



2023 Full Menu



Providing exquisite cuisine to the Greater Pittsburgh area for over 50 years, we embody a fusion of tradition and the cutting edge in our food and beverages. From our humble roots at Frenchy's on Sixth St. Downtown and La 'Cite at North Park our family is still serving the community with spectacular culinary creations four generations later.

We service a wide range of events from weddings to corporate affairs and offer full-bar services.

Service Styles

Full Service:

We take care of everything!!! Sending our in-house, hand selected, and trained all-star team of servers to set up our premium equipment and cater to your needs.

Delivery:

We bring the party to you, set it up, then get the hell out of Dodge!

Pick-up:

Tell us what you want and when you are coming to grab it!

Sales Tax and Service Charge Applied to Select Orders

Full Service	22% Service Fee
Delivery	15% Service Fee
Sales Tax	7%



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Buffet Menu



30 guest minimum - Shortfall fee of \$5 per guest on delivery and full-service orders. Package includes Paper Set-Up

One Entree, 2 Sides, 1 Salad

18.25 per/guest (Lunch Only)

2 Entree, 2 Sides, 1 Salad

Lunch: 18.95 per/guest Dinner (after 3PM): 20.95 per/guest

Poultry

Chicken Romano • Italian Herb Chicken • Sliced Turkey w/ Gravy • Chicken Marsala • Rosemary Herb Chicken • Bruschetta Chicken • Fried Chicken • Chicken Parmesan • Stuffed Chicken Breast

Beef & Pork

Sliced Beef w/ Mushroom Gravy • Braised Tenderloin Tips • Black Oak Ham w/Au-jus • Beef Stroganoff • Stuffed Cabbage • Homestyle Meatloaf w/ Gravy • Italian Hot Sausage w/ Peppers and Onion • Meatballs

Pasta

Remo's Rigatoni • Stuffed Shells • Pasta Alfredo • Tito's Vodka Pasta • Tomato Basil Cream Pasta • Ziti w/ Spinach, Feta, Tomato, & Olive Oil • Pasta Primavera • Haluski • Pierogies • Broccoli Scampi

Sides

Green Beans • Vegetable Blend • Sautéed Zucchini • Buttered Carrots • Rice (Pilaf or Dirty) • Parsley Red-skin Potatoes • Garlic Smashed Redskin Potatoes • Whipped Potatoes • Au Gratin Potatoes • Buttered Corn

Salads

Tossed Salad • Pasta Salad • Macaroni Salad • Potato Salad • Fruit Salad (seasonal) • Cole Slaw

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

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Buffet Menu Cont'd



Premium Buffet Options

Beef

Filet medallions w/ Au-jus - \$Market Price\$

Pasta

Eggplant Parmesan - 0.50 per guest • Lasagna/Vegetarian Lasagna - 0.50 per guest

Seafood

Bourbon Glazed Orange Sunshine Salmon - 3.25per guest

Baked English Cod w/ Lemon & Tartar - 2 per guest • Shrimp Scampi - 2.50 per/guest

Sides

Asparagus - Market Price • Grilled Vegetables w/ Balsamic - 1.95 per guest

Truffle Mashed Potatoes - 1.75 per guest • Super Loaded Smash - 2.00 per guest

Street Corn - off-cob 1.00 per guest/on-cob 1.75 per guest

Gourmet Mac & Cheese: 2.00 per guest (See page 14)

Salad

Caesar Salad - 1.25 per guest • Italian Antipasto - 2.00 per guest

Pear, Blue Cheese & Walnut Salad - 2.25 per guest • Cranberry, Walnut & Feta - 1.99 per guest

Additional Entrees - 2.75 per guest

Additional Sides - 1.75 per guest

Ask your event planner about vegetarian, vegan, and gluten free options.

