

# 2024 Wedding Menu



Remo's Catering has been a preferred, family run, full-service caterer to the Pittsburgh area for three generations. As one of the premier caterers in the area we specialize in weddings and corporate events.

We use the finest and freshest ingredients, have in house chefs, provide impeccable service, and our event coordinators help you design a menu perfect for your day.

From traditional buffets to trendy. From BBQ menus to Action Stations with Chefs carving meats and pasta cooked to order. From the mouth watering appetizers and international foods to an end of the evening snack.

From the thousands of weddings we have serviced and the many thousands of events we've catered we bring our combined experiences and a desire to deliver to you and your guests an event that will not be forgotten.

# Services Provided

## **Bridal Table:**

Linen service, skirting, champagne glasses (by request)

## Family Table:

Linen service, champagne glasses (by request)

### **Other Services:**

Cake table skirted Gift table skirted Buffet table skirted All guest tables covered with linen Napkins for all guests Coffee station Cut & serve wedding cake Tray cookies provided by customer

Rustic or Trendy Props (by request) 5 Hour Reception service staff provided plus set up

\*All prices subject to 7% sales tax and 22% service charge \*All menu pricing subject to change \*Pricing based 130 adult meals, smaller weddings may incur a fee \*All deposits non refundable Credit card payments may be subject to 3% processing fee

Note: Consuming raw or undercooked meats may increase your risk of food borne illnesses.



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# **Economy Wedding Buffet**



### Priced at 130 guest minimum - Shortfall fee may apply for smaller parties

Economy Buffet Package includes Linens, Coffee Station, Salad, Rolls and Butter.

### 2 Entrée's and 2 Sides

## Entrée's

Stuffed Chicken Breast Herb Baked Chicken Chicken Marsala Sliced Beef in Mushroom Gravy Bruschetta Chicken Fried Chicken Stuffed Cabbage Beef Stroganoff Sliced Baked Ham Hawaiian Shells Stuffed with Ricotta Italian Sausage with Peppers & Onions Remo's Rigatoni Italian or Swedish Meatballs

### Sides

Sauteed Zucchini Buttered Corn Vegetable Blend Glazed Carrots Green Beans Almondine Whipped Potatoes Parsley Potatoes Scalloped Potatoes Au Gratin Potatoes Rice Pilaf Buttered Noodles

# STATIONED HORS D'OEUVRES \$8.00 PER PERSON

Vegetable Trays w/Ranch Cheese & Pepperoni Trays w/Crackers and Mustard Sliced Fruit Trays

### **ANTIPASTO BAR** (in place of

#### stationed apps) \$6.00 per person

Cut Vegetables with Dip, Cocktail Meatballs, Kalamata Olives, Assorted Imported Cheeses, Domestic Cheeses and Pepperoni with Crackers, Bruschetta, Roasted Peppers, Country Olives, Hummus with Pita, Grilled Vegetables, Homemade Buffalo Chicken Spread, Sliced Fresh Fruit (in season)

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# Silver Wedding Buffet



### Silver Buffet includes Salad, Rolls, Butter and Coffee Station

Grilled Vegetable Tray w/Balsamic Glaze, Sliced Fruit Trays (in season), Hot Buffalo Chicken Dip w/Crackers Or Cocktail Meatballs

# 3 Entrees and 3 Sides ENTREES

Stuffed Chicken Breast Chicken Cordon Bleu Chicken Marsala Chicken Romano

Bruschetta Chicken Parmesan Crusted Chicken Chicken w/ Balsamic Butter Sauce

Pecan Chicken with Dijon Sauce Greek Chicken Beef Portabella

Filet Tips in Wine Sauce Ham Hawaiian Roasted Pork Loin w/ Peppers & Onions

Scaloppini of Pork Tenderloin a La Lonnie \*Ermond's Baked Scrod \*Seafood Alfredo

Shells Stuffed with Ricotta Imported Ziti with Marinara Sauce

Italian Sausage with Peppers & Onions \*Bourbon Glazed Salmon over Rice

Substitute Chef Carved Beef for entrée \$1.95 p/p or Chef Carved Prime Rib for entrée \$7.95 p/p

### \* indicates add \$ 3.00 per person

### **SIDES**

Sauteed Zucchini Buttered Corn Vegetable Blend Glazed Carrots Scalloped Potatoes Green Beans Roasted Rosemary Potatoes Parsley Potatoes Honey Pecan Carrots Pan Roasted Corn w/EVOO and Sweet Peppers Mushroom Risotto Au Gratin Potatoes Rice Pilaf Wild Rice Asparagus (In Season)

