

Our Services

ON PREMISE

Our restaurant holds up to 100 guests and is available for private parties. We also offer a private banquet room, which can accommodate over 40 guests and an outdoor patio. We specialize in both a la carte and buffet events.

OFF PREMISE/PICK-UP/DELIVERY

- ☞ We prepare the food and you pick it up.
- ☞ We prepare the food and we deliver.
- ☞ We prepare, deliver and set up the buffet.
- ☞ We prepare, deliver, set up the buffet and serving stations and provide wait staff who will handle your event from beginning to end.
- ☞ We are a preferred caterer for **St. Mary's Center** and the **Tripp House** in Scranton, **Whitewoods** in Wapwallopen, **Mount Carmel Banquet Facility** in Pittston and **St Maria Goretti** in Laflin. These top rated facilities are available to rent and can hold between **100 to 300** guests depending on which you choose.

CAKES, FLORAL AND MORE

We are one of the only full service event coordinators in the area. We provide everything to make your event successful, while taking the worry and burden off your shoulders. Here are just a few of the additional items we provide:

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|-----------------------|------------------------------|
| ☞ Wedding Cakes | ☞ Projector and Screen |
| ☞ Photo Cakes | ☞ Ice Carving |
| ☞ Floral Arrangements | ☞ Chaffing Dishes & Platters |
| ☞ Table decorations | ☞ Glassware and Flatware |
| ☞ Centerpieces | ☞ Chairs |
| ☞ Tablecloths | ☞ Tables |
| ☞ Napkins | ☞ Tents |
| ☞ Table Skirting | ☞ Servers and Bartenders |

No Event Too Big Or Small

On Premise or Off Premise

Weddings
Business Meetings
Bat/Bar Mitzvahs
Rehearsal Dinners
Showers
Graduations
Baptisms/Communion

WE PARTNER WITH THE FOLLOWING VENUES:

Whitewoods
312 Moyers Grove Road,
Wapwallopen, PA 18660
570.714.4832

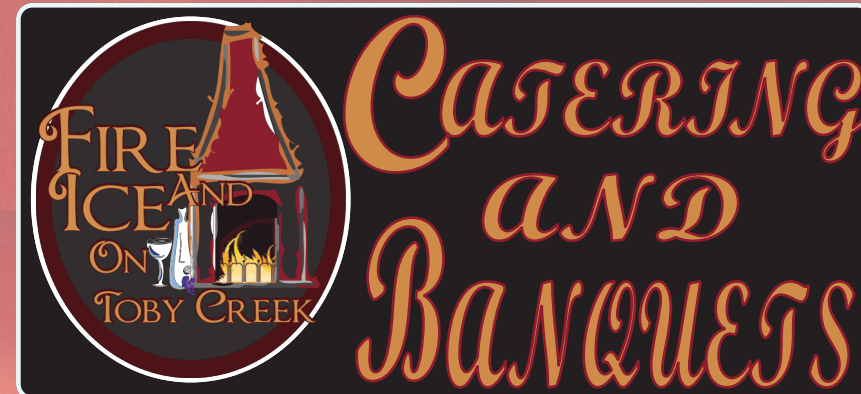
St. Mary's Center
320 Mifflin Ave.,
Scranton, PA 18503
570.343.5151

St. Maria Goretti
Laflin Road,
Laflin, PA 18702
570.655.8956

**Mount Carmel
Banquet Hall**
237 William Street,
Pittston, PA 18640
570.654.6902

The Tripp House
1011 N. Main Ave.,
Scranton, PA 18508
570.961.3317

**Your Own Back Yard,
Home or Banquet Hall!**



Your event is important to you. That's why Chef Gary Edwards and Event Planner Sandy Fasula always take the greatest care to ensure that your event is both successful and unforgettable.

We provide exceptional service and spectacular cuisine - prepared fresh from scratch. We use only the finest ingredients to ensure that your event is one your guests will rave about for years to come.

