

Galdo's Catering & Entertainment

20th Street & Moyamensing Avenue
Philadelphia, PA 19145

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

Ultimate 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, assorted breads

Assorted Hot & Cold Hors d'oeuvres

Choice of Four – Butler Style

<i>Teriyaki Chicken Sticks</i>	<i>Assorted Stromboli Cuts</i>	<i>Assorted Canapés</i>
<i>Mini Chicken Cordon Bleu</i>	<i>Mini Egg Rolls</i>	<i>Scallops & Bacon</i>
<i>Assorted Mini Quiche</i>	<i>Pot Stickers</i>	<i>Stuffed Mushrooms</i>
<i>Broccoli & Cheese Bites</i>	<i>Clams Casino</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 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 Three

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

Entrees

Choice of Four

Roast Filet Mignon
beef medallions in mushroom sauce

Stuffed Pork Tenderloin
roasted pork tenderloin stuffed 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

Home-made Bracciole
served with cavatelli

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

Veal Scaloppini
peppers, mushrooms and onions in tomato sauce

Orecchietti and Sausage
with broccoli rabe, garlic and olive oil

Chicken Madeira
braised filet of chicken, onions, sundried tomatoes, olives and mushrooms in a madeira wine sauce

Breaded Chicken Cutlet

topped with broccoli rabe, roasted peppers and melted cheese

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

Dijon Crusted Salmon

served over a bed of roasted vegetables

Home-made Cavatelli

served in a fresh garlic roasted tomato sauce, fresh basil, extra virgin olive oil topped with grated cheese

Oven Roasted New York Strip Steak

smothered with braised onions and assorted mushrooms

Shrimp Scampi

large shrimp in a scampi sauce served over rice or linguini

Seafood Ravioli

miniature ravioli served in a tomato basil cream sauce

Smoked Salmon and Penne

served in a roasted pepper butter cream sauce

Manicotti

stuffed with ricotta cheese topped with home-made tomato sauce

Carving Station

Choice of Two

Porchetta - Prime Rib - Roasted Turkey - Baked Ham

Side Dishes

Choice of Three

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

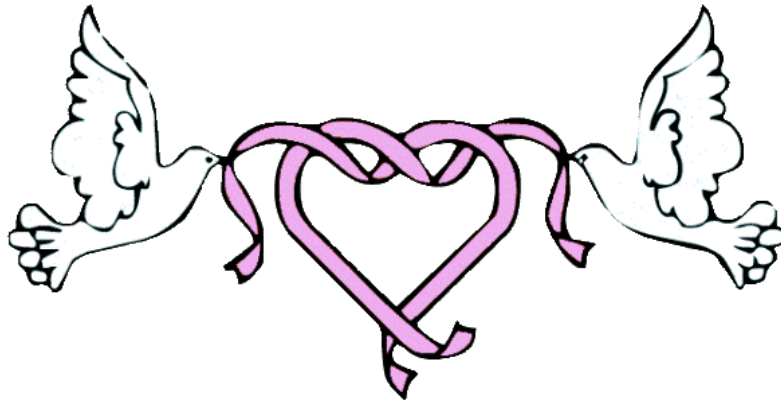
Mushroom and Leek Gratin

Roasted Mixed Vegetables

Spinach with Olive Oil & Garlic

Broccoli with Olive Oil & Garlic

Green Beans, Onions & Tomatoes



Head Table Sit-Down Service

Soup - Salad - Entrée - Vegetable

Dessert and Coffee

Entrée Selection

Roasted 8 oz. Filet Mignon
with mushrooms and gravy

Queen cut Grilled Delmonico Steak
served with seasoned shoestring potatoes

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

Chicken Rollentini
chicken breast stuffed with roasted vegetable bread filling

Duke and Duchess
chicken breast 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
topped with crab meat and cheese in a creamy bisque

HEAD TABLE IS WELCOMED TO SAMPLE BUFFET SELECTION

Dessert and Coffee Service

Custom Designed Wedding Cake Included size to accommodate number of guests

Dessert for Sit-down Service

Choice of One

Tartufo

Carrot Cake

Cheese Cake with Strawberries

Chocolate Cake with Banana Cream

Chef Selected Sample Plate for each Table

Assorted Pastries, Cookies, Puddings Cakes, Fruits, Prepared Desserts, Assorted Candies

Our Ultimate Package includes Five-Hour Top Shelf Open Bar

Price

\$130.00 per person inclusive

Friday and Sunday Weddings are discounted to \$120.00 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