



Remo's Catering BBQ 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%



Barbeque Menu



Grilled on-site \$300 for 100+ Guests
Under 100 Guests? No problem we will make a Display!

BBQ Packages

The American Favorite - 23.95 per guest

Homestyle BBQ Chicken with Tangy BBQ Sauce, Juicy Hamburgers, Ball Park Franks & Fixings,
One (1) Side, Two (2) Salads, Fresh Buns and Condiments

Luscious Kabobs - 35.00 per guest

Choose Two (2) Kabobs - Marinated Beef, Cilantro Lime Chicken,
Balsamic Glazed Vegetables, or Rosemary Grilled Lamb. Includes Dixie Dusted Red Bliss Potatoes,
Dutch Oven Baked Beans, Ginger Slaw w/Mandarin Oranges, Bread & Butter, Condiments

Longhorn BBQ - 45.00 per guest

Brisket Basted w/Chef 's Special Sauce, Fresh Cut Home Style BBQ Chicken,
1 Side, 2 Salads, Cornbread or Rolls

Pig Roast – 26.95 per guest

Pig Roast Extravaganza

Roast Pig, Homestyle BBQ Chicken with Tangy BBQ Sauce, Baked Beans,
Two (2) Salads, Cornbread & Butter

Hawaiian Pig Roast

Roast Pig, Teriyaki Chicken, Kona Sweet Potatoes, Watermelon Boat with Tropical
Fruit Salad, Pineapple Slaw, Rolls & Butter

Classic Country Ribs & Chicken

St. Louis Style Pork Ribs mopped w/BBQ Sauce, Fresh Cut Garlic Grilled
Chicken, 1 Side, 2 Salads, and Cornbread & Butter



Barbeque Menu



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Pig Roast – Cont'd

Cochon de Lait Louisiana Pig Roast

A Split Pig laid flat to roast w/ slits cut into it and peeled garlic cloves inserted.

The Pig is marinated in our own Louisiana Marinade in the cooler for 24 hours, then
rubbed with Black Pepper and Celery Salt.

Package includes Roast Beef or Fried Oyster Po Boys, Dirty

Rice, French Quarter Salade Verte, Maque Choux (Cajun Corn) or Succotash, Fresh Rolls & Butter

Celebration Lechon

Slow Roasted Pig rubbed with Spices and Soy, Stuffed w/Lemongrass. Dipping
Sauce of Vinegar, Scallions, and Black Pepper on the side. Served with Chicken Adobo, Steamed Rice,
Fried Cabbage, Garden Salad

North Carolina Pig Pickin'

Butterfly Style Roast Pig seasoned w/Cider Vinegar, Crushed Red Pepper, Salt
& Spices, and with Pig Pickin' Sauce. Served with Baked Beans, Cole Slaw,
Corn on the Cob (in season) & Cornbread

BBQ Sides

Sauteed Zucchini • Vegetable Blend • Old Bay Redskin Potatoes • New Orleans Dirty Rice •
Rice Pilaf • Green Beans • Smashed Garlic Redskin Potatoes • Kona Sweet Potatoes • Bourbon Baked Beans •
Dixie Dust Red Potatoes • Au Gratin Potatoes • Whipped Potatoes • Mac & Cheese (Gourmet Mac \$2 per/g)

BBQ Salads

Potato • Coleslaw • Macaroni Salad • Fresh Fruit (seasonal) • Pasta Salad • Cucumber Onion

Consuming raw or undercooked meats may increase your 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 - 9.00 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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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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