



Scranton's *Catering*

HOT BUFFET

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!

Entrees



BLACKENED CHICKEN ALFREDO

blackened chicken layered over bite-size pasta topped with a garlic alfredo sauce

CHICKEN CORDON BLEU

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

JAMBALAYA

scranton's housemade chicken and sausage jambalaya

CHICKEN BREAST TENDERS

blackened, grilled, fried, barbecue or bacon wrapped

STUFFED CHICKEN BREAST

chicken breast with sage stuffing, wild rice mushroom or florentine

CHICKEN PICCATA

grilled chicken breast tenders in a caper lemon sauce

CHICKEN CAPRESE

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

CHICKEN PARMESAN

breaded chicken breast tenders topped with marinara sauce and provolone cheese

CHICKEN FLORENTINE

grilled chicken breast tenders over sautéed spinach topped with a cream sauce

BAKED CHICKEN

baked chicken breast in an au jus gravy

CHICKEN AL LIMONE

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

BONE-IN FRIED CHICKEN

bone-in crispy fried chicken breasts and thighs

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.

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.