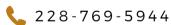
Scranton's Catering

BREAKFAST & BRUNCH

WWW.SCRANTONS.COM

To reach an Event Specialist:



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!

Breakfast/Brunch

Light Station

Light Breakfast Station includes Assorted Muffins and Pastries,
Fresh Seasonal Fruit Bowl and Warm Fluffy Biscuits
Complimentary Butters and Jellies
Breakfast Beverages including Orange Juice and Iced Tea

Warm Station

Warm Breakfast Station includes Assorted Muffins and Pastries,
Fresh Seasonal Fruit Bowl and Warm Fluffy Biscuits
Complimentary Butters and Jellies
Breakfast Beverages including Orange Juice and Iced Tea

<u>Choice of One Add-On:</u>

Hot Sausage, Crispy Bacon, Carved Ham, Cheese Grits, Mini Quiche Lorraine, Breakfast Potatoes, Country Style Gravy or Egg Scramble

Hot Station Hot Breakfast Station includes Assorted Muffins and Pastries.

Fresh Seasonal Fruit Bowl, Warm Fluffy Biscuits and Country Style Gravy
Complimentary Butters and Jellies
Breakfast Beverages including Orange Juice and Iced Tea
Choose One: Plain Grits, Cheese Grits, or Breakfast Potatoes
Choose Two: Hot Sausage, Crispy Bacon, Carved Ham or Turkey Bacon
Choose One: Egg Scramble, Southwestern Scramble, Cheese Omelettes,
Vegetable Breakfast Casserole, or Sausage Breakfast Casserole

Breakfast Add-Ons

SAUSAGE BISCUITS pork sausage patties with warm fluffy biscuits

MINI QUICHE LORRAINE mini quiche made with egg, bacon and cheeses

VEGETABLE CASSEROLE eggs, cheese, onions and peppers with salsa on the side

CEREALS boxed assorted cereals served with cold milk

HAM AND CHEESE CROISSANTS sliced ham and swiss cheese on flaky croissants

CHICKEN AND GRITS blackened chicken, peppers, onions and cajun cream sauce over cheesy grit cakes PANCAKES fluffy pancakes served with maple syrup

GRITS creamy traditional grits or cheesy grits

BREAKFAST CASSEROLE sausage, eggs, cheese, onions and peppers with salsa on the side

YOGURT an assortment of regular or greek yogurt cups

CHICKEN SALAD CROISSANTS scranton's homemade chicken salad served on flaky croissants

SHRIMP AND GRITS gulf shrimp, bacon, mushrooms, green onions and cajun cream sauce over cheesy grit cakes

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.

All deliveries require 24+ hours confirmation.

INFORMATION WE NEED TO GET STARTED:

- Contact Name, Phone Number and Email Address
- Estimated Number of Attendees for your Delivery
- Date of Delivery and Specific Delivery Address
- Menu, Beverage and Set-Up 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.