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Appetizers & Hors d'oeuvres

Charcuterie & Crudité

(Servings for 25/15 guests)

Classic Cheese & Pepperoni – 117/76

Assorted Cheese, Pepperoni, Mustard, and Crackers

Cheese & Fruit (seasonal) – 99.95

Assorted Cheese, Seasonal Fruit, Mustard, and Crackers

Fresh Fruit Display (seasonal) – 98.75

Seasonal Fruit, Fresh Berries, and Grapes

Crudité - 89/55

Assorted Raw Veggies served w/ Homemade Ranch Dressing

Grilled Vegetables – 140

Assortment of Vegetables Grilled in Traditional Italian Seasoning and Drizzled w/ Balsamic Glaze

Charcuterie – Platter 250/150

Imported and Domestic Cheese, Olives, Marinated Artichoke, Roasted Tomatoes & Peppers,
Fine Cured Meats, and Crackers

Homemade Dips – 70

(Serves 20-25 guests)

Spinach & Artichoke w/ Warm Pita

Chili Con Queso w/ Chips

Fire Roasted Salas w/ Chips

Street Corn Dip w/ Chips

Buffalo Chicken Dip w/ Chips

Seafood Dip w/ Crackers

Hummus & Tabouli w/ Warm Pita

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Appetizers & Hors d'oeuvres

Hot Hors d'oeuvres

Grass-Fed Lamb Chopsicles (48pcs) – 280

Served with Tzatziki Sauce

Cocktail Meatballs (40pcs) – 40

Buffalo, BBQ, Swedish, or Sweet & Sour (One flavor per order)

Deconstructed Burger Sliders (48pcs) – 120

Burgers, LTO, Cheese, Pickle, and Chef's Sauce

Sausage Stuffed Hot Peppers (24pcs) – 96

Mini Perogies (100pcs) – 75

Sauteed in Butter & Onion

Wings (50pcs) – 79 (One flavor per order)

Buffalo, Garlic Parmesan, Honey Siracha, or BBQ

Hot Hors d'oeuvres (50 pcs) – 195

Spanakopita • Mini Beef Wellington Puffs

Franks in Pastry Puff w/ Mustard • Bacon & Cheese Stuffed Mini Potatoes

Mini Quiche • Buffalo Chicken Phyllo • Stuffed Mushroom Caps (Cheese or Sausage)

Spring Rolls w/ Sweet Chili

Hot Seafood Hors d'oeuvres (50 pcs) - 195

Crab Puffs w/ Cocktail Sauce • Frenchy's Mini Crab Cakes w/ Cajun Remoulade

Scallops Wrapped w/ Bacon • Coconut Shrimp w/ Sweet Chili Sauce

Bourbon Glazed Salmon Cubes

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Appetizers & Hors d'oeuvres

Skewers (50 pcs) - 195

Jerk Chicken: Served w/ Jerk Seasoning and Side Sauce

Chicken Satay: Smothered in Peanut Sauce

Chicken Teriyaki: Chicken w/ Teriyaki Sauce

Tequila Lime Shrimp (\$240/45 pcs): Shrimp, Cilantro, Lime, Tequila

Filet of Beef: Juicy filet cuts w/ Horseradish on the side

Beef Teriyaki: Beef w/ Teriyaki Sauce

Chilled Hors d'oeuvres (50 pcs) - 195

Goat Cheese w/ Bacon Phyllo • Cranberry Walnut Chicken Phyllo

Pesto Chicken Phyllo • Tortellini Skewers w/ Pesto

Cucumber Cup w/ Gorgonzola • Italian Finger Sandwiches

Traditional Deviled Eggs • Ranch Ham Rollups

Chilled Crostini (50 pcs) - 195

Avocado Toast • Apple, Caramelized Onion & Brie Cheese • Fig Jam & Blue Cheese

Filet w/ Micro Greens • Brie & Almond w/ Local Honey • Chicken Salad

Salmon Caper • Tuna Ceviche • Bruschetta • Wild Mushroom

Chilled Seafood Hors d'oeuvres

Shrimp Cocktail w/ Lemon & Cocktail 21-25 • 2lbs ~48 pcs - 105 / 4lbs ~96 pcs – 205

