



Just · Good · Food

We cater 7 days a week, 24 hours a day!

Phone: 412-258-5944

Website: www.cookedgoosecatering.com



FULL CATERING MENU

ABOUT US

The Cooked Goose Catering Company has been in business for over 35 years and we don't plan on stopping anytime soon!

We offer traditional, home-style catering and all of our food is made with fresh ingredients and cooked from scratch. It's simple, Just Good Food. We serve a 100-mile radius around our location which includes Pittsburgh, PA and all of the major surrounding areas. We deliver and serve at your event, or you can stop by and pick it up. Price and quality are what set us apart from the rest. We are all about the food! We will gladly serve your catering needs in the greater Pittsburgh and Tri-State area.

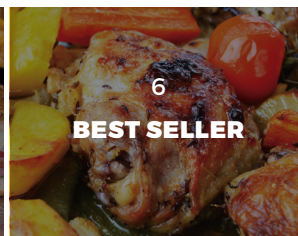
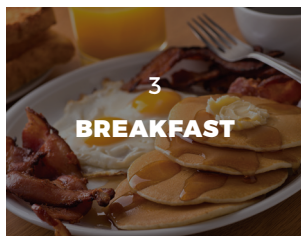
The Cooked Goose Catering Company is there to help you with any and all of your special catering needs. Whether you need a luncheon, picnic or an event with hundreds of guests, consider yourself covered! Give us a call today at [412-258-5944](tel:412-258-5944) to request more information about catering your event.



We provide stellar food and seamless service for any type of event!

- Anniversaries
- Baby Showers
- Baptisms
- Bar Mitzvahs & Bat Mitzvahs
- Bereavements & Funerals
- Birthdays
- Engagement Parties
- Family or Class Reunions
- Graduation Parties
- Office Meetings
- Holidays
- Office Parties & Luncheons
- Picnics
- Retirement Parties
- Theme Parties
- Weddings

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BREAKFAST CATERING

* Minimum of 30 people. If less than 30 people, add \$1.00/pp

FEATURED ITEMS

Traditional Continental – \$9.95/pp

Assorted breakfast breads (baker's choice). Includes individual assorted yogurt, individual assorted bottled juices, butter & jelly and tableware

Sunrise Breakfast – \$10.95/pp

Cheese omelettes, breakfast sausage or bacon, cheese, cheesy hash brown potatoes and tableware

Rise 'N Shine – \$11.95/pp

Scrambled eggs, golden brown sausage & bacon, cheesy hash brown potatoes, biscuits with butter & jelly, individual assorted juices and tableware

Traditional Hot Breakfast – \$12.95/pp

Fresh scrambled eggs, French toast, sausage, bacon strips, hash browns, assorted breakfast breads (baker's choice), individual assorted bottled juices and tableware

Skillet Buffet – \$11.95/pp

Hash brown potatoes, American cheese, onions, ham and bacon blended together to perfection. Served with fresh scrambled eggs, assorted breakfast breads (baker's choice) and tableware

Big Breakfast – \$13.95/pp

Siebel's farm fresh scrambled eggs or diner scramble with diced ham, bell peppers, onions, crumbled bacon topped with cheddar cheese. Add \$0.50/pp for diner scramble

- Crispy bacon or sausage
- Choice of potato – freshly shredded hash browns, oven browned diced breakfast potatoes or sliced potatoes with roasted onions and bell peppers
- Assorted breakfast breads (baker's choice)
- Beverage station – individual assorted bottled juices, fresh brewed regular coffee with sugar, cups, sugar substitute, cream, Stir Stix, napkins and tableware

MIX & MATCH

Fruit Salad – \$4.95/pp

Assorted fresh fruit diced and combined in a bowl. 10 guest minimum

Topping Bar – \$6.95/pp

Yogurt served with granola, seasonal berries and other toppings. 10 guest minimum

