

Remo's Catering Tivoli Room Wedding Pricing 412-822-7844

Economy Buffet	38.50 per person
Silver Buffet	41.95 per person
Stations Menu	52.00 per person
Premier Buffet	51.00 per person
Pig Roast	43.00 per person
American Favorite	43.25 per person
BBQ Extravaganza	51.50 per person

Congratulations on your Wedding & thanks for inquiring about Remo's! To give you a brief description about our company We are a family owned/operated business and proudly rated one of the leading caterers in the Pittsburgh region for the past 25 years. We specialize in catering Weddings and customizing menus to suit your expectations. We pride ourselves in offering outstanding food and professionally trained staff that will create an event to please your guests. We have been one of the preferred caterers at the Mayernik Center since its grand opening and have successfully catered hundreds of weddings and events at this venue. We have also helped many couples make their day one to remember at the Mayernik Center

*All prices subject to 7% sales tax and 22% service charge *All menu pricing subject to change

*Pricing based on minimum guest count of 130 adult meals *All deposits non refundable

Credit card payments may be subject to 3% processing fee

Note: Consuming raw or undercooked meats may increase your risk of food borne illnesses. Spaghetti Brothers Inc.

Bridal Table

Linen service, skirting, champagne glasses (by request)

Family Table

Linen service, champagne glasses (by request)

Other Services

Cake table skirted Gift table skirted Buffet table skirted All guest tables covered with linen
Napkins for all guests Coffee station Cut & serve wedding cake Tray cookies provided by
customer

Rustic or Trendy Props (by request) Reception service staff provided for 5 hours plus set up

Additional Services Available Call for Pricing

Take out cake boxes Extra hour service for reception Early set-up attendant for in house ceremony

Remo's Catering has been a preferred, family run, full-service caterer to the Pittsburgh area for three generations. As one of the premier caterers in the area we specialize in weddings and corporate events.

We use the finest and freshest ingredients, have in house chefs, provide impeccable service, and our event coordinators help you design a menu perfect for your day.

From traditional buffets to trendy. From BBQ menus to Action Stations with Chefs carving meats and pasta cooked to order. From the mouth watering appetizers and international foods to an end of the evening snack.

From the thousands of weddings we have serviced and the many thousands of events we've catered we bring our combined experiences and a desire to deliver to you and your guests an event that will not be forgotten.

Congratulations on your day and remember to choose Remo's Catering, voted Best in Pittsburgh!

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Spaghetti Brothers Inc.

Remo's Catering Economy Wedding Menu 412-822-7844

Pricing for Minimum 130 Guests

Package includes Linens, Coffee Station, Salad, Rolls and Butter.
5 hours of service plus setup, traying of cookies, cutting and serving cake, table skirting where applicable.

Economy Buffet includes 2 Entrees and 2 Sides

ENTREES

Stuffed Chicken Breast
Herb Baked Chicken
Chicken Marsala
Sliced Beef in Mushroom Gravy
Bruschetta Chicken
Fried Chicken
Stuffed Cabbage
Beef Stroganoff
Sliced Baked Ham Hawaiian
Shells Stuffed with Ricotta
Italian Sausage with Peppers & Onions
Remo's Rigatoni
Italian or Swedish Meatballs

SIDES

Sauteed Zucchini
Buttered Corn
Vegetable Blend
Glazed Carrots
Green Beans Almondine
Whipped Potatoes
Parsley Potatoes
Scalloped Potatoes
Au Gratin Potatoes
Rice Pilaf
Buttered Noodles

STATIONED HORS D'OEUVRES

\$8.00 PER PERSON

Vegetable Trays w/Ranch
Cheese & Pepperoni Trays w/crackers and mustard
Sliced Fruit Trays

ANTIPASTO BAR (in place of stationed apps)

\$6.00 per person

Cut Vegetables with Dip, Cocktail Meatballs, Kalamata Olives, Assorted Imported Cheeses, Domestic Cheeses and Pepperoni with Crackers, Bruschetta, Roasted Peppers, Country Olives, Hummus with Pita, Grilled Vegetables, Homemade Buffalo Chicken Spread, Sliced Fresh Fruit (in season)

Pricing for Minimum 130 Guests

Package includes Linens, Coffee Station, Salad, Rolls and Butter.
5 hours of service plus setup, traying of cookies, cutting and serving cake, table skirting where applicable.

