

Gaetano's

For all of your banquet and catering needs

Gaetano's has proudly served Pittsburgh for over 25 years. Let us add our personal touch to your special occasion or business meeting. Just one mile south of downtown Pittsburgh, Gaetano's is the perfect venue for your next event, with three private rooms accommodating up to 300 guests. In addition, off-site catering is our specialty and is available for your office, home or selected venue. We can take care of all aspects of your event including food, alcohol, linens, china, silverware, entertainment, tables and chairs. Let us bring our quality food and professional service to you, so that you can have an enjoyable, successful event.

Banquet Luncheon Menu

**1617 Banksville Road
Pittsburgh, PA 15216
412-343-6640 or 412-576-2761
agaetano4@verizon.net
www.gaetanosbanquetcenter.com**

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Banquet Luncheon Menu

Luncheon Buffets include entrées, three side dishes, mixed green salad, coffee and tea.

We can also mix the below items or create a customized menu to suit your needs.

The entrée items below can also be served as a sit down luncheon.

Luncheon Buffet 1

One Entrée \$12.95 Two Entrees \$15.95

Three Entrées \$17.95

Choice of: Chicken Florentine, Baked Ham,
Roasted Boneless Chicken, Lemon Chicken,
Hot Sausage & Meatballs, Pasta Primavera,
Chicken or Tuna Salad Croissant,
Three Cheese Ziti Casserole,
Penne Pasta Alfredo, Penne Mushroom Sauce

Luncheon Buffet 2

One Entrée \$14.95 Two Entrées \$17.95

Three Entrees \$20.95

Choice of: Steamship Round of Beef,
Roast Pork Loin, Chicken Parmigiana,
Scrod English, Chicken Diablo, Chicken Alfredo,
Chicken Marsala, Chicken Piccata,
Mediterranean Pasta, Cheese Ravioli,
Cheese Tortellini w/ Vodka Sauce

Luncheon Buffet 3

Two Entrées \$22.95 Three Entrees \$24.95

Choice of: Grilled Salmon, Sirloin of Beef Tips,
Sirloin Beef Burgundy, Pork Tenderloin,
Scrod Florentine, Chicken Cordon Bleu,
Chicken Francais, Eggplant Croquettes,
Penne with Salmon in Cream Sauce

Luncheon Buffet 4

Two Entrées \$27.95 Three Entrees \$30.95

Choice of: Prime Rib of Beef, Sliced NY Strip
Steak, Veal Piccata, Veal Saltimbocca,
Shrimp and Scallops Scampi, Crab Cakes,
Salmon with Teriyaki Glaze,
Salmon with Honey Mustard Glaze

Sides

Pasta Ala Vodka Sauce
Pasta Aglio Olio
Pasta Pasta Marinara
Rice Milanese
Parsley Potato

Oven Brownd Potato
Garlic Mashed Potato
Scalloped Potato
Mixed Vegetable Medley
Seasoned Green Beans

Florets of Broccoli
Sautéed Peas & Mushrooms
Coleslaw
Potato Salad
Italian Greens & Beans

Food is subject to 7% sales tax and Alcoholic Beverages are subject to 7% alcohol tax.

An 18% service charge will be added to the total bill.

Hors D'Oeuvres

**Hors d'oeuvres can accompany your meal or can be served as a meal in itself.
We can also customize an hors d'oeuvre reception for your event. Call for pricing.**

Brie Cheese Wheel	Phyllo Cup with Baked Brie
Shrimp Cocktail	Phyllo Cup with Chicken and Gorgonzola
Fresh Fruit Display	Crab Dip
Fresh Vegetable Crudit�	Black Bean Salsa
Stuffed Grape Leaves	Petite Lamb Chops
Antipasto Platter – A Variety of Italian Meats, Peppers and Olives	Mediterranean Platter- Olives, Feta Cheese, Roasted red Pepper Hummus, and Pita
Domestic Cheese Display	Italian Meatballs
White Bean Tapenade	Chicken Teriyaki
Salmon Mousse	Thai Chicken
Spinach and Artichoke dip	Spinach Quiche
Bacon Wrapped Scallops	Eggplant Croquettes
Cheese Tortellini with Shrimp in Pesto Cream Sauce	Penne with Spinach, Artichokes, Sundried Tomatoes in White Wine Sauce
Stuffed Hot Peppers	Buffalo Chicken Dip
Sweet and Sour Meatballs	Prosciutto Wrapped Figs
Fried Zucchini	Pear, Gorgonzola, Maple Crostini

Desserts

Specialty Cakes, Italian Pastries, Cookies, Ice Cream, Tarts and more are available.

