

# *Galdo's Catering & Entertainment*

20<sup>th</sup> 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 Leak 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*

**\$150.00 per person inclusive**

Friday and Sunday Weddings are discounted to \$140.00 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