

DESSERTS

TIRAMISÙ	8
CRÈME BRÛLÉE	9
APPLE PIE	5
APPLE PIE À LA MODE	6
ICE CREAM OR SORBET	6
COOKIES, BROWNIES & CANNOLI	25 per dozen
FLAVORED CHEESE CAKE	8
TRIPLE CHOCOLATE CAKE	7
RICOTTA FILLED CANNOLI	6
LIMONCELLO MARSCAPONE CAKE	8
PEANUT BUTTER MOUSSE BOMB	8

*Specialty cakes can be ordered upon request. Pricies vary.



BEVERAGES

CHAMPAGNE PUNCH	150
NON-ALCOHOLIC PUNCH	65
CARAFE OF WINE	36 per carafe
TOAST	
PROSECCO.....	5.00
CHAMPAGNE	6.50

HOST BAR	price per beverage served
CASH BAR	guest pays per beverage served

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
- 3% charge for credit card payments
- \$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)
- 30 person minimum for buffets
- Restaurant Capacity 180
- Linen package available



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 love and security would overcome me at each meal. There were often three generations of Rosatos at our family's table: my brothers, my parents & 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 every day. I want to recreate the connection of the old world meeting the new.

I WANT TO RECREATE THE FEELING I LOVE....

Rob Rosato



LUNCHEON
BANQUET MENU



738 BETHLEHEM PIKE, FLOURTOWN, PA 19031
Scoogis.com | 215-233-1063





HORS D’ OEUUVRES

- 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
- FRUIT BOWL 5 per guest

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 6
- ASSORTED QUESADILLAS 5
- CHEESESTEAK SPRING ROLLS 5.5
- BADA BING SHRIMP 6
- ASSORTED FLATBREADS 6
- MINI CRABCAKES 6
- BRIE WITH RASPBERRY IN PHYLLO 6



SIGNATURE BUFFETS

OPTION 1 | 30 per adult • 12 per child
CHOOSE ONE FROM EACH CATEGORY:

SALAD Garden Salad Caesar Salad	CHICKEN Chicken Piccata Chicken Parmigiana Chicken Francais Chicken Marsala	PASTA Rigatoni Rosa Stuffed Shells
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SERVED WITH - Fresh Vegetable & Roasted Potatoes

OPTION 2 | 32 per adult • 12 per child
CHOOSE FROM EACH CATEGORY:

SALAD Choose one Garden Salad Caesar Salad	CHICKEN / FISH Choose two Chicken Piccata Chicken Parmigiana Chicken Francais Chicken Marsala Salmon (plain, chili glaze or dijonaise)	PASTA Choose one Rigatoni Rosa Stuffed Shells
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SERVED WITH - Fresh Vegetable & Roasted Potatoes

ADD-ON CARVING STATION 10 per guest
all the above choices with the additional carving station of
Roast Beef **OR** Roast Turkey Breast



BREAKFAST BUFFET

- TRADITIONAL BREAKFAST 32 per guest**
Pancakes **OR** French Toast | Scrambled Eggs | Eggs Florentine
Bacon | Sausage | Home Fries | Fresh Fruit | Pastries & Muffins
- ADD-ON BREAKFAST STATION 8 per guest**
Traditional buffet with additional Scoogis Omelette Station
OR Carved Ham

SIT DOWN MENU 34 per adult • 12 per child

- SALAD CHOOSE ONE**
Garden Salad | Caesar Salad
- ENTREÉ CHOOSE THREE**
Salmon (plain, chili glaze or dijonaise) | Chicken Parmigiana
Chicken Piccata | Chicken Francais | Chicken Marsala
Eggplant Parmesan | Ravioli & Meatballs | Rigatoni Rosa
Penne Caprese | Short Rib Ravioli | Vegetarian Option
- NON-ALCOHOLIC BEVERAGES included**
Unlimited non-alcoholic beverages

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

