

Galdo's Catering & Entertainment

20th Street & Moyamensing Avenue
Philadelphia, PA 19145

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

Ultimate Sit Down Menu

Five Hour Reception

Cocktails

Two Hour

Raw Seafood Bar

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

Assorted Hot & Cold Hors d'oeuvres

Choice of Four – Butler Style

Teriyaki Chicken Sticks
Broccoli & Cheese Bites
Pot Stickers
Scallops & Bacon

Assorted Mini Quiche
Assorted Stromboli Cuts
Clams Casino
Stuffed Mushrooms

Mini Chicken Cordon Bleu
Egg Rolls - chicken & pork
Assorted Canapés
Baby Lamb Chops

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 accompanied with assorted Breads

Combination Barbecue & Hot Chicken Wings

Assorted Deep-Fried Vegetables

served with horseradish sauce, tartar sauce, assorted Italian breads,
assorted dipping sauces - pesto, roast pepper olive oil, sundried tomato olive oil

Pasta Station

Choice of Two

Galdo's Signature Dish - Penne a la Vodka
penne in a vodka cream tomato cheese

Tortellini in a Tomato Blush Sauce

Farfalle with Baby Shrimp Scampi Sauce

Pasta Carbonara
penne in a bacon cream sauce

Lobster Ravioli in a Brandy Cream Sauce

After Cocktail Hour and during Champagne Toast

Choice of One Pre-set

Sliced Melon & Prosciutto

Sliced Fresh Fruit Plate

Soup

Choice of One

Fall / Winter Selection

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

Spring / Summer Selection

Gazpacho

Cold Melon Soup
with a splash of champagne

Fruit Soup
with fresh mint and a dollop of yogurt

Chilled Tomato Vegetable Soup
with sour cream and black cracked pepper

Salad

Choice of Two

Caesar

Spring Mix
with house dressing

Spinach Salad
with bacon dressing

Galdo's Signature Salad
mixed lettuce, tomatoes, artichokes, onions, cannellini beans, olives, fresh mozzarella cheese

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

Tri-color Tortellini Salad
with fresh vegetables, peas, olives, smoked ham and olive oil

Intermezzo

Sorbet with a splash of Champagne and fresh Mint

Italian Sorbet in natural Fruit Skins

Entrees

Choice of Two

Selection must be given seven (7) days before event

Filet Chateaubriand
8 oz. roasted filet mignon served with roasted vegetables in natural pan gravy

Prime Rib
roasted to perfection served with au jus

New York Strip Steak
12 oz. strip steak smothered with onions and mushroom in natural pan gravy

Galdo's Surf & Turf
grilled herbed chicken breast served over a mound of vegetable bread stuffing
surrounded by three shrimp stuffed with crab meat

Surf & Turf
Grilled 6 oz. filet mignon and 6 oz. lobster tail

Twin Lobster Tails
two 6 oz. lobster tails served with clarified butter and lemon wedges

Crab Cakes
two 4 oz. crab cakes finished with a nape of creamy bisque

Stuffed Calamari

stuffed with seafood bread stuffing in a marinara sauce

Veal Saltimbocca

veal cutlet sautéed with spinach, sliced prosciutto and fresh mozzarella cheese
finished in a light sage sauce

Stuffed Flounder

broiled flounder stuffed with crab meat

Dijon Crusted Salmon

served over a bed of roasted vegetables

Pan seared Atlantic Salmon

topped with crabmeat, cream sauce and fresh herbs

Veal Medallions

smothered with crab meat and cheese in a natural pan gravy

Veal Chop

pan-fried breaded bone in veal chop finished with a mound of mixed
California gourmet lettuce, cherry tomatoes and olive oil

Chicken Rollentini

chicken stuffed with roasted vegetable bread stuffing

Chicken Pistachio

breast of chicken caramelized onions, artichokes and sundried tomatoes
topped with melted cheese and crushed pistachios

Italian style Chicken Cordon Bleu

breaded chicken stuffed with prosciutto and fresh mozzarella cheese
finished in a light chicken thyme sauce

Side Dishes

Choice of Two

Curried Potatoes

Potatoes au Gratin

Roasted Potatoes

Italian Potatoes

Peas & Mushrooms

Green Bean Almandine

Carrot Mousse with Honey

Glazed Carrots with Pineapples

Rice Pilaf

Broccoli Rabe

Broccoli Soufflé

Mushroom and Leek Gratin

Roasted Mixed Vegetables

Spinach with Olive Oil & Garlic

Broccoli with Olive Oil & Garlic

Green Beans, Onions & Tomatoes

Mashed Potatoes

plain – garlic – scallion – mushroom – infused sundried tomato

Dessert and Coffee Service

Custom Designed Wedding Cake Included
size to accommodate number of guests

Dessert for Sit-down Service

Tartufo

Carrot Cake

Cheese Cake with Strawberries

Chocolate Cake with Banana Cream

Chef Selected Sample Plate for each table

Sweet Table

Assorted cookies, pudding, cakes, fruit, assorted candies

Our Ultimate Package includes Five-Hour Top Shelf Open Bar

Price

\$155.00 per person inclusive

Friday and Sunday Weddings are discounted to \$145.00 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