


Scranton's Catering

JUST DESSERTS

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!

Desserts



COOKIES

sugar, chocolate chip,
macadamia nut and peanut
butter cookies

BLUEBERRY COBBLER

warm blueberry cobbler with a
buttery, flaky crust

CHOCOLATE MOUSSE

creamy chocolate mousse
topped with whipped cream and
chocolate shavings

STRAWBERRY SHORTCAKE

layered shooter with strawberries,
crumbled sugar dusted biscuits
and vanilla bean custard

PECAN PIE

sliced pecan pie or pecan pie
bites in phyllo cups

CHEESECAKE

creamy cheesecake with a variety
of toppings or flavors

PEACH COBBLER

warm peach cobbler with a
buttery, flaky crust

CHERRY COBBLER

warm cherry cobbler with a
buttery, flaky crust

FOUR LAYER TRIFLE

homemade pecan shortbread,
chocolate four layer trifle

POUND CAKE

fluffy sliced sour cream pound
cake

BANANA PUDDING

creamy banana pudding
garnished with whipped cream
and vanilla wafers

CAKE BITES

choice of red velvet, german
chocolate, banana, coconut or
carrot cake

Desserts



BREAD PUDDING

house-made bread pudding topped with a warm rum sauce

MINI CHEESECAKES

bite-size creamy cheesecakes in assorted flavors

FRENCH MACARONS

classic french macarons in assorted flavors

CHOCOLATE STRAWBERRIES

fresh juicy chocolate dipped strawberries

KEY LIME PIE

creamy key lime pie sliced whole or in individual graham cups

CHOCOLATE ECLAIRS

crisp, buttery eclair shell filled with creamy vanilla pastry topped with chocolate

LEMONADE CAKE

layered with a luscious, cool lemon mousseline and meyer lemon curd

MINI CUPCAKES

mini cupcake flavors include vanilla, chocolate, strawberry and lemon

TIRAMISU

layers of mascarpone filling, ladyfingers and espresso

STRAWBERRY TRIFLE

layers of fluffy pound cake with whipped cream and strawberry sauce

CRÈME BRÛLÉE

rich custard topped with a hard layer of caramel

CREAM PIES

cream pie options include coconut, banana, chocolate, strawberry, cookies & cream or boston cream

Sweet Stations



MINI-BITE BAR

mini-bites may include cookies, brownies, blondies, lemon bars, oreo dream bars, donut holes, pecan bites, or cheesecake bites

ICE CREAM BAR

chocolate and vanilla ice cream with all the fixings; chocolate, caramel and strawberry sauces, chopped nuts, toasted coconut, sprinkles, oreo cookie crumbles, marashino cherries and whipped cream

S'MORE BAR

build your own s'mores start with marshmallows, assorted chocolate bars and graham crackers, set on a table with open flame for roasting

BANANAS FOSTER STATION

brown sugar, banana liquor, rum and bananas flambéed and served over vanilla ice cream

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.