



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 Breasts

^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 S'mores 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 \$18.00 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 \$70.00 per server, whichever is greater. Off premise 25% of bill or \$100.00 per server, whichever is greater

A \$25.00 kitchen service fee will be applied to all parties.