



Pittsburgh's Premier Caterer
remoscatering@verizon.net



Corporate Luncheons, Social Gatherings, Family Events.....

Let Remo's Catering help you with your next event.

Please review our lunch and dinner buffets.

We also have party platter ideas and a la carte food selections.

If you have a favorite our chefs can offer suggestions and special requests!

We can do it all, trendy to traditional, theme parties and ethnic specials!

At Remo's Catering, we can deliver and set-up your event at an additional cost as well as supply chafing dishes, beverages, cups, utensils, napkins and plates.

We can also provide one of our wonderful staff members to stay, serve your food and clean up after your event.

Remo's Catering wants to make your next event a great one, we are a full-service caterer offering services such as: full bar service, wait staff with your event catering, gift baskets and event planning consultations with our trained staff!

Minimum purchase applies Prices subject to change Please add Sales Tax to all orders.
Add Service Charge (15%) to all deliveries and (20%) to all staffed events.



Call for catered bar service pricing



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Buffet Menu



412-822-7844

remoscatering.com

One Entree, 2 Sides, 1 Salad

Lunch Only \$16.95 p/p

2 Entree, 2 Sides, 1 Salad

Lunch \$17.95 p/p

Dinner (after 3PM) \$19.95 p/p

Under 30 people add \$1 per person



POULTRY

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

BEEF & PORK

Sliced Beef in Mushroom Gravy Braised Tenderloin Tips** Beef Stroganoff
Homestyle Meatloaf Meatballs w/Tomato Sauce Swedish Meatballs Black Oak Ham w/Au Jus**
Roast Pork w/Kraut** Sausage w/Peppers & Onions** Pork BBQ**

PASTA

Remo's Rigatoni* Stuffed Shells* Pasta Alfredo* Pasta Vodka Sauce* Tomato Basil Cream Pasta*
Ziti w/Spinach, Feta, Tomatoes, Garlic & Olive Oil* Lasagna Pasta Primavera* Eggplant Parmesan*
Haluski* Pierogies*

SEAFOOD

Add \$2.95 p/p

Baked Cod English Style with Lemon Bourbon Glazed Baked Salmon over Wild Rice

SIDE DISHES

Sauteed Zucchini Vegetable Blend Parsley Potatoes Orleans Dirty Rice Rice Pilaf
Green Beans Almandine Smashed Garlic Redskins Buttered Carrots
Kevin's Street Corn off the Cob Grilled Vegetables (add \$1.50)
Au Gratin Potatoes Whipped Potatoes Garlic Mashed Potatoes

SALADS

Potato Salad Pasta Salad Fresh Fruit Salad Tossed Salad Coleslaw Asian Slaw
Macaroni Salad Chopped Salad Orzo & Sun-Dried Tomato Salad
Romaine Salad w/Parmesan Dressing +\$1 p/p

* Vegetarian Friendly

** Can be Gluten Free on request

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

Spaghetti Brothers Inc.



Minimum 90 guests for on-site grill. Under 90, you can pick up or we can drop off.
We are on site usually 2 to 2.5 hours to do this. We try to get a serving time 1 week before your event and ask your cooperation to adhere to this time, any delays in serving could lessen the quality of our food and will have additional costs in labor to be billed if employees are kept onsite. Call for pricing for topping and sauce bars.



THE AMERICAN FAVORITE \$19.95

Homestyle BBQ Chicken with Tangy BBQ Sauce, Juicy Hamburgers, Ball Park Franks & Fixin's, 1 Side, 2 Salads, Fresh Buns and Condiments

CLASSIC COUNTRY RIBS & CHICKEN \$21.00

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

LONGHORN BBQ \$21.00

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

PIG ROAST EXTRAVAGANZA \$21.00 ADD CHICKEN ONLY \$2 MORE

Roast Pig, Baked Beans, Rolls & Butter, Cornbread, 2 Salads

LUSCIOUS KABOBS \$35.00

CHOOSE 2 KABOBS - Marinated Beef – Cilantro Lime Chicken – Balsamic Glazed Vegetables – Rosemary Grilled Lamb

Dixie Dusted Red Bliss Potatoes, Dutch Oven Baked Beans, Ginger Slaw w/Mandarin Oranges, Bread & Butter, Condiments

