



# *Scranton's Catering*

**HOT BUFFETT**

**WWW.SCRANTONS.COM**

To reach an Event Specialist:

 228-769-5944

 [service@scrantons.com](mailto:service@scrantons.com)

Scranton's Catering offers a unique and care-free experience for all occasions. Serving Coastal Mississippi at Weddings, Celebrations, Showers, Corporate Functions, Birthdays, Holiday Events or any other reason you can think where delicious food and great service are needed. Let's get started!

# Entrees



## **CHICKEN PICCATA**

grilled chicken breast tenders in a caper lemon sauce

## **BAKED CHICKEN**

baked chicken breast in au jus gravy

## **CHICKEN CORDON BLEU**

breaded chicken breast stuffed with ham, wrapped in bacon with a swiss cheese sauce

## **CHICKEN PARMESAN**

breaded chicken breast tenders topped with marinara sauce and provolone cheese

## **JAMBALAYA**

scranton's housemade chicken and sausage jambalaya

## **CHICKEN FLORENTINE**

grilled chicken breast tenders over sautéed spinach with cream sauce

## **CHICKEN BREAST TENDERS**

blackened, grilled, fried, barbecue, teriyaki or bacon wrapped

## **CHICKEN CAPRESE**

grilled chicken breast tenders broiled with tomatoes, mozzarella and fresh basil

## **STUFFED AIRLINE CHICKEN**

airline chicken breast with sage stuffing, wild rice mushroom or florentine

## **CHICKEN AL LIMONE**

roasted chicken breast tenders with lemon, garlic, rosemary and mushroom wine sauce

## **MARKET ST. CHICKEN**

blackened chicken breast tenders with sautéed mushrooms, sausage and provolone cheese sauce

## **CHARDONNAY CHICKEN**

grilled chicken breast tenders in a chardonnay sauce with onions and capers

# Entrees



## **CAJUN PORK LOIN**

roasted and sliced cajun  
seasoned pork loin

## **ROASTED PORK LOIN**

herb roasted pork loin sliced and  
served in au jus gravy

## **GARLIC PEPPER PORK LOIN**

cracked black pepper and garlic  
seasoned pork loin

## **BONELESS CHUCK ROAST**

slow-cooked chuck roast with  
caramelized onions in au jus  
gravy

## **CENTER CUT PORK CHOP**

marinated and grilled center cut  
bone-in pork chop

## **HAMBURGER STEAK**

grilled chopped steak in a rich  
brown gravy

## **BEEF TIPS**

braised beef tips simmered in a  
rich brown gravy

## **GRILLED FLANK STEAK**

marinated, grilled flank steak  
with salsa verde

## **BEEF BRISKET**

house smoked beef brisket, sliced  
and served with a tangy  
barbecue sauce

## **SIRLOIN STEAK**

8oz sirloin steak cooked mid-rare,  
blackened or grilled

## **RIBEYE**

8oz grilled or blackened ribeye  
served mid-rare

## **PRIME RIB**

6oz prime rib served rare in au jus

# Entrees



## **CAJUN JAMBALAYA**

house-made shrimp, chicken and smoked sausage jambalaya

## **RED BEANS AND RICE**

house-made red beans with smoked sausage and steamed rice

## **CAJUN CATCH**

blackened redfish topped with a garlic cream sauce

## **GROUPER**

baked-stuffed, blackened, grilled or fried grouper filet

## **CRAB CAKES**

grilled lump crab cakes with white remoulade sauce

## **YELLOW FIN TUNA**

yellow fin tuna steaks cooked medium, grilled or blackened

## **GLAZED SALMON**

salmon filet seasoned and broiled with our sweet chili glaze

## **FRIED SHRIMP**

lightly breaded fried jumbo shrimp with cocktail & tartar sauce

## **CREOLE SMOTHERED SHRIMP**

pan sautéed shrimp with a seasoned tomato and tri-pepper sauce

## **STUFFED JUMBO SHRIMP**

jumbo shrimp stuffed with shrimp and crabmeat stuffing

## **SHRIMP CREORLEANS**

blackened shrimp in a cream sauce made with andouille sausage, mushrooms, peppers, onions and tomatoes

