

Galdo's Catering & Entertainment

20th Street & Moyamensing Avenue
Philadelphia, PA 19145

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

Premiere Sit-Down 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

Intermezzo

Sorbet with a splash of Champagne and fresh Mint or Italian Sorbet in natural Fruit Skins

Entrees

Choice of Two

Must give amount of each selection 7 to 10 days before event

Surf & Turf

grilled 6 oz filet mignon and 6 oz lobster tail

Filet Chateaubriand

roasted 8 oz filet mignon served with roasted vegetables in natural gravy

New York Strip Steak

12 oz strip steak smothered with onions, mushrooms in natural gravy

Prime Rib

roast prime beef served with au jus

Stuffed Flounder

broiled flounder stuffed with crab meat

Twin Lobster Tails

Two 6 oz broiled lobster tails with clarified butter and lemon wedges

Italian Style Chicken Cordon Bleu

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

Veal Saltimboca

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

Crab Cakes

Two 4 oz crab cakes finished with a nape of creamy bisque

Stuffed Calamari

Calamari stuffed with seafood bread stuffing in a marinara sauce

Pan-seared Atlantic Salmon

topped with crab meat cream sauce and fresh herbs

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

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 virgin olive oil

Galdo's Surf & Turf

Grilled herbed chicken breast served over a mound of vegetable bread stuffing surrounded by three shrimp stuffed with crab meat

Side Dishes

Choice of One Vegetable and One Potato

<i>Curried Potatoes</i>	<i>Rice Pilaf</i>
<i>Potatoes au Gratin</i>	<i>Broccoli Rabe</i>
<i>Roasted Potatoes</i>	<i>Broccoli Soufflé</i>
<i>Italian Potatoes</i>	<i>Mushroom & Leek Gratin</i>
<i>Mushrooms & Peas</i>	<i>Roasted Mixed Vegetables</i>
<i>Pineapple Glazed Carrots</i>	<i>Spinach sautéed with garlic & oil</i>
<i>Green Bean Almondine</i>	<i>Broccoli sautéed with garlic & oil</i>
<i>Carrot Mousse with Honey</i>	<i>Green Beans with sautéed onions & tomatoes</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

Full Line Coffee Bar including flavorings, liqueurs and cordials

Our Premier Package includes Five-Hour Top Shelf Open Bar

Price

\$165.00 per person inclusive

Friday and Sunday Weddings are discounted to \$155.00 per person inclusive

Sixth Hour Option

Breakfast Buffet – Additional Charge of \$10.00 per person

Open Bar- Additional Charge of \$10.00 per person

Additional Package Information and Charges

Teenagers 13-16 yrs old \$50/Children 12 yrs & Under \$30

Menu for Children 12 yrs & under includes Chicken Nuggets & French Fries

House DJ Fee - \$800.00 (6th hour \$200 additional)