Just · Good · Food

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

Phone: 412-258-5944
Website: www.cookedgoosecatering.com
For over 35 years, The Cooked Goose Catering Company has delivered the highest quality catering experience tailored to each client’s specific needs – all of which equals an immense value that is waiting to for you!

Our recipe is easy – high quality, down-to-earth, homemade catering for every menu item we offer – made fresh and prepared from scratch. It’s simple – Just. Good. Food. Serving the entire greater Pittsburgh region and the tri-state area of Pittsburgh, east Ohio, and West Virginia, we will travel to meet your needs.

You can stop by our Oakdale location to pick up your order, or have us deliver our catering experience right to your door. The staff at Cooked Goose Catering Company will set up the perfect display or provide a full-service event that takes additional responsibility off your hands. No matter your needs, you can fully rest assured, because when it comes to food, no detail is overlooked. We combine the highest quality food with an extremely professional staff that delivers true customer service. From small friend and family gatherings to large corporate, holiday and formal events of thousands, the Goose will provide pure satisfaction that puts you at ease.

We’re here to help you with any and all of your special catering needs. Whether you have a luncheon, picnic or an event with hundreds of guests, consider yourself covered! Give us a call today at 412-258-5944 to request more information about catering your event!
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# BREAKFAST CATERING

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

## FEATURED ITEMS

<table>
<thead>
<tr>
<th>Menu Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>TRADITIONAL CONTINENTAL – $9.95/PP</td>
<td></td>
</tr>
<tr>
<td>Sunrise Breakfast – $10.95/PP</td>
<td></td>
</tr>
<tr>
<td>Rise 'n Shine – $11.95/PP</td>
<td></td>
</tr>
<tr>
<td>Traditional Hot Breakfast – $12.95/PP</td>
<td></td>
</tr>
<tr>
<td>Skillet Buffet – $11.95/PP</td>
<td></td>
</tr>
<tr>
<td>Big Breakfast – $13.95/PP</td>
<td></td>
</tr>
</tbody>
</table>

## MIX & MATCH

<table>
<thead>
<tr>
<th>Menu Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Fruit Salad – $4.95/PP</td>
<td></td>
</tr>
<tr>
<td>Topping Bar – $6.95/PP</td>
<td></td>
</tr>
<tr>
<td>Fresh Bagels – $19.95/DOZEN</td>
<td></td>
</tr>
<tr>
<td>Breakfast Loaves – $3.95/PP</td>
<td></td>
</tr>
<tr>
<td>Coffee Cake – $3.95/PP</td>
<td></td>
</tr>
<tr>
<td>Croissants – $18.95/DOZEN</td>
<td></td>
</tr>
<tr>
<td>Danish – $19.95/DOZEN</td>
<td></td>
</tr>
<tr>
<td>Pancakes – $2.95/PP</td>
<td></td>
</tr>
<tr>
<td>Potatoes – $2.95/PP</td>
<td></td>
</tr>
<tr>
<td>Hash Brown Potatoes – $2.95/PP</td>
<td></td>
</tr>
<tr>
<td>Bacon – $2.95/PP</td>
<td></td>
</tr>
<tr>
<td>Sausage – $2.95/PP</td>
<td></td>
</tr>
<tr>
<td>Baked Ham – $2.95/PP</td>
<td></td>
</tr>
<tr>
<td>French Toast – $2.95/PP</td>
<td></td>
</tr>
<tr>
<td>Scones – $22.95/DOZEN</td>
<td></td>
</tr>
<tr>
<td>Muffins – $13.95/DOZEN</td>
<td></td>
</tr>
<tr>
<td>Donuts – $14.95/DOZEN</td>
<td></td>
</tr>
<tr>
<td>Ind. Assorted Bottled Juices – $1.95/PP</td>
<td></td>
</tr>
</tbody>
</table>

### Item Descriptions

- **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
- **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**: Individually served bottles of juice
- **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

### Additional Items

- **Served with butter & jelly**
- **Breakfast potatoes or sliced potatoes with roasted onions and bell peppers**
- **Individual assorted bottled juices, fresh brewed regular coffee with sugar, cups, sugar substitute, cream, Stir Stix, and napkins**
- **Beverage station**
- **Individually served bottles of juice**
- **Additional items**

