

OFF PREMISE SERVICES PROVIDED BY REMO'S CATERING

Bridal Table

Linen service, skirting, champagne glasses (by request)

Family Tables

Linen service, champagne glasses (by request)

Other Services:

- *Cake table skirted*
- *Gift table skirted*
- *Buffet table skirted*
- *All guest tables covered with disposable cloths*
- *Coffee station through event*
- *Cut & serve wedding cake*
- *Tray cookies provided by customer*

Additional available services:

- *Standard linen tablecloths*
- *Linen napkins Limited*
- *China Service*
- *Extra hour service for reception (call for pricing)*
- *Early set-up attendant for in house ceremony (call for pricing)*

*All prices subject to 7% sales tax and 20% service charge

*All menu pricing subject to change

*Minimum guest count 125. Call for pricing under 125.

*Destination fee may apply according to event location

*All deposits nonrefundable

The Mazzoleni family has been catering for Pittsburgh area families for over 30 years. Our experience in the food service business as the owner/operators of Frenchy's Restaurant in Pittsburgh & Remo's Restaurant and Catering of North Hills, as well as being the previous owners of La Cité in North Park, has shown us that the highest quality food and professional service are what help to make your event special. Let us help you make your special day a joyful memory. We take special care to ensure that we serve our neighbors and community the very best.

Thank You
Roy & Roland Mazzoleni
Chef, Owner, Operators

REMO'S OFF PREMISE MENU 2015

Hot and Cold Buffet Package

2 entrée choices

3 entrée choices

Includes Dinner Rolls & Butter, Coffee & Tea

Entrées:

Italian Style Chicken, Baked With Herbs, Peppers & Onions

Southern Fried Chicken

Boneless Stuffed Breast of Chicken

Sliced Virginia Baked Ham

Swedish or Italian Style Meatballs

Italian Sausage with Peppers & Onions

Swiss Style Chopped Sirloin Steak

Sirloin Tips with Peppers & Onions

Stuffed Cabbage

Eggplant Parmesan

Cold Cut Trays with Ham, Salami, Turkey, Provolone, American Cheese & Relish Tray

Assorted Cheese Trays with Homemade Spreads & Crackers

Choice of 3:

Parsley Red Skin Potatoes

Au Gratin Potatoes

Scalloped Potatoes

Vegetable Medley

Green Bean Almandine

Steamed Corn

Glazed Carrots

Broccoli & Cauliflower

Rigatoni or Ziti Marinara

Stuffed Shells with Ricotta

Rice Pilaf

Buttered Noodles

Choice of 2:

Remo's House Salad

House Chopped

Cucumber Salad

Fresh Fruit (In Season .50¢ p/p)

Raw Vegetables with Dip

Three Bean Salad

Pasta Salad

Potato Salad

*Notice: * Consuming undercooked meat, poultry and fish may increase your risk of food borne illness **

REMO'S OFF PREMISE MENU 2015

Prime Rib Buffet Package

\$ market per person

Includes Dinner Rolls & Butter, Coffee & Tea

(We may substitute recipes or entrees per request)

*Roast Prime Rib of Beef Au Jus
Chicken Romano or Chicken Scaloppini
Stuffed Shells or Manicotti
Choice of Potato or Rice
Tossed Italian Salad
Choice of Vegetable
Fresh Fruit*

Remo's Best Package

Minimum guest count 130

Includes Dinner Rolls & Butter, Coffee & Tea

Antipasti Bar:

*Raw Vegetables with Dip, Cocktail Meatballs, Kalamata Olives
Assorted Cheeses and Pepperoni with Crackers
Roasted Peppers, Country Olives
Hummus with Pita, Grilled Vegetables
Sliced Fresh Fruit (in season)*

Entrées:

*Top Round of Hand Carved Beef
Baked Italian Chicken or Stuffed Breast
Seafood Risotto or Rigatoni or Stuffed Shells
Potato Choice
Vegetable Choice
Remo's House Salad*

*Notice: * Consuming undercooked meat, poultry and fish may increase your risk of food borne illness **

REMO'S OFF PREMISE MENU 2015

Remo's Deluxe Buffet Package

Includes Dinner Rolls & Butter, Coffee & Tea, Tossed Salad
(We may substitute recipes or entrees per request)

Hors d'oeuvres:

Fresh Fruit (in season)
Raw Veggies with Dip

Choice of 3:

Boneless Stuffed Chicken Breast
Chicken Primavera
Baked Italian Style Chicken
Chicken Cordon Bleu
Chicken Marinara
Southern Fried Chicken
Braised Sirloin Tips in Wine Sauce
Beef Stroganoff
Pepper Steak
Sliced Baked Ham with Pineapple
Seafood Alfredo
Stuffed Shells with Ricotta
Imported Ziti or Rigatoni with Marinara Sauce
Italian Sausage with Peppers & Onions
Assorted Cheese Trays with Homemade Spreads & Crackers

(Add Sliced Top Round of Beef for an extra \$ 1.00 Per Person)

Choice of 2:

<i>Parsley Red Skin Potatoes</i>	<i>Green Bean Almondine</i>	<i>Rice Pilaf</i>
<i>Au Gratin Potatoes</i>	<i>Steamed Corn</i>	<i>Buttered Noodles</i>
<i>Scalloped Potatoes</i>	<i>Glazed Carrots</i>	
<i>Vegetable Medley</i>	<i>Broccoli & Cauliflower</i>	

*Notice: * Consuming undercooked meat, poultry and fish may increase your risk of food borne illness **

REMO'S OFF PREMISE MENU 2015

Menu Options

p/p – per person p/dz – per dozen

Hors D'oeuvres: (with buffets)

<i>Vegetable Trays with Dip, Cheese, & Pepperoni</i>	\$4.99 p/p
<i>Breads & Spreads</i>	\$4.75 p/p
<i>Swedish or Sweet & Sour Meatballs</i>	\$10.50 p/dz
<i>Sausage Stuffed Mushrooms</i>	\$14.65 p/dz
<i>Holland Franks</i>	\$14.65 p/dz
<i>Chicken Livers Wrapped with Bacon</i>	\$15.70 p/dz
<i>Chicken Fingers</i>	\$17.80 p/dz
<i>Salami Horns</i>	\$15.25 p/dz
<i>Layer Dips</i>	\$61.95 large \$39.00 small

Homemade Soup:

<i>Italian Wedding Soup Station</i>	\$5.20 p/p
-------------------------------------	------------

Buffet Options:

*Extra Entrées and Side Dishes Can Be Added at
an Additional Cost*

Antipasto Bar:Added to Buffet

A great variety of assorted appetizers to please the eye & fulfill everyones' liking.

*Assorted Fresh Veggies with Dip, Imported & Domestic Cheeses
Sliced Italian Fresh Meats, Marinated Grilled Vegetables,
Spreads with Bread & Crackers, Cocktail Meatballs with Sauce
\$7.99 p/p*

*****Homemade & Specialty Desserts Can Be Purchased at Your Request and are Priced Accordingly*****

*Notice: * Consuming undercooked meat, poultry and fish may increase your risk of food borne illness **