Fresh Bagels – \$19.95/dozen

Choose from a mixture of our fresh homemade bagels. Includes cream cheese

Breakfast Loaves – \$3.95/pp

A tasty tray of assorted breakfast loaves. 10 guest minimum

Coffee Cake – \$3.95/pp

A tasty assortment of our freshly homemade coffee cakes. 12 guest minimum

Croissants – \$18.95/dozen

Light and fluffy croissants served with butter & jelly 10 guest minimum

Danish – \$19.95/dozen

An assortment of our freshly homemade Danish pastries

Donuts – \$14.95/dozen

An assortment of our freshly homemade donuts

Muffins – \$13.95/dozen

An assortment of our freshly homemade muffins. Served with butter & jelly

Scones – \$22.95/dozen

An assortment of our freshly homemade scones. Served with cream cheese

Bacon – \$2.95/pp

2 crispy slices per guest

Sausage – \$2.95/pp

2 pieces per guest

Baked Ham – \$2.95/pp

Sliced ham baked to perfection

French Toast – \$2.95/pp

Golden French toast with butter and syrup. 2 pieces per guest

Pancakes – \$2.95/pp

Served with butter and maple syrup. 2 pancakes per guest

Potatoes – \$2.95/pp

Diced potatoes with onion and peppers. Add cheese (\$0.95/pp)

Hash Brown Potatoes – \$2.95/pp

Crispy shredded potatoes

Individual Assorted Bottled Juices – \$1.95/pp

BRUNCH CATERING

* Minimum of 30 people. If less than 30 people, add \$1.00/pp

BUILD YOUR OWN BRUNCH - \$18.95/PP

Eggs (Choose One)

- Fresh scrambled eggs
- Homemade quiche

Side Dish (Choose One)

- Pasta salad
- Au gratin potatoes
- Double baked mashed potatoes
- Rice pilaf
- Homefries with peppers and onions

Pasta (Choose One)

- Stuffed shells marinara
- Pasta marinara
- Homemade lasagna (meat and cheese or spinach and cheese)
- Cheese ravioli marinara

Chicken (Choose One)

- Chicken salad
- Marsala chicken
- Lemon chicken
- Chicken Italiano topped with plum tomatoes, basil and garlic

Meat (Choose One)

- Maple glazed ham
- Sausage
- Bacon
- Roast beef
- Maple glazed bacon

Vegetables (Choose One)

- Mixed seasonal vegetables
- Hummus with pita
- Beets
- Glazed carrots
- Green bean almondine
- Buttered corn niblets

Includes:

- Seasonal fresh fruit bowl
- Assorted bakery breads (baker's choice)
- Tableware

Extras:

- Add coffee: \$1.95/pp
- Add juice: \$1.95/pp

GARDEN PATCH - \$14.95/PP

Lettuce Selections

Choose one from the following: garden mix, romaine, baby spinach and spring mix

Grilled Chicken & Steak

Toppings: tomatoes, red onion, candied pecans, raisins, croutons, crumbled blue cheese, olives, cranberries, cucumber and diced green pepper. Italian and Ranch dressing included on the side

Pasta Salad

Bowtie pasta with tomatoes, olives, broccoli and cucumber

Includes:

- Fresh fruit salad (seasonal choices)
- Breakfast breads (baker's choice)
- Dessert (baker's choice)
- Tableware (minimum of 15 people)



BOXED LUNCH/SANDWICH BUFFET

* Minimum of 30 people. If less than 30 people, add \$1.00/pp

SANDWICH BUFFET

Traditional Assorted Sandwich Buffet – \$10.95/pp

A garnished tray of fresh pre-made sandwiches including: ham, turkey, and roast beef with American cheese and Provolone cheese served on assorted breads. Comes with condiment tray including lettuce, tomato, mustard and mayonnaise. Includes individually bagged potato chips and pretzels + your choice of one of the following sides: pasta salad, potato salad, coleslaw. Tableware included.



BOX SANDWICHES, WRAPS & SALADS

Box lunches includes chips and your choice of a pasta salad, potato salad or coleslaw. Our minimum order is 10 box lunches. We allow a variety of 4 types of sandwiches per order. Includes mustard, mayonnaise, tableware and bottled water. Add a cookie for \$0.95/pp.

