



❖ Carte ❖



❖ Booking Information ❖

Cooper's requires a minimum of 25 guests to book our private facilities, unless otherwise arranged. If the guest count drops below this number Cooper's reserves the right to relocate the group to another non-private dining room, or to make a 50.00 room charge. Our private dining room holds up to 65 people.

A 100.00 deposit is needed to secure private facilities for your desired date. This deposit will be deducted from the bill the day of the event.

We will honor any tentative booking for ten days without a deposit.

❖ Menu Selection ❖

The final menu selection is needed at least two weeks prior to the event. A final guest count is required ten days prior to your function. If there is more than one entree for a served meal, a final count of each entree is needed at this time. Additions and cancella-

tions may be made up until the day before the function. The host will be responsible for paying for the last guaranteed guest count.

* Prices quoted are subject to change.

* Prices exclusive of sales tax and gratuity.

❖ Billing Arrangements ❖

Full payment is required the day of the event unless otherwise arranged. A 1% service charge will be assessed on all unpaid bills over 30 days.

Cooper's Catering accepts Master Card, Visa, Discover, American Express (AMEX), personal checks and cash.

❖ Brunch Menu ❖

❖ Brunch Buffet ❖

Our brunch buffet includes the following:

- Assorted Fruit Juice
- Fresh Fruit Display (seasonal)
- Scrambled Eggs
- French Toast
- Bacon and Sausage
- Homefries
- Assorted Danish and Muffins

Select One Entree:

- Chicken and Mushroom Crepes
- Chicken and Broccoli Cavatalli Alfredo
- Tortellini in a Tomato Cream Sauce
- Baked Seafood Au Gratin
- Hawaiian Baked Ham
- Sautéed Chicken Strips

Cost 12.50 per person
(25 person minimum)

Additional Options

Omelette Station: Omelettes prepared to order with a variety of fresh ingredients, including shrimp, fresh vegetables, ham and cheese.2.75

Belgian Waffle Station: Thick Belgian waffles prepared to order and topped with an assortment of mouthwatering toppings.2.75

Smoked Nova Scotia Salmon Display: Served with capers, sliced onion, sliced tomato and cream cheese.Market Price

Beverage Options

- Mimosas 2.50
- Bloody Mary 2.50
- Champagne Punch 35.00 gallon (serves approx. 25).
- Non-Alcoholic Punch 25.00 gallon

❖ Served Brunch ❖

Assorted Juices Fruit Cup

Please select a maximum of three of the following entrees.

- **Summer Belgian Waffle:** A homemade waffle topped with baked sweet cheese, topped fruits, and currant jelly glaze. Served with your choice of cottage cheese, frozen yogurt or sherbet.
- **Chicken and Mushroom Crepe:** Chicken tenders, fresh mushrooms and shallots in a delicate cream filling, rolled in a homemade crepe, topped with cream sauce.
- **Broccoli and Cheese Quiche:** A generous wedge of light quiche, filled with a blend of cheeses and fresh broccoli.
- **Quiche Lorraine:** A very popular selection, filled with ham, cheese and a touch of onion.
- **Eggs Benedict:** A lightly toasted English muffin served open faced topped with two eggs, ham and Hollandaise sauce.
- **French Toast:** Thick pieces of French toast served with homefries and bacon.
- **Scrambled Eggs:** Served with bacon and homefries.
- **Combination Platter:** French toast and scrambled eggs served with homefries and bacon.

Assorted Homemade Danish
Coffee, Tea or Brewed Decaffeinated

Cost: 12.50 per person



Luncheon Parties

Lunch Buffet

Our chef has compiled a selection of distinctive entrees to feature on your buffet package. Each course can be chosen to make your party a unique experience.