Silver Buffet includes

Grilled Vegetable Tray w/Balsamic Glaze, Sliced Fruit Trays (in season), Hot Buffalo Chicken Dip w/Crackers Or
Cocktail Meatballs

3 Entrees and 3 Sides**ENTREES**

Stuffed Chicken Breast Chicken Cordon Bleu Chicken Marsala Chicken Romano
Bruschetta Chicken Parmesan Crusted Chicken Chicken w/ Balsamic Butter Sauce
Pecan Chicken with Dijon Sauce Greek Chicken Beef Portabella
Filet Tips in Wine Sauce Ham Hawaiian Roasted Pork Loin w/ Peppers & Onions
Scaloppini of Pork Tenderloin a La Lonnie *Ermond's Baked Scrod *Seafood Alfredo
Shells Stuffed with Ricotta Imported Ziti with Marinara Sauce
Italian Sausage with Peppers & Onions *Bourbon Glazed Salmon over Rice

Substitute Chef Carved Beef for entrée \$1.95 p/p

* indicates add \$ 3.00 per person

SIDES

Sauteed Zucchini Buttered Corn Vegetable Blend Glazed Carrots Scalloped Potatoes
Green Beans Roasted Rosemary Potatoes Parsley Potatoes Honey Pecan Carrots
Pan Roasted Corn w/EVOO and Sweet Peppers Mushroom Risotto Au Gratin Potatoes Rice Pilaf Wild Rice
Asparagus (In Season)

ANTIPASTO BAR (in place of stationed apps) \$6.00 per person

Cut Vegetables with Dip, Cocktail Meatballs, Kalamata Olives, Assorted Imported Cheeses, Domestic Cheeses and Pepperoni with Crackers, Bruschetta, Roasted Peppers, Country Olives, Hummus with Pita, Grilled Vegetables, Homemade Buffalo Chicken Spread, Sliced Fresh Fruit (in season)

1 HOUR BUTLERED HORS D'OEUVRES PICK 4 FOR \$8.00 PER PERSON (As an addition to stationed hors d'oeuvres)**Chilled Hors D'oeuvres**

Capered Deviled Eggs Boursin Stuffed Mushrooms Smoked Chicken and Corn Salad in Phyllo Shrimp & Avocado Salad in Phyllo Salmon Mousse on Crostini Gorgonzola Stuffed Salami Walnut Chicken in Phyllo Fig & Blue Cheese Crostini Tortellini Skewers with Pesto

Hot Hors D'oeuvres

Chicken Satay w/Spicy Peanut Sauce Korean Fried Chicken Satay Cocktail Meatballs — BBQ Or Swedish Franks in Pastry Puff w/Honey Dijon Sausage Stuffed Mushrooms Crab Puffs w/Cocktail Sauce
Goat Cheese and Bacon in Phyllo Cajun Deviled Eggs

Remo's Catering Action Stations Wedding Menu 412-822-7844

Pricing for Minimum 130 Guests

Package includes Linens, Coffee Station, Salad, Rolls and Butter.
5 hours of service plus setup, traying of cookies, cutting and serving cake, table skirting where applicable.

Action Stations Menu includes

Cut Vegetables with Dip and Assorted Cheese & Pepperoni,
Hot or Cold Dip w/ Gourmet Crackers, Cocktail Meatballs, Kalamata Olives, Bruschetta,
Roasted Peppers, Country Olives, Hummus w/Pita, Grilled Vegetables.

