

Banquet Catering Menu Private Room (BYOB)

\$22.00/person

PLEASE CHOOSE FROM THE FOLLOWING SELECTIONS:

Drink Options (Choice of 2)

Coke, Sprite, Diet Coke, Cherry Coke, Fruit Punch, Lemonade, Unsweetened or Raspberry Iced Tea (Hot Tea and Coffee included)

First Course (Choice of 2)

Santucci's Pizza (Plain or White) ■ Santucci's Fries (Crinkle fries or Garlic Parm fries)

Fried Mozzarella Sticks with marinara sauce ■ Toasted Raviolis with marinara sauce ■ Bruschetta Tray

Second Course (Choice of 1)

Garden Salad

Fresh crisp greens mixed with tomatoes, onions, cucumbers with your choice of 2 dressings on the side (French, Creamy Italian, Lite Italian, Blue Cheese, Caesar, Honey Mustard, Russian, Ranch, Balsamic Vinaigrette)

Caesar Salad

Crisp romaine lettuce tossed in Caesar dressing topped with croutons and parmesan cheese

Third Course (Choice of 2)

Chicken Parmigiana Hand-breaded chicken breast topped with mozzarella cheese and marinara sauce

Eggplant Parmigiana Hand-breaded eggplant, topped with mozzarella cheese and marinara sauce

Chicken Francaise Sautéed chicken breast in a white wine lemon butter sauce

Chicken Cacciatore Seared chicken breast with roasted red peppers, black olives and mushrooms in our marinara sauce

Chicken Piccata Seared chicken breast in a white wine lemon butter sauce with mushrooms and capers

Chicken Marsala Sautéed chicken breast in a savory sauce of mushrooms, garlic and marsala wine

Penne Vodka Penne pasta tossed with diced tomato in a vodka sauce

Baked Penne Penne pasta with our homemade marinara sauce topped off with mozzarella cheese and baked

Cheese Raviolis Ravioli stuffed with ricotta cheese topped with our homemade marinara sauce

Stuffed Shells Pasta shells stuffed with ricotta cheese



Dessert

Additional \$3/person each

Cannolis

(chocolate syrup and whipped cream)

Cookie and Brownie Tray

Fruit Display (In Season)



The Santucci success story is one of innovation, passion and strong family value. Founded in 1959, Santucci's Square Pizza was originated by my late parents Joseph and Philomena Santucci. My father began flipping dough in a small kitchen connected to our home on "O" Street in Juniata Park. As the success of his hard work continued, he moved the business to the building next door, which remained the original location for years to come. The early years of watching my father build the Santucci business with his own two hands while my mother took care of my 7 siblings and I, made a lasting and memorable mark on my childhood.

The unconventional idea of a square pizza, with the sauce deliciously placed on top of the cheese, was a family recipe handed down to my father from previous generations. Through dedication and a passion for the art of pizza making, my father perfected this recipe with fresh dough and an original, home-made tomato sauce. Created with superior seasonings and the finest quality ingredients, it is no wonder the taste is unparalleled and continues to be enjoyed by generations of our loyal customers. With the blessing of my parents, my husband and I were fortunate enough to expand the family business in 1993 with our first location on Cottman Avenue in the Mayfair section of Philadelphia. The long standing success can be strongly credited to the countless hours and unwavering effort my parents committed to supporting us in establishing this location. In 1996, with their continued support, we were privileged to open our second location on Tyson Avenue.

It is my commitment as their daughter, that our new location on Street Road in Warminster will be rooted in the same family values my parents established. We are honored to guide our youngest son, Nicholas, in all facets of the family business in the hope that our 60 years of family tradition will continue to flourish in the years ahead. It is without doubt that my parents are looking down with pride at the success and growth of the Santucci name. Their legacy continues to serve as a standard in quality that our loyal customers have grown to love and new customers can enjoy for generations to come.

Teresa Santucci Carelli
Daughter of the Founders

*****ECRWS****

PRSR STD
U.S. POSTAGE
PAID
PERMIT NO. 176
LANGHORNE, PA

Local
Postal Customer

Santucci's

CATERING MENU



460 W. Street Rd
WARMINSTER
PA 18974



215-441-9400

SANTUCCIS.COM/CATERING

Welcome to Santucci’s Catering

Santucci’s is a family owned and operated pizzeria and restaurant founded in 1959. In addition to our restaurant services, we offer a variety of delicious catering menu items for any occasion, including baptisms, communions, showers, graduations, birthdays, as well as funeral and corporate luncheons. We are happy to help plan your perfect event. We offer Take-out catering and also offer a private banquet room for up to 85 people.

Take-Out Catering:

Please contact our catering specialist at least one week in advance of your event. We ask that on all orders a 50% deposit be made. Final bill will include 6% sales tax. We accept all major credit cards, corporate and personal checks and cash. Any changes or cancellations of orders require a 48 hour notice. Prices are subject to change without notice.

For Take-out orders, all hot menu items will be ready for pickup to serve immediately, or keep at a temperature of 141 degrees or more and served within 2 hours.
Warning: Consuming Raw or under cooked Meat, Poultry, Seafood, Shellfish or Eggs may increase you risk of food borne illness. Refrigerate any leftovers promptly in shallow containers. Discard any food left out more than 2 hours.

