

# 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%

Consuming raw or undercooked meats may increase you risk of food borne illnesses. Spaghetti Brothers, Inc. 412-822-7844 • remoscatering.com



# 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

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# Appetizers & Hors d'oeuvres



## Hot Hors d'oeuvres

Grass-Fed Lamb Chopsicles (48pcs) – 300 Served with Tzatziki Sauce Cocktail Meatballs (40pcs) – 40 Buffalo, BBQ, Swedish, or Sweet & Sour (One flavor per order) Deconstructed Burger Sliders (48pcs) – 144 Burgers, LTO, Cheese, Pickle, and Chef 's Sauce Sausage Stuffed Hot Peppers (24pcs) – 96 Mini Perogies (100pcs) – 80 Sauteed in Butter & Onion

# Wings (50pcs) – 88 (One flavor per order)

Buffalo, Garlic Parmesan, Honey Siracha, or BBQ

# Hot Hors d'oeuvres (50 pcs) – 210

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) - 210

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) - 210

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) - 210

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) - 210

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—500

Shrimp Cocktail w/ Lemon & Cocktail 21-25 • 2lbs ~48 pcs - 125 / 4lbs ~96 pcs - 240 Jumbo U15 Gulf Shrimp Cocktail w/Lemon & Cocktail \$Market Price\$ Gulf Shrimp Cocktail w/ Lemon & Cocktail 16-20 • 2lbs ~36 pcs - 125 / 4lbs ~72 pcs - 240 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) - 225 Salmon Mousse Stuffed Cucumber (50 pcs) - 225

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# **Desserts & Beverages**



## Dessert

### 3 Dozen Minimum

Assorted Cookies - 13 per/dozen • Fudge Brownies - 2.75 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) - 2.50 each Bottled Water (24 Bottle Minimum) - 2.00 each Turner's Tea/Lemonade Bottles - 3.00 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) - 11.50/4.00 per guest

Beer & Wine – Yuengling, Miller Lite, White Claw Cabernet, Pinot Noir, Chardonnay, Moscato, Zinfandel

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

House Bar - 14.50/4.50 per guest Insurance Included

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

### Call Bar - 16.00/5.50 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 - 4.00 per guest

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

#### Plastic Set-Up - 1.75 per guest

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

#### Premium Plastics - 4.00 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

HOUSE Napkins are 1.00 each, Tablecloths start at 10.00 each. PREMIUM Napkins are 10.50 each, Tablecloths start at 15.00 each. Ask your event planner about your event's needs.

#### We do not provide Chair Cover Services

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