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## Wedding Buffet Menu

### Salads

*Select one*

#### **\*Caesar Salad**

^\***Vermont Salad:** (mixed greens, cranberries, walnuts, blue cheese tossed in a lightly sweetened balsamic dressing)

^\***California Salad:** (mixed greens, oranges, seasonal berries, walnuts, blue cheese, tossed in an orange poppy seed dressing),

^\***Garden Salad:** (*Pick 2 Dressings*) Ranch, Blue Cheese, Italian, Thousand Island, Creamy Dill or Balsamic Vinaigrette

### Entrees

*select three*

^**Seafood Brochettes:** Shrimp, scallops and tuna on a skewer with peppers, onions & cherry tomatoes marinated & broiled.

**Coral Reef Fettuccini with Shrimp and Scallops:** Gulf shrimp. Sea scallops & Clams sautéed in a sauce of tomatoes, garlic & parmesan cheese

**Broiled Stuffed Flounder:** Fresh yellow tail flounder filets stuffed with seasoned crabmeat dressing & baked.

^**Broiled Haddock:** Served with a light herb butter.

**Cheesy Dill Haddock:** topped with a dill and baked cheddar cheese sauce.

^**Broiled Salmon:** cooked to perfection in a light lemon butter

**Salmon Dijon:** baked in a Dijon cracker crust

**Chicken Marsala:** Boneless chicken breast in a rich sauce flavored with Marsala wine and mushrooms.

**Chicken Parmesan:** boneless chicken breast topped with marinara and cheese.

**Sautéed Chicken Strips:** Sautéed in garlic and wine.

^**Lemon Chicken:** Boneless chicken breasts in a light lemon sauce.

**Pistachio chicken:** rolled in crushed pistachio nuts and sautéed

**Chicken Florentine:** stuffed with spinach and cheese, topped with Béchamel

^**Hawaiian Baked Ham:** Sliced ham topped with a glaze of pineapple and brown sugar.

^**Beef Brochettes:** Tenderloin beef tips skewered with peppers, onions & mushrooms, marinated and grilled.

**Beef Tenderloin Bordelaise:** Beef Medallions topped with a red wine bordelaise sauce

**Steak Diane:** tender sirloin steak with a reduction of cognac and scallions

**Stuffed Roast Pork:** Roasted pork loin stuffed with an apple pecan dressing.

**\*Vegetable Lasagna:** Layers of ricotta cheese, eggplant, squash, peppers, zucchini & mozzarella in a vodka cream sauce.

**\*Butternut squash ravioli:** in a sage cream sauce

## ^\*Vegetable Du Jour

### Compliments

*Select One*

^\*Au Gratin Potatoes

^\*Italian Roasted Potatoes

^\*Rosemary Potatoes

\*Penne Pasta with Vodka Sauce

^\*Rice Pilaf

^\*Mashed Potato with gravy

^\* Sweet and White roasted Potato mix

Extra side dish can be added for \$3.00pp

Extra entrée can be added for \$5.00pp

### Dessert

An Assortment of our Homemade Pastries served with Coffee and Hot Tea

*Cost: Adults \$34.00 Children 3-10 \$17.00 plus tax and 25% gratuity*

### ***^Gluten Free Options***

### ***\*Vegetarian Options***

Menu selections and final guest count due 10 days prior to wedding date.

All packages include clear plastic disposable plates and cups, linen napkins and flatware.

China package/glasses are an additional \$3.00 per person.

Gold Plate Chargers can be rented through us for \$1.00 per person

Chef fee \$100.00 per chef needed.

Dishwasher fee \$100.00.

Ivory floor length table linens can be rented through us for a fee of \$15.00 per table. Table napkins are no charge and we do have an assortment of colors you can choose from

Minimum 50 guests for any wedding for us to travel (up to 1 hour maximum travel).

Catering locations not on our approved list, must be approved by us before we can book at that venue.

Any party paying by credit card will incur a 3% card processing fee.