



2024 Appetizer Mixer 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%



Appetizer Mixer

45 person minimum

25.95 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 \$275

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

Grilled Vegetables Serves 25 \$140.00

Classic Caesar Salad 18 in tray \$105

Romaine lettuce, Croutons, and Freshly Grated Parmesan Cheese

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

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Desserts & Beverages



Dessert

3 Dozen Minimum

Assorted Cookies - 14 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 - 9.50 per/guest w/package purchase
Nutella Ravioli - 4 per/guest

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, Muscato, and Zinfandel

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

House Bar - 14.50/4.50 per guest

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

Call Bar - 16.00/5.50 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 - 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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