
Premiere 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 and assorted mini breads)

Assorted Hot & Cold Hors d'oeuvres

Choice of Three - Butler Style

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

Entrees

Choice of Three

Roast Filet Mignon

beef medallions in a mushroom sauce

Stuffed Pork Tenderloin

*stuffed roasted pork tenderloin 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

Stuffed Home-Made Bracciole

served with cavatelli

Bouillabaisse

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

Veal Scaloppini

peppers, mushrooms and onions in a tomato sauce

Orecchietti and Sausage

with broccoli rabe, oil and garlic

Chicken Madeira

*braised filet of chicken simmered in a Madeira wine sauce
with onions, sundried tomatoes, olives & mushrooms*

Breaded Chicken Cutlet

topped with broccoli rabe, roasted peppers and melted cheese

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

Home-Made Cavatelli

*finished with a fresh garlic roasted tomato sauce, fresh basil,
extra virgin olive oil and grated cheese*

Oven Roasted New York Strip

smothered with braised onions and mixed mushrooms

Shrimp Scampi

large shrimp in a scampi sauce over a bed of linguini or rice

Seafood Ravioli

miniature seafood ravioli in a tomato cream basil sauce

Penne & Smoked Salmon

Served in a roasted pepper butter cream sauce

Manicotti

stuffed with ricotta cheese in a home-made tomato sauce

Carving Stations

Choice of One

Porchetta ~ Prime Rib ~ Roasted Turkey ~ Baked Ham

Side Dishes

Choice of One Vegetable and One Potato

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

Mashed Potatoes

Choice of Plain / Garlic / Scallion / Mushroom / Infused Sundried Tomato

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



Head Table Sit-Down Service

Head Table Service Includes:

Soup of the Day ~ Salad ~ Entrée ~ Chef's Selected Vegetable Dessert and Coffee

Head Table Entrée Selections

Roasted 8 oz Filet Mignon
with mushrooms and gravy

Queen-cut Grilled Delmonico Steak
with seasoned shoestring potatoes and natural gravy

Surf & Turf
6 oz filet and 6 oz lobster tail or double filet and double lobster tail

Chicken Rollentini
chicken stuffed with roasted vegetable bread filling finished in a light pan sauce

Duke & Duchess
chicken breast simmered 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
smothered with crab meat and cheese in a creamy bisque

HEAD TABLE IS WELCOMED TO SAMPLE BUFFET SELECTIONS



Our Premier Package includes Five-Hour Top Shelf Open Bar

Price

\$160.00 per person inclusive

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

Sixth Hour Option

Breakfast Buffet – Additional Charge of \$12.00 per person

Open Bar – Additional Charge of \$12.00 per person

Additional Package Information and Charges

There is a \$1000.00 Deposit required to book space.

3% service fee for credit card payments

Teenagers 13 to 16 yrs old – \$50 per teen / Children 12 yrs & under – \$30 per child
Menu for Children 12 yrs & under includes Chicken Nuggets & French Fries House

DJ Fee – \$800.00 5 hours (6th hour \$200 additional)

Our Services

Weddings ~ Communion ~ Christenings ~ Graduations Bridal/Baby Showers
School Formals/Proms ~ Seminars ~ Funeral Luncheons ~ Fundraisers ~ Birthdays ~ Reunions

Galdo's

1933 W. Moyamensing Ave.

Philadelphia, PA 19145

www.GaldosCaters.com

(215) 271-9083 – Office / (215) 852-4822 – 24 hours

Visit our website for our Off-Site/Prepared Foods Catering Menu

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