### Special Notes

- **Minimum of 30 people**
- **Add $1.00/pp if less than 30 people**

### Additional Services

- **Sample Service**:
  - 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, and napkins

### Pricing

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Breakfest Catering</td>
<td>$9.95/PP</td>
</tr>
<tr>
<td>Sunrise Breakfast</td>
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<tr>
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<td>Skillet Buffet</td>
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</tr>
<tr>
<td>Big Breakfast</td>
<td>$13.95/PP</td>
</tr>
</tbody>
</table>

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

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:
- Fresh Scrambled Eggs
- Ad Libs: $1.95/pp
- Add Juice: $1.95/pp

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

EXTRAS:
- Ad Libs: $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)
**BOXED LUNCH/SANDWICH BUFFET**

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

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**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.

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**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, and tableware. Add a cookie for $0.95/pp.

<table>
<thead>
<tr>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>SMOKED TURKEY BREAST – $10.95/PP</td>
<td></td>
</tr>
<tr>
<td>Smoked turkey breast, cheese, lettuce, tomato and mayonnaise on whole wheat</td>
<td></td>
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<tr>
<td>ROAST BEEF – $10.95/PP</td>
<td></td>
</tr>
<tr>
<td>Goose’s own roast beef on a fresh Kaiser roll with horseradish sauce, Provolone, lettuce and tomato</td>
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<tr>
<td>VIRGINIA BAKED HAM &amp; SWISS – $10.95/PP</td>
<td></td>
</tr>
<tr>
<td>Virginia baked ham, Swiss cheese, lettuce and tomato on rye bread</td>
<td></td>
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<tr>
<td>CHICKEN SALAD – $10.95/PP</td>
<td></td>
</tr>
<tr>
<td>Fresh homemade chicken salad with mayonnaise, celery, lettuce and tomato on whole wheat</td>
<td></td>
</tr>
<tr>
<td>GARDEN VEGGIE WRAP – $10.95/PP</td>
<td></td>
</tr>
<tr>
<td>Shredded lettuce, green pepper, zucchini, tomato, cucumber, black olives and Provolone cheese. Light Italian dressing on the side</td>
<td></td>
</tr>
<tr>
<td>TUNA SALAD – $10.95/PP</td>
<td></td>
</tr>
<tr>
<td>All white meat albacore tuna salad, cheese, lettuce and tomato on whole wheat bread</td>
<td></td>
</tr>
<tr>
<td>ITALIAN SUB – $10.95/PP</td>
<td></td>
</tr>
<tr>
<td>Assorted Italian meats and Provolone cheese topped with shredded lettuce, tomato, red onions and Italian dressing on Italian hoagie bun</td>
<td></td>
</tr>
<tr>
<td>GOOSE’S CLUB – $10.95/PP</td>
<td></td>
</tr>
<tr>
<td>Turkey, ham, lettuce, sliced tomato and mayonnaise on a Kaiser roll. Add bacon for $0.50/pp</td>
<td></td>
</tr>
<tr>
<td>AMERICAN CLUB – $10.95/PP</td>
<td></td>
</tr>
<tr>
<td>Sliced turkey breast, Virginia baked ham, roast beef, cheese, lettuce and tomato on fresh Kaiser bun</td>
<td></td>
</tr>
<tr>
<td>CHICKEN CAESAR WRAP – $10.95/PP</td>
<td></td>
</tr>
<tr>
<td>Grilled chicken, fresh chopped Romaine lettuce and grated Parmesan and Caesar dressing</td>
<td></td>
</tr>
<tr>
<td>TURKEY PROVOLONE WRAP – $10.95/PP</td>
<td></td>
</tr>
<tr>
<td>Sliced turkey breast, lettuce, tomato and Provolone</td>
<td></td>
</tr>
<tr>
<td>BEEF &amp; CHEDDAR WRAP – $10.95/PP</td>
<td></td>
</tr>
<tr>
<td>Roast beef with aged cheddar, lettuce, tomato and horseradish sauce in a flat bread wrap</td>
<td></td>
</tr>
<tr>
<td>CAESAR SALAD – $10.95/PP</td>
<td></td>
</tr>
<tr>
<td>Grilled chicken strips on a bed of Romaine with Parmesan cheese, croutons and Caesar dressing</td>
<td></td>
</tr>
</tbody>
</table>
BEST SELLER MENU

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

CHOICE OF TWO ENTRÉES & TWO SIDES
$10.95/PP

ENTRÉES (CHOOSE TWO)
- Our Famous Roast Beef
- 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
**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)**
- Our Famous 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)

**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)

**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)

**INCLUDES:**
- Assorted Homemade Desserts
- Assorted Canned Beverages
- Rolls & Butter
PARTY TRAYS

* Minimum of 15 people.