111 SOUTH MAIN STREET,
TRUCKSVILLE, PA 18708
(JUST NORTH OF SHEETZ ON ROUTE 309)
WWW.FIREANDICEONTobyCREEK.COM
PHONE: 570-696-3580 ☞ FAX: 570-696-3556

HORS D’OEUVRES

- 🍷 Sesame Encrusted Chicken Skewers w/ Asian Dipping Sauce
- 🍷 Stuffed Mushrooms (Sausage, Spinach & Feta or Crab)
- 🍷 Soup Shooters
- 🍷 Mini Beef Wellington
- 🍷 Chicken or Beef Satay
- 🍷 Crostini (Your Choice of: Pepper Crusted Tuna Carpaccio, Shrimp, Prime Rib, Pork Tenderloin, Duck Confit or Smoked Salmon)
- 🍷 Mini Reubens
- 🍷 Mini Lobster~Crab Cakes
- 🍷 Hearth-Baked Stromboli (Classic Cappicola, Pepperoni & Cheese, Broccoli, Roasted Red Pepper & Cheese, Steak & Cheese)
- 🍷 Hearth-Baked Pizza (Pierogi, Fresh Mozzarella and Basil, Flaky Crust, or Your Favorite)
- 🍷 Swedish Meatballs
- 🍷 Bruschetta on Hearth-Baked Bread
- 🍷 Hearth-Baked Bread Dippers (Creamy Lump Crab, Spinach & Artichoke, or Cream Cheese Goulash)
- 🍷 Lamb Lollipops
- 🍷 Puff Pastry wrapped Asparagus
- 🍷 Roast Beef with Horseradish
- 🍷 Shrimp Cocktail served in a shot glass
- 🍷 Bruschetta on Hearth Baked Bread
- 🍷 Pastry wrapped Chorizo Sausage
- 🍷 Sliders (Kobe Beef, Turkey, Chicken, Veggie, Salmon, Lobster-Crab)
- 🍷 Baked Brie

STATIONS AND DISPLAYS

- 🍷 Risotto, Pasta, Asian Noodle or Mashed Potato Station
- 🍷 Carving Station (Prime Rib, Pork Loin, Roast Turkey)
- 🍷 Chocolate Fountain
- 🍷 Gourmet Cheeses
- 🍷 Fresh Fruit or Vegetable
- 🍷 Cold Seafood Bar or Cocktail
- 🍷 Fresh Mozzarella Antipasto Display
- 🍷 Smoked Salmon

SALADS AND SIDES

- 🍷 Signature Orange Cognac, Garden, Caesar or Spinach
- 🍷 Southwest Chicken, Chicken Curry, or Chicken&Grape
- 🍷 Classic Pasta, Potato, Cole, Macaroni
- 🍷 Bulgur Wheat or Whole Wheat
- 🍷 Thai-Mandarin Noodle

BEEF ENTREES

- 🍷 Chateau Briand
- 🍷 Sliced Strip Loin
- 🍷 Prime Rib of Beef
- 🍷 Braised Beef Short Ribs
- 🍷 Beef Tenderloin Roulade

VEAL AND LAMB ENTREES

- 🍷 Veal Chop
- 🍷 Veal Marsala
- 🍷 Veal Milanaise
- 🍷 Wiener Snitzel
- 🍷 Roasted Rack of Lamb
- 🍷 Broiled Lamb Chops

PORK ENTREES

- 🍷 Apple Stuffed Pork Loin
- 🍷 Pulled Pork Barbeque
- 🍷 Bacon Wrapped Pork Tenderloin
- 🍷 Roasted Porketta

SEAFOOD ENTREES

- 🍷 Lobster-Crab Cakes
- 🍷 Orange Roughy Francaise
- 🍷 Cedar Planked Salmon
- 🍷 Chilean Sea Bass
- 🍷 Tuna Steak
- 🍷 Crab-Stuffed Shrimp Scampi
- 🍷 Baked Haddock
- 🍷 Scallops Provencale
- 🍷 Seafood Newburg

CHICKEN ENTREES

- 🍷 Chicken Milanaise
- 🍷 Roasted Free Range Chicken
- 🍷 Chicken Cordon Bleu
- 🍷 Chicken Marsala
- 🍷 Chicken Parmesan
- 🍷 Chicken Parmesan