Entrees (select two)

- **Seafood Brochette:** Shrimp, scallops and swordfish on a skewer with peppers and onions marinated and char-broiled.
- **Seafood Stuffed Shells:** Pasta shells stuffed with fresh Ricotta cheese, shrimp and scallops topped with a seafood cream sauce.
- **Baked Seafood Au Gratin:** A popular combination of shrimp, scallops, crab, Atlantic roughy and pasta in a vegetable cream sauce with New York cheddar baked to a bubbly finish.
- **Crab Stuffed Flounder:** Fresh Yellow Tail flounder fillets stuffed with a delicately seasoned crabmeat dressing and baked.
- **Seafood Lasagna:** Italian strata filled with shrimp, scallops and crab topped with Marinara sauce, cheese and baked.
- **Fresh Atlantic Salmon:** Broiled and topped with a light dill cream sauce.
- **Lemon Chicken:** Boneless chicken breast in a light lemon cream sauce.
- **Chicken Marsala:** Boneless chicken breast in a rich sauce, flavored with Marsala wine and mushrooms.
- **Sautéed Chicken Strips:** Sautéed in garlic and wine.
- **Chicken Florentine:** Boneless chicken breast stuffed with spinach, cheese and onion, topped with a light cream sauce.
- **Hawaiian Baked Ham:** Sliced baked ham, topped with a tasty glaze of pineapples and raisins.
- **Beef Brochettes:** Tenderloin beef tips skewered with peppers and onions, marinated in a Teriyaki sauce and char-broiled.
- **Beef Chasseur:** Tenderloin beef tips in a hunter sauce with a hint of cognac.
- **Slow Roasted Beef Au Jus:** Slow Roasted Beef simmered in natural Juices

Vegetable Du Jour

Complements (Select one)

- Potatoes Au Gratin • Scalloped Potatoes •
• Rosemary Potatoes • Rice Pilaf •
- Penne with Vodka Cream Sauce • Roasted Parsley Potatoes •

Salads (Select two)

- Caesar Salad • Tossed Salad • Pasta Salad •
• Fresh Fruit (seasonal) • Cole Slaw • Potato Salad •

Dessert

Our pastry chef will create an assortment of homemade desserts for your guests to enjoy.

Coffee/Tea/Iced Tea

Cost: 13.50 per person

Served Lunch

First course (select one)

- Soup • Salad • Fresh Fruit (seasonal)

Entree

Please select a maximum of three entrees.
Each entree is served with an appropriate potato and vegetable.

- **Broiled Stuffed Shrimp:** Jumbo Gulf Shrimp stuffed with a crab-meat dressing.
- **Salmon Dijon:** Salmon coated with a special Dijon glaze, rolled in a cracker crust and baked.
- **Shrimp or Scallop Scampi:** Sautéed in a light garlic sauce. Served over rice pilaf.
- **Fresh Haddock:** Broiled and topped with an herb butter.
- **Seafood Brochette:** Shrimp, scallops and swordfish on a skewer with onions and peppers, marinated and char-broiled.
- **Lemon Chicken:** Boneless chicken topped with a light lemon cream sauce.
- **Chicken Cordon Bleu:** A classic preparation. Stuffed with ham and imported Swiss cheese, baked and topped with a Béchamel sauce.
- **Stuffed Chicken Breast:** Celery, Italian or Florentine stuffing.
- **Pistachio Chicken:** Boneless chicken breast rolled in seasoned pistachio nuts and baked.
- **Chesapeake Chicken:** Chicken strips sautéed with butter, chopped green onions and Old Bay seasoning.
- **Roast Stuffed Pork:** Roasted pork loin stuffed with fresh herbs and bread crumbs.
- **Beef Brochette:** Chunks of tenderloin beef tips on a skewer with onions and peppers marinated in Teriyaki sauce and char-broiled.
- **Steak Diane:** Sirloin of beef fanned and topped with a demiglaze of cognac and chives.

Dessert: (Select one)

- Chocolate Mousse • Strawberry Shortcake • Rice Pudding
• Ice Cream

Coffee/Tea/Iced Tea

Cost: 13.50 per person



Bar Service

Open Bar priced per person

Includes house or premium brand liquors plus draft beer and assorted wines.

