



SATISFACTION THAT PUTS YOU AT EASE.

*Catering available 7 days a week,
24 hours a day*

Phone: 412-258-5944

Website: www.cookedgoosecatering.com





ABOUT US

For over 35 years, Cooked Goose Catering 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 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!





APPETIZERS

* Minimum of 30 people. If less than 30 people, add \$2.00/pp

ASSORTED CHEESE TRAY

A fine selection of assorted domestic & import cheeses

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

ASSORTED MEAT & CHEESE TRAY

A fine selection of assorted domestic & 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

ADDITIONAL APPETIZERS

Choose 3: \$16.95/pp | Choose 4: \$19.95/pp | Choose 5: \$22.95/pp

MAIN SELECTIONS

- Stuffed Mushrooms
- Vegetable Asian Pot Stickers
- Pulled Pork Sliders (Served with Slider Rolls)
- Hawaiian Meatballs
- Swedish Meatballs
- Bruschetta
- BBQ Rib Tips
- Beef or Chicken Kabobs
- Mini Crab Cakes
- Buffalo Chicken Dip
- Spinach Artichoke Dip
- Potato & Cheese Pierogies

OPTIONAL ADD-ONS

- Shrimp Cocktail (Market Price)
- Sushi Rolls – \$14.95/roll
Minimum order – 20 rolls
Includes an assortment of our California rolls, spicy tuna rolls & salmon rolls.
Served with appropriate accoutrements





BREAKFAST CATERING

* Minimum of 30 people. If less than 30 people, add \$2.00/pp

FEATURED ITEMS

SUNRISE BREAKFAST – \$13.95/pp

Cheese omelettes, breakfast sausage or bacon and cheesy breakfast potatoes

RISE 'N SHINE – \$14.95/pp

Fresh scrambled eggs, golden brown sausage and bacon, cheesy breakfast potatoes and biscuits with butter and jelly

SKILLET BUFFET – \$14.95/pp

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

BIG BREAKFAST – \$15.95/pp

Fresh scrambled eggs, bacon strips or sausage, cheesy breakfast potatoes and assorted breakfast breads (chef's choice)

TRADITIONAL HOT BREAKFAST – \$17.95/pp

Fresh scrambled eggs, French toast, golden brown sausage and bacon, cheesy breakfast potatoes and assorted breakfast breads (chef's choice)

Substitute any egg selection with our famous diner scrambled eggs (eggs with diced ham, bell peppers, onions, crumbled bacon topped with cheddar cheese) for \$1.00/pp

MIX & MATCH

FRUIT SALAD – \$4.95/pp

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

BREAKFAST BREADS – \$18.95/DOZEN

Chef's choice of our assorted freshly homemade breakfast breads. Minimum order of 2 dozen

ASSORTED BOTTLED JUICES – \$2.95/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 \$2.00/pp



BUILD YOUR OWN BRUNCH - \$20.95/pp

EGGS (CHOOSE ONE)

- Fresh Scrambled Eggs
- Homemade Quiche

SIDE DISH (CHOOSE ONE)

- Au Gratin Potatoes
- Cheesy Breakfast Potatoes
- Homemade Lasagna (Meat or Vegetable)
- Stuffed Shells Marinara

CHICKEN (CHOOSE ONE)

- Chicken Salad
- Marsala Chicken
- Lemon Chicken
- Chicken Italiano Topped with Plum Tomatoes, Basil & Garlic

MEAT (CHOOSE ONE)

- Maple Glazed Ham
- Sausage
- Bacon
- Candied Bacon (Add \$1.00/pp)

VEGETABLES (CHOOSE ONE)

