



701 N. Washington Ave Scranton, PA 18509  
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## CLAM BAKE MENU

### Salads: select 2

Caesar Salad      Tossed Salad      Balsamic Pasta Salad      Cole Slaw  
Fruit Salad      Potato Salad

### Entrees

Fresh Steamed Clams (*1 dozen*) served with Drawn Butter, Crackers and Cocktail Sauce.  
Corn on the Cob (*seasonal*)  
Chef Fee \$50.00      Equipment Fee \$25.00

### Select 2

Roasted Chicken      BBQ Chicken      Speedie Chicken      Sausage & Peppers  
Meatballs in Vodka or Marinara Sauce

### Side Dishes *Select one*

Penne Pasta with Marinara or Vodka sauce      Scalloped Potatoes  
Rice Pilaf      Italian Roasted Potatoes

### Dessert

Chocolate or Strawberry Trifle or assortment of cookies and brownies

***Package also includes dinner rolls, soda and water.***

Cost: \$30.00 per person plus tax and gratuity

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.