Jumbo U15 Gulf Shrimp Cocktail w/Lemon & Cocktail \$Market Price\$

Gulf Shrimp Cocktail w/ Lemon & Cocktail 16-20 • 2lbs ~36 pcs - 100 / 4lbs ~72 pcs – 195

Local Honey & Whiskey Salmon Platter (serves 15 guests) – 125

Served w/ capers, red onion, chopped egg, honey mustard, and Crostini

Sweet Chili Salmon Cubes (50 pcs) – 195

Salmon Mousse Stuffed Cucumber (50 pcs) - 195

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Barbeque Menu



Grilled on-site for 90+ Guests Under 90 Guests? No problem we deliver!

BBQ Packages

The American Favorite - 20.95 per guest

Homestyle BBQ Chicken with Tangy BBQ Sauce, Juicy Hamburgers, Ball Park Franks & Fixings,
One (1) Side, Two (2) Salads, Fresh Buns and Condiments

Luscious Kabobs - 35.00 per guest

Choose Two (2) Kabobs - Marinated Beef, Cilantro Lime Chicken,
Balsamic Glazed Vegetables, or Rosemary Grilled Lamb. Includes Dixie Dusted Red Bliss Potatoes,
Dutch Oven Baked Beans, Ginger Slaw w/Mandarin Oranges, Bread & Butter, Condiments

Longhorn BBQ - 24.25 per guest

Brisket Basted w/Chef 's Special Sauce, Fresh Cut Home Style BBQ Chicken,
1 Side, 2 Salads, Cornbread or Rolls

Pig Roast – 24.25 per guest

Pig Roast Extravaganza

Roast Pig, Homestyle BBQ Chicken with Tangy BBQ Sauce, Baked Beans,
Two (2) Salads, Cornbread & Butter

Hawaiian Pig Roast

Roast Pig, Teriyaki Chicken, Kona Sweet Potatoes, Watermelon Boat with Tropical
Fruit Salad, Pineapple Slaw, Rolls & Butter

Classic Country Ribs & Chicken

St. Louis Style Pork Ribs mopped w/BBQ Sauce, Fresh Cut Garlic Grilled
Chicken, 1 Side, 2 Salads, and Cornbread & Butter



Barbeque Menu



Grilled on-site for 90+ Guests Under 90 Guests? No problem we deliver!

Pig Roast – Cont'd

Cochon de Lait Louisiana Pig Roast

A Split Pig laid flat to roast w/ slits cut into it and peeled garlic cloves inserted.

The Pig is marinated in our own Louisiana Marinade in the cooler for 24 hours, then rubbed with Black Pepper and Celery Salt.

Package includes Roast Beef or Fried Oyster Po Boys, Dirty

Rice, French Quarter Salade Verte, Maque Choux (Cajun Corn) or Succotash, Fresh Rolls & Butter

Celebration Lechon

Slow Roasted Pig rubbed with Spices and Soy, Stuffed w/Lemongrass. Dipping Sauce of Vinegar, Scallions, and Black Pepper on the side. Served with Chicken Adobo, Steamed Rice, Fried Cabbage, Garden Salad

North Carolina Pig Pickin'

Butterfly Style Roast Pig seasoned w/Cider Vinegar, Crushed Red Pepper, Salt & Spices, and with Pig Pickin' Sauce. Served with Baked Beans, Cole Slaw, Corn on the Cob (in season) & Cornbread

BBQ Sides

Sauteed Zucchini • Vegetable Blend • Old Bay Redskin Potatoes • New Orleans Dirty Rice • Rice Pilaf • Green Beans • Smashed Garlic Redskin Potatoes • Kona Sweet Potatoes • Bourbon Baked Beans • Dixie Dust Red Potatoes • Au Gratin Potatoes • Whipped Potatoes • Mac & Cheese (Gourmet Mac \$2 per/g)

BBQ Salads

Potato Salad • Pasta Salad • Fresh Fruit Salad • Tossed Salad • Coleslaw • Asian Slaw • Macaroni Salad • Chopped Salad • Pineapple Slaw • Ginger Slaw w/Mandarin Oranges