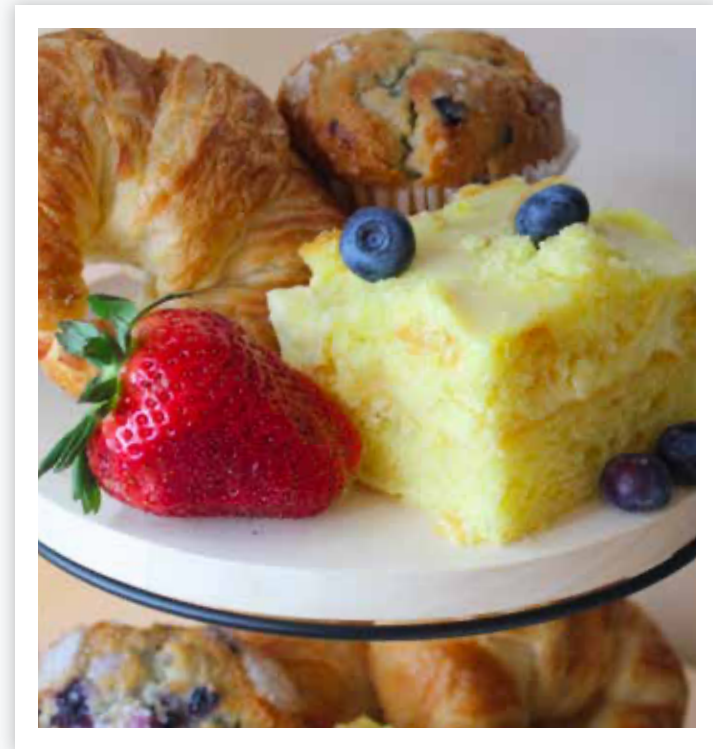
- Mixed Seasonal Vegetables
- Glazed Carrots
- Green Bean Almondine

INCLUDES:

- Assorted Bakery Breads (Baker's Choice)

OPTIONAL ADD-ONS:

- Coffee: \$1.95/pp
- Juice: \$2.95/pp
- Seasonal Fresh Fruit Bowl: \$4.95/pp





BOXED LUNCH CATERING

* Minimum of 30 people. If less than 30 people, add \$2.00/pp

BOX SANDWICHES, WRAPS & SALADS

SMOKED TURKEY BREAST – \$12.95/pp

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

ROAST BEEF – \$12.95/pp

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

VIRGINIA BAKED HAM & SWISS – \$12.95/pp

Virginia baked ham, Swiss cheese and lettuce 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 and lettuce on whole wheat

GARDEN VEGGIE WRAP – \$12.95/pp

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

TUNA SALAD – \$12.95/pp

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

ITALIAN SUB – \$12.95/pp

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

GOOSE'S CLUB – \$12.95/pp

Turkey, ham, lettuce 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 and lettuce 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 and Provolone

BEEF & CHEDDAR WRAP – \$12.95/pp

Roast beef with aged cheddar, lettuce 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, mustard and mayonnaise. Includes individually bagged potato chips + your choice of one of the following sides: pasta salad, potato salad or coleslaw.



BEST SELLER

* Minimum of 30 people. If less than 30 people, add \$2.00/pp



TWO ENTRÉES & TWO SIDES - \$14.95/pp

ENTRÉES (CHOOSE TWO)

- Our Famous Roast Beef
- Fried Chicken
- Stuffed Chicken with Gravy
- Chicken Italiano
- Homemade Chicken Tenders
- Baked Ziti Marinara
- Rigatoni Marinara
- Italian Sausage with Peppers & Onions

SIDES (CHOOSE TWO)

- Roasted Potatoes
- Mashed Potatoes
- Green Beans
- Buttered Corn Niblets
- Glazed Carrots
- Potato Salad
- Coleslaw

INCLUDES:

- Rolls and Butter



BBQ CATERING

* Minimum of 30 people. If less than 30 people, add \$2.00/pp



SMOKIN' GOOD BBQ FEAST

2 Entrées: \$17.95/pp | 3 Entrées: \$20.95/pp

ENTRÉES (CHOOSE TWO OR THREE)

- Rib Tips
- Burnt Ends
- Pulled Pork with Sauces
- Fried Chicken
- Chicken Tenders
- Ham BBQ
- Pierogies Sauteed with Butter & Onions
- Kilebasa & Sauerkraut
- Italian Sausage with Peppers & Onions
- Smoked Sliced Brisket (Add \$2.00/pp)
- Smoked Baby Back Ribs (Add \$3.00/pp)

SIDES (THREE)

- Roasted Potatoes
- Double Baked Mashed Potatoes
- Mac 'n Cheese
- Baked Beans
- Green Beans Almondine
- Buttered Corn Niblets
- Coleslaw
- Macaroni Salad
- Pasta Salad
- Watermelon Wedges

Includes Rolls & Butter

SUMMER SPECIAL \$9.95/pp

ENTRÉES (CHOOSE ONE)

