



# WEDDING CATERING MENU

*2021 Selections*



# COCKTAIL HOUR

*Packages Starting at \$7.95/pp | Charcuterie Display – \$12.95/pp*

*Additional Passed Hors d'oeuvres Starting at \$2.95/pp*

## **Assorted Cheese Platter**

A fine selection of assorted cheeses served with mustard and crackers

## **Vegetable Platter**

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

## **Bruschetta 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 baked with creamy hot sauce served with fresh chips

## **Homemade Meatballs**

Your choice of Swedish or Hawaiian meatballs



# PITTSBURGH TRADITIONAL

*Choose Two Entrées and Three Sides – \$15.95*

## **ENTRÉES (CHOOSE TWO)**

### **Stuffed Chicken Breast with Gravy**

Chicken breast with traditional stuffing and gravy

### **Fried Chicken**

Plump and juicy bone-in chicken fried with our special seasoning

### **Maple Glazed Ham**

Fresh ham off the bone, baked and served in natural juices

### **Turkey Breast with Homemade Gravy**

Oven roasted turkey with homemade gravy

### **Italian Sausage with Peppers and Onions**

Hot sausage cooked in marinara sauce

### **Potato and Cheese Pierogies**

Served in sautéed butter and onions

### **Stuffed Cabbage**

Homemade and stuffed with beef, rice and pork

### **Stuffed Shells Marinara**

Homemade with ricotta cheese and marinara sauce

### **Homemade Lasagna (Meat or Vegetable)**

Layered lasagna with our homemade marinara or alfredo

### **Rigatoni with Marinara or Meat Sauce**

Rigatoni pasta tossed with homemade marinara or meat sauce

## **SIDES (CHOOSE TWO)**

### **Mashed Potatoes**

Homemade and mashed with butter

### **Roasted Potatoes**

Potatoes tossed with butter and seasoning

### **Homemade Stuffing**

Fresh bread, croutons, and seasoning mixed with sautéed onions and broth

### **Mixed Seasonal Vegetables**

Fresh, seasonal vegetables roasted with seasoning

### **Green Beans Almondine**

Served fresh with almonds and seasoned with butter and salt

### **Buttered Corn Niblets**

Served fresh and seasoned with butter and salt

### **Glazed Carrots**

Topped with sweet sauce

### **Rice Pilaf**

Flavored rice in seasoned broth

### **Tossed Salad with Ranch and Italian Dressing**

Iceberg lettuce, tomatoes and cucumbers with homemade Ranch and Italian dressings

### **Cucumber, Tomato & Onion Salad**

Iceberg lettuce, cucumbers, tomatoes, and onions with homemade dressing

\* Includes rolls and butter

# PITTSBURGH CLASSIC

2 Entrées – \$17.95 | 3 Entrées – \$19.95

## ENTRÉES

### Our Famous Roast Beef

Roasted low and slow until tender

### Stuffed Chicken Breast with Gravy

Chicken breast with traditional stuffing and gravy

### Creamy Cajun Chicken Breast

Boneless chicken breast sautéed and rubbed with Cajun spice, topped with light cream sauce

### Lemon Chicken Breast

Boneless chicken breast sautéed and served with a lite lemon and garlic sauce

### Chicken Marsala

Boneless chicken breast sautéed and served with Marsala wine, seasonings, mushrooms and shallots

### Salmon (Additional \$1.95/pp)

Salmon filets buttered and baked to perfection

### Stuffed Shells Marinara

Homemade with ricotta cheese and marinara sauce

### Homemade Cheese Ravioli

- Vodka Sauce (add \$.50pp)
- Seafood Cream Sauce with Shrimp (add \$1.95pp)

### Bowtie Pasta Scampi

Bowtie pasta tossed in olive oil, garlic, white wine and tomatoes

### Vegetable Cannelloni

Rolled pasta filled with fresh vegetables, ricotta cheese and topped with creamy sauce

## SALADS (CHOOSE ONE)

### Spinach Salad with Spinach Dressing

Mixed with red onion, mushrooms, egg and crisp bacon with homemade spinach dressing

### Caesar Salad with Caesar Dressing

Romaine lettuce and croutons topped with freshly grated parmesan and Caesar dressing

### Tossed Salad with Ranch & Italian Dressing

Iceberg lettuce, tomatoes and cucumbers with homemade Ranch and Italian dressings

## POTATOES (CHOOSE ONE)

### Mashed Potatoes

Homemade and mashed with butter

### Roasted Potatoes

Potatoes tossed with butter and seasoning

### Au Gratin Potatoes

Coarsley mashed potatoes baked with our homemade cheese sauce

### Double Baked Mashed Potatoes

Specialty mashed potatoes with bacon and chives

### Rice Pilaf

Flavored rice in seasoned broth

## VEGETABLES (CHOOSE ONE)

### Green Beans Almondine

Served fresh with almonds and seasoned with butter and salt

### Baked Broccoli with Seasoned Bread Crumbs

Steamed, baked and topped with butter, seasoning and bread crumbs

### Sautéed Portobello Mushrooms

Sautéed with garlic and oil

### Glazed Carrots

Topped with sweet sauce

### Mixed Seasonal Vegetables

Fresh, seasonal vegetables roasted with seasoning

\* Includes rolls and butter





**From our kitchen to your reception, we are dedicated to providing the best food and the highest level of service so that you can fully enjoy your wedding.**

**Cooked Goose Catering is committed to providing locally sourced, high quality selections to please every palate.**



**For a well-balanced menu that will satisfy your guests appetite, each wedding is encouraged to offer the following:**

- ✓ Four or five Hors d'oeuvres selections
- ✓ Buffet selections with two or three entrees, side dishes, and salad selection
- ✓ Each wedding will include serving staff and an event lead
- ✓ All packages are subject to full service fee, labor cost, and tax



7851 Steubenville Pike, Oakdale, Pennsylvania 15071  
412-258-5944 | [www.cookedgoosecatering.com](http://www.cookedgoosecatering.com)

*Full service fee, labor cost and 7% sales tax not included. All prices subject to change.*