CARVING STATION

Chef Carved Prime Rib, Au Jus, Horseradish Sauce, Rolls

SALAD STATION

Salad Greens, Tomatoes, Cucumber, Pepperoncini, Croutons, House Italian and Ranch Dressings. Items are added to
Appetizer Station

CHICKEN CHOOSE 1

Chicken Romano Chicken Marsala Chicken Bruschetta Stuffed Chicken Parmesan Crusted Chicken

MASHED POTATO BAR AND GRILLED VEGETABLES

PASTA ACTION STATION

2 Pastas, Red Sauce, Alfredo, Shrimp, Sausage, Meatballs, Peppers, Onions, Mushrooms, Garlic, Red Pepper Flakes,
Grated Cheese. Cooked to order. Pasta Marinara and Pasta Alfredo Buffeted also, so guests don't have to wait.

1 HOUR BUTLERED HORS D'OEUVRES PICK 4 FOR \$8.00 PER PERSON (As an addition to stationed hors d'oeuvres)

Chilled Hors D'oeuvres

Capered Deviled Eggs Boursin Stuffed Mushrooms Smoked Chicken and Corn Salad in Phyllo Shrimp &
Avocado Salad in Phyllo Salmon Mousse on Crostini Gorgonzola Stuffed Salami Walnut Chicken in Phyllo
Fig & Blue Cheese Crostini Tortellini Skewers with Pesto

Hot Hors D'oeuvres

Chicken Satay w/Spicy Peanut Sauce Korean Fried Chicken Satay Cocktail Meatballs — BBQ Or Swedish
Franks in Pastry Puff w/Honey Dijon Sausage Stuffed Mushrooms Crab Puffs w/Cocktail Sauce
Goat Cheese and Bacon in Phyllo Cajun Deviled Eggs

Remo's Catering Premier Wedding Menu 412-822-7844

Pricing for Minimum 130 Guests

Package includes Linens, Coffee Station, Salad, Rolls and Butter.
5 hours of service plus setup, traying of cookies, cutting and serving cake, table skirting where applicable.

Premier Menu includes

Cut Vegetables with Dip and Assorted Cheese & Pepperoni,
Hot or Cold Dip w/ Gourmet Crackers, Cocktail Meatballs, Kalamata Olives, Bruschetta,
Roasted Peppers, Country Olives, Hummus w/Pita, Grilled Vegetables.

CARVING STATION

Roast Round of Beef or Fresh Virginia Ham ... Prime Rib add \$3 per person

CHOOSE 1 POULTRY OR SEAFOOD

Stuffed Breast of Chicken - Traditional bread stuffing wrapped in a boneless chicken breast

Chicken Marsala - Tender chicken breasts sautéed in garlic butter and Marsala wine reduction

Chicken Romano - Tender chicken sautéed with a Romano coating, served with our signature sauce

Ermond's Baked Scrod - Baked to perfection with a light bread crumb dusting and butter sauce.

Seafood Alfredo - Simmered in garlic butter and dressed with heavy cream, cheese and spices.

Grilled Bourbon Glazed Salmon over a Bed of Rice

PASTA CHOOSE 1

Rigatoni Stuffed Shells Pasta Primavera

CHOOSE 2 SIDES

Vegetable Medley Glazed Carrots Honey Pecan Carrots Green Beans Parsley Red Skin Potatoes Au Gratin
Potatoes Scalloped Potatoes Buttered Noodles Rice Pilaf Wild Rice Buttered Corn Broccoli & Cauliflower
Sautéed Zucchini Pan Roasted Corn w/Sweet Peppers

CHOOSE 1 SALAD

Served at your guests tables with rolls and butter

House Italian Feta Cranberry Walnut Salad Mista Salad Classic Caesar Salad

1 HOUR BUTLERED HORS D'OEUVRES PICK 4 FOR \$8.00 PER PERSON (As an addition to stationed hors d'oeuvres)

Chilled Hors D'oeuvres

Capered Deviled Eggs Boursin Stuffed Mushrooms Smoked Chicken and Corn Salad in Phyllo Shrimp &
Avocado Salad in Phyllo Salmon Mousse on Crostini Gorgonzola Stuffed Salami Walnut Chicken in Phyllo
Fig & Blue Cheese Crostini Tortellini Skewers with Pesto