Smoked Turkey Breast – \$10.95/pp

Smoked turkey breast, cheese, lettuce, tomato and mayonnaise on whole wheat

Roast Beef – \$10.95/pp

Goose's own roast beef on a fresh Kaiser roll with horseradish sauce, Provolone, lettuce and tomato

Chicken Pesto – \$10.95/pp

Marinated chicken breast with lettuce, tomato and pesto mayonnaise on fresh French bread

Virginia Baked Ham & Swiss – \$10.95/pp

Virginia baked ham, Swiss cheese, lettuce and tomato on rye bread

Chicken Salad – \$10.95/pp

Fresh homemade chicken salad with mayonnaise, celery, lettuce and tomato on whole wheat

Garden Veggie Wrap – \$10.95/pp

Shredded lettuce, green pepper, zucchini, tomato, cucumber, black olives and Provolone cheese. Light Italian dressing on the side

Tuna Salad – \$10.95/pp

All white meat albacore tuna salad, cheese, lettuce and tomato on whole wheat bread

Italian Sub – \$10.95/pp

Assorted Italian meats and Provolone cheese topped with shredded lettuce, tomato, red onions and Italian dressing on Italian hoagie bun

Goose's Club – \$10.95/pp

Turkey, ham, lettuce, sliced tomato and mayonnaise on a Kaiser roll. Add bacon for \$0.50/pp

American Club – \$10.95/pp

Sliced turkey breast, Virginia baked ham, roast beef, cheese, lettuce and tomato on fresh Kaiser bun

Chicken Caesar Wrap – \$10.95/pp

Grilled chicken, fresh chopped Romaine lettuce and grated Parmesan and Caesar dressing

Turkey Provolone Wrap – \$10.95/pp

Sliced turkey breast, lettuce, tomato and Provolone

Beef & Cheddar Wrap – \$10.95/pp

Roast beef with aged cheddar, lettuce, tomato and horseradish sauce in a flat bread wrap

Caesar Salad – \$10.95/pp

Grilled chicken strips on a bed of Romaine with Parmesan cheese, croutons and Caesar dressing

BEST SELLER MENU

* Minimum of 30 people. If less than 30 people, add \$1.00/pp

TWO ENTRÉES & CHOICE OF TWO SIDES \$10.95/PP

Two Entrées

- Our famous roast beef

Plus your choice of one of the following entrées:

- Fried chicken
- Stuffed chicken with gravy
- Chicken Italiano
- Homemade chicken tenders
- Creamy Cajun chicken breast
- Rigatoni marinara

Sides (Choose Two)

- Roasted potatoes
- Mashed potatoes
- Green beans
- Buttered corn niblets
- Glazed carrots
- Potato salad
- Coleslaw

Includes:

- Rolls, butter and tableware



GOOSEFEST MENU

* Minimum of 30 people. If less than 30 people, add \$1.00/pp

CHOOSE TWO ENTRÉES, TWO SIDES & ONE SALAD \$14.95/PP

Entrées (Choose Two)

- Roast beef
- Fried chicken
- Chicken tenders
- BBQ shredded chicken
- Grilled chicken breast
- Italian sausage with peppers and onions
- Roasted turkey with gravy
- Stuffed chicken breast with gravy
- Maple glazed ham
- Meat or vegetable lasagna
- Stuffed cabbage
- Meatloaf with gravy
- BBQ pulled pork
- Chicken broccoli Alfredo with bowtie pasta
- Additional entrée (\$1.95/pp)

Salads (Choose One)

- Tossed salad with Ranch and Italian dressing
- Spinach salad with Ranch and Spinach dressing
- Macaroni salad
- Pasta salad
- Fruit salad (seasonal)
- Broccoli salad
- Additional salads (\$1.50/pp)

Sides (Choose Two)

- Baked ziti marinara
- Rigatoni marinara (additional \$1.50/pp for meatballs or meat sauce)
- Mashed potatoes
- Roasted potatoes
- Au gratin potatoes
- Sweet potatoes
- Haluski
- Macaroni 'n cheese
- Sweet potato casserole
- Homemade stuffing
- Green beans almondine
- Glazed carrots
- Buttered corn niblets
- Green beans
- Cajun bowtie pasta
- Additional sides (\$1.75/pp)