Beverages

Pitcher of Soft Drinks - \$6.00

Pitcher of Beer - \$10.00

Mixed Drink and Wine - \$6.00

Bottled Beer - \$4.00

Carafe of Wine – House brands \$18.95

Carafe Wine - Premium Brands \$25.95

Nonalcoholic Punch \$40.00 Sangria Punch Bowl \$55.00 Mimosa Punch Bowl \$45.00

Wines by the bottle

Chateau Ste. Michelle Riesling \$35

Bogle Vineyards Cabernet Sauvignon \$36

Clos du Bois California Chardonnay \$37

Apothic Red California Blend \$35

Santa Margherita Pinot Grigio \$52

Cloudline Williamette Valley Pinot Noir \$52

*Additional wines available upon request

Open Bar by the Hour Option - Using House Brands

Includes Vodka, Gin, Scotch, Amaretto, Bourbon, Whiskey, Rum, Peach Schnapps, Two Draft Beers, Chardonnay, Merlot, White Zinfandel, Soft Drinks, Mixers, Garnishes & Bartender.

\$9.95 per person for the 1st hour

\$5.95 per person for the 2nd hour

\$3.95 per person each additional hour

*Special 4 Hour Open Bar Package - \$21.00 per person

*Upgraded liquor options are available *Additional bar hours are available

Per Drink Option: You may offer drinks to your guests that would be added to your total bill.

Cash Bar: A cash bar is available to be set up in your private room at a cost of \$100. Your guests would then pay for their own drinks.

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Thank you for reserving Gaetano's for your special event. Below are a few recommendations of vendors that we work with and some general information.

- A deposit is needed to reserve your event. All deposits are non-refundable.
- Menu selections must be made at least 4 weeks in advance and your final counts are due 7-14 days in advance. You are billed according to the final guest count.
- Deliveries can be made one hour before event start time or at an agreed upon time in advance.
- No nails, tacks, tape on the walls, ceilings, floors, chairs or doors.
- No smoking, open flames, no fog or smoke machines.
- No sprinkle confetti on tables or floors.

Invitations & Mens Formals

Liberty Mens Formals- Banksville Rd.- Steven Cataldo 412-561-2202

Photographers

Ron Richards Photography – Maxine McGough (724)- 693-9300

Zaccone Photography – Jim Zaccone(412) 921-0401

Chair Covers, lighting and Decorations

Elegant Events by Andrea – Andrea (412) 281-3434 Andrea@ElegantEventsByAndrea.com

Florists

Muetzel Florist – Patty Harding (412)-921-5053

Blooming Dahlia – Melissa Sacco (412)-571-0752

Bakeries

Potomac Bakery –Linda Tate (412)531-5066

Scoops – Mike (412)561-1994

Cibrones Bakery –(412)885-6200

Signature Desserts – Linda (412) 882-9960

Entertainment

Steve Maffei Entertainment-Steve Maffei (412)207-4634

Stick Two It Band and DJ -Dave Brosky -_dbrosky2@gmail.com

Entertainment Unlimited – Marty Mundy (412)343-7700

Riversong String Ensemble – Janet Thomas (412) 221-1364 jdthomasmk@comcast.net

Bob Hartnett Entertainment – (412)373-9100 info@allprousa.com

Travel

Travel broker Suzanne Venneri (412) 264-8446

Cecilia Astarb - Sunbeam Travel (412)559-7054 lovetotravel873@gmail.com

Hotels

Hampton Inn Greentree – Amy (412) 922-0100

Holiday Inn Greentree (412) 922-7070

Extended Stay Carnegie - Larry Broderick (412) 278-4001 lbroderick@extendedstay.com

SpringHill Suites Mt. Lebanon (412) 563-6300