


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 Cranberry Juice

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 Cranberry Juice

Choice of One Add-On:

Hot Sausage, Crispy Bacon, Mini Quiche Lorraine, Ham & Cheese Biscuits,
Vegetable Breakfast Casserole or Breakfast Casserole

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 Cranberry Juice

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 Breakfast Casserole

Breakfast Add-Ons



HOT SAUSAGE

seasoned pork sausage patties or sausage links

CRISPY BACON

crispy strips of pork bacon or turkey bacon

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

HAM & CHEESE CROISSANTS
croissants topped with honey glazed ham and swiss cheese

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

GRITS
creamy plain or cheese grits

YOGURT
an assortment of regular or greek yogurt cups

BREAKFAST POTATOES
pan-fried diced potatoes with onions, peppers and tomatoes

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

CHICKEN AND WAFFLES
toasted waffle bites topped with crispy fried chicken and warm maple syrup

SHRIMP AND GRITS
scranton's signature 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.