

# *Scranton's Catering*

## **CELEBRATION MENU**

**WWW.SCRANTONS.COM**

To reach an Event Specialist:

 228-769-5944

 [service@scrantons.com](mailto: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

## **CILANTRO LIME SHRIMP**

gulf shrimp skewers marinated with cilantro and lime

## **TEQUILA MINTED PINEAPPLE**

pineapple skewers marinated with fresh mint infused tequila

## **BEEF MEATBALLS**

beef meatball options: barbecue or italian marinara

## **CHICKEN MEATBALLS**

chicken meatball option thai chili or buffalo

## **PASTA SALAD**

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

## **CHICKEN TENDERS**

blackened, grilled or fried chicken tender bites with dipping sauces

## **FAJITA SPIRALS**

seasoned ground beef with creamy aioli spread on flour tortilla

## **SPRING ROLLS**

vegetable spring rolls served with thai chili sauce

## **BARBECUE MEAT TRIO**

meatballs, sausage and cocktail smokies in barbecue sauce

## **PHYLLO TACO CUPS**

seasoned ground beef and cheeses in a crispy phyllo cup with a chipotle ranch drizzle

# *Hors d'Oeuvres*



## **BARBECUE SLIDERS**

house-smoked bbq slider option:  
pulled pork or chicken

## **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 with our  
shrimp and crabmeat stuffing

## **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

## **WON TONS**

wonton option: gingered pork,  
crispy crab, or oriental chicken

## **CRISPY POTSTICKERS**

pork potstickers drizzled with a  
cilantro-soy sauce

# *Hors d'Oeuvres*



## **MINI MUFFULETTAS**

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

## **CHICKEN SALAD**

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

## **BOILED SHRIMP**

boiled jumbo shrimp served with lemons, cocktail and white remoulade sauces

## **FRIED SHRIMP**

crispy fried shrimp served with lemons, cocktail, tartar sauce and ketchup

## **CRAB CAKES**

mini crab cakes served with lemons and white remoulade sauce

## **CRAB CLAWS**

marinated or fried crab claws served with lemons, cocktail and tartar sauces

## **OYSTERS ON THE HALF SHELL**

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

## **FRIED OYSTERS**

crispy fried oysters served with lemons, cocktail and tartar sauces

## **ROASTED PORK LOIN**

seasoned and sliced pork loin served with rolls and condiments

## **BEEF TENDERLOIN**

mid-rare sliced beef tenderloin served with rolls and condiments

## **CAJUN SHRIMP & GRITS**

cajun shrimp sauce served along side cheesy grit cakes

## **CREOLE GRILLADES & GRITS**

creole beef grillades served along side cheesy grit cakes

# Delicious Dips



## **CREAMY BACON DIP**

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

## **HOT SPINACH DIP**

creamy spinach and artichoke dip served hot with tortilla chips

## **SHRIMP & GOAT CHEESE DIP**

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

## **CORN DIP**

roasted corn dip served mexican or italian style with chips

## **BUFFALO CHICKEN DIP**

creamy and cheesy buffalo chicken dip with tortilla chips

## **CHEESESTEAK DIP**

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

## **HOT CRAB DIP**

scranton's classic hot crab dip served with wontons

## **ONION SOUFFLÉ DIP**

creamy onion soufflé dip served with tortilla chips

## **HOUSE MADE CHIPS & DIP**

scranton's seasoned house made potato chips with cold dips

## **PIZZA DIP**

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

## **SMOKED TUNA DIP**

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

## **MEXICAN LAYER DIP**

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

# Stations



## **FRUITS, VEGGIES & CHEESES**

pineapple, honeydew, cantaloupe, grapes & watermelon  
celery, carrots, broccoli, cucumbers & tomatoes  
cubed cheddar, pepperjack, swiss & gouda  
crackers, crostini & ranch dipping sauce

## **TRADITIONAL CARVERY**

choice of oven roasted turkey or honey glazed ham  
choice of pork tenderloin or beef tenderloin  
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**

sauce options: alfredo, bolognese, mushroom, scampi  
meat options: chicken, beef meatball, shrimp, crawfish  
pasta options: bow-tie, penne, rotini, orecchiette

## **GRILLED SANDWICHES**

mini cuban: pork loin, ham, cheese and pickles  
patty melt: beef patty, caramelized onions and cheese  
grilled cheese: cheddar and provolone

# Stations



## **GULF COAST SEAFOOD STATION**

boiled and fried shrimp, hot crab dip, creamy shrimp and pasta salad  
and miniature crab cakes  
lemons, remoulade, cocktail and tartar sauces

## **HUMMUS BAR**

garlic and roasted red pepper hummus  
red pepper strips, toasted chickpeas, roasted garlic, olive oil & herbs  
served with pita bread, crostini and vegetable crudité

## **EGGROLL STATION**

choose three: firehouse chicken, southwestern chicken, red bean & rice,  
crawfish, asian pork, reuben, pizza or vegetarian  
fried on site and served with complimentary sauces

## **ANTIPASTO**

fresh & marinated vegetables with a variety of olives and peppers  
meats including mortadella, pepperoni and salami  
parmigiano-reggiano, asiago and mozzarella cheeses  
fresh basil, crostini, breadsticks and crackers

## **DIXIE ANTIPASTO**

pepperoncini peppers, bread & butter and dill pickles  
meats including assorted sausages and pepperonis  
cheddar, pepperjack, smoked gouda and jalapeño pimento cheeses  
mustards, jams, crostini, crackers and pretzels

# Stations



## **QUESADILLA PRESS STATION**

choose two: chicken, ground beef, shrimp, steak or veggie  
soft flour tortillas stuffed with meat choice and cheese  
toppings include mexican crema and pico de gallo

## **AVOCADO BAR**

mashed avocados seasoned with salt, pepper and lime juice  
toppings bar: pico de gallo, cilantro, red onion, roasted corn & black  
beans, fresh & pickled jalapeños, queso fresco cheese, mexican crema,  
crispy tortilla chips and crostini

## **FRY STATION**

fried on site, this station includes fried fish, fried shrimp and  
hushpuppies with lemons, tartar and cocktail sauce

## **VEG OUT STATION**

creamy asparagus risotto, roasted brussel sprouts, baked eggplant fries,  
buffalo cauliflower, cucumber and feta salad, firehouse hummus  
and vegetable crudité

## **SMOKED SALMON**

honey smoked salmon garnished with purple onion, capers, chopped  
egg whites and yolks with wontons and crostini

# *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](mailto: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.