

## SIT DOWN DINNER

**OPTION 1 | 55 per adult • 15 per child**

**FIRST COURSE - SALAD** ..... **CHOOSE ONE**

Garden | Caesar | Insalata

**SECOND COURSE - ENTRÉE** ..... **CHOOSE THREE**

Cedar Plank Atlantic Salmon ..... spicy chili glaze or panko dijonaise  
 Chicken Piccata ..... white wine, lemon butter, capers  
 Flat Iron Steak ..... with mushrooms, bleu cheese crumbles

**All of the above served with roasted potatoes and seasonal vegetable**

Chicken Marsala ..... mushrooms, marsala cream sauce  
 Veal Parmigiana ..... panko encrusted, marinara sauce  
 Eggplant Parmigiana ... egg battered, ricotta, mozzarella, marinara sauce  
 Chicken Parmigiana ..... panko encrusted, marinara sauce

**All of the above served with pasta**

Short Rib Ravioli ..... slow braised, mushrooms, marsala demi-glaze  
 Lobster Ricotta Ravioli .... lobster, ricotta filled mezzaluna ravioli, rosa sauce  
 Shrimp Ala Vodka ..... jumbo shrimp, vodka rosa sauce

**THIRD COURSE - DESSERT** ..... **CHOOSE ONE**

**OPTION 2 | 75 per adult • 15 per child**

**ANTIPASTO DISPLAY** .....

Cured Meats | Cheeses | Marinated Vegetables | Dips | Spreads

**SERVED HORS D'OEUVRES** ..... **CHOOSE TWO**

Coconut Shrimp | Mini Crabcakes | Cheesesteak Springrolls | Filet Skewers  
 Chicken Skewers | Spinach Phyllo

**SECOND COURSE - SMALL PLATE** ..... **CHOOSE ONE**

Papperdelle, Gnocchi, Penne with choice of Alfredo, Vodka, Marinara or  
 Rosa Sauce | Rissoto | Lobster Ravioli

**THIRD COURSE - SALAD** ..... **CHOOSE ONE**

Garden | Caesar | Insalata | Spinach | Wedge

**FOURTH COURSE - ENTRÉE** ..... **CHOOSE THREE**

Prime Rib\* ..... slow roasted, au jus, horseradish cream sauce  
 Filet Mignon\* ..... 8oz. demi glazed  
 Rack of Lamb\* ..... new zealand rack of lamb  
 Crab Cakes\* ..... sautéed

Crab & Cod ..... dijonaise panko encrusted, colossal crabmeat  
 Cedar Plank Atlantic Salmon ..... spicy chili-glazed or panko dijonaise  
 Chicken Saltimbocca ..... crabmeat prosciutto, provolone, crabmeat

**All of the above served with roasted potatoes and seasonal vegetable**

Chicken Marsala ..... mushroom medley, marsala cream sauce  
 Chicken Francaise ..... egg battered, tomatoes, mushrooms, white wine,  
 lemon butter sauce, touch of cream

Chicken Parmigiana ..... panko encrusted, marinara, mozzarella  
 Seafest ..... clams, mussels, shrimp, scallops, colossal  
 crabmeat, marinara

Short Rib Ravioli ..... slow braised, mushrooms, marsala demi-glaze

**All of the above served with pasta**

**FIFTH COURSE - DESSERT** ..... **CHOOSE ONE**

## HORS D'OEUVRES PACKAGES

**OPTION 1 | 35 per guest**

**ANTIPASTO DISPLAY**

Imported Meats | Cheeses | Marinated Broccoli Rabe | Marinated Olives  
 Assorted Bruschetta | Scoogis Homemade Roasted Peppers

**PENNE PASTA** ..... Sundried Tomatoes & Goat Cheese

**BONELESS WINGS** ..... Choice of Dipping Sauce

**BUTLERED HOR D'OEUVRES** ..... **CHOOSE THREE**

Assorted Quesadillas | Pigs in a Blanket | Cheesesteak Spring Rolls  
 Assorted Paddle Pizzas | Assorted Flatbreads | Bada Bing Shrimp  
 Buffalo Chicken Sliders | Meatball Sliders | Short Rib Sliders  
 Vegan Roasted Veggie Bites

**OPTION 2 | 50 per guest**

**ANTIPASTO DISPLAY**

Imported Meats | Cheeses | Marinated Broccoli Rabe | Marinated Olives  
 Assorted Bruschetta | Scoogis Homemade Roasted Peppers