	House Brands	Premium Brands
One Hour	10.00	12.00
Two Hours	13.00	15.00
Three Hours	16.00	19.00
Four Hours	19.00	22.00
Five Hours	(Weddings Only)	28.00

Consumption Bar

25.00 for Bartender and Bar Tab plus Gratuity

Limited Bar Draft Beer, Wine and Soda

One Hour	9.00
Two Hours	12.00
Three Hours	15.00
Four Hours	18.00

Cordial Bar 5.00 per glass

- Amaretto • Baileys • Courvoiser • Kahlua • B&B
- Irish Mist • Sambuca

Cash Bar

50.00 for Bartender. Guests pay for drinks

Hors D' Oeuvres

The perfect way to start a Luncheon or Dinner

Group I (Choose 4 for \$4.00)

- Buffalo Chicken Bites • Chicken Puff Pastry • Mozzarella Sticks •
- Marinated Vegetable Canapé • Mozzarella and Basil Canapé •
- Swedish Meatballs • Kielbasi on Crustini •
- Stuffed Mushrooms (Spinach or Three Cheese) •
- Mini BLTs • Bourbon Cocktail Franks •
- Assorted Focchia Pizza (Red, White and Mexican) •

Group II (Choose 4 for \$6.00)

- Beef Teriyaki Brochette • Coconut Shrimp •
- Chicken Stuffed Jalapeno • Hawaiian Chicken Brochette •
- Mini Rueben • Thai Chicken Skewer in Peanut Sauce •
- Crab Puff Pastry • Clams Casino or Oreganotto •
- Stuffed Mushrooms (Crab or Sausage) •

Group III (Choose 4 for \$9.50)

- Smoked Salmon Canapé • Oysters Rockefeller •
- Maryland Lump Crab Cakes • Shrimp Canapé •
- Crab Canapé • Skewered Marinated Cajun Shrimp •
- Scallops Wrapped in Bacon •
- Seafood Skewers (Shrimp, Scallops and Swordfish) •
- Jumbo Shrimp Cocktail Mirror (40 shrimp)Market Price
- Raw BarMarket Price
(40 Cherry Stone Clams and 25 Blue Point Oysters)
- Smoked MirrorMarket Price
(Smoked Salmon, Blue Fish, Scallops and Trout)
- Cheese and Cracker Platter2.95 per person
- Vegetable and Dip Platter2.75 per person
- Assorted Desserts and Coffee Service5.95 per person
- Fresh Fruit Display2.75 per person
- Antipasto Station7.50 per person

Let Cooper's Help You Create A Package To Fit Your Needs and Budget.



Dinner Selections

Dinner Buffet

*Our chef has compiled a selection of distinctive entrees to feature on your buffet.
Each course can be chosen to make your party a unique experience.*

Entrees (Select Three)

- **Seafood Brochette:** Shrimp, scallops and swordfish on a skewer with peppers, onions and a cherry tomato, marinated and char-broiled.
- **Baked Seafood Au Gratin:** A popular combination of shrimp, scallops, crab, Atlantic roughy and pasta in a vegetable cream sauce with New York cheddar cheese, baked to a bubbly finish.
- **Broiled Stuffed Flounder:** Fresh Yellow Tail flounder fillets stuffed with a delicately seasoned crabmeat dressing and baked.
- **Broiled Salmon:** Topped with a light dill sauce.
- **Roughy Parmesan:** Flaky Orange roughy topped with a crispy crust of crackers, parmesan cheese and herbs.
- **Lemon Chicken:** Boneless chicken breast in a light lemon cream sauce.
- **Coral Reef Fettuccini with Shrimp and Scallops:** Fresh Gulf Shrimp, Sea Scallops and Tender Clams sauteed in a sauce of tomatoes, shallots, garlic and parmesan cheese
- **Chicken Marsala:** Boneless chicken breast in a rich sauce flavored with Marsala wine and mushrooms.
- **Sautéed Chicken Strips:** Sautéed in garlic and wine.
- **Chicken Florentine:** Stuffed with spinach, onion and cheese.
- **Balsamic Chicken:** Boneless Chicken Breast in a herb-infused balsamic reduction
- **Chicken Cordon Bleu:** Stuffed with ham and Swiss cheese.
- **Hawaiian Baked Ham:** Sliced baked ham in a tasty glaze with pineapple and raisins.
- **Beef Brochettes:** Tenderloin beef tips skewered with peppers, onions and mushrooms then marinated in teriyaki and char-broiled.
- **Beef Chasseur:** Beef tenderloin tips in a Hunter sauce flavored with cognac.
- **Steak Diane:** Tender sirloin steak with a demiglaze of cognac and green scallions.
- **Roast Stuffed Pork:** Roasted pork loin stuffed with fresh herbs and bread crumbs.

