



# *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 marinated with cilantro and lime juice

## **TEQUILA MINTED PINEAPPLE**

pineapple 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 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

## **SPRING ROLLS**

spring rolls served with thai chili 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 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

## **BEE'S DEVILED EGGS**

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

## **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

## **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

## **CRAB CAKES**

mini crab cakes served with lemons and white remoulade sauce

## **SOUTHWESTERN EGGROLL**

chicken, roasted corn, black beans, vegetables and cheeses wrapped and fried

## **BEEF TENDERLOIN**

mid-rare sliced beef tenderloin served with rolls and condiments

## **CREOLE GRILLADES & GRITS**

creole beef grillades served along side cheesy grit cakes

## **FRIED SHRIMP**

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

## **FRIED OYSTERS**

crispy fried oysters served with lemons, cocktail and tartar sauces

## **CRAB CLAWS**

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

# 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 & ranch dipping sauce

## **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  
assorted crackers and crostini

# Stations



## **GULF COAST SEAFOOD STATION**

creamy shrimp and pasta salad, fresh smoked tuna dip,  
miniature crab cakes, steamed shrimp and fried shrimp  
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, crostini, cucumbers, celery and carrots

## **EGG ROLL STATION**

southwestern chicken egg roll, cajun crawfish egg roll  
and traditional spring rolls  
fried on site and served with chipotle ranch and thai chili sauce

## **ANTIPASTO**

fresh & marinated vegetables with a variety of olives and peppers  
italian 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, chipotle ranch, crackers and crostini

# Stations



## **QUESADILLA PRESS STATION**

fajita spiced chicken and marinated shredded beef  
sautéed tri-color peppers and onions, shredded cheeses,  
black beans and corn, sour cream, salsa, jalapeños and pico de gallo  
assembled and pressed on-site

## **FIESTA BAR**

taco seasoned ground beef and fajita spiced chicken  
flour and corn taco shells and tortilla chips  
creamy queso dip and chunky salsa  
assorted complimentary fiesta toppings

## **FRY STATION**

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

## **SMOKED SALMON DISPLAY**

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.