



Remo's Catering 2026 A la Carte 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 minimum purchase)
Sales Tax	7%



A La Carte Menu



Half pan feeds 12-15 Full Pan Feeds 30

(Numbers are approximate)

Signature Pasta Dishes

Lasagna - 58/116

Layered Noodles, Seasoned Ground Beef, Rich Tomato Sauce, Ricotta, Mozzarella, Provolone, Romano Cheeses

Vegetable Lasagna 58/116

Layered Noodles, Vegetable Medley, Mozzarella Cheese

Stuffed Shells - 12piece - 40/30 piece – 90

Pasta Shells Stuffed with a Ricotta and Italian Seasoning Stuffing, baked with Tomato Sauce Mozzarella Cheese

Eggplant Parmesan 58/107

Tomato Sauce, Layers of Lightly Dusted and Fried Layers of Eggplant & 3 Cheeses Baked to Perfection

Pasta with Chef Kevin's Savory Meat Sauce 60/115

Hearty Ground Beef Based Tomato Sauce

Remo's Rigatoni 55/105

Our Best Seller, Imported Rigatoni with Our Signature Tomato Parmesan Sauce

Tito's Vodka Pasta 60/120

Homemade Tomato Vodka Sauce w/ Fresh Spinach

Pasta Alfredo 60/120

Homemade Alfredo Sauce... Need We Say Anymore???

Pasta Primavera 60/120

Garlic, Butter, Vegetable Medley, Tossed with Penne

Broccoli Scampi 70/145

White Wine & Garlic, Broccoli, Linguini

Meatballs 50 pcs 65/100 pcs 125

Meatballs in our Tomato Parmesan Sauce

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

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A La Carte Menu



Half pan feeds 12-15 Full Pan Feeds 30
(Numbers are approximate)

Gourmet Mac & Cheese

Cheddar Mac & Cheese - 44/80

Creamy Cheddar Cheese Sauce

Buffalo Chicken - 65/115

Creamy Buffalo Sauce, Topped with Shredded Cheddar and Chives

Smoked Gouda - 65/115

Creamy Gouda Cheese Sauce, Topped w/Toasted Herb Bread Crumb

Pepper Jack - 65/115

Special Blend of Pepper Jack Cheese & A Creamy Sauce,
Topped w/ Toasted Herb Bread Crumb

Spinach & Brie 65/115

Brie Garlic and Parmesan Cream Sauce, Fresh Spinach,
Topped w/Toasted Herb Bread Crumb

Truffle Shmack 70/135

White Cheddar and Savory Truffle Cream Sauce w/ Light
Garlic & Herb Bread Crumb Topping

Bacon Mac 67/120

Cheddar Sauce Tossed w/ Savory Fresh Bacon, and Topped with Cheddar



A La Carte Menu Cont'd

A La Carte Barbeque - Per lbs. Pricing (10lbs. Minimum)

BBQ Pulled Chicken, Beef, or Pork - 14.95

Slow Cooked Beef Brisket (10lb. Increments) - 28.00 per pound

St. Louis Ribs (4 Rack Minimum 10-12 Bones per/rack) - 28.00 per rack

Whole Grilled Pig - 14.50/lb (includes sauces)

La Carne – Per Guest Pricing (15 Guest Minimum)

Sliced Beef w/ Mushroom Gravy - 5.50

Braised Beef Tenderloin Tips w/ Mushrooms, Onion, and Peppers - 8.75

Beef Stroganoff - 7.25

Maiale (24/48 Pieces Pricing)

Tom Friday's Hot Sausage & Italian Roll - 125/190

Kielbasa w/ Roll - 125/190

Sliced Virginia Ham w/ Au Jus (15 guest minimum) - 5.25 per guest

La Volaille (Half/Full)

Chicken Marsala/Romano/Parmesan - 20/50 pieces - 100/250

Whole Chicken (Italian Herb, BBQ, Rosemary) - 20/40 pieces - 60/90

Fried Chicken - 20/40 pieces - 60/90

Stuffed Chicken Breast - 12/20 pieces - 96/167

Chicken Tenders Served w/Ranch - 36 pieces - 66

Accompaniments (Half Pan/Full Pan Pricing)

Parsley Red Skin Potatoes - 45/80

Italian Peppers & Onions - 45/90

Au Gratin Potatoes - 45/80

Garlic Smashed Potatoes - 49/85

Truffle Smashed Potatoes - 65/110

Loaded Smashed Potatoes - 65/110

Potato Stuffed Pierogies - 49/95

Haluski - 48/95

Vegetable Medley - 45/90

Green Beans - 45/9

Buttered Carrots - 45/90

Pan Roasted Corn - 45/90

Street Corn - 55/120

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A La Carte Menu Cont'd



A La Carte Salads

Lbs. & Per Guest Pricing (5lbs / 15 Guests Minimum)

Texas Potato Salad - 7.50

Potato salad w/ bacon and hardboiled eggs

Lonnie's Potato Salad - 7.30

Pasta Salad - 7.50

Green bean Salad - 7.50

Fresh Fruit Salad (Seasonal) - 7.95

Cole Slaw - 6.25

Ginger Asian Slaw w/ Mandarina Orange - 7.15

Macaroni Salad - 7.00

Cucumber & Onion Salad - 8.99

Roy's Antipasto Salad - 17.00/lb.

Cubed cheese, Italian meats, and pepperoncini marinated in our Homemade Italian Dressing (5 Lbs. Minimum)

Tossed Salad w/ Homemade Italian Dressing - 3.25 per guest

Premium Salads

Per Guest Pricing (15 Guests Minimum)

Italian Antipasto - 8 per guest

Juliet Italian Cheese & Meat, Pepperoncini, Red Pepper, and Tomato. Served
w/ Italian Dressing

Cranberry, Feta, & Walnut Salad - 5 per guest

Cucumber, and Tomato w/ Signature Local Honey Balsamic Dressing

Pear & Walnut Salad - 5.50 per guest

Pears boiled to perfection, Crumbled Blue Cheese, Red Onion w/
Homemade Pear Vinaigrette Dressing

Add a Quart of Homemade Italian, Ranch, or a Signature Vinaigrette Dressing for 12

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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 Sundae 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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