



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

For over 35 years, The Cooked Goose Catering Company has delivered the highest quality catering experience tailored to each client's specific needs.

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](tel:412-258-5944) to request more information about catering your event!



APPETIZERS



ASSORTED CHEESE TRAY

A fine selection of assorted domestic and import cheeses

- Serves 15: \$67.95
- Serves 25: \$87.95
- Serves 35: \$122.95

ASSORTED MEAT & CHEESE TRAY

A fine selection of assorted domestic and import cheeses

- Serves 15: \$82.95
- Serves 25: \$112.95
- Serves 35: \$157.95

FRUIT & CHEESE TRAY

Bite sized cubes of assorted cheeses (chef's choice) complimented by a seasonal selection of our freshest fruit

- Serves 15: \$44.95
- Serves 25: \$74.95
- Serves 35: \$104.95

FRESH VEGETABLE TRAY

A selection of fresh seasonal vegetables with Ranch dressing

- Serves 15: \$29.95
- Serves 25: \$49.95
- Serves 35: \$69.95

BREAKFAST CATERING

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

FEATURED ITEMS

TRADITIONAL CONTINENTAL – \$10.95/PP

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

SUNRISE BREAKFAST – \$12.95/PP

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

RISE 'N SHINE – \$13.95/PP

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

TRADITIONAL HOT BREAKFAST – \$14.95/PP

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

SKILLET BUFFET – \$13.95/PP

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

BIG BREAKFAST – \$15.95/PP

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 and napkins

MIX & MATCH

FRUIT SALAD – \$4.50/PP

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

BREAKFAST BREADS – \$18.95/DOZEN

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

ASSORTED BOTTLED JUICES – \$2.50/PP

An assortment of individual assortment of bottled juices

COFFEE – \$1.95/PP

Minimum order of 30 cups

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)

- Au Gratin Potatoes
- Homefries with Peppers and Onions
- Homemade Lasagna (Meat or Vegetable)
- Stuffed Shells 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
- Candied Bacon (Add \$1.00/pp)



VEGETABLES (CHOOSE ONE)

- Mixed Seasonal Vegetables
- Glazed Carrots
- Green Bean Almondine

INCLUDES:

- Assorted Bakery Breads (Baker's Choice)

EXTRAS:

- Add Coffee: \$1.95/pp
- Add Juice: \$2.50/pp
- Add Seasonal Fresh Fruit Bowl: \$4.50/pp



BOXED LUNCH/SANDWICH BUFFET

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

BOX SANDWICHES, WRAPS & SALADS

SMOKED TURKEY BREAST – \$12.95/PP

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

ROAST BEEF – \$12.95/PP

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

VIRGINIA BAKED HAM & SWISS – \$12.95/PP

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

CAESAR SALAD – \$12.95/PP

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

CHICKEN SALAD – \$12.95/PP

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

GARDEN VEGGIE WRAP – \$12.95/PP

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

TUNA SALAD – \$12.95/PP

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

ITALIAN SUB – \$12.95/PP

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

GOOSE'S CLUB – \$12.95/PP

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

AMERICAN CLUB – \$12.95/PP

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

CHICKEN CAESAR WRAP – \$12.95/PP

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

TURKEY PROVOLONE WRAP – \$12.95/PP

Sliced turkey breast, lettuce, tomato and Provolone

BEEF & CHEDDAR WRAP – \$12.95/PP

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

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 and mayonnaise. Add a cookie for \$0.95/pp.



SANDWICH BUFFET

TRADITIONAL ASSORTED SANDWICH BUFFET – \$12.95/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 + your choice of one of the following sides: pasta salad, potato salad or coleslaw.

