





"Taste the Difference in Quality"





## Where quality is not just a word!

Over fifty years ago, in the Olney section of Philadelphia, we began with one goal in mind: use the finest ingredients and prepare them to meet our own family's high standards of quality and excellence. We maintain this goal today with all that Sam's has to offer.

## Let Sam's plan it all!

We offer a wide variety of delectable choices for planning your next special occasion. If you want something that you don't see in these pages just let us know, and we will be happy to prepare it for you.

## Ordering instructions:

All orders require a minimum of three days' notice.

Special requests require four days' notice. All orders are made fresh, but do not come hot. All food must be picked up in the market. Instructions will be included on our products you have ordered. Our associates will be happy to assist you in person or over the phone. If canceling an order 24 hour notice must be given.

A price list will accompany this menu and will be available online.

## Come for a visit!

Hours: Mon. thru Sat. 8:30 to 6:00, Sun. 8:30 to 5:00

Phone: 215 - 657 - 3666

Location: 3504 West Moreland Road Willow Grove, PA 19090

Online at: www.SamsItalianMarket.net



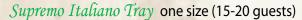
# The Antipasto Trays (before your pasta!)

Antipasto Italiano medium (12-15 guests) large (20-25 guests)
Sam's own garlic toast, our tantalizing bruschetta,
marinated roasted peppers, marinated mozzarella, olive salad,
stuffed hot peppers, imported provolone cheese, and soppressata.

Pepperoni and Cheese Tray medium (12-15 guests) large (20-25 guests)

Four flavorful cheeses and a honey mustard dipping sauce.

Cooper sharp, orange muenster, hot pepper, and Swiss along with our very best pepperoni make this tray the perfect appetizer for family and friends.



Only the best imported meats and cheeses: soppressata, dry sausage, the finest Casalingo salami paired with Prima Donna, Reggiano Parmigiano, and imported sharp provolone. Stuffed peppers complete this masterpiece.

### Arancini one size (16 pieces per tray)

Handmade rice croquettes stuffed with mozzarella or ground beef. Theese appetizers are breaded with cornmeal and bread crumbs, then lightly fried. Also available with spinach and asiago cheese.



Arancini



Antipasto Italiano Tray



Pepperoni and Cheese Tray



Supremo Italiano Tray



Stromboli Tray



Veggie Tray



Shrimply Marvelous Tray

### Stromboli Tray (20-25 guests)

Includes four of our famous stromboli. Choice of ham, pepperoni or spinach, sliced and arranged on a tray.

## Veggie Tray (20-25 guests)

Vibrant colors to please your eye and your palette. Raw tomatoes, cucumbers celery, carrots, and broccoli. Served with our mildly tangy Southwest dressing.

#### Bread Bowl (20-25 quests)

A Sam's freshly made round bread filled with your choice of our Spinach Dip, Hoagie Dip, or Southwest Dip. Surrounded with wheat, multi-grain wheat, and Italian breads. A crowd favorite for any event!

## Mozzarella Caprese Tray one size only (20-25 guests)

Fresh whole milk mozzarella sliced and layered with fresh tomatoes and basil. Seasoned with salt. Balsamic vinaigrette on the side.

Shrimply Marvelous 3lb tray (20-25 guests); 5lb tray (30-35 guests) The ultimate party starter, these shrimp will impress any crowd. 16/20 count are a colossal size for all to enjoy.

## Crab Claws 4lb tray only (20-25 guests)

Alaskan snow crabs arranged on a tray with cocktail sauce.



Crab Claws

## Deli Trays

Any deli tray can be customized to your liking. Please provide four days' notice.

All catering items must be placed three days in advance.

## Meat & Cheese Tray (minimum 15 guests)

Choose four delicious meats and two cheeses from our large selection. Our standard tray includes club rolls or rye bread and the following:

❖ Roast Beef ❖ Imported Ham ❖ Turkey Breast ❖ Genoa Salami

❖ American Cheese ❖ Swiss Cheese

Your choice of Red Bliss potatoes, cole slaw, or macaroni salads.