<table>
<thead>
<tr>
<th>Prices Per Serving</th>
<th>Prices Per Serving</th>
</tr>
</thead>
<tbody>
<tr>
<td>Roast Beef with Gravy</td>
<td>$3.95</td>
</tr>
<tr>
<td>Roast Beef Portabella</td>
<td>$3.95</td>
</tr>
<tr>
<td>Roast Turkey with Gravy</td>
<td>$3.95</td>
</tr>
<tr>
<td>Maple Glazed Ham</td>
<td>$3.95</td>
</tr>
<tr>
<td>BBQ Pulled Pork</td>
<td>$3.25</td>
</tr>
<tr>
<td>Homemade Stuffed Cabbage</td>
<td>$3.75</td>
</tr>
<tr>
<td>Homemade Stuffed Banana Peppers</td>
<td>$3.75</td>
</tr>
<tr>
<td>Homemade Meatballs with Marinara</td>
<td>$2.95</td>
</tr>
<tr>
<td>Italian Sausage with Peppers and Onions</td>
<td>$3.50</td>
</tr>
<tr>
<td>Homemade Lasagna (Meat &amp; Cheese)</td>
<td>$3.95</td>
</tr>
<tr>
<td>Homemade Lasagna (Vegetable &amp; Cheese)</td>
<td>$3.95</td>
</tr>
<tr>
<td>Stuffed Shells Marinara</td>
<td>$3.25</td>
</tr>
<tr>
<td>Rigatoni Marinara</td>
<td>$2.95</td>
</tr>
<tr>
<td>Rigatoni with Meat Sauce</td>
<td>$3.95</td>
</tr>
<tr>
<td>Baked Ziti Marinara</td>
<td>$3.95</td>
</tr>
<tr>
<td>Eggplant Parmesan with Marinara</td>
<td>$3.50</td>
</tr>
<tr>
<td>Chicken Parmesan with Marinara</td>
<td>$3.50</td>
</tr>
<tr>
<td>Chicken Marsala</td>
<td>$3.75</td>
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<tr>
<td>Chicken Broccoli Alfredo with Bowtie Pasta</td>
<td>$3.50</td>
</tr>
<tr>
<td>Stuffed Chicken Breast with Gravy</td>
<td>$3.95</td>
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<tr>
<td>Grilled Chicken Breasts</td>
<td>$3.50</td>
</tr>
<tr>
<td>Au Gratin Potatoes</td>
<td>$3.25</td>
</tr>
<tr>
<td>Macaroni &amp; Cheese</td>
<td>$2.75</td>
</tr>
<tr>
<td>Roasted Potatoes</td>
<td>$2.50</td>
</tr>
<tr>
<td>Homemade Mashed Potatoes</td>
<td>$2.95</td>
</tr>
<tr>
<td>Homemade Double Baked Mashed Potatoes</td>
<td>$3.25</td>
</tr>
<tr>
<td>Green Beans Almondine</td>
<td>$2.95</td>
</tr>
<tr>
<td>Buttered Corn Niblets</td>
<td>$2.50</td>
</tr>
<tr>
<td>Glazed Carrots</td>
<td>$2.50</td>
</tr>
<tr>
<td>Mixed Seasonal Vegetables</td>
<td>$2.95</td>
</tr>
<tr>
<td>Rice Pilaf</td>
<td>$2.50</td>
</tr>
<tr>
<td>Haluski</td>
<td>$2.50</td>
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</tbody>
</table>

