



Remo's Catering 2024 Buffet 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%



Buffet Menu



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: 21.95 per/guest **Dinner** (after 3PM): 22.95 per/guest

Poultry

Chicken Romano • Italian Herb Chicken • Sliced Turkey w/ Gravy • Chicken Marsala • Rosemary Herb Chicken • Bruschetta Chicken • Fried Chicken • Chicken Parmesan • Stuffed Chicken Breast

Beef & Pork

Sliced Beef w/ Mushroom Gravy • Braised Tenderloin Tips • Black Oak Ham w/Au-jus • Beef Stroganoff • Stuffed Cabbage • Homestyle Meatloaf w/ Gravy • Italian Hot Sausage w/ Peppers and Onion • Meatballs

Pasta

Remo's Rigatoni • Stuffed Shells • Pasta Alfredo • Tito's Vodka Pasta • Tomato Basil Cream Pasta • Ziti w/ Spinach, Feta, Tomato, & Olive Oil • Pasta Primavera • Haluski • Pierogies • Broccoli Scampi

Sides

Green Beans • Vegetable Blend • Sautéed Zucchini • Buttered Carrots • Rice (Pilaf or Dirty) • Parsley Red-skin Potatoes • Garlic Smashed Redskin Potatoes • Whipped Potatoes • Au Gratin Potatoes • Buttered Corn

Salads

Tossed Salad • Pasta Salad • Macaroni Salad • Potato Salad • Fruit Salad (seasonal) • Cole Slaw

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

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Buffet Menu Cont'd



Premium Buffet Options

Beef

Filet medallions w/ Au-jus - \$Market Price\$

Pasta

Eggplant Parmesan - 0.50 per guest • Lasagna/Vegetarian Lasagna - 0.50 per guest

Seafood

Bourbon Glazed Orange Sunshine Salmon - 3.25per guest

Baked English Cod w/ Lemon & Tartar - 2 per guest • Shrimp Scampi - 2.50 per/guest

Sides

Asparagus - Market Price • Grilled Vegetables w/ Balsamic - 2.50 per guest

Truffle Mashed Potatoes - 1.75 per guest • Super Loaded Smash - 2.00 per guest

Street Corn - off-cob 1.50 per guest/on-cob 2.75 per guest

Gourmet Mac & Cheese: 2.50 per guest (See page 14)

Salad

Caesar Salad - 1.60 per guest • Italian Antipasto - 3.00 per guest

Pear, Blue Cheese & Walnut Salad - 2.50 per guest • Cranberry, Walnut & Feta - 2.50 per guest

Additional Entrees - 3.00 per guest

Additional Sides - 2.00 per guest

Ask your event planner about vegetarian, vegan, and gluten free options.

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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 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) - 11.50/400 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 3 Hour Minimum

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, Stenos, 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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