## Il Ultimo Meat & Cheese Tray (minimum 15 guests)

❖ Soppressata ❖ Dry Capicolla ❖ Mortadella

Provolone Smoked Mozzarella

Includes club rolls or Italian bread and your choice of Red Bliss potato, cole slaw, or macaroni salads.

## Corner Deli (minimum 15 guests)

❖ Pastrami ❖ Corned Beef ❖ Roast Beef ❖ Turkey

❖ Swiss ❖ American

Includes rye bread, pumpernickel, sliced pickles, Russian dressing, mustard, and your choice of Red Bliss potato, cole slaw or macaroni salads.

Green Tray medium (12-15 guests) large (20-25 guests)

A perfect complement for any deli tray. It includes fresh ripe tomatoes, black and Spanish olives, hot peppers, crisp lettuce, pickles, and garnished with roasted peppers.

## Hoagie Tray (2 pieces per guest)

Each 12 inch hoagie is cut into three portions.

Arranged on a party tray. Choose from Italian, Turkey, Ham, and Roast Beef. Includes cheese, lettuce, and tomatoes.

**Available on the side upon request**: Sam's hoagie dressing, onions, sweet or hot peppers, and mayo.



Meat & Cheese Tray

Il Ultimo Meat & Cheese Tray







Chicken Cutlet Hoagie tray



Wrap tray



Mini Sandwich Tray



## Chicken Cutlet Hoagie Tray (12-15 guests, one size only)

Each 12 inch hoagie is cut into three portions. Arranged on a party tray. Sharp provolone, our handmade chicken cutlets, and broccoli rabe or roasted peppers.

## Wrap Tray (2 pieces per guest)

Each wrap is cut into two portions. Arranged on a party tray. Choose from: Italian, Turkey, Ham, and Roast Beef. Includes cheese, lettuce, and tomatoes.

**Available on the side upon request**: Sam's hoagie dressing, onions, sweet or hot peppers, and mayo.

## "Sam" wich Tray (1 sandwich per guest)

Each sandwich is prepared on white, wheat, or rye bread with American cheese, lettuce, and tomatoes, and cut in half. Includes two salads, potato, macaroni, or cole slaw.

**Available on the side upon request**: Sam's hoagie dressing onions, sweet or hot peppers, mayo and mustard.

## Mini Sandwich Tray (2 per guest)

Each mini sandwich includes a deli meat and cheese on a Sam's fresh baked dinner roll. Arranged on a party tray. Includes two salads, potato, macaroni or cole slaw.

**Available on the side upon request**: Sam's hoagie dressing onions, sweet or hot peppers, mayo and mustard.

## Three Foot Hoagies (10lb hoagie serves 12-15 guests)

Your choice of hoagie made on our freshly baked 3-foot hoagie roll. Choose from Italian, Roast Beef, Turkey, or Ham. Includes cheese, lettuce, and tomato.

**Available on the side upon request:** Sam's hoagie dressing, onions, sweet or hot peppers, and mayo.

#### Available at the deli

Roast Beef, Roast Pork, or Turkey by the pound with our homemade au jus. Don't forget our fresh baked rolls!

## Kitchen Entrees

## All orders are made fresh, but do not come hot.

Instructions will be included. Orders must be placed three days in advance.

Special requests can be prepared with 4 days notice.

#### Pasta Entrees

Half Pan serves 8-12

## Baked Ziti (6lb tray)

Ziti layered with our marinara sauce topped with freshly grated mozzarella cheese.

## Penne di Carne (6lb tray)

Our homemade marinara sauce made with ground beef and pork over penne.

## Penne Rose` (6lb tray)

Our creamy red sauce over penne.

#### Pasta Primavera (6lb tray)

A colorful blend of zucchini, red peppers, broccoli, and carrots in a light vegetable sauce.

#### Pasta Carbonara (6lb tray)

A Parmesan cheese sauce with bacon, peas, and a hint of black pepper.

## Gnocchi Rose' (6lb tray)

Our homemade potato gnocchi tossed in our rose' sauce.

