



## 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 to be charged for.
- Additional charges: 6% sales tax, 20% gratuity
- \$1 service charge for cakes not supplied by Scoogi's.
- 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.

*Scoogi's mission is to bring a bit of our family culture to you, so that you can celebrate each meal as we do. In our family, dinner was the centerpiece of our lives. I remember great feelings of at each meal, and an overwhelming feeling of love and security would overcome me. There were often three generations of Rosatos at our family's table, my brothers, my parents and my grandparents. Stories were told, words of wisdom were spoken by the elders and plans and projects were discussed. There was always a feeling that we would gather forever. Our family is always traveling back to Italy. The connection to family and the table continues 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 everyday. I want to recreate the connection of the old world meeting the new.*

*I want to recreate the feeling I love...*

*Rob Rosato*



EST. 1990

*family, friends, familiar faces*

## LUNCHEON MENU

738 BETHLEHEM PIKE  
FLOURTOWN, PA 19031  
215.233.1063

WWW.SCOOGIS.COM

VISIT US ON FACEBOOK

**DON'T FORGET SCOOGI'S ITALIAN KITCHEN & BAR**

**FOR YOUR NEXT EVENT!**

**PLEASE ASK TO SEE OUR FULL SERVICE CATERING MENUS**



## HORS D' OEVRES

<b>VEGETABLE CRUDITÉS</b> Beautifully displayed and served with dip. (minimum 30 people)	3./person
<b>ARTISAN CHEESE TRAY</b> (minimum 30 people)	5./person
<b>ANTIPASTO</b> A variety of Italian meats, cheeses and marinated vegetables. (minimum 30 people)	7./person
<b>SHRIMP COCKTAIL</b> Served with cocktail sauce and sliced lemons.	29./pound
<b>TOMATO PIE</b> (serves 30-40)	28.
<b>FRIED MOZZARELLA</b> - hand breaded & fried (50 pieces)	75.

The following butlered hors d'oeuvres  
are priced per person.

Assorted Vegetable Bruschetta	4.
Pigs In A Blanket	5.
Skewered Chicken Tenders	5.
Spinach Phyllo	4.75
Scallops wrapped in bacon	6.
Assorted Quesadillas	5.
Cheese Steak Spring rolls	5.5
Fried Mac & Cheese	4.
Veggie Pizzette	4.
Coconut Shrimp	6.
Assorted Flatbreads	4.25
Mini Crabcakes	6.

## OPTION ONE ~ 27. PER GUEST

Choose one of each of the following:

**SALAD ~ CHICKEN ~ PASTA**  
Garden ~ Caesar

Chicken Piccata ~ Chicken Parmigiana  
Chicken Francais ~ Chicken Marsala

Lasagna ~ Rigatoni Rosa  
Stuffed Shells ~ Roasted Potatoes  
Fresh Vegetable

## OPTION TWO ~ 31. PER PERSON

**SALAD (CHOOSE ONE)**

Garden ~ Caesar

**ENTRÉE (CHOOSE THREE)**

Grilled Salmon (Panko Dijonaise, Chili-Glaze)  
Seafood Manicotti ~ Tiliapia Provençal ~ Pan Roasted Cod  
Chicken Parmigiana ~ Chicken Piccata  
Chicken Marsala ~ Eggplant Parmesan ~ Ravioli & Meatballs  
Vegetarian ~ Rigatoni Rosa ~ Penne Caprese

## OPTION THREE ~ 36. PER PERSON

**SALAD (CHOOSE ONE)**

Garden ~ Caesar ~ Insalada ~ Spinach

**ENTRÉE (CHOOSE THREE)**

Grilled Salmon (Panko Dijonaise or Chili-Glaze)  
Shrimp Scampi ~ Seafest ~ Pan Roasted Cod  
Veal Parmigiana ~ Short Rib Ravioli  
Chicken Parmigiana ~ Chicken Piccata ~ Chicken Marsala  
Eggplant Parmesan ~ Rigatoni Rosa ~ Penne Shrimp Ala Vodka  
Petite Filet Mignon ~ Crab Cake ~ Chicken Caprese



## DESSERTS

Priced per person

Fresh Fruit	
Apple Pie	5.
Apple Pie a la Mode	6.
Ice Cream or Sorbet	6.
Cookies, Brownies & Cannoli	24./doz
Raspberry Swirl Cheese Cake	8.
Triple Chocolate Cake	7.
Italian Rum Cake	7.
Ricotta Filled Cannoli	6.
Limoncello Marscapone Cake	8.
Peanut Butter Mousse Bomb	8.

\*Specialty Cakes can be ordered upon request. Special pricing will apply.

## COCKTAILS

Champagne Punch	100.
Non-Alcoholic punch	45.
Champagne Toast	7.
Carafe of Wine	34.

Host Bar ~ charged per beverage served.

Cash Bar ~ Each guest pays per drink.



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