



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

Served Dinner

Includes: Rolls, Salad (Caesar or Tossed all guests get the same), Coffee, Soda, Iced tea and Dessert
(off premise events include canned soda, bottled water, coffee)

Additional Appetizer Selections:

Priced per person

Crab Bisque \$4.00 Penne Pasta with Vodka Cream Sauce \$4.00. Shrimp Cocktail Market Price

Entrees

Please select a maximum of three entrees. Each comes with an appropriate potato and vegetable.

Seafood

^Surf and Turf: Half pound lobster tail and a half price Filet Mignon prepared to order. Market Price

^Lobster Tail: Half pound lobster tail broiled and served with drawn butter. Market Price

^Seafood Brochette: Shrimp, scallops and tuna on a skewer with peppers, onions and tomato marinated and broiled.
\$28.00

Broiled Stuffed Shrimp: Gulf shrimp stuffed with crabmeat dressing. \$27.00

Jumbo Lump Maryland Crab Cakes: Topped with remoulade. \$28.00

^Broiled Salmon: Fresh salmon filed broiled to perfection in lemon butter \$26.00

Baked Salmon Dijon: Salmon baked in a light and crispy Dijon crust. \$27.00

Broiled Stuffed Flounder: Flounder filets stuffed with crabmeat dressing. \$27.00

^Broiled Haddock: Topped with a light herb butter. \$24.00

Seafood Crepes: Crepes stuffed with shrimp, scallops & crab. Topped with lobster cream sauce \$26.00

^Cheesy Dill Haddock Fresh Haddock in a creamy dill sauce topped with New York cheddar cheese and
baked to a golden brown \$25.00

Pork

^Roasted Pork Tenderloin: in a port wine sauce. \$25.00

Roasted Apple Stuffed Pork: with apples and pecan topped with gravy. \$26.00

Roast Stuffed Pork: with bread and herb dressing topped with gravy. \$24.00

Beef

^Filet Mignon: 10 oz. Filet char-broiled and topped with sautéed mushrooms. (market price)

Steak Diane: Sirloin steak with a demi glaze of cognac and green scallions. \$30.00

Poultry

Pistachio Chicken: Boneless Chicken rolled in a crust of pistachio nuts. \$25.00

Chicken Florentine: Stuffed with spinach, onion and cheese. Topped with cream sauce. \$26.00

Chicken Marsala: Chicken breast in Marsala wine, mushrooms and shallots. \$24.00

^Sautéed Chicken Strips: Sautéed in garlic and wine. \$24.00

Baked Stuffed Chicken Breast of boneless chicken stuffed with celery dressing and topped with brown gravy \$24.00

Chicken Franchise chicken tenders dipped in egg and sautéed. Covered in a hollandaise sauce. \$24.00

Italian

***Baked Manicotti** cheese stuffed with a marinara sauce \$22.00

***Cavatelli Primavera** Homemade cavatelli and fresh vegetables tossed with a creamy Alfredo sauce \$22.00

***Vegetable Lasagna** layers of ricotta cheese, eggplant, squash, peppers, zucchini and mozzarella in a vodka sauce. \$22.00

Dessert

^*Chocolate Mousse, ^*Rice Pudding, ^*Chocolate or Strawberry Parfait

Special Dessert Selection: Add \$3.00

Cheesecake with strawberries

^Gluten Free Options

****Vegetarian Options***

Minimum of 20 guests for Scranton location,
minimum of 30 guests for off premise facilities.

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Menu selections must be finalized 10 days prior to event and a final guest count with number of each entrée 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.