#### Five Cheese Macaroni (6lb tray)

Five cheeses make up this sinful dish: Asiago, Muenster, Cooper, Colby Cheddar and Monterey Jack.

#### Tortellini Pesto (6lb tray)

Cheese tortellini tossed in our freshly made pesto cream sauce made with pignoli nuts.

Baked Ravioli (60 medium size in a 4lb tray)

Our homemade cheese ravioli layered in our marinara sauce.



Pasta Primavera







Gnocchi Rose



Five Cheese Macaroni



Baked Stuffed Shells



Manicotti



Cheese Lasagna



Quiche

## Baked Stuffed Shells (18 pieces)

A ricotta stuffed shell layered in our tomato sauce topped with mozzarella cheese.

Lobster Ravioli (40 count, 5lb tray)

A lobster and ricotta cheese blend in a rose' sauce.

Manicotti (15 pieces)

Homemade ricotta filled manicotti in our marinara sauce.

Rigatoni Bologonese (6lb tray)

A tomato sauce made with beef, celery, and onion.

Cheese Lasagna (7lb tray)

Ricotta, and Romano cheeses layered with our fresh pasta sheets and marinara sauce.

Eggplant Lasagna (71b tray)

Eggplant cutlets layered with ricotta, romano cheeses and our marinara sauce.

Vegetable Lasagna (7lb tray)

Sauteed broccoli, carrots, zucchini, layered with ricotta, Romano, fresh pasta, and a Be'chamel sauce.

Meat Lasagna (7lb tray)

Ricotta, and Romano cheeses layered with beef and pork among our fresh pasta sheets and our marinara sauce.

Spinach Lasagna (7lb tray)

Ricotta, and Romano cheeses with sauteed spinach and layered with our fresh pasta sheets and our marinara sauce.

## Quiche

Made fresh in our kitchen with the finest ingredients. Available in Broccoli, Ham, Lorriane, Spinach, Spinach/Red Pepper, Spinach/Mushroom, Sausage, Tomato Basil, and Seafood. All made with a variety of cheeses listed on each quiche.

## Meat Entrees

Half Pan serves 8-12 guest

Chicken Parmigiana (3lb tray serves 6)

Fresh chicken breast lightly breaded. Topped with mozzarella and our marinara sauce.

Chicken Marsala (4lb or 6lb tray)

Fresh chicken breast medallions floured and sauteed, topped with marsala wine sauce, sauteed mushrooms and onions.

Chicken Piccata (6lb tray)

Fresh chicken breast medallions lightly floured and sauteed in a white wine lemon butter sauce.

Chicken Cacciatore (6lb tray)

Fresh chicken breast medallions, onions, bell peppers, and mushrooms with a plum tomato sauce.

Chicken Cutlets (4lb tray)

Fresh chicken cutlet lightly breaded with a Romano an parsley seasoning fried to a golden brown.

Chicken Cutlet Party Tray (4lb tray)

Fresh chicken cutlet lightly breaded with a Romano and parsley seasoning, fried to a golden brown arranged on a tray with a honey mustard dipping sauce.

Beef Tip Marsala (6lb tray)

Fresh cut choice beef lightly floured and sauteed, topped with a marsala wine sauce, sauteed mushrooms and onions.

Pulled Pork (5lb tray)

Fresh roasted, tender pork in Italian spices or barbecue.

Sausage, Peppers & Onions (6lb tray)

Our freshly made 100% pork sausage sauteed with fresh bell peppers and onion.

Veal Scaloppine (6lb tray)

Tender cut veal medallions in a plum tomato sauce.

Veal Marsala (6lb tray)

Fresh veal cutlet lightly floured, sauteed, and topped with marsala wine sauce, sauteed mushrooms and onions.



Chicken Marsala



Chicken Cutlet Part Tray



Sausage, Peppers & Onions



Pulled Pork serving sugesstion



Shrimp Scampi



Penne with Maryland Crab sauce



Crab Cakes



Eggplant Parmigiana

#### Meatballs in Sauce (20 count)

Our fresh ground beef meatballs seasoned to perfection in our marinara sauce.

