

## 2024 Wedding Menu



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.

## Services Provided

#### **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) 5 Hour Reception service staff provided plus set up

\*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.



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# **Economy Wedding Buffet**



Priced at 130 guest minimum - Shortfall fee may apply for smaller parties

Economy Buffet Package includes Linens, Coffee Station, Salad, Rolls and Butter.

#### 2 Entrée's and 2 Sides

#### Entrée's

Stuffed Chicken Breast

Herb Baked Chicken

Chicken Marsala

Sliced Beef in Mushroom Gravv

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)

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# Silver Wedding Buffet



### Silver Buffet includes Salad, Rolls, Butter and Coffee Station

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 Greek Chicken Pecan Chicken with Dijon Sauce Beef Portabella Filet Tips in Wine Sauce Ham Hawaiian Roasted Pork Loin w/ Peppers & Onions \*Ermond's Baked Scrod \*Seafood Alfredo Scaloppini of Pork Tenderloin a La Lonnie 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 or Chef Carved Prime Rib for entrée \$7.95 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

#### 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

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# **BBQ** Wedding Buffet



### BBQ Wedding includes Salad, Cornbread, Butter and Coffee Station **BBQ** Menu includes

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

#### **SALAD SELECTIONS choose 1**

Tossed Salad Potato Salad Coleslaw

PIG ROAST	AMERICAN FAVORITE	BBQ EXTRAVAGANZA
Pig Grilled on Site	Grilled Burgers	<b>3</b> Meats of your Choice
BBQ Chicken	Hot Dogs and all the Fixin's	Starch of your Choice
Dixie Dusted or Kona Sweet Potatoes	BBQ Chicken	Boston or Brown Ale Baked Beans
Mac n Cheese	Starch Selection	Vegetable of your Choice
BBQ Sauce Bar	Vegetable Selection	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

Boursin Stuffed Mushrooms Smoked Chicken and Corn Salad in Phyllo Shrimp & Capered Deviled Eggs Salmon Mousse on Crostini Gorgonzola Stuffed Salami Walnut Chicken in Phyllo Avocado Salad 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

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# Wedding Stations Menu



#### Silver Buffet includes Coffee Station

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 or Filet, Au Jus, Horseradish Sauce, Chimichurri, Rolls and Butter

#### **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 VEGETABLE SELECTION 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)

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#### Hot Hors D'oeuvres

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## **Premier Wedding Buffet**



#### Premier Menu includes Coffee Station

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 or Filet add \$6 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
Sauteed Zucchini Pan Roasted Corn w/Sweet Pepper

#### **CHOOSE 1 SALAD**

Served at your guests tables with rolls and butter

House Italian Feta Cranberry Walnut Salad Mista Salad Classic Caesar Salad

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# Sit Down Wedding Service



#### Sit Down Menu includes Coffee Station

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

#### **CHOOSE 3 ENTREES**

Stuffed Sole— Baked lemon sole crowned with home-style crabmeat stuffing	\$53.00
Baked Scrod Maison- Bredcrumb dusted scrod baked in lemon garlic butter	\$53.00
Baked Salmon in Dill Sauce- Baked Salmon in a lemon dill cream sauce	\$53.00
Wild Mushroom & Chicken Campanelle- Sauteed Portobello mushrooms, spicy chicken,	\$45.00
Sauteed Portobello mushrooms, spicy chicken, roma tomatoes, and parmesan cheese tossed	
with campanelle in a Marsala Alfredo Sauce	
Chicken Romano- Flour and egg coated tender breast sautéed in garlic butter	\$45.00
Chicken Marsala- Sauteed in garlic butter and Marsala wine reduction	\$45.00
Prime Rib of Beef- Perfectly seasoned and roasted standing rib	\$53.00
Stuffed Pork Chop- Roasted pocket chop; home-style stuffing and pan gravy	\$45.00
Veal Scaloppini- Tender cutlets sautéed in lemon, white wine & garlic butter	\$45.00
8oz Filet Mignon- Cut of perfectly seasoned beef with a mushroom garnish	\$53.00
Roasted Protabello (Vegan)- Roasted portabella with asparagus, red pepper,	\$45.00
basil pesto, roasted red pepper, hummus, and balsamic glaze	
Roasted Red Pepper Penne (Vegetarian)- Spinach, roasted red pepper, and	\$45.00
basil pesto cream sauce, topped with parmesan	

#### **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 Wild Rice

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## Wedding Appetizers



### 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	<b>\$21.00</b> 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	<b>\$12.50</b> 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	<b>\$12.95</b> 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

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

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