## **SHRIMP DIANE**

blackened gulf shrimp in a lemon butter sauce with sautéed mushrooms

# Compliments



## **STEAMED VEGETABLE BLEND**

steamed cauliflower, broccoli and carrots in a seasoned butter sauce

## **GARLIC GREEN BEANS**

fresh green beans seasoned and steamed

## **ASPARAGUS SPEARS**

lightly seasoned and steamed asparagus

## **BROCCOLI SPEARS**

seasoned and steamed broccoli spears

## **CREAMED SPINACH**

fresh spinach sautéed with heavy cream and seasonings

## **GLAZED CARROTS**

carrots with a spiced honey glaze

## **ROASTED VEGETABLES**

garlic butter seasoned squash, zucchini, green beans, onions and peppers

## **COUNTRY GREEN BEANS**

green beans seasoned country style with ham and bacon

## **CORN BREAD DRESSING**

traditional baked corn bread dressing

## **CUT CORN**

corn off the cob seasoned and sautéed

## **GREEN BEAN CASSEROLE**

traditional green bean casserole with french fried onions

## **BROCCOLI & CHEESE CASSEROLE**

broccoli florets, white rice and cheese

# Compliments



## **GARLIC MASHED POTATOES**

creamy garlic seasoned mashed potatoes

## **SQUASH CASSEROLE**

yellow squash sliced thin blended with cheeses and baked golden brown

## **ROSEMARY POTATOES**

rosemary herb roasted new potatoes

## **RICE PILAF**

white rice steamed with diced carrots and peas

## **CHEESE GRITS**

plain cheddar, smoked gouda or pimento cheese grits

## **PASTA ALFREDO**

bow-tie pasta with garlic alfredo sauce

## **STEAMED RICE**

your choice of white or wild rice

## **SWEET POTATO MASH**

mashed sweet potatoes with brown sugar, butter and pecans

## **POTATOES AU GRATIN**

thin sliced potatoes topped with bread crumbs and cheese

## **MACARONI & CHEESE**

creamy house-made cheddar mac and cheese

## **CREAMY NEW POTATOES**

new potatoes seasoned and drizzled with a creole cream sauce

## **LOADED POTATO CASSEROLE**

cheesy potatoes loaded with bacon, mushrooms and green onions

# Salads



## **GARDEN SALAD**

mixed greens, tomatoes, cucumbers, shredded carrots and red cabbage

## **SHOE PEG CORN & PEA SALAD**

shoe peg corn, peas, boiled egg, onions & peppers in a creamy dressing

## **COLE SLAW**

shredded cabbage and carrots in house-made dressing

## **GARDEN PASTA SALAD**

garden vegetables and tri-color rotini pasta in a tangy italian dressing

## **SUN DRIED TOMATO PASTA SALAD**

orzo pasta salad with sun-dried tomatoes, red onions and olives

## **SPINACH SALAD**

fresh baby spinach with diced tomatoes, sautéed mushrooms, bacon and boiled eggs

## **CAESAR SALAD**

crispy romaine, parmesan cheese, croutons & creamy caesar

## **SEASONAL FRUIT SALAD**

diced strawberries, purple & green grapes, pineapple and melons

## **HOMESTYLE POTATO SALAD**

diced potatoes, boiled egg and diced celery in house-made dressing

## **GREEK CUCUMBER SALAD**

cucumbers, peppers, red onion and feta in a greek dressing

## **BROCCOLI SLAW**

chopped broccoli, cheese, bacon and red onions in house-made dressing

## **CAPRESE SALAD**

tomatoes, mozzarella and basil drizzled with a balsamic reduction and olive oil

# *The next step...*



## **CALL OR EMAIL:**

To get started, give us a call or send us an email to get some more information about your special event requests. You can reach our catering team at 228-769-5944 or via email [service@scrantons.com](mailto:service@scrantons.com).

## **INFORMATION WE NEED TO GET STARTED:**

- Contact Name, Phone Number and Email Address
- Estimated Number of Attendees at your Event
- Date and Physical Address for your Event
- Menu, Beverage and Service Requests
- Contact Details for the Responsible Party to finalize Invoices

## **PROPOSALS**

Costs associated with your event are based on numerous details including custom menu options, final confirmed headcount, rentals, serving vessels, beverages, required service staff and much more. These details are unique to each event and therefore a 'package' deal cannot be estimated until this information is discussed and confirmed.

## **AS THE PLANNING CONTINUES...**

Keep in mind, we provide many different menus and services within many different budgets. Your first draft proposal is solely based on the initial consult discussion between you and the Sales Team. If any details change or fluctuate as the planning process goes along, please allow Scranton's Catering the opportunity to adjust as well.