



# Remo's Catering 2024 Appetizer 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	17% Service Fee (400.00 purchase required)
Sales Tax	7%



# 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 (March - September) – 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

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

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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

3oz Lobster Tails 40 pcs—480

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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# 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 - 9.00 per/guest with package purchase

## 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, Moscato, Zinfandel

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

**House Bar - 13.50/3.50 per guest Insurance Included**

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

**Call Bar - 15.00/4.50 per guest Insurance Included**

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

Napkins are 1.00 each, Tablecloths start at 10.00 each.

Ask your event planner about your event's needs.

**We do not provide Chair Cover Services**

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