HAWAIIAN PIG ROAST \$21.95

Roast Pig, Teriyaki Chicken, Kona Sweet Potatoes, Watermelon Boat w/Tropical Fruit Salad, Pineapple Slaw, Bread & Butter

BBQ SIDE DISHES

Sauteed Zucchini	Vegetable Blend	Old Bay Redskin Potatoes	Orleans Dirty Rice	Rice Pilaf
	Green Beans Almandine	Smashed Garlic Redskins	Mac and Cheese	
Kevin's Street Corn off the Cob	Kona Sweet Potatoes	Bourbon Baked Beans	Dixie Dust Red Potatoes	
Au Gratin Potatoes	Whipped Potatoes	Garlic Mashed Potatoes		

BBQ SALADS

Potato Salad	Pasta Salad	Fresh Fruit Salad	Tossed Salad	Coleslaw	Asian Slaw
Macaroni Salad	Chopped Salad	Pineapple Slaw	Ginger Slaw w/Mandarin Oranges		



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CHEF CARVED BULL ROAST \$23.50

USDA Choice Roast Top Round of Beef w/Fresh Rolls, Spicy Mustard, Chipotle Mayo & Horseradish Sauce Served with Pulled Pork or BBQ Chicken, Boston Baked Beans or Smoked Green Beans, Mac & Cheese or Cajun Rice or Steamed old Bay Red Skins, Cole Slaw or Tossed Salad, Fresh Fruit in Season

COCHON DE LAIT LOUISIANA PIG ROAST \$23.00

A Split Pig laid flat to roast. We cut slits and insert peeled garlic cloves. The Pig is marinated in our own Louisiana Marinade in the cooler for 24 hours, then rubbed with Black Pepper and Celery Salt Served with Roast Beef or Fried Oyster Po Boys, Dirty Rice, French Quarter Salade Verte, Maque Choux (Cajun Corn) or Succotash, Fresh Baked Bread & Butter

CELEBRATION LECHON \$23.00

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' \$22.00

Butterfly Style Roast Pig seasoned w/Cider Vinegar, Chushed Red Pepper, Salt & Spices, pulled apart to serve on a tray (No Head or Legs) with Pig Pickin' Sauce. Served with Baked Beans, Cole Slaw, Sweet Potato Casserole, Corn on the Cob (in season) or Buttered Corn Hush Puppies or Cornbread

STREET FOOD BBQ PRICED ACCORDINGLY

You and the Chef plan your menu

PACKAGE DEALS - QUICK AND EASY

Includes plates, eating utensils, napkins and serving spoons. Just open and serve, nothing to return. Plus tax and applicable service charges

Little Italy

\$16.95 per person

Sausage Bites in Tomato Sauce, Italian Herb Chicken, Baked Rigatoni, Tossed Green Salad, Fresh Rolls & Butter

Family Gathering

Serves approx 40 guests

\$825.00

50 pcs. Fried or BBQ Chicken, 1 Full Pan of Rigatoni in Home-Made Tomato Sauce, 50 Hot Sausage Sliders with Peppers & Onions, 100 Buffalo Wings with Celery & Ranch, 10 lbs. Potato Salad, 5 lbs. Creamy Cole Slaw, 8 lbs. Select Fruit Salad, 50 Slider Rolls.

Tail Gate Twin

\$15.95 per person

After 3pm add \$2.25 per person

Add Fried Chicken \$2.50 per person

All Beef Dogs, Pulled Pork or Beef BBQ, Home Made Potato Salad, Creamy Cole Slaw, Buns, Rolls, Condiments



Signature Pasta Dishes

½ Pan serves 8 to 10

Full Pan serves 25 to 30

Mac & Cheese Options

½ Pan serves 10-15

Full Pan serves 30-35



SIGNATURE PASTA DISHES

Lasagna

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

½ Pan	Full Pan
\$49	\$99

Vegetable Lasagna

Layered Noodles, Creamy Parmesan Cheese Sauce, Vegetable Medley, Mozzarella Cheese

\$50	\$99
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Stuffed Shells

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

12pcs \$33	30pcs \$80
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Eggplant Parmesan

