



701 N. Washington Ave. Scranton, PA 18509
570-346-7049 cateringbycoopers@gmail.com

Lunch Buffet Menu

Salads *Select one*

*Caesar Salad *Balsamic Pasta Salad

- ^*Garden Salad: (*pick 2 dressings*) Ranch, Blue Cheese, Creamy Dill, Thousand Island, Italian or Balsamic Vinaigrette
^*Vermont Salad: (mixed greens, cranberries, walnuts, blue cheese, tossed in a lightly sweetened balsamic dressing)
*California Salad: (mixed greens, seasonal berries, oranges, blue cheese, walnuts, tossed in an orange poppyseed dressing)

Entrees *Select two*

Chicken Parmigiana
Chicken and Mushroom Crepes
^Grilled Lemon Chicken Breast
^Cheesy Dill Haddock
^Roasted Pork loin in port wine sauce
^Chicken Marsala

*Cavatelli Primavera
Baked Stuffed Chicken Breas
^Broiled Haddock
*Vegetable Lasagna
Haddock Parmesan
*Vegetable Lasagna

Seafood Crepes
* Baked Manicotti
^Sautéed Chicken Strips
*Cavatelli Primavera
^Chicken Stir Fry
Penne Pasta with Meatballs
(*With Vodka or Marinara Sauce*)

Select any 3 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 Mousse
Warm Peach Cobbler

Chocolate Mousse Trifle
Assorted Cookies and Brownies
Chocolate Texas Sheet Cake

^ Rice Pudding
Chocolate Smores Trifle
Carrot Sheet Cake

^Gluten Free options

***Vegetarian options**

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

Adults \$17.00 Children 3-10 \$10.00 plus tax and gratuity

Additional side may be added for \$2.00pp. Additional entrée may be added for \$3.00pp.

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.