Includes:

- Assorted homemade desserts
- Rolls & butter
- Assorted canned beverages
- Tableware



PARTY TRAYS

	15 PEOPLE	25 PEOPLE	50 PEOPLE
Maple Glazed Ham	\$59.25	\$93.75	\$177.50
Roast Turkey with Gravy	\$59.25	\$93.75	\$177.50
Roast Beef with Gravy	\$59.25	\$93.75	\$177.50
Roast Beef Portabella	\$59.25	\$93.75	\$177.50
Homemade Meatloaf with Gravy	\$46.50	\$72.50	\$135.00
Roast Pork with Gravy	\$48.75	\$76.25	\$140.00
BBQ Pulled Pork	\$48.75	\$76.25	\$140.00
Homemade Stuffed Cabbage	\$52.50	\$82.50	\$155.00
Homemade Stuffed Green Peppers	\$52.50	\$82.50	\$155.00
Homemade Stuffed Banana Peppers	\$52.50	\$82.50	\$155.00
Homemade Meatballs with Marinara	\$44.25	\$68.75	\$127.50
Italian Sausage with Peppers and Onions	\$52.50	\$82.50	\$155.00
Homemade Lasagna (Meat & Cheese)	\$59.25	\$93.75	\$177.50
Homemade Lasagna (Vegetable & Cheese)	\$59.25	\$93.75	\$177.50
Stuffed Shells Marinara	\$48.75	\$76.25	\$140.00
Rigatoni Marinara	\$44.25	\$68.75	\$127.50
Rigatoni with Meat Sauce	\$59.25	\$93.75	\$177.50
Baked Ziti Marinara	\$59.25	\$93.75	\$177.50
Eggplant Parmesan with Marinara	\$50.95	\$70.95	\$110.95
Chicken Parmesan with Marinara	\$52.95	\$83.25	\$156.50
Chicken Marsala	\$59.25	\$93.75	\$177.50
Chicken Broccoli Alfredo with Bowtie Pasta	\$52.95	\$83.25	\$156.50
Stuffed Chicken Breast with Gravy	\$59.25	\$93.75	\$177.50
Grilled Chicken Breasts *	\$54.45	\$85.75	\$161.50

	15 PEOPLE	25 PEOPLE	50 PEOPLE
Roasted Potatoes	\$33.75	\$51.25	\$92.50
Homemade Mashed Potatoes	\$33.75	\$51.25	\$92.50
Au Gratin Potatoes	\$41.25	\$63.75	\$117.50
Homemade Double Baked Mashed Potatoes	\$44.25	\$68.75	\$127.50
Green Beans Almondine	\$44.25	\$68.75	\$127.50
Buttered Corn Niblets	\$38.55	\$59.25	\$108.50
Rice Pilaf	\$37.50	\$57.50	\$105.00
Glazed Carrots	\$38.55	\$59.25	\$108.50
Macaroni & Cheese	\$41.25	\$63.75	\$117.50
Haluski	\$38.55	\$59.25	\$108.50
Mixed Seasonal Vegetables	\$45.00	\$70.00	\$130.00

Add a Salad to Any Party Tray

	15 PEOPLE	25 PEOPLE	50 PEOPLE
Potato Salad	\$29.25	\$43.75	\$77.50
Pasta Salad	\$29.25	\$43.75	\$77.50
Coleslaw	\$26.25	\$38.75	\$67.50
Tossed Salad with Ranch and Italian Dressing	\$44.25	\$68.75	\$127.50
Fruit Salad	\$59.25	\$93.75	\$177.50

* Rolls and tableware are not included

* Rolls & butter – \$8.00 per dozen

* Choose from plain, lemon butter, chili chipotle, BBQ, tandoori teriyaki, Cajun or basil cream

HOT & COLD MENU

* Minimum of 30 people. If less than 30 people, add \$1.00/pp

HOT & COLD BUFFET MENU

- Choose one entrée and two hot sides with a complete deli tray: \$13.95/pp
- Choose two entrées and two hot sides with a complete deli tray: \$15.95/pp

