

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**

Banquet Luncheon Menu

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. Room rental of three-hours is included with minimum guest count. Additional hours are available.

Luncheon Buffet 1

One Entree \$18.95 Two Entrees \$22.95
Three Entrees \$26.95

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 Pork

Luncheon Buffet 2

One Entree \$21.95 Two Entrees \$26.95
Three Entrees \$30.95

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 \$50.95

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

\$28.95 per person

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

Sides

Pasta Ala Vodka Sauce *(add \$1.00)
Pasta Aglio Olio
Pasta Marinara
Rice Milanese
Oven Browned Potato

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

Florets of Broccoli
Sautéed Peas & Mushrooms
Glazed Carrots
Coleslaw
Italian Greens & Beans *(add \$1.00)

Additional Items

*Unlimited 3 hour soft drinks package \$3.00 per person

*Assorted cheeses and crackers, vegetable crudite, hummus, pita, and olives \$7.50 per person

*Desserts – cakes, cookies, cupcakes, tarts and more are available upon request

*Luncheons are typically held from 11am – 2pm, 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

*Deposits and payments are payable by check, cash or cashier s check. (Credit cards will incur a processing fee)

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

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 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 alcohol can be brought in.
- Set up/Deliveries/Decorating can be made 1 hour before event start time or at an agreed upon time in advance. Deliveries and vendors should use rear door for loading and deliveries.
- 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 in advance.
- No sprinkle glitter or confetti on tables or floors. No glitter or confetti balloons. Decorations must be taken with you after your event.

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 (724)968-7135 weddingsofpittsburgh.com

Events by Lindsey - Lindsey (724) 880-9475

Kierfully Planned - Kierstin (412)200-8864

Florists

Petal Pushers - Jenn (412) 531-7007

Blossoms by Jillian (412)916-1969

Blooming Dahlia – Melissa Sacco (412)571-0752

Bakeries

Potomac Bakery – (412)531-5066

Scoops – Mike (412)561-1994

Cibrones Bakery –(412)885-6200

Signature Desserts – Linda (412) 882-9960

Entertainment

DJ Crush – Tony Griffith (412) 965-4599 djtonygriffith.com

Loyalty Entertainment - (412) 607-3693 loyaltyentertains.com

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

Hotels

Hampton Inn Greentree (412) 922-0100

Holiday Inn Greentree (412) 922-7070

SpringHill Suites Mt. Lebanon (412) 563-6300