

In-House and Off-Premise Menu

\$22.95 per 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)

Appetizers (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

Salads (Choice of 1)

Garden Salad

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

Caesar Salad

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

Caprese Salad

Fresh mozzarella, tomatoes, roasted red peppers, basil leaves, and a balsamic glaze served with bread.

Entrees (Choice of 2)

Chicken Parmigiana Hand-breaded chicken breast topped with mozzarella cheese and marinara sauce
and served over penne pasta

Eggplant Parmigiana Hand-breaded eggplant, topped with mozzarella cheese and marinara sauce
and served over penne pasta

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 with Marinara Penne pasta topped with our homemade marinara sauce

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

Penne Bolognese Penne pasta served in a savory meat sauce

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

Cookie and Brownie Tray

Cannoli and Brownie Tray

Fruit Salad Bowl (In Season)



The Santucci success story is one of innovation, passion and strong family values. Founded in 1959, Santucci's Square Pizza was originated by my late parents, Philomena and Joseph Santucci Sr. My father began flipping dough in a small kitchen connected to our home on "O" Street in Juniata Park, while my mother was busy perfecting her recipes and handling the bookkeeping. The early years of watching my parents build the Santucci business while taking 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 my mother's family recipe handed down from previous generations. Through dedication and a passion for the art of pizza making, my

parents perfected this recipe with fresh dough and Philomena's original homemade tomato basil 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. In 2015, we were thrilled to welcome our youngest son Nicholas into the family business and decided to relocate our small Tyson Avenue store to an expanded Street Road location in Warminster.

June 2019 marked the 60th anniversary of my parents opening their original location in Juniata Park. To honor this proud and wonderful achievement, I am announcing the addition of my mother's name, Philomena, to my locations on Street Road in Warminster and Cottman Avenue in Northeast Philadelphia. It was her family recipes that started the business in 1959 and those exact same recipes continue to be used at my restaurants today. We are also jarring her original pizza sauce under the Philomena name, available at both my locations, as well as in select Acme Markets.

My husband and I, along with our children, look forward to continuing to grow our family business while honoring my mother with our new business name, Philomena Santucci's Square Pizza. With pride in her name, we look forward to the privilege of continuing to serve generations of loyal customers, many of whom have become dear friends over my 26 years in business. Bringing people together to share joy and delicious food has always been my family's inspiration and will continue to remain the heart of what we do for years to come.

Teresa Santucci Carelli

Daughter of the Founders

Serving customers like family for more than 60 years!

PHILOMENA

Santucci's

CATERING MENU

460 W. Street Rd

WARMINSTER

PA 18974

215-441-9400

PHILOMENASANTUCCIS.COM/CATERING



Welcome to Philomena Santucci's Catering

Philomena 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, communications, showers, graduations, birthdays, as well as funeral and corporate luncheons. We are happy to help plan your perfect event. We offer Take-Out and Off-Premise catering, as well as a private banquet room for up to 80 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 a 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 undercooked Meat, Poultry, Seafood, Shellfish, or Eggs may increase your risk of food borne illness. Refrigerate any leftovers promptly in shallow containers. Discard any food left out for more than 2 hours.

In-House & Off-Premise Catering:

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 \$20. Event duration is up to three (3) hours, \$100 for each additional hour. Guest minimum of 50 to reserve the entire room, 80 guest maximum. 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

Appetizer 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
French Fry Tray	Half \$15	Full \$30
With cheese	Half \$20	Full \$35
Bruschetta Tray	Half \$20	

Pizza & Stromboli

Large Plain(10 slices)	\$15	Large with 1 Regular Topping (10 slices)	\$17
Regular toppings include: Extra cheese, spinach, mushrooms, onions, broccoli, peppers (green, hot, sweet or roasted), tomatoes, olives, ricotta cheese, white pizza (seasonings with no sauce)			
Large with 1 Specialty Topping (10 slices)			
Specialty toppings include: Pepperoni, bacon, sausage (hot or sweet), grilled chicken, steak, or meatball \$19			
Seafood specialty toppings include: Fresh crabmeat, shrimp or anchovies \$21			

Large Specialty Pizzas (10 slices)

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	\$30
Fresh crisp greens mixed with tomatoes, onions, cucumbers with your choice of 2 dressings on the side (Balsamic Vinaigrette, Blue Cheese, Caesar, Creamy Italian, Honey Mustard, Ranch, Russian)	
Caesar Salad	\$40
Crisp romaine lettuce tossed in Caesar dressing topped with croutons and parmesan cheese	
With Grilled Chicken	\$45
Caprese Salad	\$45
Fresh mozzarella, tomatoes, roasted red peppers, basil leaves, and a balsamic glaze served with bread.	

Wings

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



Party Trays

	Half Tray 10-12 people	Full Tray 12-20 people
Mixed Wrap	Half \$35	Full \$65
(Select White or Wheat Wraps) Chicken Caesar Wraps, Tuna Wraps and Veggie Wraps		
Hoagie Tray	Half \$42	Full \$80
(Italian - Turkey - Tuna) All hoagies have lettuce, tomato and onions		
Mini Sandwiches Tray	Half \$42	Full \$80
(Ham - Turkey - Roast Beef - Tuna)		
Pinwheels Tray	Half \$35	Full \$55
(Italian - Turkey - Roast Beef)		
Sausage and Peppers Tray	Half \$47	Full \$95
Sausage Tray	Half \$45	Full \$93
Pulled Pork Tray	Half (5 LBS)	\$45
Philomena's Homemade Meatballs	\$35 per dozen (4 ounces each)	
Our homemade meatballs topped with marinara sauce and parmesan cheese		

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	Half \$85	Full \$130
Sautéed chicken breast in a white wine lemon butter sauce		
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	Half \$40	Full \$70
Penne pasta topped with our homemade marinara sauce		
Penne Vodka	Half \$50	Full \$85
Penne pasta tossed with diced tomato in a vodka sauce		
Baked Penne	Half \$50	Full \$85
Penne pasta in our homemade marinara sauce topped off with mozzarella cheese and baked		
Penne Bolognese	Half \$50	Full \$85
Penne pasta served in a savory meat sauce		
Cheese Ravioli	Half \$50	Full \$85
Ravioli stuffed with ricotta cheese and topped with our homemade marinara sauce		
Stuffed Shells	Half \$50	Full \$85
Pasta shells stuffed with ricotta cheese		

Desserts

Cookie and Brownie Tray	3 LBS \$59 5 LBS \$97
Cannoli and Brownie Tray	\$42 (8-10 People) \$64 (12-15 People)
Fruit Salad Bowl	Ask for seasonal pricing

Drinks

2 liters - \$3.50