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

\$49	\$99
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Italian Meatballs

Pasta with Chef Kevin's Savory Meat Sauce

50pcs \$55	100pcs \$100
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Hearty Ground Beef Based Tomato Sauce

\$50	\$99
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Remos Rigatoni & Tomato Sauce

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

\$45	\$95
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Artichoke Romano w/Horsey Dip

\$58	\$105
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Pasta with Vodka Sauce

\$50	\$99
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MAC & CHEESE OPTIONS

Cheddar Mac & Cheese

Elbow Mac Tossed in a Creamy Cheddar Cheese Sauce

½ Pan	Full Pan
\$44	\$80

Buffalo Chicken Mac & Cheese

Elbow Mac Tossed in a Creamy Buffalo Sauce, Topped with Shredded Cheddar and Chives

\$60	\$115
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Spinach & Brie Mac & Cheese

Elbow Mac Tossed in a Brie Garlic and Parmesan Cream Sauce, Fresh Spinach, Topped w/Toasted Herb Bread Crumb

\$60	\$115
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Pepper Jack Mac & Cheese

Elbow Mac with a Special Blend of Pepper Jack Cheese Sauce & Cream,, Topped w/Toasted Herb Bread Crumb

\$60	\$115
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Smoked Gouda Mac & Cheese

Elbow Mac Tossed in a Creamy Gouda Cheese Sauce, Topped w/Toasted Herb Bread Crumb

\$60	\$115
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Chili Mac

Elbow Mac Tossed in a Creamy Cheddar Cheese & Chili Sauce, Topped w/Straw Onions

\$65	\$120
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Pasta Alfredo

\$65	\$115
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SANDWICH FAVORITES

Hot Sausage & Italian Roll

28pcs	40pcs
\$125	\$180

Kielbasa with Bun

\$125	\$180
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By the Pound, Pan, Portion or Platter



MEAT DISHES

Pulled Pork or Chicken	10 lb minimum	\$14.95/lb
Barbequed Beef	10 lb minimum	\$14.95/lb
Slow Cooked Beef Brisket	10 lb minimum 10 lb increments	\$18.95/lb
St Louis BBQ Ribs	4 rack minimum/10-12 bones per rack	\$23.00/rack
Sliced Virginia Ham Au Jus		\$5.00/portion
Sliced Beef in Mushroom Gravy		\$5.50/portion
Tenderloin Tips w/Peppers, 'Shrooms & Onions		\$8.50/portion
Beef Stroganoff		\$7.00/portion

CHICKEN DISHES

Chicken Marsala	½ Pan/20pcs \$79	Full Pan/50pcs \$195
Stuffed Chicken Breast	½ Pan/12pcs \$70	Full Pan/20pcs \$116
Fried Chicken	½ Pan/20pcs \$50	Full Pan/40pcs \$75
Italian Herb Baked Chicken	½ Pan/20pcs \$50	Full Pan/40pcs \$70
Chicken Romano	½ Pan/20pcs \$79	Full Pan/50pcs \$195
Chicken Tenders	36 pcs with Celery & Ranch	\$63

SIDE DISHES ½ PAN FEEDS 10-15 FULL PAN FEEDS 25-30

	½ Pan	Full Pan
Parsley Red Skin Potatoes	\$40	\$75
Au Gratin Potatoes	\$45	\$80
Whipped Potatoes	\$45	\$80
Garlic Mashed Potatoes	\$48	\$85
Potato-Stuffed Pierogies	½ Pan 24pcs Full Pan 60pcs	\$48 \$90
Haluski	\$45	\$90
Green Bean Casserole	\$45	\$90
Green Beans Almandine	\$45	\$90
Vegetable Medley	\$45	\$90
Pan Roasted Corn	\$45	\$90

MEAT PLATTERS

Oven Roasted Turkey Breast	Serves 25 \$189	Serves 50 \$340
Seasoned butter basted turkey breast served with miniature rolls, honey mustard & pesto mayo		
Bourbon Brown Sugar Ham Platter	Serves 25 \$200	Serves 50 \$340
Country ham basted with our bourbon brown sugar glaze and served with miniature rolls, apple cranberry relish and dijon mustard		
Sliced Beef Tenderloin		Serves 25 \$350
Perfectly seasoned roasted sliced and presented garnished w/roasted peppers, red onions & tomatoes, served w/ miniature rolls, bearnaise & horseradish sauces		
Whole Oven Roasted Prime Rib		Sold by pound \$Market
Perfectly seasoned roasted sliced and presented w/roasted peppers, red onions & tomatoes, served w/minature		