BEST SELLER MENU

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



TWO ENTRÉES & TWO SIDES - \$13.95/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 and Butter

GOOSEFEST MENU

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

CHOOSE TWO ENTRÉES & THREE SIDES - \$17.95/PP

ENTRÉES (CHOOSE TWO)

- Our Famous Roast Beef
- Fried Chicken
- Chicken Tenders
- 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
- BBQ Pulled Pork
- Chicken Broccoli Alfredo with Pasta
- Baked Ziti Marinara
- Rigatoni Marinara (Add \$2.95/pp for Meatballs or Meat Sauce)

INCLUDES:

- Assorted Homemade Desserts
- Assorted Canned Beverages
- Rolls and Butter

SIDES (CHOOSE THREE)

- Mashed Potatoes
- Roasted Potatoes
- Au Gratin Potatoes
- Macaroni 'n Cheese
- Sweet Potato Casserole
- Homemade Stuffing
- Green Beans Almondine
- Glazed Carrots
- Buttered Corn Niblets
- Green Beans
- Tossed Salad with Ranch and Italian Dressing
- Spinach Salad with Spinach Dressing
- Macaroni Salad
- Pasta Salad
- Broccoli Salad



PARTY TRAYS

* Minimum of 15 people.

	PRICES PER SERVING
Roast Beef with Gravy	\$4.50
Roast Beef Portabella	\$4.50
Roast Turkey with Gravy	\$4.50
Maple Glazed Ham	\$4.50
BBQ Pulled Pork	\$3.25
Homemade Stuffed Banana Peppers	\$3.75
Homemade Meatballs with Marinara	\$3.50
Italian Sausage with Peppers and Onions	\$3.50
Homemade Lasagna (Meat & Cheese)	\$4.50
Homemade Lasagna (Vegetable & Cheese)	\$4.50
Stuffed Shells Marinara	\$3.50
Rigatoni Marinara	\$3.25
Rigatoni with Meat Sauce	\$3.95
Baked Ziti Marinara	\$3.95
Eggplant Parmesan with Marinara	\$3.50
Chicken Parmesan with Marinara	\$3.50
Chicken Marsala	\$3.95
Chicken Broccoli Alfredo with Bowtie Pasta	\$3.95
Stuffed Chicken Breast with Gravy	\$4.50
Grilled Chicken Breasts <i>Choose From Plain, Lemon Butter, Creamy Cajun Chicken, or Basil Cream</i>	\$3.50

	PRICES PER SERVING
Au Gratin Potatoes	\$3.50
Macaroni & Cheese	\$2.75
Roasted Potatoes	\$2.50
Homemade Mashed Potatoes	\$3.25
Homemade Double Baked Mashed Potatoes	\$3.50
Green Beans Almondine	\$2.95
Buttered Corn Niblets	\$2.50
Glazed Carrots	\$2.50
Mixed Seasonal Vegetables	\$2.95
Rice Pilaf	\$2.50
Haluski	\$2.95

ADD A SALAD TO ANY PARTY TRAY

	PRICES PER SERVING
Potato Salad	\$2.50
Pasta Salad	\$2.50
Coleslaw	\$1.95
Tossed Salad with Ranch and Italian Dressing	\$2.95
Fruit Salad	\$3.95

* Prices per serving vary on seasonal market side.

* Rolls and Butter – \$8.00 per dozen

HOT & COLD BUFFET 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: **\$17.95/pp**
- Choose two entrées and two hot sides with a complete deli tray: **\$19.95/pp**

DELI TRAY INCLUDES

Ham, Turkey, Roast Beef, American and Swiss Cheese, Assorted Breads, Lettuce, Tomato, Onion and Condiments

ENTRÉES

- Roast Beef
- Fried Chicken
- Chicken Tenders
- 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
- BBQ Pulled Pork
- Chicken Broccoli Alfredo with Bowtie Pasta
- Baked Ziti Marinara
- Rigatoni Marinara

SIDES

- Mashed Potatoes
- Roasted Potatoes
- Au Gratin Potatoes
- Macaroni 'n Cheese
- Sweet Potato Casserole
- Homemade Stuffing
- Green Bean Almondine
- Glazed Carrots
- Buttered Corn Niblets
- Green Beans
- Coleslaw
- Potato Salad
- Macaroni Salad

