

Scranton Canoe Club



EST.

1908

Event Dinner Packages

2022 - 2023

Basic Package \$26.50 per person

Choice of One Salad

Choice of One Vegetable

Choice of One Starch

Choice of One Entree

Rolls and Butter

Assorted Cookies

Standard Buffet Package \$29.50 per person

Choice of One Salad

Choice of One Vegetable

Choice of One Starch

Choice of Two Entrees

Rolls and Butter

Assorted Cookies

Deluxe Buffet Package \$36.50 per person

Choice of Two Salads

Choice of One Vegetable

Choice of Two Starch

Choice of Three Entrees

Rolls and Butter

Assorted Cookies

Salads:

Classic Lemon Pepper Caesar Salad with Garlic Croutons and Parmesan Cheese
Baby Spinach Salad with Roasted Sweet Potato, Grilled Red Onion, Dried Cranberries and Grilled Red Onion Vinaigrette
Pear and Blue Cheese Salad with Greens, Toasted Walnuts and Champagne Vinaigrette
Harvest Salad with Greens, Apples, Candied Pecans and Cider Vinaigrette
Steakhouse Chopped Salad with Iceberg Lettuce, Bacon, Carrots, Onions, Hard Boiled Egg, Cheddar Cheese and Buttermilk Ranch Dressing
Carrot and Raisin Salad with Honey – Curry Vinaigrette
Vegetable Pasta Salad with Balsamic Vinaigrette
Iceberg Wedge Salad with Bacon, Cucumber, Tomatoes, Onions, and Creamy Blue Cheese
Roasted Potato Salad with Egg, Onion, Tomatoes, and Green Beans in Lemon Caper Vinaigrette
Asian Noodle Salad with Julienne Vegetables, Creamy Ginger-Soy Dressing and Toasted Peanuts
Antipasto Pasta Salad with Tomatoes, Cucumbers, Red Onion, Pepperoni, Roasted Peppers, Fresh Mozzarella, Artichoke Hearts and Italian Herb Dressing

Vegetable:

Grilled Seasonal Vegetables
Roasted Carrots with Fresh Herbs and Garlic
Seasonal Chef's Vegetable Medley
Stir Fried Asian Vegetables with Garlic Sauce
Creamed Spinach
Sautéed Garlic Broccoli
Vegetable Ratatouille
Maple Glazed Carrots
Garlic Green Beans

Starch:

Buttery Mashed Yukon Gold Potatoes
Baked Penne with Ricotta and Marinara
Rice Pilaf
Macaroni and Three Cheeses
Roasted Potatoes with Garlic and Rosemary
Roasted Sweet Potatoes with Honey Butter
Baked Potatoes with Butter and Sour Cream
Bourbon Baked Beans
Creamy Potato and Cheddar Gratin
Stir Fried Rice with Asian Vegetables and Soy
Spanish Rice with Tomato and Peppers

Entrees:

Rosemary and Garlic Roasted Boneless Pork Loin
Breast of Chicken with Marsala and Roasted Mushrooms
Grilled Chicken Breast with Apple-Raisin Chutney
Slowed Roasted Pulled Pork with House Made Barbecue Sauce
Sliced Dijon Crusted Pork Loin
Honey Brined Chicken Breast with Fire Roasted Red Onion and Balsamic
Balsamic Grilled Chicken Breast with Tomato-Basil Relish
Sliced Roasted Turkey Breast with Orange-Dried Cranberry Chutney
Pan Seared Chicken Breast with Roasted Tomato Sauce
Grilled Breast of Chicken with Honey and Dijon Mustard Glaze
Rosemary and Garlic Chicken with Mushroom Red Wine Sauce
Grilled Chicken Parmesan with Mozzarella
Chicken Portobello with Sundried Tomato Cream
House Made Meatloaf with Tomato Glaze
Salisbury Steak with Mushroom Gravy
Swedish Meatballs with Mushroom Gravy and Buttered Egg Noodles
Blackened Salmon with Garlic Cream
Stuffed Sole with Lemon Butter
Sesame Salmon with Ginger Teriyaki Sauce
Cajun Cornmeal Crusted Catfish with Creole Beurre Blanc
Pesto Salmon with Roasted Tomato Cream
Sautéed Garlic Shrimp with Linguini and Spinach
Spaghetti with Meatballs and Marinara Sauce
Fusilli with Roasted Peppers, Broccoli, Caramelized Onions and Roasted Garlic Olive Oil
Penne with Roasted Tomato Sauce, Basil and Fresh Mozzarella
Farfalle with Roasted Garlic Alfredo
Penne with Sausage Bolognese
Penne with Roasted Garlic, Roasted Sweet Peppers, and Basil Pesto
Farfalle Marinara with Parmesan
Penne a la Vodka with Smoked Bacon