- Chicken Tenders
- Boneless Wings
- Baked Ziti
- Italian Sausage with Peppers & Onions

INCLUDES

- Roasted Potatoes
- Coleslaw
- Rolls & Butter

PICNIC CATERING

* Minimum of 30 people. If less than 30 people, add \$2.00/pp



PICNIC BUFFET

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

ENTRÉES (CHOOSE TWO)

- Fried Chicken
- Pulled BBQ Pork
- Grilled Chicken Breast
- Chicken Tenders
- Baked Ziti Marinara
- Hot Dogs with Buns, Ketchup, Mustard, Relish & Diced Onions
- Hamburgers with Buns, Ketchup, Mustard, Lettuce & Tomato (Add \$4.95/pp)

SIDES (CHOOSE TWO)

- Coleslaw
- Potato Salad
- Macaroni Salad
- Baked Beans
- Three Bean Salad
- Macaroni 'n Cheese (Add \$1.95/pp)

INCLUDES:

- Rolls & Butter



GOOSEFEST

* Minimum of 30 people. If less than 30 people, add \$2.00/pp



CHOOSE TWO ENTRÉES & THREE SIDES - \$19.95/pp

ENTRÉES (CHOOSE TWO)

- Our Famous Roast Beef
- Fried Chicken
- Chicken Tenders
- Grilled Chicken Breast
- Italian Sausage with Peppers & 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

INCLUDES:

- Assorted Homemade Desserts
- Assorted Canned Beverages
- Rolls & 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
- Pasta Salad
- Broccoli Salad
- Tossed Salad with Ranch & Italian Dressing (Add \$1.95/pp)





A LA CARTE CATERING

* Minimum of 15 people. Rolls and Butter - \$8/dozen

	PRICES PER SERVING
Roast Beef with Gravy	\$4.95
Roast Beef Portabella	\$4.95
Roast Turkey with Gravy	\$4.95
Maple Glazed Ham	\$4.95
BBQ Pulled Pork	\$4.95
Homemade Stuffed Banana Peppers	\$4.95
Homemade Meatballs with Marinara	\$4.95
Italian Sausage with Peppers & Onions	\$4.95
Homemade Lasagna (Meat & Cheese)	\$4.95
Homemade Lasagna (Vegetable & Cheese)	\$4.95
Rigatoni with Meat Sauce	\$4.95
Chicken Parmesan with Marinara	\$4.95
Eggplant Parmesan with Marinara	\$4.95
Stuffed Chicken Breast with Gravy	\$4.95
Stuffed Cabbage	\$4.95
Stuffed Peppers	\$4.95
Grilled Chicken Breasts	\$4.95
<i>Choose From Plain, Lemon Butter, Creamy Cajun Chicken or Basil Cream</i>	
Chicken Broccoli Alfredo with Bowtie Pasta	\$4.95
Chicken Marsala	\$4.95
Stuffed Shells Marinara	\$4.95
Rigatoni Marinara	\$4.95
Baked Ziti Marinara	\$4.95
Potato and Cheese Pierogies Sauteed with Butter & Onions	\$18.95/dozen

	PRICES PER SERVING
Au Gratin Potatoes	\$3.95
Macaroni 'n Cheese	\$3.95
Roasted Potatoes	\$3.95
Homemade Mashed Potatoes	\$3.95
Homemade Double Baked Mashed Potatoes	\$3.95
Rice Pilaf	\$3.95
Haluski	\$3.95
Stuffing	\$3.95
Green Beans Almondine	\$3.95
Buttered Corn Niblets	\$3.95
Glazed Carrots	\$3.95
Mixed Seasonal Vegetables	\$3.95
Green Beans with Baby Carrots	\$3.95

ADD A SALAD TO ANY PARTY TRAY

	PRICES PER SERVING
Fruit Salad	\$4.95
Tossed Salad with Ranch & Italian Dressing	\$3.95
Tomato Onion Cucumber Salad	\$3.95
Potato Salad	\$2.95
Pasta Salad	\$2.95
Coleslaw	\$1.95



HOT & COLD BUFFET

* Minimum of 30 people. If less than 30 people, add \$2.00/pp

HOT & COLD BUFFET MENU

Choose one entrée 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 and Condiments

ENTRÉES

- Roast Beef
- Fried Chicken
- Chicken Tenders
- Cajun Chicken Breast
- Italian Sausage with Peppers & 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

- Roasted Potatoes
- Mashed 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
- Pasta 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 and Condiments

COLD SIDES (CHOOSE ONE)

- Potato Salad
- Cucumber Tomato Onion Salad
- Coleslaw
- Pasta Salad
- Tossed Salad with Ranch & Italian Dressing
(Add \$1.95/pp)





WEDDING CATERING

* Minimum of 30 people. If less than 30 people, add \$2.00/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!