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Lunch Menu



(Pick Up & Delivery Only)
10:30 AM – 2:30 PM

Deli Rings - 105

18 Cuts, includes 3lbs of salad

Choose a Ring: Italian, Ham & Cheese, Beef, and Turkey

Choose a 3 LB Bowl of Salad: Potato, Macaroni, Pasta, Fruit (seasonal), or Cole Slaw

Gourmet Bagged Lunch - 17.75 per guest

*under 30 short-fall fee of 7.50 per guest

Delicious Deli Sandwich on a fresh bun served with a bag of chips,
fruit, chocolate chip cookie, and condiments.

***maximum of 3 selections per event**

Virginia Ham, Swiss, Lettuce & Tomato

Roast Turkey, Swiss, Lettuce & Tomato

Chicken Salad, Lettuce & Tomato

Roast Beef, Cheddar, Lettuce & Tomato

Grilled Vegetable, Cheddar

Add (1) Hot item for 3.00 per guest

Fried Chicken – Remo's Rigatoni – Cheddar Mac & Cheese – Perogies – Haluski

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Platters & Packages



Pricing based on 25 and 50 guests

Artisan Platters

Oven Roasted Turkey Breast - 195/295

Seasoned butter basted turkey breast served with miniature rolls, honey mustard & pesto mayo

Bourbon Brown Sugar Ham - 200/320

Country ham basted with our bourbon brown sugar glaze and served with miniature rolls, apple cranberry relish and Dijon mustard

Sliced Beef Tenderloin - 350 (Serves 25)

Perfectly seasoned roasted sliced and presented garnished w/roasted peppers, red onions & tomatoes, served w/ miniature rolls, bearnaise & horseradish sauces

3 Day Notice Required

Package Deals

Little Italy - 17.95 per guest (30 guest minimum)

Sausage Bites in Tomato Sauce, Italian Herb Chicken, Baked Rigatoni, Tossed Green Salad, Fresh Rolls & Butter

Family Gathering (serves 40 guests) – 850.00

50 pcs. Fried or BBQ Chicken, 1 Full Pan of Rigatoni in Home-Made Tomato Sauce, 50 Hot Sausage Sliders w/ Peppers & Onions, 100 Buffalo Wings with Celery & Ranch, 10 lbs. Potato Salad, 5 lbs. Creamy Cole Slaw, 8 lbs. Fruit Salad, 50 Slider Rolls

Tail Gate Twin - 16.95 per guest - After 3pm 18.20 per guest

All Beef Dogs, Pulled Pork or Beef BBQ, Home Made Potato Salad, Creamy Cole Slaw, Buns, Rolls, Condiments.

Add Fried Chicken for 2.75 per guest

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A La Carte Menu



Half pan feeds 12-15 Full Pan Feeds 30

(Numbers are approximate)

Signature Pasta Dishes

Lasagna - 49/99

Layered Noodles, Seasoned Ground Beef, Rich Tomato Sauce, Ricotta, Mozzarella, Provolone, Romano Cheeses

Vegetable Lasagna 49/99

Layered Noodles, Vegetable Medley, Mozzarella Cheese

Stuffed Shells - 12piece - 33/30 piece – 80

Pasta Shells Stuffed with a Ricotta and Italian Seasoning
Stuffing, baked with Tomato Sauce Mozzarella Cheese

Eggplant Parmesan 49/99

Tomato Sauce, Layers of Lightly Dusted and Fried Layers of Eggplant & 3 Cheeses Baked to Perfection

Pasta with Chef Kevin's Savory Meat Sauce 60/115

Hearty Ground Beef Based Tomato Sauce

Remo's Rigatoni 45/95

Our Best Seller, Imported Rigatoni with Our Signature Tomato Parmesan Sauce

Tito's Vodka Pasta 50/99

Homemade Tomato Vodka Sauce w/ Fresh Spinach

Pasta Alfredo 50/99

Homemade Alfredo Sauce... Need We Say Anymore???