Hot Hors D'oeuvres

Chicken Satay w/Spicy Peanut Sauce Korean Fried Chicken Satay Cocktail Meatballs — BBQ Or Swedish
Franks in Pastry Puff w/Honey Dijon Sausage Stuffed Mushrooms Crab Puffs w/Cocktail Sauce
Goat Cheese and Bacon in Phyllo Cajun Deviled Eggs

Remo's Catering BBQ Wedding Menu 412-822-7844

Pricing for Minimum 130 Guests

Package includes Linens, Coffee Station, Salad, Cornbread and Butter.
5 hours of service plus setup, traying of cookies, cutting and serving cake, table skirting where applicable.

BBQ Menu includes

Cut Vegetables with Dip and Assorted Cheese & Pepperoni w/Crackers & Mustard,
Sliced Fruit Tray, Buffalo Chicken Dip w/Crackers

SALAD SELECTIONS

Tossed Salad Potato Salad Coleslaw

PIG ROAST

Pig Grilled on Site
BBQ Chicken
Dixie Dusted or Kona Sweet
Potatoes
Mac n Cheese
BBQ Sauce Bar

AMERICAN FAVORITE

Grilled Burgers
Hot Dogs and all the Fixin's
BBQ Chicken
Starch Selection
Vegetable Selection
BBQ Sauce Bar

BBQ EXTRAVAGANZA

3 Meats of your Choice
Starch of your Choice
Boston or Brown Ale Baked Beans
Vegetable of your Choice
BBQ Sauce Bar

1 HOUR BUTLERED HORS D'OEUVRES PICK 4 FOR \$8.00 PER PERSON (As an addition to stationed hors d'oeuvres)

Chilled Hors D'oeuvres

Capered Deviled Eggs Boursin Stuffed Mushrooms Smoked Chicken and Corn Salad in Phyllo Shrimp & Avocado Salad in Phyllo Salmon Mousse on Crostini Gorgonzola Stuffed Salami Walnut Chicken in Phyllo
Fig & Blue Cheese Crostini Tortellini Skewers with Pesto

Hot Hors D'oeuvres

Chicken Satay w/Spicy Peanut Sauce Korean Fried Chicken Satay Cocktail Meatballs — BBQ Or Swedish
Franks in Pastry Puff w/Honey Dijon Sausage Stuffed Mushrooms Crab Puffs w/Cocktail Sauce
Goat Cheese and Bacon in Phyllo Cajun Deviled Eggs

Remo's Catering Sit Down Wedding Menu 412-822-7844

Pricing for Minimum 130 Guests

Package includes Linens, Coffee Station, Salad, Rolls and Butter.
5 hours of service plus setup, traying of cookies, cutting and serving cake, table skirting where applicable.

Sit Down Menu includes

Fresh Vegetable Tray w/Ranch, Cheese & Pepperoni Trays w/Crackers and Mustard, Sliced Fruit Trays (in season), Hot Buffalo Chicken Dip w/Crackers

