



Event Center Buffet Menu

Packages include Mancini Rolls & Butter. Pricing for 45+ Guest. Shortfall fee \$5 per Guest Under (Minimum 30 Guests)

Remo's Best Sellers 22

Chicken Romano

Garlic Smashed Redskin

Green Beans with Butter

Classic Pittsburgh Catering 21

Fried Chicken

Remo's Rigatoni

Redskin Potatoes

Meat and Potatoes 24

Choose Any Chicken

Sliced Beef w/ Mushroom Gravy

Garlic Smashed Redskins

Pittsburgher 22

Beef Stroganoff

Perogies

Choose a Side

Roast Beef and Veg 22

Sliced beef w/ Mushroom Gravy

Redskins (any style)

Green Beans or Veg Medley

Little Italy 23

Italian Hot Sausage (Bites)

Italian Herb Chicken

Remo's Rigatoni

Tossed Sala

Add a Tossed or Deli Salad to any package 3.5 per guest. Each Package includes Rolls & Butter or Sandwich Rolls (Depending on Package)

Build Your Own Buffet

One Entree, 2 Sides, 1 Salad

Lunch: 21 per/guest **Dinner:** (after 3PM): 23 per/guest

2 Entree, 2 Sides, 1 Salad

Lunch: 24 per/guest **Dinner:** (after 3PM): 26 per/guest

Buffet Options

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

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

Sides

Green Beans • Vegetable Blend • Sauteed 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

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

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

Rental Fee (Additional time is allotted for set up and tear down)

| | |
|---------------------------|---|
| Bereavement (3hrs) | 95 before 2 PM / 125 after 2 PM |
| Standard (4hrs) | 300 before 2 PM / 375 after 2 PM |
| Shower(3hrs) | 200 11AM and 12PM Start Only |

Add On

Additional Entrees – 6 per guest

Additional Sides – 5 per guest

Salad – 3.50 per guest

Service Information

Includes basic linen, glass, flatware, and China. Iced tea, Lemonade, Coffee, Tea, and water included. Cake and dessert management and traying at no extra fee. Free parking. Full Bar service available.

Consuming raw or undercooked meats may increase you risk of food borne