

# *Gaetano's*

## ***For all of your banquet and catering needs***

Gaetano's 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 a 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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Luncheon Buffets include; Entrées, 3 side dishes, mixed green salad and coffee.

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

### Luncheon Buffet 1

One Entrée \$17.95 Two Entrees \$20.95  
Three Entrées \$24.95

Choice of: Chicken Florentine, Baked Ham,  
Roasted Boneless Chicken, Lemon Chicken,  
Hot Sausage & Meatballs, Pasta Primavera,  
Chicken Salad Croissant, Tuna Salad Croissant,  
Turkey & Cheddar Wrap, Penne Pasta Alfredo,  
Three Cheese Ziti Casserole, Pulled BBQ Pork

### Luncheon Buffet 2

One Entrée \$19.95 Two Entrées \$23.95  
Three Entrees \$28.95

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,  
Cheese Tortellini w/ Vodka Sauce

### Luncheon Buffet 3

Two Entrées \$43.95 Three Entrees \$49.95

Choice of: Salmon Teriyaki, Chicken Romano  
Shrimp with Pistachio Sauce over Pasta,  
Sliced New York Strip Steak, Sole w/ Crabmeat,  
Mediterranean Chicken, Chicken Cordon Bleu

### Brunch Buffet

\$25.95 per person

Frittata with spinach and cheese, Ham,  
Potatoes, French Toast, Fresh Fruit,  
Lemon Chicken, Penne Pasta Ala Vodka,  
Tossed Salad

### Sides

Pasta Ala Vodka Sauce  
Pasta Aglio Olio  
Pasta Marinara  
Rice Milanese  
Oven Browned Potato

Parsley Potato  
Buttered Corn  
Scalloped Potato  
Mixed Vegetable Medley  
Seasoned Green Beans

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

### Additional Items

\*Unlimited soft drinks package \$3.00 per person

\*Assorted cheeses and crackers, vegetable crudité, hummus, pita, and olives \$6.00 per person

\*Desserts – cakes, cookies, pies and tarts are available upon request

\*Luncheons are typically held from 12pm-3pm or 1pm- 4pm.

\*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 are subject to availability and change.

\*Food and liquor are subject to 7% sales, 7% alcohol tax & 20 % service charge will be added to the bill

## *Hors d'oeuvres*

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

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## *Desserts*

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

## *Beverages*

Nonalcoholic Punch \$50.00 Sangria Punch Bowl \$85.00 Mimosa Punch Bowl \$85.00

Mixed Drinks and Wines - \$8.00 - \$12.00

Bottled Beer - \$6.00

Carafe of Wine – House brands \$32.00

Carafe Wine - Premium Brands \$36.00

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 Williamette Valley Pinot Noir \$74

\*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 Beer, Chardonnay, Cabernet Sauvignon, White Zinfandel, Soft Drinks, Mixers, Garnishes & Bartender.

\$12.95 per person for the 1st hour

\$7.95 per person for the 2nd hour

\$5.95 per person each additional hour

\*Lunch Special 3 Hour Open Bar Package - \$23.00 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 event. Please note the below information. 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 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. Decorations must be approved.**
- **No sprinkle glitter or confetti on tables or floors. No glitter or confetti balloons.**

#### **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

Muetzel Florist – Patty Harding (412)921-5053

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