Pasta Primavera 50/99

Garlic, Butter, Vegetable Medley, Tossed with Penne

Broccoli Scampi 50/99

White Wine & Garlic, Broccoli, Linguini

Meatballs 50 pcs 50/100 pcs 100

Meatballs in our Tomato Parmesan Sauce

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A La Carte Menu



Half pan feeds 12-15 Full Pan Feeds 30
(Numbers are approximate)

Gourmet Mac & Cheese

Cheddar Mac & Cheese - 44/80

Creamy Cheddar Cheese Sauce

Buffalo Chicken - 65/115

Creamy Buffalo Sauce, Topped with Shredded Cheddar and Chives

Smoked Gouda - 65/115

Creamy Gouda Cheese Sauce, Topped w/Toasted Herb Bread Crumb

Pepper Jack - 65/115

Special Blend of Pepper Jack Cheese & A Creamy Sauce,
Topped w/ Toasted Herb Bread Crumb

Spinach & Brie 65/115

Brie Garlic and Parmesan Cream Sauce, Fresh Spinach,
Topped w/Toasted Herb Bread Crumb

Truffle Shmack 70/135

White Cheddar and Savory Truffle Cream Sauce w/ Light
Garlic & Herb Bread Crumb Topping

Bacon Mac 67/120

Cheddar Sauce Tossed w/ Savory Fresh Bacon, and Topped with Cheddar

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A La Carte Menu Cont'd

A La Carte Barbeque - Per lbs. Pricing (10lbs. Minimum)

- BBQ Pulled Chicken, Beef, or Pork - 14.95
- Slow Cooked Beef Brisket (10lb. Increments) - 17.95
- St. Louis Ribs (4 Rack Minimum 10-12 Bones per/rack) - 28.00 per rack
- Whole Grilled Pig - 14.50/lb (includes sauces)

La Carne – Per Guest Pricing (15 Guest Minimum)

- Sliced Beef w/ Mushroom Gravy - 5.50
- Braised Beef Tenderloin Tips w/ Mushrooms, Onion, and Peppers - 8.75
- Beef Stroganoff - 7.25

Maiale (24/48 Pieces Pricing)

- Tom Friday's Hot Sausage & Italian Roll - 125/190
- Kielbasa w/ Roll - 125/190
- Sliced Virginia Ham w/ Au Jus (15 guest minimum) - 5.25 per guest

La Volaille (Half/Full)

- Chicken Marsala/Romano/Parmesan - 20/50 pieces - 100/250
- Whole Chicken (Italian Herb, BBQ, Rosemary) - 20/40 pieces - 60/90
- Fried Chicken - 20/40 pieces - 60/90
- Stuffed Chicken Breast - 12/20pieces - 96/167
- Chicken Tenders Served w/Ranch - 36 pieces - 66

Accompaniments (Half Pan/Full Pan Pricing)

- Parsley Red Skin Potatoes - 45/80
- Italian Peppers & Onions - 45/90
- Au Gratin Potatoes - 45/80
- Garlic Smashed Potatoes - 49/85
- Truffle Smashed Potatoes - 65/110
- Loaded Smashed Potatoes - 65/110
- Potato Stuffed Pierogies - 49/95
- Haluski - 48/95
- Vegetable Medley- 45/90
- Green Beans - 45/9
- Buttered Carrots - 45/90
- Pan Roasted Corn - 45/90
- Street Corn - 55/120

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A La Carte Menu Cont'd



A La Carte Salads

Lbs. & Per Guest Pricing (5lbs / 15 Guests Minimum)

Texas Potato Salad - 7.50

Potato salad w/ bacon and hardboiled eggs

Lonnie's Potato Salad - 7.30

Pasta Salad - 7.50

Green bean Salad - 7.50

Fresh Fruit Salad (Seasonal) - 7.95

Cole Slaw - 6.25

Ginger Asian Slaw w/ Mandarin Orange - 7.15

Macaroni Salad - 7.00

Cucumber & Onion Salad - 8.99

Roy's Antipasto Salad - 17.00/lb.