**SHRIMP COCKTAIL**

**PASTA STATION WITH CHEF** ..... Create Your Own

**BUTLERED HOR D'OEUVRES** ..... **CHOOSE FOUR**

Shrimp or Scallops Wrapped in Bacon | Assorted Quesadillas  
 Pigs in a Blanket | Cheesesteak Spring Rolls | Assorted Paddle Pizzas  
 Assorted Flatbreads | Mini Crab Cakes | Bada Bing Shrimp | Filet Skewers  
 Coconut Shrimp | Buffalo Chicken Sliders | Meatball Sliders  
 Vegan Roasted Veggie Bites

## COCKTAILS

**HOUSE BRANDS (3 HOURS)**

**OPEN BAR** ..... 29.85

**BEER & WINE** ..... 24.85

**PREMIUM BRANDS (3 HOURS)**

**OPEN BAR** ..... 37.85

**BEER & WINE** ..... 29.85

**TOAST**

**PROSECCO** ..... 5.00

**CHAMPAGNE** ..... 6.50



# Scoogis

ITALIAN KITCHEN & BAR

19 90

# DINNER BANQUET MENU

**S**  
**FAMILY, FRIENDS,**  
*Familiar Faces*

738 BETHLEHEM PIKE, FLOURTOWN, PA 19031

Scoogis.com | 215-233-1063





## HORS D'OEUVRES

- VEGETABLE CRUDITÉS** ..... 4 per guest  
Displayed & served with dip | minimum 30 guests
- ARTISAN CHEESE TRAY** ..... 6 per guest  
Minimum 30 guests
- ANTIPASTO** ..... 8 per guest  
A variety of Italian meats, cheeses & marinated vegetables  
minimum 30 guests
- SHRIMP COCKTAIL** ..... 39 per pound  
Served with cocktail sauce & sliced lemons
- TOMATO PIE** ..... 28  
Serves 30-40

## BUTLERED Hors D'Oeuvres priced per guest

- FRIED MOZZARELLA** ..... 5
- TOMATO BRUSCHETTA** ..... 4
- PIGS IN A BLANKET** ..... 5
- SKEWERED CHICKEN TENDERS** ..... 5
- BACON WRAPPED SCALLOPS** ..... 7
- ASSORTED QUESADILLAS** ..... 5
- CHEESESTEAK SPRING ROLLS** ..... 6
- BADA BING SHRIMP** ..... 6
- ASSORTED FLATBREADS** ..... 6
- MINI CRABCAKES** ..... 8
- BRIE WITH RASPBERRY IN PHYLLO** ..... 6

## SIGNATURE BUFFETS

**DINNER OPTION 1 | 50 per adult • 15 per child**  
CHOOSE ONE FROM EACH CATEGORY:

<b>SALAD</b> Garden Caesar Spinach Insalata	<b>CHICKEN / FISH</b> Chicken Piccata Chicken Parmigiana Chicken Francais Chicken Marsala Salmon (plain, chili glaze or dijonaise)	<b>PASTA</b> Rigatoni Rosa Stuffed Shells
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**SERVED WITH** - Fresh Vegetable & Roasted Potatoes

**DESSERT** - Your Choice

**DINNER OPTION 2 | 65 per adult • 15 per child**  
CHOOSE ONE FROM EACH CATEGORY:

<b>SALAD</b> Garden Caesar Spinach Insalata Wedge	<b>CARVED BEEF</b> Grilled Filet Prime Rib	<b>CHICKEN / FISH</b> Chicken Piccata Chicken Parmigiana Chicken Francais Chicken Marsala Salmon (plain, chili glaze or dijonaise)	<b>PASTA</b> Rigatoni Rosa Lobster Ravioli Short Rib Ravioli
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**SERVED WITH** - Fresh Vegetable & Roasted Potatoes

**DESSERT** - Your Choice

**ADD-ON CHARCUTERIE BOARD** ..... 39 per table

## DESSERTS

- TIRAMISÙ**
- APPLE PIE**
- APPLE PIE À LA MODE**
- ICE CREAM OR SORBET**
- COOKIES, BROWNIES & CANNOLI**
- FLAVORED CHEESE CAKE**
- TRIPLE CHOCOLATE CAKE**
- RICOTTA FILLED CANNOLI**
- LIMONCELLO MARSCAPONE CAKE**
- PEANUT BUTTER MOUSSE BOMB**

## POLICIES

- \$300 non-refundable deposit required to hold date
- Final guest count must be confirmed 48 hours prior to event; this is the minimum number of guests you will be charged for
- Additional charges: 6% sales tax, 20% gratuity
- \$1 cake-cutting charge for cakes not supplied by Scoogi's Italian Kitchen & Bar
- Event-specific mini menus are available; prices vary
- Minimum of 50 adults to book entire sunporch (room fee may apply)
- Restaurant Capacity 180
- Linen package available
- Off-premise catering menu is available upon request
- Minimum of 30 guests for buffet option

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