Deli Tray Includes

Ham, turkey, roast beef, American and Swiss cheese, assorted breads, lettuce, tomato, onion, condiments and an apple crisp for dessert

Entrées

- Roast beef
- Fried chicken
- Chicken tenders
- BBQ shredded chicken
- Cajun chicken breast
- Italian sausage with peppers and onions
- Roasted turkey with gravy
- Stuffed chicken breast with gravy
- Maple glazed ham
- Meat or vegetable lasagna
- Stuffed cabbage
- Meatloaf with gravy
- Roast pork with gravy or sauerkraut
- BBQ pulled pork
- Chicken broccoli Alfredo with bowtie pasta
- Add \$2.00/pp for each additional entrée

Hot Sides

- Baked ziti marinara
- Rigatoni marinara
- Mashed potatoes
- Roasted potatoes
- Au gratin potatoes
- Sweet potatoes
- Haluski
- Macaroni 'n cheese
- Sweet potato casserole
- Homemade stuffing
- Green bean almonndine
- Glazed carrots
- Broccoli with cheese sauce
- Buttered corn niblets
- Green beans
- Cajun bowtie pasta
- Add \$1.50/pp for each additional hot side

Includes:

- Rolls, butter and tableware

COLD DELI BUFFET MENU

- Deli tray and two cold sides: \$10.95/pp

Deli Tray Includes

Ham, turkey, roast beef, American and Swiss cheese, assorted rolls, bread, lettuce, tomato, onion, condiments and an apple crisp for dessert

Cold Sides

- Potato salad
- Macaroni salad
- Fruit salad
- Tossed salad with Ranch and Italian dressing
- Cucumber/tomato/onion salad
- Coleslaw

Includes Tableware



REUNION & PICNIC CATERING

* Minimum of 30 people. If less than 30 people, add \$1.00/pp

BUDGET PICNIC BUFFET

Choose two entrées and two sides - \$10.95/pp

Entrées (Choose Two)

- Fried chicken
- Pulled BBQ pork
- Grilled chicken breast
- Chicken tenders with Ranch and honey mustard

Sides (Choose Two)

- Coleslaw
- Potato salad
- Macaroni salad
- Baked beans
- Seasonal fruit salad
- Three bean salad

Includes:

- Rolls, butter and tableware

BUILD YOUR OWN BUFFET

Choose two entrées and three sides - \$14.95/pp

Entrées (Choose Two)

- Grilled chicken breast
- Roast beef
- BBQ chicken breast
- All beef hot dogs with mustard, ketchup, relish, onions and buns
- Fried chicken
- Cajun chicken breast

Sides (Choose Three)

- Sweet potatoes
- Corn cobbettes
- Macaroni 'n cheese
- Buttered corn niblets
- Macaroni salad
- Potato salad
- Pasta salad
- Three bean salad
- Seasonal fruit salad
- Broccoli salad
- Coleslaw

Includes:

- Brownies. Add apple pie for \$1.95/pp
- Rolls, butter and tableware



WEDDING CATERING

* Minimum of 30 people. If less than 30 people, add \$1.00/pp

PITTSBURGH FAVORITE

Two entrées and your choice of two sides - \$10.95/pp

Two Entrées

- Our famous roast beef

Plus your choice of one of the following entrées:

- Fried chicken
- Stuffed chicken breast with gravy
- Chicken Italiano
- Homemade chicken tenders
- Creamy Cajun chicken breast
- Rigatoni marinara

Sides (Choose Two)

- Roasted potatoes
- Mashed potatoes
- Green beans
- Buttered corn niblets
- Glazed carrots
- Potato salad
- Coleslaw

Includes

- Rolls, butter and tableware

PITTSBURGH TRADITIONAL

Choose two entrées and three sides - \$14.95/pp

Entrées (Choose Two)

- Maple glazed ham
- Stuffed cabbage
- Italian sausage with peppers and onions
- Kielbasa with sauerkraut
- Fried chicken
- Potato and cheese pierogies
- Homemade lasagna (meat and cheese or spinach and cheese)
- Stuffed chicken
- Turkey breast with gravy
- Stuffed shells marinara
- Rigatoni marinara