#### Sausage in Sauce (20 count)

Our homemade 100% pork sausage seasoned with black pepper in our marinara sauce.

## Beef Brasciole (12 count)

Tender beef rolled with a seasoned ground beef and simmered in our marinara sauce.

## Seafood Entrees

Half Pan serves 8-12 guests

## Spaghetti with Clams

Fresh clams chopped and sauteed with garlic, oil and parsley. In white sauce over spaghetti.

## Shrimp Scampi

Fresh shrimp sauteed in oil, fresh garlic, and parsley in white sauce over spaghetti.

## Penne with Maryland Crab Sauce

Fresh Maryland crabs and lump crab meat simmered in a fresh plum tomato sauce over penne pasta.

### Crab Cakes (9 pieces)

Jumbo lump crab mixed with our special seasoning makes these a delightful addition to any party. Includes tartar sauce and cocktail sauce.

## Vegetarian Entrees

Half Pan serves 8-12 guests

## Eggplant Parmigiana (5lb tray)

Lightly breaded and fried, topped with our marinara sauce and mozzarella.

## Salads & Vegetables

#### Caesar Salad

Crisp romaine lettuce, Sam's homemade croutons, and grated Romano cheese with Caesar dressing on the side.

Spring Mix Salad (Available with grilled chicken.)

An array of tender baby spinach, zesty radicchio, and crisp romaine. Crumbled blue cheese and chopped walnuts with balsamic vinaigrette dressing.

Fruit Salad (5lb minimum)

A mouth watering combination of seasonal fruits. Makes a great complement for any occasion.

Deli Salads (3lb minimum)

All available in a catering bowl. Red Bliss potato, tortellini, cole slaw, pasta and macaroni salads.

Broccoli Rabe (4lb tray)

Steamed perfectly and saut`eed in oil and garlic.

Grilled Vegetable Party Tray (4lb tray)

Eggplant, zucchini, and bell peppers, marinated in a balsamic vinaigrette. Grilled to perfection. and arranged on a party tray.

Saut'eed Italian Vegetables (51b tray)

An Italian style mix of zucchini, cauliflower, Italian beans, and carrots. Saut`eed in oil and garlic.

String Bean Almondine (5lb tray)

Fresh string beans sauteed in a butter almond sauce.

Roasted Red Bliss Potatoes (5lb tray)

Potatoes roasted in pure olive oil, seasoned with salt and rosemary.



Fruit Salad



Red Bliss Potatoes





Sauteed Italian Vegetables

## Desserts

## 9inch Cakes

A personal message can be added to any cake. Orders must be placed three days in advance.

## Cannoli Cake

A layer of ricotta butter cream filling between two layers of moist marble cake iced in real buttercream icing.

## Carnival Cake

A two layer vanilla, chocolate, or marble layer cake with a real butter cream icing. Great for birthdays!

## Carrot Cake

A two layer spice cake with grated carrots, walnuts, raisins, pineapple, and a cream cheese icing.

Cheesecake single (37oz) or double (60oz) layer
The creamiest of all New York style cheesecakes.

Chocolate Chip Cheesecake (60oz)

### Chocolate Mousse Pie

A rich and creamy dark chocolate custard, topped with chocolate mousse in a chocolate cookie crust.

## Death by Chocolate Cake

Two layers of chocolate cake with chocolate mousse icing, surrounded with chocolate chips, topped with chocolate ganache and chocolate shavings.

Fruit Torte (9inch torte seasonal)

Made with a buttery crust, filled with our vanilla custard topped with fresh fruit of the day.

## Pumpkin Cake (seasonal)

This two layer spice cake is baked with real pumpkin and covered in a cream cheese icing.

#### Peanut Butter Pie

A rich peanut butter mousse in a chocolate cookie crust.

#### Love Cake

Our vanilla or chocolate cake with sweet ricotta cream baked with LOVE and topped with whipped vanilla cream.



