



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

## Dinner Buffet Menu

### Salads: *Select One*

\*Caesar Salad

\*Balsamic Pasta Salad

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

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

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

### Entrees: *Select Two*

\*Baked Stuffed Chicken Breast

\*Chicken Parmigiana

\*Broiled Haddock

Haddock Parmesan

^Chicken Stir Fry

^Grilled Lemon Chicken Breast

Chicken Marsala

\*Seafood Crepes

\*Vegetable Lasagna

\*Cheesy Dill Haddock

^Roasted Pork *Loin in port wine sauce* \*Roast Beef *Aujus*

\*Penne Pasta with Meat Balls (*With Vodka or Marinara Sauce*)

\*Chicken and Mushroom Crepes

\*Baked Manicotti

\*Sautéed Chicken Strips

\*Cavatelli Primavera

## Select Three 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 Mouse

Warm Peach Cobbler

Chocolate Mousse Trifle

Assorted Cookies and Brownies

Chocolate Texas Sheet

^ Rice Pudding

Chocolate S'mores Trifle

Carrot Sheet Cake

***^Gluten Free options***

***\*Vegetarian options***

Package also includes Fresh Baked Rolls, iced tea, soda, lemonade, coffee.  
(off premise events include canned soda, bottled water, coffee)

Adults: \$24.00 Children 3-10: \$12.00 plus tax and gratuity

Additional side may be added for \$3.00pp. Additional entrée may be added for \$4.00pp

**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.

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