

Gaetano's

For all of your banquet and catering needs

The Gaetano family has proudly served Pittsburgh for over 30 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 to our location, 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 exceptional food and professional service to you, so that you can have an enjoyable, successful event.

Banquet Dinner Menu

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

Banquet Dinner Menu

Dinner Buffets include: Entrées, 3 side dishes, mixed green salad and coffee.

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

Dinner Buffet 1

Two Entrées \$22.95 Three Entrees \$26.95
Choice of: Chicken Florentine, Baked Ham,
Roasted Boneless Chicken, Lemon Chicken,
Hot Sausage & Meatballs, Pulled BBQ Pork,
Pasta Primavera, Three Cheese Ziti Casserole,
Penne Pasta Alfredo, Penne Mushroom Sauce

Dinner Buffet 2

Two Entrées \$27.95 Three Entrees \$31.95
Choice of: Steamship Round of Beef,
Roast Pork Loin, Chicken Marsala,
Scrod English, Chicken Diablo, Chicken Alfredo,
Chicken Parmigiana, Chicken Piccata,
Mediterranean Pasta, Cheese Ravioli

Dinner Buffet 3

Two Entrées \$46.95 Three Entrees \$54.95
Choice of: Grilled Salmon, Beef Burgundy,
Pork Tenderloin, Scrod Florentine,
Chicken Romano, Mediterranean Chicken,
Shrimp w/ Pistachio Sauce over Pasta,
Penne with Salmon in Cream Sauce

Dinner Buffet 4

Two Entrées \$60.95 Three Entrees \$71.95
Choice of: Prime Rib of Beef, Sliced Strip Steak,
Shrimp and Scallops Scampi, Crab Cakes,
Sole with Crabmeat
Salmon with Teriyaki Glaze,
Salmon with Honey Mustard Glaze

Sides

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

Oven Brownd Potato
Scalloped Potato
Mixed Vegetable Medley
Seasoned Green Beans
Buttered Corn

Italian Greens & Beans
Glazed Carrots
Florets of Broccoli
Glazed Yams
Sautéed Peas & Mushrooms

Additional Items

**Unlimited soft drinks package \$3.00 per person.*

**Assorted cheeses and crackers, fresh vegetable crudité, hummus, pita and olives \$7.50 per person.*

**Desserts- Cakes, cookies, pastries, cupcakes, tarts and more are available by request.*

- * A three-hour room rental is included. Additional hours are available.*
- * There is not a room rental fee when the minimum guest count is met.*
- * Menu items and pricing is subject to availability and change.*
- * Food and alcohol are subject to 7% sales tax, 7% alcohol tax and 20% service and added to bill*
- * Deposits and Payments are payable by check, cash, or cashier's check.*

Hors d'oeuvres

Hors d'oeuvres can accompany your dinner or 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.
Inquire for pricing.

Beverages

Nonalcoholic Punch \$55.00 Sangria Punch Bowl \$85.00 Mimosa Punch Bowl \$85.00

Mixed Drink and Wine - \$8.00 - \$12.00

Bottled Beer - \$6.00- \$8.00

Carafe of Wine – House brands \$32.00

Carafe Wine - Premium Brands \$38.00

Pitchers of pop \$9.00

Wines by the bottle

Chateau Ste. Michelle Riesling \$54

Bogle Vineyards Cabernet Sauvignon \$55

Clos du Bois California Chardonnay \$49

Apothic Red California Blend \$50

Santa Margherita Pinot Grigio \$72

Cloudline Willamette Valley Pinot Noir \$74

*Additional wines and sparkling water and juices 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, Cabernet Sauvignon, White Zinfandel, Soft Drinks & Mixers.

\$12.95 per person for the 1st hour

\$8.95 per person for the 2nd hour

\$5.95 per person each additional hour

*Special 3 Hour Open Bar Package - \$25.00 per person

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

***A bar with bartender is available to be set up in your private room
at a cost of \$150.00***

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

Cash Bar: Your guests would pay for their own drinks.

***Thank you for reserving Gaetano's for your special event.
Please note the following important information.***

- A deposit is needed to reserve your event. All deposits and payments are non-refundable.
- Menu selections must be made within 30 days of initial deposit and your final count is due 14 days in advance of your event. You are billed according to the final guest count.
- All deposits and payments are payable by check, cash, or cashier's check.
- Alcoholic beverages must be supplied by Gaetano's. No outside liquor, beer or wine is allowed.
- Deliveries can be made one hour before event start 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. All Decorations must be approved.
- No sprinkle glitter or confetti on tables or floors. No glitter or confetti balloons.

Below are a few recommendations of vendors that we work with. You are not required to use our vendors. You may use vendors that you choose. Prior to event, please supply vendors contact information.

Photographers

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

Chair Covers, lighting and Decorations

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

Weddings of Pittsburgh – Tonya weddingsofpittsburgh.com

Encore Events – (412)923-5355

Peacock Creations - Tara (412)969-5957

Florists

Petal Pushers - Jenn (412) 531-7007

Parkway Florist - Cheryl (412) 937-1100

Blooming Dahlia – Melissa Sacco (412)571-0752

Bakeries

Potomac Bakery –Linda (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)452-2704

Entertainment Unlimited – Marty Mundy (412)343-7700

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

Travel

Travel broker Suzanne Venneri (412) 264-8446

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

Hotels

Hampton Inn Greentree (412) 922-0100

Holiday Inn Greentree (412) 922-7070

SpringHill Suites Mt. Lebanon (412) 563-6300

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