CHOOSE 3 ENTREES

Stuffed Sole – Baked lemon sole crowned with home-style crabmeat stuffing	\$50.00
Baked Scrod Maison - Breadcrumbs dusted scrod baked in lemon garlic butter	\$50.00
Baked Salmon in Dill Sauce - Baked Salmon in a lemon dill cream sauce	\$50.00
Wild Mushroom & Chicken Campanelle - Sautéed Portobello mushrooms, spicy chicken, Sautéed Portobello mushrooms, spicy chicken, roma tomatoes, and parmesan cheese tossed with campanelle in a Marsala Alfredo Sauce	\$42.00
Chicken Romano - Flour and egg coated tender breast sautéed in garlic butter	\$42.00
Chicken Marsala - Sautéed in garlic butter and Marsala wine reduction	\$42.00
Prime Rib of Beef - Perfectly seasoned and roasted standing rib	\$50.00
Stuffed Pork Chop - Roasted pocket chop; home-style stuffing and pan gravy	\$42.00
Veal Scaloppini - Tender cutlets sautéed in lemon, white wine & garlic butter	\$42.00
Twin Filet Mignon - Cut of perfectly seasoned beef with a mushroom garnish	\$50.00
Roasted Portobello (Vegan) - Roasted portabella with asparagus, red pepper, basil pesto, roasted red pepper, hummus, and balsamic glaze	\$42.00
Roasted Red Pepper Penne (Vegetarian) - Spinach, roasted red pepper, and basil pesto cream sauce, topped with parmesan	\$42.00

SALAD CHOOSE 1

House Italian Feta Cranberry Walnut Salad Mista Salad Classic Caesar Salad

VEGETABLE CHOOSE 1

Vegetable Medley Green Beans Broccoli & Cauliflower Glazed Carrots Buttered Corn
Sautéed Zucchini

STARCH CHOOSE 1

Stuffed Duchess Potatoes Parsley Buttered Red Skin Potatoes Mushroom Risotto Baked Potato

Remo's Catering Wedding Appetizer Menu 412-822-7844

Pricing for Minimum 130 Guests

Appetizer Pricing with Buffet or Sit Down Purchase

Bacon Wraps - chestnuts, chicken livers, and scallops (priced accordingly)	\$market
Cold Canapés - chef's selection of tasty morsels of bite sized appetizers	\$21.00 p/dz
Cheese & Pepperoni with Condiments - sliced and diced appetizingly displayed	\$5.50 p/p
Imported Cheeses and Meats with Condiments - a bigger and better selection	\$5.25 p/p
Holland Franks - imported tender miniature hotdogs wrapped in phyllo dough	\$12.50 p/dz
Poached Salmon - a display of whole fresh free-range salmon with condiments	\$market
Snow Crab Claws - sunburst arrays of miniature crab claws served with condiments	\$market
Shrimp Cocktail - perfectly pink tender gulf shrimp served with condiments	\$market
Sausage Stuffed Mushrooms - a hot and sweet mixture to please the palate	\$12.95 p/dz
Sausage Stuffed Banana Peppers - an overstuffed tangy taste temptation	\$18.00 p/dz
Spinach in Phyllo - softly seasoned baby leaf nestled between layers of flaky crust	\$18.00 p/dz
Meatballs - Swedish, Sweet Chili, BBQ, Buffalo	\$7.00 p/dz

ANTIPASTO BAR (in place of stationed apps) \$6.00 per person

Cut Vegetables with Dip, Cocktail Meatballs, Kalamata Olives, Assorted Imported Cheeses, Domestic Cheeses and Pepperoni with Crackers, Bruschetta, Roasted Peppers, Country Olives, Hummus with Pita, Grilled Vegetables, Homemade Buffalo Chicken Spread, Sliced Fresh Fruit (in season)

1 HOUR BUTLERED HORS D'OEUVRES PICK 4 FOR \$8.00 PER PERSON (As an addition to stationed hors d'oeuvres)

Chilled Hors D'oeuvres

Capered Deviled Eggs Boursin Stuffed Mushrooms Smoked Chicken and Corn Salad in Phyllo Shrimp & Avocado Salad in Phyllo Salmon Mousse on Crostini Gorgonzola Stuffed Salami Walnut Chicken in Phyllo Fig & Blue Cheese Crostini Tortellini Skewers with Pesto

Hot Hors D'oeuvres

Chicken Satay w/Spicy Peanut Sauce Korean Fried Chicken Satay Cocktail Meatballs — BBQ Or Swedish Franks in Pastry Puff w/Honey Dijon Sausage Stuffed Mushrooms Crab Puffs w/Cocktail Sauce Goat Cheese and Bacon in Phyllo Cajun Deviled Eggs