



701 N. Washington Ave Scranton PA. 18509 570-346-7049

cateringbycoopers@gmail.com

BRUNCH BUFFET INCLUDES:

Assorted Fruit Juice, Coffee, Tea, Iced Tea
^*Fresh Fruit Display (seasonal) or Yogurt Cups
Bacon or Sausage
^Scrambled Eggs French Toast ^Home fries
*Assorted Danish and Muffins

Also included: Select One Entrée:

Chicken and Mushroom Crepes Seafood Crepes
^Hawaiian Baked Ham ^ Sautéed Chicken Strips ^Broiled Haddock

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

Additional Add on Options:

Waffle Station:

Replace the French toast with
Belgian Waffles prepared to order
with an assortment of toppings.
Cost: \$4.00pp -- Chef fee of \$50.00

Omelet Station:

Replace the scrambled eggs with
Omelet's made to order with a
variety of fresh ingredients.
Cost: \$4.00pp-- Chef fee of \$50.00

^Gluten Free Options

*Vegetarian Options

Beverage Add on Options:

Bloody Mary's or Mimosas \$5.00 per glass

Champagne Punch Bowl \$5.00 (serves about 20-25)

(orange juice, pineapple juice, ginger ale, and champagne topped with sherbet and fresh fruit)

Non-Alcoholic Punch Bowl \$30.00 (serves about 20-25)

(orange juice, pineapple juice, ginger ale, topped with sherbet and fresh fruit)

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.