We are 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!





DESSERT CATERING

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 event, Cooked Goose Catering has you covered!

BROWNIES – \$1.95/pp

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

LADY LOCKS – \$1.95/pp

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

CUPCAKES – \$1.50/pp

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

COOKIES – \$1.50/pp

Chef's choice of assorted cookies. Chocolate Chunk & Snickerdoodle are subject to change based on product shortages

SHEET CAKE

Chocolate or vanilla cake with chocolate or vanilla icing. Decorated with your choice of color, design, and decorations

- Serves 15: \$40.95 (1/4 Sheet)
- Serves 30: \$55.95 (1/2 Sheet)
- Serves 60: \$79.95 (Whole Sheet)

SPECIALTY CAKES (SERVES 8)

- Red Velvet Cake: \$24.95
- Carrot Cake: \$24.95

SPECIALTY CAKES (SERVES 10)

- Oreo Cake: \$39.95
- Buckeye Cake: \$39.95
- Death By Chocolate Cake: \$39.95
- Almond Torte Cake: \$49.95



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

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. Includes rolls and butter.

- Choose any two entrées – **\$17.95/pp**
- Choose any three entrées – **\$20.95/pp**
- Choose any four entrées – **\$23.95/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

- Roasted Potatoes
- Mashed Potatoes
- Double Baked Mashed Potatoes
- Au Gratin Potatoes
- Rice Pilaf
- Haluski
- Green Beans Almondine
- Buttered Corn Niblets
- Mixed Seasonal Vegetables
- Glazed Carrots
- Coleslaw
- Pasta Salad
- Potato Salad
- Cucumber Tomato Onion Salad
- Tossed Salad (Add \$1.95/pp)

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. Includes rolls and butter.

- Choose any two entrées – **\$18.95/pp**
- Choose any three entrées – **\$21.95/pp**
- Choose any four entrées – **\$24.95/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 & 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 & Cheese Lasagna
- Homemade Vegetable Lasagna
- Turkey Breast with Gravy
- Meatloaf with Gravy

SIDES

- Roasted Potatoes
- Mashed Potatoes
- Double Baked Mashed Potatoes
- Au Gratin Potatoes
- Macaroni 'n Cheese
- Rice Pilaf
- Haluski
- Green Beans Almondine
- Green Beans with Baby Carrots
- Buttered Corn Niblets
- Mixed Seasonal Vegetables
- Glazed Carrots
- Coleslaw
- Pasta Salad
- Potato Salad
- Loaded Baked Potato Salad
- Cucumber Tomato Onion Salad
- Tossed Salad (Add \$1.95/pp)



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. Includes rolls and butter.

- Choose any two entrées – **\$19.95/pp**
- Choose any three entrées – **\$22.95/pp**
- Choose any four entrées – **\$25.95/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 & Meatballs
- Italian Sausage with Peppers & Onions
- Kielbasa with Sauerkraut
- Stuffed Cabbage
- Chicken Broccoli Alfredo with Pasta

- Potato and Cheese Pierogies
- Chicken Marsala
- Chicken Parmesan
- Homemade Meat & 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 \$5.95/pp)

SIDES

- Roasted Potatoes
- Mashed Potatoes
- Double Baked Mashed Potatoes
- Au Gratin Potatoes
- Macaroni 'n Cheese
- Rice Pilaf
- Haluski
- Broccoli Lemone
- Green Beans Almondine

- Green Beans with Baby Carrots
- Buttered Corn Niblets
- Mixed Seasonal Nibbles
- Glazed Carrots
- Coleslaw
- Pasta Salad
- Potato Salad
- Loaded Baked Potato Salad
- Cucumber Tomato Onion Salad
- Tossed Salad (Add \$1.95/pp)





CONTACT US TODAY!

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