Sides (Choose Three)

- Roasted potatoes
- Mashed potatoes
- Homemade stuffing
- Haluski
- Mixed seasonal vegetables
- Green beans almondine
- Buttered corn niblets
- Glazed carrots
- Rice pilaf
- Pasta salad
- Seasonal fruit salad
- Tossed salad with Ranch and Italian dressing

Includes

- Rolls, butter and tableware

PITTSBURGH CLASSIC

Two entrées - \$15.95/pp | Three entrées - \$17.95/pp

Entrées

- Our famous roast beef
- Stuffed chicken breast with gravy
- Chicken Parmesan
- Creamy Cajun chicken breast
- Lemon chicken breast
- Chicken Marsala
- Maple glazed ham
- Salmon (additional \$1.95/pp)
- Stuffed shells marinara
- Eggplant Parmesan
- Homemade cheese ravioli (in vodka sauce add \$.50/pp)
- Vegetable cannelloni
- Fettuccine Pomodoro or garlic

Vegetable (Choose One)

- Mixed seasonal vegetables
- Green beans almondine
- Baked broccoli with seasoned bread crumbs
- Sautéed portobello mushrooms
- Sautéed asparagus

Salad (Choose One)

- Spinach salad with Ranch and Spinach dressing
- Caesar salad with dressing
- Tossed salad with Ranch and Italian dressing

Potato (Choose One)

- Au gratin potatoes
- Roasted potatoes
- Double baked mashed potatoes
- Rice pilaf

Includes

- Rolls, butter and tableware

STARTERS & DESSERTS

FEATURED ADDITIONS

Assorted Cheese Tray

A fine selection of assorted cheeses (chef's choice) served with mustard and crackers. Selections may vary

- Serves 25: \$60.95 (add meats for \$70.95)
- Serves 35: \$80.95 (add meats for \$94.95)

Fresh Vegetable Platter

A selection of fresh seasonal vegetables surround a bread bowl filled with Ranch dressing

- Serves 25: \$40.95
- Serves 35: \$55.95

Fruit & Cheese Tray

Bite sized cubes of assorted cheeses (chef's choice) complimented by a seasonal selection of our freshest fruit. Served with crackers and mustard

- Serves 25: \$50.95
- Serves 35: \$80.95

Assorted Garden Relish Tray - \$33.95

Assorted olives, pickles and peppers

- Serves 25: \$33.95

Coffee - \$1.95/pp

Includes fresh brewed coffee, sugar, sugar substitute, cream and Stir Stix

HOMEMADE DESSERTS

Brownie Tray

- Includes 40 brownies: \$49.95

Lady Locks

- \$18.95/dozen

Cupcakes

- Unfilled: \$13.95/dozen
- Filled: \$15.95/dozen

Cookies

- Includes 40 assorted cookies (baker's choice): \$45.95

Cake

- Serves 15: \$29.95 (1/4 sheet cake)
- Serves 30: \$39.95 (1/2 sheet cake)
- Serves 60 \$59.95 (whole sheet cake)



BUILD YOUR OWN BUFFET

MENU OPTION #1 (50 GUEST MIN)

Our Dinner Menu Option #1 is for a minimum of 50 guests. All options listed include a choice of three sides. Order for 49 and under are subject to an additional charge. Includes rolls, butter and tableware.

- Choose any two entrées – \$12.95/pp
- Choose any three entrées – \$14.95/pp
- Choose any four entrées – \$16.95/pp

Entrées

- Roast beef
- Stuffed shells marinara
- Homemade stuffed chicken breast with gravy
- Fried chicken
- Maple glazed ham
- Baked ziti with marinara
- Rigatoni with marinara or meat sauce

Sides

- Buttered corn niblets
- Green beans almonndine
- Glazed carrots
- Haluski
- Roasted potatoes
- Au gratin potatoes
- Mashed potatoes
- Double baked mashed potatoes
- Rice pilaf
- Coleslaw
- Mixed seasonal vegetables
- Spinach salad with Ranch and spinach dressing
- Tossed salad with Ranch and Italian dressing
- Pasta salad
- Bowtie pasta salad
- Potato salad
- Cucumber, tomato, onion salad



MENU OPTION #2 (25 GUEST MIN)

Our Dinner Menu Option #2 is for a minimum of 25 guests. All options listed include a choice of three sides. Order for 24 and under are subject to an additional charge. Includes rolls, butter and tableware.

