


Scranton's Catering

BREAKFAST & BRUNCH

WWW.SCRANTONS.COM

To reach an Event Specialist:

 228-769-5944

 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

Choice of One Add-On:

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

PANCAKES

fluffy pancakes served with
maple syrup

MINI QUICHE LORRAINE

mini quiche made with egg,
bacon and cheeses

GRITS

creamy traditional grits or
cheesy grits

VEGETABLE CASSEROLE

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

BREAKFAST CASSEROLE

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

CEREALS

boxed assorted cereals served
with cold milk

YOGURT

an assortment of regular or
greek yogurt cups

HAM AND CHEESE CROISSANTS

sliced ham and swiss cheese
on flaky croissants

CHICKEN SALAD CROISSANTS

scranon's homemade chicken
salad served on flaky croissants

CHICKEN AND GRITS

blackened chicken, peppers,
onions and cajun cream sauce
over cheesy grit cakes

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.