

# *Galdo's Catering & Entertainment*

20<sup>th</sup> Street & Moyamensing Avenue  
Philadelphia, PA 19145

Telephone (215) 271-9083  
24-Hour Line (215) 852-4822

## *Premiere Buffet Menu* *Five Hour Reception*

### *Cocktails*

*One Hour*

### *Raw Seafood Bar*

*Jumbo Shrimp, Alaskan Snow Crab Claws, Oysters on the Half Shell*  
served with cocktail sauce, horseradish, lemon wedges, Tabasco sauce and assorted mini breads

### *Assorted Hot & Cold Hors d'oeuvres*

Choice of Three – Butler Style

<i>Teriyaki Chicken Sticks</i>	<i>Pot Stickers</i>
<i>Assorted Mini Quiche</i>	<i>Clams Casino</i>
<i>Mini Chicken Cordon Bleu</i>	<i>Assorted Canapés</i>
<i>Broccoli &amp; Cheese Bites</i>	<i>Scallops &amp; Bacon</i>
<i>Assorted Stromboli Cuts</i>	<i>Stuffed Mushrooms</i>
<i>Mini Egg Rolls (chicken &amp; pork)</i>	<i>Baby Lamb Chops</i>

### *Stationed Hot & Cold Hors d'oeuvres*

Choice of Two

*Nacho Station*  
*Mussels – red or white*  
*Assorted Cheese Tray*  
*Hot & Sweet Garlic Roasted Peppers*  
*Pepperoni, Cheese and Assorted Breads*  
*Combination Chicken Wings – Barbecue & Hot*  
*Assorted Vegetables deep-fried served with Horseradish & Tartar Sauce*

## Pasta Stations

Choice of Two

*Galdo's Signature Dish - Penne a' la Vodka*  
Penne in a Vodka Cream Tomato Sauce

*Tortellini with Tomato Blush Sauce*

*Farfalle with Baby Shrimp Scampi Sauce*

*Pasta Carbonara - Penne with Bacon Cream Sauce*

*Lobster Ravioli in a Brandy Cream Sauce*

## After Cocktail Hour and during Champagne Toast

Choice of One Pre-Set

*Sliced Melon and Prosciutto ~ or ~ Sliced Fresh Fruit Plate*

## Soup

Choice of One

### Winter / Fall Selection

*Escarole with Meatballs ~ Straccatelli with Chicken ~ Navy Bean with Ham ~ Minestrone  
Pasta Fagiole ~ Seafood Bisque ~ Chicken Supreme ~ Butternut Bisque  
Mediterranean Seafood Chowder*

### Spring / Summer Selection

*Gazpacho  
Cold Melon Soup with a splash of Champagne  
Fruit Soup with Fresh Mint and dollop of Yogurt  
Chilled Tomato Vegetable Soup with Sour Cream & Black Cracked Pepper*

## Salad

Choice of Two

*Caesar Salad ~ Spring Mix with House Dressing ~ Spinach Salad with Bacon Dressing*

*Fresh Artichoke Hearts & Red Onion Salad*  
with olives, bell peppers and virgin olive oil

### *Galdo Salad*

mixed lettuce, tomato, chopped artichokes, onions, cannellini beans, olives and mozzarella

### *Tri-color Tortellini Salad*

with fresh vegetables, peas, olives, smoked ham and olive oil

## Entrees

### Choice of Three

#### *Roast Filet Mignon*

beef medallions in a mushroom sauce

#### *Stuffed Pork Tenderloin*

stuffed roasted pork tenderloin with spinach, cheese and roasted peppers

#### *Seafood Pescatore*

medley of shellfish in a red seafood sauce

#### *Veal Maria*

layers of veal, shrimp, zucchini and cheese baked in a veal glaze

#### *Stuffed Flounder*

broiled flounder stuffed with crab meat

#### *Stuffed Home-Made Bracciale*

served with cavatelli

#### *Bouillabaisse*

assortment of seafood and shellfish, peas and rice in a fresh marinara sauce

#### *Veal Scaloppini*

peppers, mushrooms and onions in a tomato sauce

#### *Orecchietti and Sausage*

with broccoli rabe, oil and garlic

#### *Chicken Madeira*

braised filet of chicken simmered in a Madeira wine sauce with onions, sundried tomatoes, olives & mushrooms