- Choose any two entrées – \$13.95/pp
- Choose any three entrées – \$15.95/pp
- Choose any four entrées – \$17.95/pp

Entrées

- Roast beef
- Stuffed shells marinara
- Fried chicken
- Maple glazed ham
- Roast pork with gravy
- Baked ziti with marinara
- Rigatoni with marinara and meatballs
- Italian sausage with peppers and onions
- Kielbasa with sauerkraut
- Stuffed cabbage
- Potato and cheese pierogies
- Chicken broccoli alfredo with bowtie pasta
- Bowtie pasta scampi
- Pasta florentine
- Homemade stuffed chicken breast with gravy
- Chicken Parmesan
- Homemade stuffed green peppers
- Homemade meat and cheese lasagna
- Homemade vegetable lasagna
- Turkey breast with gravy
- Meatloaf with gravy

Sides

- Seasonal fruit salad
- Buttered corn niblets
- Green beans almonndine
- Glazed carrots
- Green beans with baby carrots
- Haluski
- Roasted potatoes
- Au gratin potatoes
- Mashed potatoes
- Double baked mashed potatoes
- Cinnamon and sugar sweet potatoes
- Rice pilaf
- Mixed seasonal vegetables
- Coleslaw
- Spinach salad with Ranch and spinach dressing
- Tossed salad with Ranch and Italian dressing
- Caesar salad with dressing
- Pasta salad
- Potato salad
- Loaded baked potato salad
- Cucumber, tomato, onion salad
- Macaroni salad

BUILD YOUR OWN BUFFET

MENU OPTION #3 (15 GUEST MIN)

Our Dinner Menu Option #3 is for a minimum of 15 guests. All options listed include a choice of three sides. Larger orders may qualify for a discount.

- Choose any two entrées – \$14.95/pp
- Choose any three entrées – \$16.95/pp
- Choose any four entrées – \$18.95/pp

Entrées

- Roast beef
- Stuffed shells marinara
- Homemade stuffed chicken breast with gravy
- Fried chicken
- Maple glazed ham
- Roast pork with gravy
- Stuffed pork chops
- Baked ziti with marinara
- Rigatoni with marinara and meatballs
- Italian sausage with peppers and onions
- Kielbasa with sauerkraut
- Stuffed cabbage
- Potato and cheese pierogies
- Chicken broccoli alfredo with bowtie pasta
- Chicken marsala
- Chicken Parmesan
- Chicken and beef stir-fry
- Homemade meat and cheese lasagna
- Creamy Cajun chicken breast
- Lemon chicken breast
- Homemade stuffed green peppers
- Stuffed banana peppers
- Eggplant parmesan
- Vegetable lasagna
- Turkey breast with gravy
- Meatloaf with gravy
- BBQ pulled pork Tilapia (additional \$1.95/pp)
- Salmon (additional \$1.95/pp)
- Orange roughy

Sides

- Seasonal fruit salad
- Broccoli lemongrass
- Buttered corn niblets
- Green beans almondine
- Glazed carrots
- Green beans with baby carrots
- Roasted potatoes
- Au gratin potatoes
- Mashed potatoes
- Double baked mashed potatoes
- Cinnamon and sugar sweet potatoes
- Macaroni 'n cheese
- Mixed seasonal vegetables
- Rice pilaf
- Coleslaw
- Spinach salad with Ranch and spinach dressing
- Tossed salad with Ranch and Italian dressing
- Caesar salad with dressing
- Pasta salad
- Potato salad
- Loaded baked potato salad
- Cucumber, tomato, onion salad
- Green bean salad
- Macaroni salad





Just · Good · Food



CONTACT US TODAY!

Phone: 412-258-5944 | **Website:** www.cookedgoosecatering.com

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