

# *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 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 &amp; Bacon</i> |
| <i>Assorted Mini Quiche</i>        | <i>Pot Stickers</i>            | <i>Stuffed Mushrooms</i>    |
| <i>Broccoli &amp; 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*

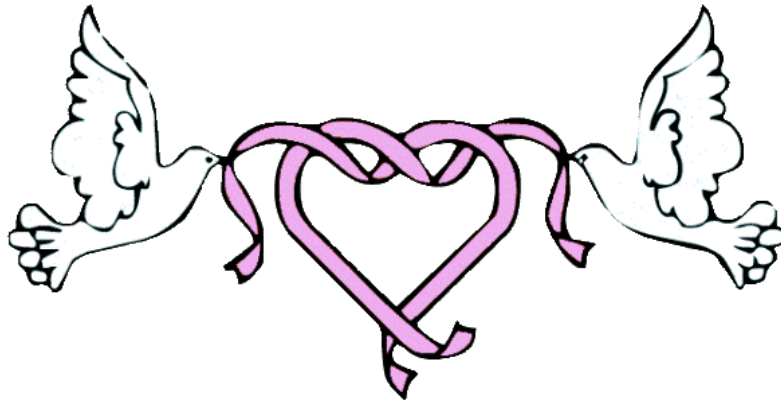
*Mushroom and Leek Gratin*

*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 \$1000.00 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