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

Entrees: *Select Two*

*Baked Stuffed Chicken Breast

*Chicken Parmigiana

*Broiled Haddock

Haddock Parmesan

^Chicken Stir Fry

^Grilled Lemon Chicken Breast

Chicken Marsala

*Seafood Crepes

*Vegetable Lasagna

*Cheesy Dill Haddock

^Roasted Pork *Loin in port wine sauce*

*Penne Pasta with Meat Balls (*With Vodka or Marinara Sauce*)

*Chicken and Mushroom Crepes

*Baked Manicotti

*Sautéed Chicken Strips

*Cavatelli Primavera

Select Three from Below

Side Dishes, vegetables and desserts

* Potatoes Au Gratin

^*Rice Pilaf

^*Italian Roasted Potatoes

*Penne Pasta with Vodka Sauce

^*Mashed Potato with Gravy

^*Rosemary Potatoes

^*Broccoli (with or without cauliflower)

^*Carrots

^*Green Beans (with or without almonds)

^*Mixed Vegetable

^*Corn

Strawberry Shortcake trifle

^Chocolate Mouse

Warm Peach Cobbler

Chocolate Mousse Trifle

Assorted Cookies and Brownies

Chocolate Texas Sheet

^ Rice Pudding

Chocolate S'mores Trifle

Carrot Sheet Cake

^Gluten Free options

****Vegetarian options***

Package also includes Fresh Baked Rolls, iced tea, soda, lemonade, coffee.
(off premise events include canned soda, bottled water, coffee)

Adults: \$24.00 Children 3-10: \$12.00 plus tax and gratuity

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.