ADD A SALAD TO ANY PARTY TRAY

<table>
<thead>
<tr>
<th>Prices Per Serving</th>
</tr>
</thead>
<tbody>
<tr>
<td>Potato Salad</td>
</tr>
<tr>
<td>Pasta Salad</td>
</tr>
<tr>
<td>Coleslaw</td>
</tr>
<tr>
<td>Tossed Salad with Ranch and Italian Dressing</td>
</tr>
<tr>
<td>Fruit Salad</td>
</tr>
</tbody>
</table>

* Prices per serving vary on seasonal market side.
* Rolls & Butter – $8.00 per dozen
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 Almondine
- Glazed Carrots
- Broccoli with Cheese Sauce
- Buttered Corn Niblets
- Green Beans
- Cajun Bowtie Pasta
Add $1.50/pp for Each Additional Hot Side

COLD SIDES
- Potato Salad
- Macaroni Salad
- Fruit Salad
- Tossed Salad with Ranch and Italian Dressing
- Cucumber, Tomato, Onion Salad
- Coleslaw

INCLUDES:
- Rolls & Butter

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:
- Rolls & Butter
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

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
**COCKTAIL HOUR**

Packages starting at $9.95/pp

As socially distanced restrictions are frequently changing, we have various cocktail hour packages to meet the needs of safety precautions and venue restrictions. Please speak to our wedding specialist regarding individual, passed and display options!

**ASSORTED CHEESE PLATTER**
A fine selection of assorted cheeses served with mustard and crackers

**VEGETABLE PLATTER**
A selection of fresh seasonal vegetables with Ranch dressing

**BRUSHETTA WITH BAGUETTES**
Homemade bruschetta with fresh roma tomatoes, garlic and seasonings served with toasted baguettes

**BLACK BEAN CORN SALSA AND CHIPS**
Roasted corn, beans, onions, tomatoes and jalapenos served with fresh chips

**BUFFALO CHICKEN DIP WITH PITA CHIPS**
Shredded chicken breast backed with creamy hot sauce served with fresh chips

**HOMEMADE MEATBALLS**
Your choice of Swedish or Hawaiian meatballs

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**PITTSBURGH TRADITIONAL**

Choose two entrées and three sides - $15.95/pp

**ENTRÉES (CHOOSE TWO)**
- Maple Glazed Ham
- Stuffed Cabbage
- Italian Sausage with Peppers and Onions
- 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
- Mixed Seasonal Vegetables
- Green Beans Almondine
- Buttered Corn Niblets
- Glazed Carrots
- Rice Pilaf
- Tossed Salad with Ranch and Italian Dressing
- Cucumber, Tomato & Onion Salad

**INCLUDES**
- Rolls & Butter

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**PITTSBURGH CLASSIC**

Two entrées - $17.95/pp  |  Three entrées - $19.95/pp

**ENTRÉES**
- Our Famous Roast Beef
- Stuffed Chicken Breast with Gravy
- Chicken Parmesan
- Creamy Cajun Chicken Breast
- Lemon Chicken Breast
- Chicken Marsala
- Salmon (Additional $1.95/pp)
- Stuffed Shells Marinara
- Eggplant Parmesan
- Homemade Cheese Ravioli (in Vodka Sauce Add $.50/pp)
- Vegetable Cannelloni
- Fettuccine Pomadoro 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

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* Minimum of 30 people. If less than 30 people, add $1.00/pp
APPETIZERS & DESSERTS

APPETIZERS

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 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

DESSERTS

BROWNIE TRAY
Rich, chocolate brownies topped with chocolate and vanilla icing and seasonal decorations
- Includes 40 brownies for $49.95

LADY LOCKS
Homemade, flaky shells filled with our homemade buttercream icing and topped with powdered sugar
- Includes one dozen lady locks for $18.95

CUPCAKES
Assorted chocolate and vanilla cupcakes topped with chocolate and vanilla icing and seasonal decorations
- Unfilled: $13.95/dozen
- Filled: $15.95/dozen

COOKIES
Assorted options include sugar, chocolate chip, peanut butter, and snickerdoodle
- Includes 40 assorted cookies for $45.95

CAKE
Chocolate or vanilla cake with chocolate or vanilla icing. Decorated with your choice of color, design, and decorations
- 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 Almondine
- 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 Bracolli 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 Almondine
- 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 Lemone
- 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
CONTACT US TODAY!

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