

Hors d'Oeuvres

Seasonal Fresh Fruit Display	\$85.00
We use only fresh fruit, such as jet fresh pineapples, cantaloupe, honeydew, strawberries, grapes, and exotic garnishes. (serves 30-40)	
Vegetable Crudités	\$65.00
Seasonal vegetables displayed in a wicker basket and served with dip. (serves 30-40)	
Fruit, Cheese, and Crackers	\$95.00
A beautiful display of seasonal fresh fruit, assorted cheese, and crackers. (serves 30-40)	
Antipasto	\$125.00
A variety of Italian meats, cheeses, and marinated vegetables, beautifully arranged on a garnished tray. (serves 30-40)	
Shrimp Cocktail	\$16.95/pound
Served with cocktail sauce and sliced lemons.	
Tomato Pie	\$22.00
Mozzarella Nuggets	\$55.00
Homemade from fresh mozzarella. (70 pieces)	

The following items are priced per person

Assorted Crostini	\$2.95
Spinach, Artichoke, and Tomato Quiche	\$2.95
Chicken Tenders	\$3.75
Stuffed Mushrooms with Crab Meat	\$3.95
Scallops in Bacon	\$3.95
Spinach in Phyllo with Feta Cheese	\$3.95
Assorted Quesadillas	\$3.95



Breakfast & Lunch Buffets

Lunch Buffet

\$17.95 per guest

Lasagna or Penne Rosa

Grilled Salmon served with a cucumber dill vinaigrette

Roasted Red Bliss Potatoes

Chicken Marsala or Grilled Breast of Chicken

Fresh Vegetable Du Jour

Garden Salad or Caesar Salad

Fresh Fruit Basket

Bread

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Traditional Breakfast Buffet

\$19.95 per guest

Pancakes or French Toast

Scrambled Eggs

Eggs Florentine

Bacon and Sausage

Home Fries

Grilled Breast of Chicken marinated in garlic, olive oil, balsamic vinegar, and citrus juices, topped with sweet peppers

Penne Rosa

Garden Salad

Fresh Fruit Basket

Bread

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Premium Breakfast Buffet

\$24.95 per guest

Traditional Breakfast Buffet, plus:

Scoggi's Famous Omelet Station

Grilled Salmon

Hand-Carved Ham, Turkey, or Roast Beef

Buffets include unlimited refills of juices, coffee, tea, iced tea, and soda.

Buffet price for children under 12: \$6.95



Lunch Banquets

*Sit Down * priced per person*

Traditional Entrées

Served with Scoogi's house salad with balsamic vinaigrette. Substitute with a Caesar salad for \$2.00 per salad.

Grilled Salmon	\$18.95
Fresh fillet of salmon served with a cucumber dill vinaigrette, potato, and fresh vegetables.	
Scallop and Shrimp Scampi	\$18.95
Tossed in a light garlic white sauce, served over linguini.	
Penne Rosa	\$16.95
Pasta tossed in a light blush cream sauce with sun-dried tomatoes and mozzarella cheese.	
Eggplant Parmigiana	\$16.95
Egg-battered and layered with ricotta and mozzarella cheese and our homemade marinara sauce.	
Seafood Manicotti	\$18.95
Twin hand-rolled manicotti filled with shrimp and crab meat, wilted spinach and seasoned ricotta cheese topped with sweet lump crab meat and a rich lobster cream sauce.	
Rigatoni, Broccoli and Sun-Dried Tomatoes	\$16.95
Tossed with garlic, olive oil, and Locatelli cheese.	
Penne al Pesto with Grilled Chicken	\$17.95
Penne tossed with garden-fresh pesto sauce, sun-dried tomatoes and grilled chicken topped with crumbled goat cheese.	
Pan-Roasted Crab Cake	\$17.95
Made with sweet lump crab meat, lightly seared to a golden brown and topped with a citrus caper beurre blanc, served with vegetable du jour and roasted red bliss potatoes.	
Penne and Shrimp a la Vodka	\$18.95
Plump shrimp, seared and tossed with fresh basil in a blush vodka cream sauce, served over penne pasta.	
Chicken Parmigiana	\$17.95
Lightly breaded and seasoned breast of chicken fried to a golden brown, topped with homemade tomato sauce and mozzarella cheese, served with a side of spaghetti.	
Tenderloin Marsala	\$18.95
Pan-roasted, six-ounce beef tenderloin, mushrooms and a sweet Marsala wine demi-glace, served with vegetable du jour and mashed potatoes.	
Salmon Primavera	\$17.95
Grilled Salmon, tomatoes, black olives, and a basil pesto cream sauce served over penne pasta..	

