



Sam's

Italian Market & Bakery

"Where quality is not just a word!"



Over 50 years of quality & service from Olney to Willow Grove!



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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!

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.



Antipasto Italiano Tray

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.



Pepperoni and Cheese Tray

Supremo Italiano Tray

One size (15-20 guests)

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.



Supremo Italiano Tray

Arancini

One size (16 pieces per tray)

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



Arancini



Stromboli Tray

Stromboli Tray

(20-25 guests)

Includes four of our famous stromboli. Choice of Italian, 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 ranch dressing.

Bread Bowl

(20-25 guests)

A Sam's freshly made round bread filled with your choice of our Spinach Dip, or Hoagie 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 vinegar 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.



Veggie Tray



Shrimply Marvelous Tray



Caprese Tray

Deli Trays

Any deli tray can be customized to your liking. Please provide four days' notice. All catering orders 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 potato, cole slaw, or macaroni salads.



Meat & Cheese Tray

Il Ultimo Meat & Cheese Tray

(Minimum 15 guests)

- Soppresata • Dry Capicola • Mortadella • Provolone
- Smoked Mozzarella Includes club rolls or Italian bread

And your choice of Red Bliss potato, cole slaw, or macaroni salads.



Il Ultimo Meat & Cheese Tray

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.



Corner Deli

Green Tray

Small (12-15 guests)

Medium (20-25 guests)

A perfect complement for any deli tray. It includes fresh ripe tomatoes, crisp lettuce, hot and sweet peppers, 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 & Roast Beef. Includes cheese, lettuce, and tomatoes. Available on the side upon request: Sam's hoagie dressing, onions, sweet or hot peppers and mayo.



Hoagie Tray



The Hoagie Box

The Hoagie Box

(2 pieces per guest)

Each 12 inch hoagie is cut into three portions. Placed in our custom hoagie box. Choose from Italian, Turkey, Ham, Roast Beef, Tuna or Chicken Salad. Includes cheese, lettuce, and tomatoes. Available on the side upon request: Sam's hoagie dressing, onions, sweet or hot peppers and mayo.

Chicken Cutlet Sandwich 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

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.



Three Foot Hoagies

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!

Pasta Entrees

Half Pan serves 8-12

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

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 Rosé (6lb tray)

Our creamy red sauce over penne.

Pasta Primavera (6lb tray)

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

Pasta Carbonara (6lb tray)

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

Gnocchi Rosé (6lb tray)

Our homemade potato gnocchi tossed in our rosé 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



Baked Ravioli



Gnocchi Rose



Five Cheese Macaroni

*Baked
Stuffed
Shells*



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 rosé sauce.

Manicotti (15 pieces)

Homemade ricotta filled manicotti in our marinara sauce.

Rigatoni Bolognese (6lb tray)

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

Cheese Lasagna (6lb tray)

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

Eggplant Lasagna (6lb tray)

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

Vegetable Lasagna (6lb tray)

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

Meat Lasagna (6lb tray)

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

Spinach Lasagna (6lb tray)

Ricotta, and Romano cheeses with sautéed 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, Lorraine, Spinach, Spinach/Red Pepper, Spinach/Mushroom, Sausage, Tomato Basil, and Seafood. All made with a variety of cheeses listed on each quiche.

Manicotti



*Cheese
Lasagna*



Quiche



Meat Entrees

Half pan serves 8-12 guests

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 sautéed, topped with marsala wine sauce, sautéed mushrooms and onions.

Chicken Piccata (6lb tray)

Fresh chicken breast medallions lightly floured and sautéed 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 and 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 sautéed, topped with a marsala wine sauce, sautéed 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 sautéed 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, sautéed, and topped with marsala wine sauce, sautéed mushrooms and onions.



Chicken Marsala



Chicken Cutlet Party Tray



Sausage, Peppers & Onions



Pulled Pork (serving suggestion)



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.

Meatballs & Sweet Sausage (20 count)

The greatest combination of our meatballs (10) and sausage with black pepper (10) 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 sautéed with garlic, oil and parsley. In white sauce over spaghetti.

Shrimp Scampi

Fresh shrimp sautéed 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.

Eggplant Rollatini (12 pieces)

Lightly breaded and fried eggplant rolled with our ricotta cheese filling, topped with our marinara sauce and shredded mozzarella.

Salads & Vegetables

Caesar Salad (Per guest)

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

Chicken Caesar (Per guest)

Our freshly grilled chicken breast seasoned with Italian spices chopped, and accompanied with crisp romaine lettuce, our homemade croutons, and grated Romano cheese with Caesar dressing on the side.

Spring Mix Salad (Per guest)

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

Fruit Salad

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 sautéed 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.

Sautéed Italian Vegetables (5lb tray)

An Italian style mix of zucchini, cauliflower, Italian beans, and carrots. Sautéed in oil and garlic.

String Bean Almondine (5lb tray)

Fresh string beans sautéed 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 Potato Salad



Grilled Vegetables



Sautéed Italian Vegetables

Desserts

9 Inch 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, 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)

Creamy cheesecake with a chocolate cookie crust and chocolate chips.

Chocolate Mousse Pie

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

Chocolate Truffle Torte

A dense fudgy dark chocolate torte is topped with a piping of chocolate cream cheese and a dark chocolate drizzle.

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.

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.

Love Cake

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

Peanut Butter Pie

A rich peanut butter mousse in a chocolate cookie crust.



Cannoli Cake



Carnival Cake



Fruit Torte



Peanut Butter Pie



Edible Image



Graduations



Cupcake Cake



Italian Rum Sheet Cake

Pumpkin Cake (seasonal)

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

Ricotta Cheesecake (seasonal)

A sweet ricotta cream with an orange zest similar to our ricotta pie but without the crust.

Strawberry Shortcake (seasonal)

Freshly cut strawberries in a strawberry glaze with two layers of vanilla cake iced in fresh whipped cream.

Tiramisu

(2 1/4lb tray serves 8 guests)

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

Triple Chocolate Cake

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

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 Cake

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. Available Icing 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

Number Cake

Our layer cake baked in our specially made number shaped pans. Only available in vanilla, chocolate, or marble cake.

-- One week notice is needed. --

Cupcake cakes, and Two tier cakes are also available.

Pastry + Cookie Trays

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.

Cupcake Tray

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

Italian or Butter Cookie Trays

(3lb tray serves 10-15, 5lb tray 15-20)

Authentic Italian Cookies or Fancy Butter Cookies.

Mini Assorted Pastry Tray

(36 count only; Choose three pastries)

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

Old Fashioned Cookie Tray

Four dozen cookies on a tray. Choose from four different varieties: Chocolate Chip, Oatmeal, Double Chocolate, or Sugar.



Cross Cake with half sheet



Biscotti & Cookie Tray



Assorted Cannoli Tray



Mini Assorted Pastry

Be sure to visit our pastry case!

We have a wide variety of pastries, homemade the old fashioned way with fresh ingredients.

Check out these favorites:

Baba au Rum

Cannoli (Assorted varieties)

Fruit Tart

Lobster Tail

Mini Cheesecake

Napoleon

Sfogliatelle (sfo-lyah-TEL-e)

Mini or large

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



Sfogliatelle



Thanks to
all our loyal
customers!
From your
family
at Sam's!

est. 1961
Sam's
Italian Market