Cannoli Cake



Carnival Cake



Death by Chocolate Cake



Peanut Butter Pie



Edible Image



Graduations



Cupcake Cake



Cross Cake with half sheet



Italian Rum Sheet Cake

## Italian Rum Cake

Our sponge cake soaked in rum flavor and layered with our chocolate and vanilla creams iced in our real buttercream icing surrounded with peanuts. Triple Chocolate Cake

Our chocolate cake layered in chocolate buttercream, accented in Dutch fudge icing and topped with Belgian chocolate shavings.

## Cupcake Tray

Vanilla or chocolate cupcakes with our chocolate or vanilla buttercream icing arranged on a tray.

Sheet Cakes (Quarter serves 15-20 guests, Half serves 30-40 guests, Full serves 40-80) Must be ordered three days' in advance.

Carnival Cake: Our vanilla, chocolate, marble, or half/half layer cake with our vanilla or chocolate buttercream. Add an edible image!

Other icings include Dutch fudge and whipped cream.

Cannoli Cake: Marble cake with a ricotta buttercream center, iced in a vanilla buttercream.

Death by Chocolate: Chocolate cake layered in chocolate mousse, topped with chocolate ganache and surrounded in chocolate chips.

Italian Rum Cake: Sponge cake soaked in rum flavor, layered with vanilla and chocolate creams iced in buttercream and surrounded in peanuts.

Strawberry Shortcake: (seasonal) Available in quarter and half sheet only.

Fresh strawberries and two layers of vanilla cake topped with whipped cream.

Triple Chocolate Cake: Chocolate cake, chocolate buttercream,

Dutch fudge accents and topped with Belgian chocolate.

## Specialty Cakes

Must be ordered 5 days in advance. Are all available in vanilla, chocolate, marble and half/half cakes. Availabe Icings include vanilla or chocolate buttercreams and Dutch fudge.

Bible Cake serves 20-30 guests.

Cross Cake serves 25-30 guests not available in half/half cake.

Cross cake with Half sheet cake serves 40-45 guests

Cupcake cakes, and Two teir cakes are also available.

Italian or Butter Cookie Trays (3lb tray serves 10-15, 5lb tray 15-20)
Authentic Italian Cookies or Fancy Butter Cookies
Old Fashioned Cookie Tray

Four dozen cookies on a tray. Choose from four different varieties: Chocolate Chip, Oatmeal, Peanut Butter, Double Chocolate, or Sugar. *Biscotti & Cookie Tray* (serves 18-20 guests)

A 3lb tray of almond biscotti and Italian cookies arranged on a tray.

Cannoli Tray (30 or 50 mini Cannoli)

Can be ordered assorted or all traditional ricotta filled.

Assorted: Ricotta, Vanilla, and Chocolate filled.

Tiramisu (2 1/4lb tray serves 8 guests)

A delicate dessert with a sweet marscapone filling layered with espresso-soaked lady fingers.

## **Pastries**

Cannoli Ricotta, Vanilla, or Chocolate.

Homemade the old fashioned way, with all natural fresh ingredients. They are available in mini or large.

Cannoli Chocolate Dipped (large only)

Cannoli perfection, a chocolate dipped shell filled with ricotta cream.

Cream Puffs

Vanilla cream filling in a large puff pastry shell.

Chocolate Mousse Cannoli

Our decadent chocolate mouse filling in a chocolate dipped cannoli shell topped with chocolate pieces.

Baba au Rum

Sponge cake soaked in rum extract, vanilla custard, and topped with a cherry. *Eclair* 

A puff pastry shell filled with our vanilla custard iced in Dutch fudge.

Sfogliatelle (sfo-lyah-TEL-e) mini or large

A clam shell puff pastry filled with ricotta custard and orange zest.

Mini Assorted Pastry Tray (30 count only; choose three pastries)

Available arranged on a tray: Stock's Pound Cake, Cream Puffs, Eclairs, Brownies(seasonal), Lemon Bars(seasonal)



Biscotti & Cookie Tray



Assorted Cannoli Tray



Tiramisu



Mini Assorted Pastry

