
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

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

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

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

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

Full Line Coffee Bar including flavorings, liqueurs and cordials

Our Premier Package includes Five-Hour Top Shelf Open Bar

Price

\$180.00 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

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*Visit our website for our Off-Site/Prepared Foods Catering Menu
Follow us on Facebook & Instagram for event updates*