



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

Served Lunch

Soup

Maryland Crab Bisque ^Manhattan clam chowder New England Clam Chowder *French Onion

OR

^*Garden Salad or *Caesar Salad (*entire group must choose same*)

Entrees: *Please select a maximum of three entrees.*

^Broiled Haddock: broiled to perfection. Served with a light herb butter

Baked Stuffed Chicken: Breast of boneless chicken stuffed with celery dressing and topped with brown gravy

***Cavatelli Primavera:** Homemade cavatelli and fresh vegetables tossed with a creamy Alfredo sauce

^Cheesy Dill Haddock: Fresh Haddock in a creamy dill sauce topped with New York cheddar cheese and baked to a golden brown.

Seafood Stuffed Crepes: Delicate crepes stuffed with a filling of scallops, shrimp and crab. Topped with a seafood cream sauce

^Sautéed Chicken Strips: Fresh chicken breast sautéed in a garlic and wine sauce

Chicken Parmesan: Fresh chicken breast breaded and baked. Topped with marinara sauce and mozzarella cheese

Roast Pork Loin: Roasted pork loin in a port wine sauce

Chicken Franchise: chicken tenders dipped in egg and sautéed. Covered in a hollandaise sauce.

***Baked Manicotti:** cheese stuffed with a marinara sauce

Each entrée is served with appropriate ^*potato and ^*vegetable. All entrées include fresh baked rolls, coffee, tea, soda, iced tea & lemonade.

(off premise events include canned soda, bottled water, coffee)

Dessert: ^*Chocolate Mousse, ^*Vanilla Ice Cream **or** ^*Rice Pudding

^Gluten Free Options

***Vegetarian Options**

Adults \$17.00 Children 3-10 \$10.00 plus tax and gratuity
Menu selections must be finalized 10 days prior to event and a final guest count of each selected entrée due 5 day prior to event.

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.