PASTA AND RISOTTO ENTREES

- 🍷 Ravioli
- 🍷 Eggplant Lasagna
- 🍷 Penne a la Vodka
- 🍷 Spaghetti & Meatballs
- 🍷 Baked Ziti
- 🍷 Penne Primavera
- 🍷 Risotto with Roasted Vegetables
- 🍷 Risotto Carbonara

SIDE DISHES & SOUPS

- 🍷 Risotto
- 🍷 Butter Mashed, Roasted, Au Gratin, Scalloped, Garlic Mashed
- 🍷 Grilled Vegetables
- 🍷 Sautéed Vegetables
- 🍷 Jasmine Rice

BRUNCH

- 🍷 Bananas Foster French Toast
- 🍷 Omelet Station
- 🍷 Waffle Station
- 🍷 Pancakes
- 🍷 Soup
- 🍷 Fresh Fruit Display
- 🍷 Carving Station
- 🍷 Stuffed French Toast
- 🍷 Quiche
- 🍷 Sausage, Bacon
- 🍷 Home-fried Potatoes
- 🍷 2-3 Entrees above
- 🍷 Dessert Display
- 🍷 Salad Station

A LA CARTE ENTREES

Below is a list of our most popular banquet entrees, all of which include a starch and vegetable. However, we can customize any event entrees to suit your specific needs and tastes. As with our buffets, the possibilities are limited only to your budget and imagination. We do recommend a limited menu for larger parties.

- 🍷 Sliced Roasted NY Strip Loin with Green Pepper Corn Entrecote Sauce
- 🍷 Chateaubriand Beef Tenderloin sliced English Style with Sauce Béarnaise
- 🍷 Roasted Prime Rib of Beef Au Jus Lie with Roasted Garlic Potatoes
- 🍷 Magic Ribs Braised Beef Short ribs in magic Hat 9 Tangy BBQ Demi Glace with Smashed Cannellini Beans and Chefs Vegetables
- 🍷 Filet Mignon 8 oz. Beef Tenderloin served with Caramelized Shallot Marsala Demi Glace
- 🍷 Land and Sea Petite Filet with Hollandaise Paired with Choice of Lobster Crab Cake, Grilled Salmon, Grilled Scallop, Crab Stuffed Shrimp
- 🍷 Chicken Milanaise Pounded and Breaded with Fresh Herbs and Fresh Bread Crumbs, laced with Lemon Caper Sauce
- 🍷 Frenched European Cut Chicken wrapped with Prosciutto, accompanied by Mediterranean Ragout of Tomato, Caper and Kalamata Olive
- 🍷 Bruschetta Chicken, Grilled Chicken Breast with Tomato Garlic and Basil, Fresh Mozzarella on grilled Hearth Bread with Balsamic Drizzle and Asiago
- 🍷 Chicken Marsala Classic Marsala wine Mushroom sauce adorned over Breast of Chicken with Rice
- 🍷 Chesapeake Chicken, Chicken Breast stuffed with Chesapeake Style Crab filling, accented with a Light Red Pepper Cream Sauce
- 🍷 Prime Pork Chop served with Whipped Cannellini Bean Puree, Roasted Shallot and Bacon Chutney and Port Wine Glace
- 🍷 Bacon Wrapped Pork Tenderloin Tornados with sweet Apple mustard reduction, Boursin Whipped Potatoes and Crispy Onion Straws
- 🍷 Rack of Lamb with Merlot Rosemary Demi Glace accompanied by roasted Garlic mashed potatoes and chefs vegetables
- 🍷 Salmon Napoleon Seared Salmon layered with Crabmeat, Spinach, Roasted Tomato and Basil with Boursin Cream Sauce, Rice and Vegetables
- 🍷 Broiled Flounder with Tomato Basil, Herbed Panko, Wine and Olive Oil
- 🍷 Orange Roughy Francaise, Topped with Ragout of Shallot Roasted tomatoes and Wine, topped with Feta and Basil served with Jasmine rice
- 🍷 Lobster–Crab Cakes with Sweet Shallot Chutney & Roasted Garlic Aioli
- 🍷 Potato Crusted Salmon with Dijon Cream Sauce