*Choose up to three entrées. Prices include soda, iced tea, and coffee.
Espresso and cappuccino—\$2.00 additional charge*



Desserts & Cocktails

Desserts

Apple Pie	\$3.95/person
Apple Pie à la Mode	\$4.95/person
Ice Cream or Sorbet	\$3.95/person
Tiramisu	\$5.95/person
Cookie, Brownie and Cannolis	\$16.95/dozen
Mini Italian Pastries	\$19.95/dozen
Assorted Italian Cookies	\$14.95/pound
Cheese Cake	\$5.95/person
Crème Brulee	\$6.95/person
Triple Chocolate Cake	\$7.95/person

Specialty cakes are provided by Wienrich's Bakery. Choices include vanilla, chocolate, marble, chocolate chip, carrot cake, strawberry shortcake, Italian cream, black forest or pound cake. Pricing available upon request.

Cocktails

Champagne Punch	\$95.00
Non-Alcoholic Punch	\$45.00
Champagne Toast	\$3.95/person
Carafe of Wine	\$26.00

Host Bar: Charge per beverage served.

Open Bar: Unlimited beverages, including premium liquors, served within specific time frames. Does not include private reserve wines.

Cash Bar: Each guest pays per order.

A \$60.00 bartender fee may apply.

Banquet Policy Guide

- \$200 deposit required to hold a date (non-refundable)
- Final guest count must be confirmed 48 hours prior to event; this is the minimum number of guests to be charged for
- Additional charges: 6% sales tax, 20% gratuity; \$0.75 per person charge for cutting cakes not supplied by Scoogi's
- Balloons and floral arrangements are available for an additional charge
- Off-premises catering menu is available upon request
- Event-specific mini menus are available for \$15.00 additional charge.
- Minimum 50 adults to book entire sunporch (Room fee may apply)

All major credit cards and corporate accounts are welcome.



Celebrate with Scoogi's!

Scoogi's Classic Italian specializes in showers, birthdays, anniversaries, graduations, rehearsal dinners, and more; or let Scoogi's bring the tastes of home to you with our **off-premises catering menus**—ask for one today.



Let Scoogi's Classic Italian host your next party in our beautiful sunporch. This private room can accommodate groups of 30 or more. The sunporch is available during the week and on Saturday and Sunday afternoons for private parties.



Viva Italia

Scoogi's Mission is to bring a bit of our family's Italian culture to you, so that you can celebrate each meal as we do. In our family, dinnertime was the centerpiece of our lives. I remember great feelings of contentment and gratification at each meal, and an overwhelming feeling of love and security would overcome me.

There were often three generations of Rosatos at our family table; my brothers, my parents and my grandparents. Stories were told, words of wisdom were spoken by the elders, plans and projects were discussed. There was always that feeling that we would gather there forever.

Our family is always traveling back to Italy. The connection to family and the table continues even over there. It's a time to express and receive love and to celebrate life through the sharing of food.

Today, meal time remains very special. And the goal of this restaurant is to make meal time special for you and your family. I want to bring the warmth and love of fine, fresh food to you every day.

I want to recreate the connection of the old world meeting the new. I want to recreate the feeling I love. **That's my dream.**

Robert Angelo Rosato



Scoogi's Gift Certificates Available

Scoogi's Classic Italian
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