Carving Stations:

May replace an entree for an additional cost.

- Roasted Turkey 2.00 • Roasted Beef 2.25 • Honey Baked Ham 2.00 • Filet Mignon 5.00

Vegetable du Jour

Complements (Select One)

- Potatoes Au Gratin • Scalloped Potatoes • Rosemary Potatoes • Rice Pilaf •
• Penne with Vodka Cream Sauce • Roasted Parsley Potatoes • Italian Roasted Potatoes •

Salads (Select Two)

- Chilled Broccoli Salad • Caesar Salad • Tossed Salad • Balsamic Pasta Salad • Fresh Fruit Display (Seasonal) • Red Potato Salad •
• Cucumber Salad with Crème Fraiche Dressing • Marinated Button Mushroom Salad •

Seafood Pasta Salad

A Combination of Shrimp, Scallops, Crab, Mussels and Fresh Calamari.

May replace 1 Salad for an additional 3.50

Dessert

Our Pastry Chef will create an assortment of homemade desserts for your guests to enjoy.

Coffee/Tea/Iced Tea • Cost 19.95 per person



Dinner Selections

Served Dinner

Includes: Fresh baked breads, salad (Garden Salad or Caesar Salad), coffee, tea or iced tea and dessert

Additional Appetizer Selections

(additional cost per person)

- Crab Bisque 2.50 • Penne Pasta with Vodka cream Sauce 2.00 • Jumbo Shrimp Cocktail Market Price
- Lump Crab Cocktail with Horseradish Cream Sauce Market Price

Entrees

Please select a maximum of three entrees. Our chef will select an appropriate potato and vegetable for your selections.

Seafood

- **Surf and Turf:** Half pound lobster tail and a half pound Filet Mignon prepared to your preference.38.95
- **Lobster Tail:** Half pound lobster tail broiled to perfection and served with drawn butter.28.95
- **Seafood Brochette:** Shrimp, scallops and tuna on a skewer with peppers, onions and a cherry tomato, marinated and char-broiled.21.95
- **Broiled Stuffed Shrimp:** Sweet Gulf shrimp stuffed with crabmeat dressing.21.95
- **Chilean Sea Bass:** Herb encrusted and topped with bruchetta style tomatoes.26.45
- **Jumbo Lump Maryland Crab Cakes:** Topped with Ramalade.21.95
- **Baked Salmon Dijon:** Fresh Red River salmon baked in a light and crispy Dijon crust.19.99
- **Broiled Stuffed Flounder:** Fresh Flounder fillets stuffed with crabmeat dressing.19.99
- **Grilled Tuna:** Char-Broiled then served with Pickled Ginger, Wasabi Dressing and Asian Cole Slaw (our Chef suggests trying it Medium Rare).23.95
- **Broiled Orange Roughy:** Topped with an herb butter.19.99
- **Seafood Crepes:** A delicate crepe stuffed with shrimp, scallops and crab. Topped with lobster cream sauce.21.95

Veal and Pork

- **Veal Marsala:** Tender medallions of veal topped with a rich sauce of mushrooms and Marsala wine.23.95
- **Roasted Pork Tenderloin:** with Balsamic sauce and Sweet Onion Marmalade.21.95
- **Veal or Pork Osso Bucco:** A classic Italian dish24.50
- **Roasted Stuffed Pork:** with apples and pecans. Topped with a Port Wine demiglaze.....21.95

Beef

- **Filet Mignon:** 10 oz. Filet Mignon char-broiled. Topped with sautéed mushrooms.34.95
- **Blue Cheese Stuffed Filet Mignon:** with Merlot Sauce.35.95
- **Steak Diane:** Tender sirloin steak with a demiglaze of cognac and green scallions.25.95
- **Prime Rib of Beef:** with Au Jus and Horseradish Cream Sauce.26.95