# ANTIPASTO BAR (in place of stationed apps) \$6.00 per person

### **1 HOUR BUTLERED HORS D'OEUVRES PICK 4 FOR \$8.00 PER PERSON**

## (As an addition to stationed hors d'oeuvres)

### Chilled Hors D'oeuvres

Capered Deviled Eggs Boursin Stuffed Mushrooms Smoked Chicken and Corn Salad in Phyllo Shrimp & Avocado Salad in Phyllo Salmon Mousse on Crostini Gorgonzola Stuffed Salami Walnut Chicken in Phyllo Fig & Blue Cheese Crostini Tortellini Skewers with Pesto

### Hot Hors D'oeuvres

Chicken Satay w/Spicy Peanut Sauce Korean Fried Chicken Satay Cocktail Meatballs — BBQ Or Swedish Franks in Pastry Puff w/Honey Dijon Sausage Stuffed Mushrooms Crab Puffs w/Cocktail Sauce Goat Cheese and Bacon in Phyllo Cajun Deviled Eggs

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# **BBQ Wedding Buffet**



# BBQ Wedding includes Salad, Cornbread, Butter and Coffee Station BBQ Menu includes

Cut Vegetables with Dip and Assorted Cheese & Pepperoni w/Crackers & Mustard, Sliced Fruit Tray, Buffalo Chicken Dip w/Crackers SALAD SELECTIONS choose 1

Tossed Salad Potato Salad Coleslaw

### **PIG ROAST**

#### **AMERICAN FAVORITE**

#### **BBQ EXTRAVAGANZA**

Pig Grilled on Site BBQ Chicken Dixie Dusted or Kona Sweet Potatoes Mac n Cheese BBQ Sauce Bar

Grilled Burgers Hot Dogs and all the Fixin's BBQ Chicken Starch Selection Vegetable Selection 3 Meats of your Choice
Starch of your Choice
Boston or Brown Ale Baked Beans
Vegetable of your Choice
BBQ Sauce Bar

# 1 HOUR BUTLERED HORS D'OEUVRES PICK 4 FOR \$8.00 PER PERSON (As an addition to stationed hors d'oeuvres)

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# Wedding Stations Menu



## Silver Buffet includes Coffee Station

Cut Vegetables with Dip and Assorted Cheese & Pepperoni, Hot or Cold Dip w/ Gourmet Crackers, Cocktail Meatballs, Kalamata Olives, Bruschetta, Roasted Peppers, Country Olives, Hummus w/Pita, Grilled Vegetables.

### **CARVING STATION**

Chef Carved Prime Rib or Filet, Au Jus, Horseradish Sauce, Chimichurri, Rolls and Butter

### **SALAD STATION**

Salad Greens, Tomatoes, Cucumber, Pepperoncini, Croutons, House Italian and Ranch Dressings. Items are added to Appetizer Station

### **CHICKEN CHOOSE 1**

Chicken Romano Chicken Marsala Chicken Bruschetta Stuffed Chicken Parmesan Crusted Chicken

# MASHED POTATO BAR AND VEGETABLE SELECTION PASTA ACTION STATION

2 Pastas, Red Sauce, Alfredo, Shrimp, Sausage, Meatballs, Peppers, Onions, Mushrooms, Garlic, Red Pepper Flakes, Grated Cheese. Cooked to order. Pasta Marinara and Pasta Alfredo Buffeted also, so guests don't have to wait.

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# **Premier Wedding Buffet**



### Premier Menu includes Coffee Station

Cut Vegetables with Dip and Assorted Cheese & Pepperoni, Hot or Cold Dip w/ Gourmet Crackers, Cocktail Meatballs, Kalamata Olives, Bruschetta, Roasted Peppers, Country Olives, Hummus w/Pita, Grilled Vegetables.

