

Galdo's Catering & Entertainment

20th 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 & Cheese Bites</i>	<i>Scallops & Bacon</i>
<i>Assorted Stromboli Cuts</i>	<i>Stuffed Mushrooms</i>
<i>Mini Egg Rolls (chicken & 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 & 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 & oil</i>
<i>Mushrooms & Peas</i>	<i>Broccoli sautéed with garlic & oil</i>
<i>Pineapple Glazed Carrots</i>	<i>Broccoli Rabe</i>
<i>Green Bean Almondine</i>	<i>Mushroom & 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

\$95.00 per person inclusive

Friday and Sunday Weddings are discounted to \$90.00 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