Continued on the next page



❖ Dinner Selections ❖

Served Dinner continued from previous page

Poultry

- **Pistachio Chicken:** Boneless breast of chicken rolled in crushed seasoned pistachio nuts. Sautéed in sweet butter.19.99
- **Italian Stuffed Chicken:** Stuffed with Prosciutto and Mozzarella cheese. Topped with a tomato cream sauce.19.99
- **Chicken Florentine:** Boneless breast of chicken stuffed with spinach, onion and cheese, topped with cream sauce.19.99
- **Chicken Marsala:** Chicken strips in Marsala wine, mushrooms and shallots.19.99
- **Chicken Cordon Bleu:** A classic combination of boneless breast of chicken wrapped around smoked ham and imported Swiss cheese. Topped with Béchamel sauce.19.99
- **Chicken Strips:** Sautéed in garlic and wine.18.99

Combination Platters

Grilled Half Pound Filet Mignon
(With your choice of Accompaniment)

- Maryland Lump Crabcake with Roasted Garlic Tarter Sauce 37.95 • Half Pound grilled Lobster Tail Market Price •
- Seafood Scampi over Rice Pilaf 37.95 • Shrimp Scampi over Rice Pilaf 37.95 • Broiled Sea Scallops 37.95 •
- Stuffed Flounder with Lump Crabmeat 37.95 •

Dessert

- Chocolate Mousse • Rice Pudding •
- Strawberry Shortcake • Chocolate or Strawberry Parfait •

Special Dessert Selections

(Additional cost per person)

- Assorted Homemade Dessert Platter 2.25 • Warm Apple Tart with Carmel Sauce 2.50 • Tiramisu 1.50 •
- Milk Chocolate Crème Brulee 2.50 • New York Style Cheese Cake 1.95 • Key Lime Pie 1.50 • Classic Italian Tiramisu 2.00 •
- Freshly Baked Éclair filled with Vanilla Bean Ice Cream. Topped with Varonna Chocolate Sauce 1.50 •

Also Available: Special Occasion Cakes created especially for you by our Pastry Chef.

❖ Cocktail Party Options ❖

❖ Allow us to tailor a unique cocktail party for your special occasion. ❖

Stations: Chefs on hand to prepare appetizers to order for your guests.

Sautéed Pasta Station:

- Assorted pastas and sauces sautéed to order
- With Caesar Salad and fresh Italian Bread6.95

Stirfry Station:

- Chicken, beef and oriental vegetables prepared to order and served over rice8.95
- With shrimp and scallops11.50
- Mashed Potato Martini Bar5.75

Carving Stations:

(Each accompanied with appropriate sauces and rolls.)

- Filet Mignon11.50
- Roasted Turkey Breast6.25
- Honey Baked Ham6.25
- Roast Beef7.50

*Chef or Carver Fee of 40.00

❖ Meeting Room Package ❖

Trust Cooper's to handle all the details and we'll guarantee a meeting without a hitch.

Cost: 50.00 Half Day 75.00 Full Day*

** Half day is a four hour maximum.*

❖ Continental Breakfast Buffet ❖

Coffee, Brewed Decaffeinated, Tea, Fresh Baked Pastry, Muffins, Bagels, Fresh Fruit and Juice

Cost: 7.00 per person plus tax and gratuity

Luncheon Packages, Dinner Packages and All Audio/Visual Equipment Available

❖ Off-Premise Catering ❖

A dedication to detail and a commitment to quality... two of the best reasons to choose Cooper's Catering!

*Having an event catered is a perfect way to combine your surroundings with our mouthwatering cuisine and attentive staff.
Count on Cooper's to throw a party your guests will never forget!*

Catering Any Occasion

- Served meals and Buffets • Breakfasts • Brunches • Luncheons • Dinners • Cocktail Parties
- Picnics • Clambakes • Holiday Parties • Reunions • Graduation Parties • Christenings
- Corporate Functions • Box Lunches • Office Parties • Golf Tournaments
- Weddings • Rehearsal Dinners • Showers • The Intermezzo (The time between the wedding and the reception)

We would be happy to present you with some options for Off-Premise Catering by Cooper's.

Each off-premise event is a unique experience, it is suggested that a site inspection be done, then a menu can be tailor-made to meet your individual tastes, requirements and budget.



Cooper's Catering ❖ 701 North Washington Avenue ❖ Scranton, Pennsylvania 18509
346-6883 ❖ 346-7049 ❖ Fax: 346-8049