#### *Breaded Chicken Cutlet*

topped with broccoli rabe, roasted peppers and melted cheese

#### *Chicken Rollentini*

chicken stuffed with roasted vegetable bread stuffing and light pan sauce

#### *Chicken Pistachio*

breast of chicken topped with caramelized onions, artichokes, sundried and roasted tomatoes in a light sauce finished with melted cheese and crushed pistachio nuts

#### *Dijon Crusted Salmon*

served over a bed of roasted vegetables

#### *Home-Made Cavatelli*

finished with a fresh garlic roasted tomato sauce, fresh basil, extra virgin olive oil and grated cheese

#### *Oven Roasted New York Strip*

smothered with braised onions and mixed mushrooms

#### *Shrimp Scampi*

large shrimp in a scampi sauce over a bed of linguini or rice

#### *Seafood Ravioli*

miniature seafood ravioli in a tomato cream basil sauce

#### *Penne & Smoked Salmon*

Served in a roasted pepper butter cream sauce

#### *Manicotti*

stuffed with ricotta cheese in a home-made tomato sauce

## Carving Stations

Choice of One

*Porchetta ~ Prime Rib ~ Roasted Turkey ~ Baked Ham*

## Side Dishes

Choice of One Vegetable and One Potato

<i>Curried Potatoes</i>	<i>Green Beans with sautéed onions &amp; tomatoes</i>
<i>Potatoes au Gratin</i>	<i>Roasted Mixed Vegetables</i>
<i>Roasted Potatoes</i>	<i>Broccoli Soufflé</i>
<i>Italian Potatoes</i>	<i>Spinach sautéed with garlic &amp; oil</i>
<i>Mushrooms &amp; Peas</i>	<i>Broccoli sautéed with garlic &amp; oil</i>
<i>Pineapple Glazed Carrots</i>	<i>Broccoli Rabe</i>
<i>Green Bean Almondine</i>	<i>Mushroom &amp; Leak Gratin</i>
<i>Carrot Mousse with Honey</i>	<i>Rice Pilaf</i>
<i>Mashed Potatoes</i>	
<i>Choice of Plain / Garlic / Scallion / Mushroom / Infused Sundried Tomato</i>	

## Dessert and Coffee Service

*Custom Designed Wedding Cake Included - size to accommodate number of guests.*

### Choice of One Dessert for Sit-Down Service

*Carrot Cake*

*Tartufo*

*Cheese Cake with Strawberry*

*Chocolate Cake with Banana Cream Filling*

*Chef's Selected Dessert Sampling for Each Table*

*Pastries, Cookies, Puddings, Cakes, Fruit, Prepared Desserts, Assorted Candies*



## Head Table Sit-Down Service

*Head Table Service Includes  
Soup of the Day ~ Salad ~ Entrée ~ Chef's Selected Vegetable  
Dessert and Coffee*

### Head Table Entrée Selections

*Roasted 8 oz Filet Mignon*  
with mushrooms and gravy

*Queen-cut Grilled Delmonico Steak*  
with seasoned shoestring potatoes and natural gravy

*Surf & Turf*  
6 oz filet and 6 oz lobster tail or double filet and double lobster tail

*Chicken Rollentini*  
chicken stuffed with roasted vegetable bread filling finished in a light pan sauce

*Duke & Duchess*  
chicken breast simmered in a light pan sauce with fresh herbs  
topped with two jumbo shrimp stuffed with crab meat

*Broiled Chesapeake Crab Cakes*  
jumbo lump crab cakes in a light creamy bisque

*Veal Medallions*  
smothered with crab meat and cheese in a creamy bisque



HEAD TABLE IS WELCOMED TO SAMPLE BUFFET SELECTIONS

**Our Premier Package includes Five-Hour Top Shelf Open Bar**

**Price**

**\$100.00 per person inclusive**

Friday and Sunday Weddings are discounted to \$95.00 per person inclusive

**Sixth Hour Option**

Breakfast Buffet – Additional Charge of \$10.00 per person

***Additional Package Information and Charges***

There is a \$500.00 Deposit required to book space.

Teenagers 13 to 16 yrs old - \$40 per teen / Children 12 yrs & under - \$20 per child

Menu for Children 12 yrs & under includes Chicken Nuggets & French Fries

House DJ Fee - \$700.00