## **CARVING STATION**

Roast Round of Beef or Fresh Virginia Ham ... Prime Rib or Filet add \$6 per person

## **CHOOSE 1 POULTRY OR SEAFOOD**

Stuffed Breast of Chicken - Traditional bread stuffing wrapped in a boneless chicken breast Chicken Marsala - Tender chicken breasts sautéed in garlic butter and Marsala wine reduction Chicken Romano - Tender chicken sautéed with a Romano coating, served with our signature sauce **Ermond's Baked Scrod** - Baked to perfection with a light bread crumb dusting and butter sauce. Seafood Alfredo - Simmered in garlic butter and dressed with heavy cream, cheese and spices. Grilled Bourbon Glazed Salmon over a Bed of Rice

### **PASTA CHOOSE 1**

Stuffed Shells Pasta Primavera Rigatoni

## **CHOOSE 2 SIDES**

Vegetable Medley Glazed Carrots Honey Pecan Carrots Green Beans Parsley Red Skin Potatoes Au Gratin Potatoes Scalloped Potatoes Buttered Noodles Rice Pilaf Wild Rice Buttered Corn Broccoli & Cauliflower Sauteed Zucchini Pan Roasted Corn w/Sweet Pepper

### **CHOOSE 1 SALAD**

Served at your guests tables with rolls and butter Feta Cranberry Walnut Salad Mista Salad Classic Caesar Salad

House Italian

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# Sit Down Wedding Service



### Sit Down Menu includes Coffee Station

Grilled Vegetable Tray w/Balsamic Glaze, Sliced Fruit Trays (in season), Hot Buffalo Chicken Dip w/Crackers Or Cocktail Meatballs

### **CHOOSE 3 ENTREES**

Stuffed Sole– Baked lemon sole crowned with home-style crabmeat stuffing	\$53.00
Baked Scrod Maison- Bredcrumb dusted scrod baked in lemon garlic butter	\$53.00
Baked Salmon in Dill Sauce- Baked Salmon in a lemon dill cream sauce	\$53.00
Wild Mushroom & Chicken Campanelle- Sauteed Portobello mushrooms, spicy chicken,	\$45.00
Sauteed Portobello mushrooms, spicy chicken, roma tomatoes, and parmesan cheese tossed	
with campanelle in a Marsala Alfredo Sauce	
Chicken Romano- Flour and egg coated tender breast sautéed in garlic butter	\$45.00
Chicken Marsala- Sauteed in garlic butter and Marsala wine reduction	\$45.00
Prime Rib of Beef- Perfectly seasoned and roasted standing rib	\$56.00
Stuffed Pork Chop- Roasted pocket chop; home-style stuffing and pan gravy	\$45.00
Veal Scaloppini- Tender cutlets sautéed in lemon, white wine & garlic butter	\$45.00
8oz Filet Mignon- Cut of perfectly seasoned beef with a mushroom garnish	\$56.00
Roasted Protabello (Vegan)- Roasted portabella with asparagus, red pepper,	\$45.00
basil pesto, roasted red pepper, hummus, and balsamic glaze	
Roasted Red Pepper Penne (Vegetarian)- Spinach, roasted red pepper, and	\$45.00
basil pesto cream sauce, topped with parmesan	

#### **SALAD CHOOSE 1**

House Italian Feta Cranberry Walnut Salad Mista Salad Classic Caesar Salad

#### **VEGETABLE CHOOSE 1**

Vegetable Medley Green Beans Broccoli & Cauliflower Glazed Carrots Buttered Corn Sautéed Zucchini

### **STARCH CHOOSE 1**

Stuffed Duchess Potatoes Parsley Buttered Red Skin Potatoes Mushroom Risotto Wild Rice

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# Wedding Appetizers



### Appetizer Pricing with Buffet or Sit Down Purchase

Bacon Wraps - chestnuts, chicken livers, and scallops (priced accordingly)	\$market
Cold Canapés - chef's selection of tasty morsels of bite sized appetizers	<b>\$21.00</b> p/dz
Cheese & Pepperoni with Condiments - sliced and diced appetizingly displayed	<b>\$5.50</b> p/p
Imported Cheeses and Meats with Condiments - a bigger and better selection	<b>\$5.25</b> p/p
Holland Franks - imported tender miniature hotdogs wrapped in phyllo dough	<b>\$12.50</b> p/dz
Poached Salmon - a display of whole fresh free-range salmon with condiments	\$market
Snow Crab Claws - sunburst arrays of miniature crab claws served with condiments	\$market
Shrimp Cocktail - perfectly pink tender gulf shrimp served with condiments	\$market
Shrimp Cocktail - perfectly pink tender gulf shrimp served with condiments Sausage Stuffed Mushrooms - a hot and sweet mixture to please the palate	\$market <b>\$12.95</b> p/dz
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