Banquet Room:

Please contact our catering specialist as far in advance as possible to ensure room availability. A minimum two week advance notice is required to book an event date. We are a BYOB: wine, beer and other alcoholic beverages are permitted. If providing your own cake, there will be a cake plating fee of \$10. Event duration is up to three (3) hours, \$100 for each additional hour. Guest minimum of 50 to reserve entire room, 85 guest maximum. Parties under 50 guests can reserve entire room for an additional \$200 for 3 hours. A deposit of \$100 is required to book an event date. Final bill will include 6% sales tax and 20% gratuity. We request final payment by cash or check only.



Take Out Catering Menu

Pizza & Stromboli

Large Plain(10 slices) \$15 ■ Large with 1 Regular topping (10 slices) \$17
Regular toppings include: Extra cheese, pepperoni, sausage (hot or sweet) , spinach, mushrooms, onions, broccoli, peppers (green, hot, sweet or roasted) , anchovies, tomatoes, bacon, olives, ricotta cheese, white pizza (seasonings with no sauce)

Large with 1 Specialty Topping (10 slices)
Specialty toppings include: Grilled Chicken, Steak or Meatball \$20
Seafood Specialty toppings include: Fresh Crabmeat or Shrimp \$21

Large Specialty Pizzas (10 slices) \$20

Meat lovers Extra cheese, pepperoni, hot sausage, bacon
Veggie lovers Extra cheese, onion, sweet pepper, mushroom, broccoli, spinach
Chicken Ranch White pizza with grilled chicken, bacon, roasted red peppers, extra cheese and ranch dressing
Philly Cheese steak Steak and sautéed white onions
Buffalo Chicken White pizza topped with grilled chicken, extra cheese and buffalo sauce

Salads

Garden Salad
Fresh crisp greens mixed with tomatoes, onions, cucumbers with your choice of 2 dressings on the side (French, Creamy Italian, Lite Italian, Blue Cheese, Caesar, Honey Mustard, Russian, Ranch, Balsamic Vinaigrette)
Small \$30 Large \$60
Caesar Salad
Crisp romaine lettuce tossed in Caesar dressing topped with croutons and parmesan cheese
Small \$40 Large \$70
With Grilled Chicken \$45 With Grilled Chicken \$80

Wings

Fresh Buffalo style or Breaded served with celery, blue cheese and tossed in your choice of mild, hot, or BBQ sauce
50 wings \$39 100 wings \$75

Desserts

Cannoli \$29 per dozen
Cookie and Brownie Tray \$28
Fruit Salad Bowl
Ask for seasonal pricing

Drinks

2 liters - \$3.50
Coke, Sprite, Diet Coke, Cherry Coke, Ginger Ale, Dr. Pepper,



Party Trays

Half Tray 10-12 people Full Tray 12-20 people

Cheese Steak Eggroll Tray Half \$35 Full \$65
Chicken Tender Tray Half \$30 Full \$55
Toasted Ravioli Tray Half \$25 Full \$45
Mozzarella Sticks Tray Half \$25 Full \$45
Crinkle French Fry Tray Half \$15 Full \$30
With cheese Half \$20 Full \$35
Bruschetta Tray Half \$15 Full \$30
Mixed Wrap Tray Half \$42 Full \$80
(Select White or Wheat Wraps) Chicken Caesar Wraps, Tuna Wraps and Veggie Wraps
Hoagie Tray (Italian - Turkey - Tuna) All hoagies have lettuce, tomato and onions Half \$35 Full \$65
Philomena’s Homemade Meatballs Our homemade meatballs topped with marinara sauce and parmesan cheese \$25.00 per dozen (4 ounces each)

Entrées

Half Tray Serves 10-12 Full Tray Serves 12-20

Chicken Parmigiana Half \$75 Full \$120
Hand-breaded chicken breast topped with mozzarella cheese and marinara sauce
Chicken Francaise Sautéed chicken breast in a white wine lemon butter sauce Half \$85 Full \$130
Chicken Cacciatore Half \$85 Full \$130
Seared chicken breast with roasted red peppers, black olives and mushrooms in our marinara sauce
Chicken Piccata Half \$75 Full \$120
Seared chicken breast in a white wine lemon butter sauce with mushrooms and capers
Chicken Marsala Half \$75 Full \$120
Sautéed chicken breast in a savory sauce of mushrooms, garlic and marsala wine
Eggplant Parmigiana Half \$45 Full \$80
Hand-breaded eggplant, topped with mozzarella cheese and marinara sauce
Penne with Marinara Penne pasta topped with our homemade marinara sauce Half \$40 Full \$70
Penne Vodka Penne pasta tossed with diced tomato in a vodka sauce Half \$50 Full \$85
Baked Penne Half \$50 Full \$85
Penne pasta in our homemade marinara sauce topped off with mozzarella cheese and baked
Cheese Ravioli Half \$50 Full \$85
Ravioli stuffed with ricotta cheese and topped with our homemade marinara sauce
Stuffed Shells Pasta shells stuffed with ricotta cheese Half \$50 Full \$85