COLD DELI BUFFET MENU

- Deli tray and two cold sides: **\$15.95/pp**

DELI TRAY INCLUDES

Ham, Turkey, Roast Beef, American and Swiss Cheese, Assorted Breads, Lettuce, Tomato, Onion and Condiments

COLD SIDES (CHOOSE ONE)

- Potato Salad
- Macaroni Salad
- Tossed Salad with Ranch and Italian Dressing
- Cucumber/Tomato/Onion Salad
- Coleslaw



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 - \$13.95/pp

ENTRÉES (CHOOSE TWO)

- Fried Chicken
- Pulled BBQ Pork
- Grilled Chicken Breast
- Chicken Tenders
- Baked Ziti Marinara

SIDES (CHOOSE TWO)

- Coleslaw
- Potato Salad
- Macaroni Salad
- Baked Beans
- Three Bean Salad

INCLUDES:

- Rolls & Butter

WEDDING CATERING

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

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.

Focus on the fun, not the food! Let us take care of the details. Our experienced catering experts know the importance of food for your wedding and will create the right presentation down to the last detail – including the highest level of service from our sales staff to the on-site wait staff. Cooked Goose Catering is here to walk you through every step of the planning process to make sure your wedding is a success!

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 presented as a grand display
- ✓ 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

Let us take care of the details so you can enjoy your special day! Give us a call today at 412-258-5944 or fill out a contact form to speak with a wedding specialist and learn about our wedding catering menu and services!



DESSERTS

We offer an assortment of desserts to compliment any of our catering menus!

Our assortment of desserts gives our customers the flexibility to build a menu of any kind! Whether you need a brownie tray or cookies for your next office party or a cake for your wedding reception, the Cooked Goose Catering Company has you covered.

BROWNIE TRAY – \$14.95/DOZEN

Rich, chocolate brownies topped with chocolate and vanilla icing and seasonal decorations

LADY LOCKS – \$18.95/DOZEN

Homemade, flaky shells filled with our homemade buttercream icing and topped with powdered sugar

CUPCAKES – \$13.95/DOZEN

Assorted chocolate and vanilla cupcakes topped with chocolate and vanilla icing and seasonal decorations

COOKIES – \$13.95/DOZEN

Assorted options include sugar, chocolate chip, peanut butter, and snickerdoodle



CAKES & PIES

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: \$45.95 (1/2 sheet cake)
- Serves 60 \$59.95 (whole sheet cake)

PIES

Fresh, homemade pies! Based on seasonal availability

- Apple: \$10.95
- Blueberry: \$14.95
- Blackberry: \$14.95
- Cherry: \$12.95
- Peach: \$12.95
- Pumpkin: \$12.95
- Very Berry: \$14.95
- Chocolate Cream: \$14.95
- Coconut Cream: \$14.95
- Peanut Butter Cream: \$14.95

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 and butter.

- Choose any two entrées – **\$15.95/pp**
- Choose any three entrées – **\$17.95/pp**
- Choose any four entrées – **\$19.95/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 Spinach Dressing
- Tossed Salad with Ranch and Italian Dressing
- 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 and butter.

- Choose any two entrées – **\$16.95/pp**
- Choose any three entrées – **\$18.95/pp**
- Choose any four entrées – **\$20.95/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
- Potato and Cheese Pierogies
- Chicken Broccoli Alfredo with Pasta
- 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
- Rice Pilaf
- Mixed Seasonal Vegetables
- Coleslaw
- Spinach Salad with 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 – **\$17.95/pp**
- Choose any three entrées – **\$19.95/pp**
- Choose any four entrées – **\$21.95/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
- Chicken Broccoli Alfredo with Pasta
- Potato and Cheese Pierogies
- 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
- Salmon (Add \$3.95/pp)

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
- Macaroni 'n Cheese
- Mixed Seasonal Vegetables
- Rice Pilaf
- Coleslaw
- Spinach Salad with 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
- Three Bean Salad
- Macaroni Salad





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