Cubed cheese, Italian meats, and pepperoncini marinated in our Homemade Italian Dressing (5 Lbs. Minimum)

Tossed Salad w/ Homemade Italian Dressing - 3.25 per guest

Premium Salads

Per Guest Pricing (15 Guests Minimum)

Italian Antipasto - 8 per guest

Juliet Italian Cheese & Meat, Pepperoncini, Red Pepper, and Tomato. Served
w/ Italian Dressing

Cranberry, Feta, & Walnut Salad - 5 per guest

Cucumber, and Tomato w/ Signature Local Honey Balsamic Dressing

Pear & Walnut Salad - 5.50 per guest

Pears boiled to perfection, Crumbled Blue Cheese, Red Onion w/
Homemade Pear Vinaigrette Dressing

Add a Quart of Homemade Italian, Ranch, or a Signature Vinaigrette Dressing for 12

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Desserts & Beverages



Dessert

3 Dozen Minimum

Assorted Cookies - 13 per/dozen • Fudge Brownies - 2.25 per/piece
Petit Four - 16.95 per/dozen • Miniature Pastry - 16.95 per/dozen
Cobbler - 3.50 per/guest • Ice-Cream Bar - 8.50 per/guest

Beverage Menu

Soft Drinks

Assorted Canned Soda (Regular, Diet, and Clear) - 2.00 each
Bottled Water (24 Bottle Minimum) - 1.50 each
Turner's Tea/Lemonade Bottles - 2.75 each
Full-Service Coffee (15 Guest Minimum) - 2.50 per/guest

Libations

(First Hour/Additional Hours - Per Guest Pricing)

All Packages Include

Bottled Water & Pepsi, Diet Pepsi, Sprite, Ginger Ale

Beer, Wine, & Seltzers (Includes Disposables) - 10.50/3.00 per guest

Beer & Wine – Yuengling, Miller Lite, White Claw

Cabernet, Pinot Noir, Chardonnay, Muscato, and Zinfandel

Full-Service Bar (Includes Mixers, Garnish, & Disposables)

House Bar - 13.50/3.50 per guest

Bourbon, Whiskey, Gin, Scotch, Rum (Clear & Spiced), Vodka, Schnaps, Beer, Wine, & Seltzers

Call Bar - 15.00/4.50 per guest

Bacardi, Beefeaters, Canadian Club, Captain Morgan,
Jack Daniels, J&B, Tito's, Peach Schnapps, Beer, Wine, & Seltzers

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Beverages & Supplies



Libation Service Information

Bartender – Required for Libation Services - 50.00 per/hour

Disposable – Beverage Napkins, Cups, Wine Cup, Stirrers, and Ice

Mixers- Regular, Diet, Ginger ale, Cranberry Juice, Orange Juice, Tonic, & Soda Water

Garnish – Lemons, Limes Cherry, and Seasonal

Red Wine – Cabernet & Pinot Noir

White – Moscato & Chardonnay

Pink – White Zinfandel

Pa LCB law will be strictly adhered to and all guests will be required to provide acceptable proof of age. We observe the policy of drinking in moderation so we do not serve shots, doubles, pitchers of beer or Long Island Iced Teas. Bartenders have the right to refuse service to anyone they believe to be intoxicated.

Disposable Supplies

Sustainable Set-Up - 3.50 per guest

Each set-up includes plate, fork, knife, napkin, serving utensils, buffet tablecloth, salt & pepper

Plastic Set-Up - 1.35 per guest

Each set-up includes plate, fork, knife, napkin, serving utensils, buffet tablecloth, salt & pepper

Premium Plastics - 3.65 per guest

Each set-up includes silver rimmed plate, silver fork, knife, napkin, serving utensils, buffet tablecloth, salt & pepper

Chaffing Units - 12.50 per unit

Wire-rack Chaffing Dish, Sternos, and Water-Pan

Linens

Tablecloths and Napkins are priced depending on color and size.

Ask your event planner about your event's needs.

We do not provide Chair Cover Services

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