



2024 Executive 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
Sales Tax	7%



Breakfast Menu



Minimum of 15 guests

(20 or more guests take off \$1 per person off package)

Breakfast Buffet 21.95 per guest

- Fruit Salad
- Fluff Scrambled Eggs
- Cheesy Potatoes
- Sausage Links
- Crisp Bacon
- French Toast Bake (Galaxy Berry or Banana Foster)
- Chilled Juices

Light Breakfast 18.75 per guest

- Assorted Breakfast Shooters (Parfait and Overnight Oats)
- Mini Breakfast Breads (Mini Muffins/Mini Bagels & Cream Cheese)
- Fruit Salad
- Coffee

Breakfast Sandwich 15.50 per guest

- Croissant Sandwich w/Bacon or Sausage, Beyond Meat or No Meat, Egg and Cheese
- Whole Fruit
- Coffee

Chicken & Waffle 21.00 per guest

- Chicken & Waffles w/Syrup
- Bacon
- Fruit Salad
- Coffee

Add on to your Breakfast 15 Person Minimum

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|---|-----------------|
| -Assorted Breakfast Shooters (Parfait and Overnight Oats) Vegan options available | 9/per person |
| -Mini Breakfast Breads (Mini Muffins/Mini Bagels & Cream Cheese) | 4/per person |
| -Vegan pop tarts and Mini Cinnaholic Rolls | 17/per person |
| -Crepe Rangoon (Crab Rangoon filling, sweet n sour sauce) | 9.50/per person |
| -Natalie's Chilled Juices | 3.25/per person |
| -Coffee | 2.50/per person |

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

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Cold Lunch Options



Gourmet Boxed Lunch 21.00 p/p

Delicious Deli Sandwich Built on Fresh Breads,
Caprese Salad, Gourmet 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
Tuna Salad, Lettuce
Ham Salad, Lettuce

Gourmet Wrap Trays 19.75 p/p

Delicious Deli Wraps,
Caprese Salad, Gourmet Cookie, and condiments.

***maximum of 3 selections per event**

Virginia Ham, Roast Turkey, Bacon, Cheddar, Lettuce & Tomato
Roast Turkey, Avacado, Swiss, Lettuce & Tomato
Buffalo Chicken Fried or Grilled, Lettuce & Tomato
Roast Beef, Cheddar, Lettuce & Tomato
Vegetarian
Tuna Salad, Lettuce

Assemble your own Premium Sandwich 21.50 p/p

Generous Tray of Roasted Beef & Turkey and Baked Ham, American & Provolone Cheeses
Lettuce, Tomatoes, Onions, Pickles, Dijon Mustard, Mayonnaise
Selection of Premium Fresh Breads
Potato or Pasta Salad or Macaroni Salad

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Executive Buffet



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

2 Entree, 2 Sides, 1 Salad

Lunch: 30 per/guest **Dinner (after 3PM):** 32 per/guest

Poultry

Grilled Chicken Breast (boneless) • Romano • Marsala • Chicken Bruschetta • Parmesan Crusted Chicken • Jerk Chicken w/Pineapple • Green Goddess Chicken • Red Curry Chicken & Pasta

Beef & Pork

Filet Medallions • Beef Brisket • Whole Pig w/3 Sauces • Roasted Filet • Strip Steaks

Seafood

Cod • Salmon • Shrimp Scampi over Pasta • Seafood Alfredo

Pasta

Tito's Vodka Pasta • Ziti w/Spinach, Feta and Tomatoes in a Garlic Butter Sauce • Shrimp Scampi • Eggplant Parmesan • Bacon Baked Mac n Cheese • Eggplant Rollatini

Sides

Smashed Garlic Redskins • Dixie Dusted Roasted Redskin Potatoes • Parsley Buttered Redskin Potatoes • Grilled Vegetables • Asparagus • Green Beans • Glazed Carrots • Roasted Truffle Potatoes • Root Vegetables

Salads

Tossed Salad • Cranberry, Feta and Walnut Salad w/Honey Balsamic • Caesar Salad • Pear, Blue Cheese & Walnut Salad

Includes

Rolls and Butter • Cookie and Brownie Tray • Assorted Sodas and Bottled Water

Add On

3oz Lobster Tails \$12 ea - increments of 40 • Jumbo U15 Gulf Shrimp Cocktail w/Lemon & Cocktail 24pc \$80

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Appetizer Mixer

45 person minimum

23.95 per person plus tax and service

If servers are required they are 150.00 for 3 hours

Appetizers Select 3

Crab Puffs W/ Lemon & Cocktail Cheese Stuffed Mushrooms Avacado Toast
Sausage Stuffed Mushrooms Spanakopita Bites Brie En Crouete with Honey Almond Drizzle
Buffalo Chicken in Phyllo Mini Pierogies Savory Meatballs (BBQ, Swedish, Sweet Chili)
Fruit Medley (in season) Franks Wrapped in Pastry Cranberry & Apple On Crostini
Chicken Pesto In Phyllo Traditional Deviled Egg Brie & Raspberry in Pastry
Gourmet Chicken Salad w/ Cranberries & Walnuts on Crostini

Dips and Spreads Select 2

Baked Seafood Dip Hummus with Pita Hot Spinach & Artichoke Dip with Pita
Chili Con Queso with Chips Buffalo Chicken Dip with Chips Street Corn Dip with Chips

Artisan Platter Craft your own cocktail sandwich Select 2

Oven Roasted Beef w/Lettuce Tomato and Onion and Horseradish & Chimichurri Sauce
Roast Turkey & Swiss w/Avocado & Roasted Red Pepper Sauce
Ham & Cheddar w/Honey Mustard and Horseradish Sauce

Additions

Antipasto Platter Serves 10-15 \$250

Imported and Domestic Cheese, Olives, Marinated Artichokes, Roasted Tomatoes And Peppers , Selection
Of Fine Cured Meats. Gourmet Crackers

Grilled Vegetables Serves 25 \$130.00

Classic Caesar Salad 18 in tray \$90

Romaine lettuce, Croutons, and Freshly Grated Parmesan Cheese

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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
Nutella Ravioli - 4 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 - 1.50 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 - 15.00 per unit

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

Linens

Tablecloths (\$10 each) and Napkins (\$1 each) are available for your event

Ask your event planner about your event's needs.

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