


Scranton's Catering

CELEBRATION MENU

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 the Gulf Coast at Weddings, Celebrations, Showers, Corporate Functions, Birthdays, Holiday Events and any other reason you can think of to need delicious food and great service. Let's get started!

Hors d'Oeuvres



CHEESE SPREADS

pepperjack, pimento and cheddar spreads with crackers & crostini

SAVORY MELON BITE

watermelon cube with feta and aged balsamic vinegar

BARBECUE BEEF MEATBALLS

beef meatballs served in a tangy barbecue sauce

ITALIAN MARINARA MEATBALLS

beef meatballs served in an italian marinara sauce

BUFFALO CHICKEN MEATBALLS

housemade chicken meatballs served in a spicy buffalo sauce

ASIAN CHICKEN MEATBALLS

housemade chicken meatballs served in a thai chili sauce

PASTA SALAD

pasta salad option: garden vegetable, creamy shrimp or pesto chicken

CHICKEN TENDER BITES

blackened, grilled, fried or bacon wrapped chicken tender bites with dipping sauces

FAJITA SPIRALS

seasoned ground beef with creamy aioli spread on flour tortilla with chunky salsa

CRISPY EGGROLL

southwestern chicken, cajun crawfish or traditional pork eggroll served with dipping sauce

BARBECUE MEAT TRIO

meatballs, sausage and cocktail smokies in barbecue sauce

CHICKEN SALAD

scranton's homemade chicken salad served with assorted crackers and crostini

Hors d'Oeuvres



BARBECUE SLIDERS

house-smoked pulled pork
served with barbecue sauce
and slider rolls

FRESH DELI SPIRALS

assorted ham and turkey spirals
garnished with lettuce and mayo

BLACKENED CHICKEN ALFREDO

blackened chicken in a creamy
alfredo sauce over bite-size pasta

OPEN FACED REUBEN

scranton's reuben served open
faced on sliced rye bread

STUFFED MUSHROOMS

mushrooms stuffed
italian style or seafood style

BEEF WELLINGTON

golden brown puff pastry stuffed
with tender beef and mushroom
duxelle

FINGER PO'BOYS

ham, turkey and beef finger
po'boys garnished with lettuce
and mayo

CAJUN JAMBALAYA

jambalaya made with chicken &
sausage or shrimp, chicken &
sausage

LOADED POTATO CASSEROLE

cheesy potatoes loaded with
bacon, green onions and
mushrooms

ROASTED VEGETABLES

seasoned and roasted fresh
garden vegetables

BEE'S DEVILED EGGS

southern-style deviled eggs
topped with crispy bacon,
sriracha drizzle and green onions

POTSTICKERS

pork potstickers served with a
garlic cilantro-soy sauce

Hors d'Oeuvres



MINI MUFFULETTAS

salami, ham, mozzarella and provolone garnished with traditional olive salad

ROASTED PORK LOIN

seasoned and sliced pork loin served with rolls and condiments

CAJUN SHRIMP & GRITS

cajun shrimp sauce served along side cheesy grit cakes

STEAMED SHRIMP

steamed jumbo shrimp served with lemons, cocktail and white remoulade sauce

OYSTERS ON THE HALF SHELL

raw or charbroiled oysters with lemons, crackers, horseradish, cocktail and hot sauce

OVEN ROASTED TURKEY

sliced oven roasted turkey breast served with rolls and condiments

BEEF TENDERLOIN

mid-rare sliced beef tenderloin served with rolls and condiments

CREOLE GRILLADES & GRITS

creole beef grillades served along side cheesy grit cakes

CRAB CAKES

mini crab cakes served with lemons and white remoulade sauce

CRAB CLAWS

marinated crab claws served with lemons and cocktail sauce

Delicious Dips



CREAMY BACON DIP

bacon, tomatoes and cheeses baked together and served with tortilla chips

SHRIMP & GOAT CHEESE DIP

grilled shrimp, artichokes and herbed goat cheese served warm with wontons and crostini

BUFFALO CHICKEN DIP

creamy and cheesy buffalo chicken dip with tortilla chips

HOT CRAB DIP

scranton's classic hot crab dip served with wontons

HOUSE MADE CHIPS & DIP

scranton's seasoned house made potato chips with cold dips

SMOKED TUNA DIP

smoked fresh tuna dip with spiced mayo served with crackers and crostini

HOT SPINACH DIP

creamy spinach and artichoke dip served hot with tortilla chips

MEXICAN CORN DIP

grilled corn, cotija cheese, cilantro, scallions and creme fraiche served with tortilla chips

CHEESESTEAK DIP

philly style cheesesteak with a creamy dip twist served with tortilla chips and crostini

CREAMY QUESO DIP

creamy con queso dip served with tortilla chips

PIZZA DIP

italian cheeses, pepperoni and sausage served with wontons and pizza crust sticks

MEXICAN LAYER DIP

traditional mexican 7-layer dip topped with black olives served with tortilla chips

Stations



FRUITS, VEGGIES & CHEESES

pineapple, strawberries, melons, grapes & seasonal fruits
celery, carrots, broccoli, cucumbers & tomatoes
cheddar, pepper-jack, gouda & pimento cheese
crackers, crostini, hummus and ranch

TRADITIONAL CARVERY

choices of oven roasted turkey breast, honey smoked ham, roasted
beef, pork tenderloin, beef tenderloin or prime rib
carved on-site, served with rolls and complimentary condiments

GRITS OR POTATO BAR

choice of: southern style grits or whipped potatoes
toppings include bacon, shredded cheddar, sautéed mushrooms,
butter, sour cream & green onions
upgrade your bar with cajun cream sauce or brown gravy

ARTISAN PASTAS

bite size al dente pasta with sauces and toppings such as
creamy alfredo sauce, tangy marinara sauce, garlic butter sauce,
blackened chicken, steamed shrimp, bolognese or meatballs

CHARCUTERIE DISPLAY

cold cut meats, pickled vegetables and fresh vegetables
smoked gouda, pepper-jack, cheddar and pimento cheeses
grapes, pineapple, strawberries, blueberries, melons and seasonal fruits
hummus, ranch and assorted crackers and crostini

Stations



FRY STATION

fried on site, this station includes fried fish, fried shrimp, fried oysters, fried crab claws, fried chicken, hushpuppies, smooth or crinkle cut french fries and barrel tater tots
complimentary sauce bar of cocktail, tartar, barbecue, ranch & ketchup

LATE NIGHT STATION

pick one option per 100 guests

cheeseburger sliders

cheeseburgers with complimentary toppings and sauces

french fries or tater tots

fried on site and served with complimentary sauces

macaroni and cheese

housemade creamy macaroni and cheese

hot dog stand

hot dogs with complimentary toppings and sauces

fiesta taco bar

ground beef soft tacos with complimentary toppings and sauces

gourmet flatbread pizzas

housemade flatbread pizzas made with assorted toppings

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.

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.