Salads by the Pound - 5 LB Minimum

Desserts - 3 Dozen Minimum



SALADS 5LB MINIMUM

Texas Potato Salad	\$7.30/lb
Lonnie's Potato Salad	\$6.95/lb
Green Bean Salad	\$6.95/lb
Pasta Salad	\$6.99/lb
Fresh Fruit Salad	\$7.95/lb
Cole Slaw	\$6.25/lb
Pineapple Slaw	\$7.00/lb
Macaroni Salad	\$7.00/lb
Vegetable Antipasto	\$8.99/lb
Smokey Ham	\$8.99/lb
Home Made Egg Salad	\$7.99/lb
Cucumber Tomato Onion Salad	\$8.99/lb
Tossed Salad	\$3.25 per person
Roys Antipasto	\$85 for 5 lbs
Cubed salami, provolone, italian cheeses,pepperoncini, pepperoni, imported olives in an Italian Viniagrette	

VEGAN OPTIONS

Vegan Lasagna	\$175/Full Pan
Vegan Eggplant Parm	\$175/Full Pan
Grilled Vegetables	\$160/Full Pan
Ratatouille	\$140/Full Pan
Vegan Stuffed Peppers	\$125/18pcs
Baked Caponata	\$140/Full Pan

DESSERTS 3DZ MINIMUM

Assorted Cookies	\$9.95/dz
Brownies	\$2.25/ea
Petit Fours	\$16.95/dz
Miniature Pastries	\$16.95/dz
Cobbler	\$3.50/person
Sheet Cake w/paper	\$175

Lunch Menu



412-822-7844

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Custom Executive Individual Meals also available.....when it's time to impress call us for a customized menu



DELI RINGS - 18 CUTS

Choose a Ring

Italian or Virginia Ham \$65 Beef or Turkey \$72

Choose a 2.5 LB Bowl of Salad

Tossed, Potato, Macaroni, Pasta, Fruit, or Cole Slaw

DELI TRAYS MINIMUM OF 30 GUESTS

Deli Tray Selection

\$14.25 per person

Our tray presentation of roast beef, baked ham, turkey breast, salami, American & provolone cheese. Comes with relish tray of tomatoes, onions, pickles & lettuce, condiments, homemade salad selection (Tossed, Potato, Macaroni, Pasta, Fruit or Cole Slaw)

Includes paper service

Add 1 Hot Entree

\$2.75 per person

Baked Rigatoni Fried Chicken Cheddar Mac & Cheese Pierogies Haluski

BROWN BAG LUNCHES MINIMUM OF 30 GUESTS UNDER 30 ADD \$1 PER PERSON

10:30 AM till 2:30 PM Monday-Friday

Basic Brown Bag

\$15.00 per person

Delicious Deli Sandwich on a fresh bun served with a bag of chips, chocolate chip cookie and condiments

Maximum of 2 selections per event. Minimum of 15 bags per selection

Choose from:

Virginia Ham, Swiss, Lettuce & Tomato

Roast Beef, Cheddar, Lettuce & Tomato

Roast Turkey, Swiss, Lettuce & Tomato

Chicken Salad, Lettuce & Tomato

Grilled Vegetable, Cheddar

BEVERAGES

Only available with menu purchase

Canned Soda (each)

\$2.00

Bottled Water (each)

\$1.50

Premium Beverages (each)

\$2.75

Coffee Service (per person)

Includes cups, sweeteners, stirrers

\$2.50



Cheese & Crudite and Dips



CHEESE & CRUDITE

Classic Cheese & Pepperoni	Assorted Cheeses, Pepperoni, Crackers, Mustard	10-15 people	\$70
Cheese & Fruit	Fresh Fruit in Season, Assorted Cheeses, Crackers and Mustard	25 people	\$98.75
Fresh Fruit Display	Berries, Grapes and Fresh Sliced Fruit in Season	25 people	\$98.75
Assorted Veggie Tray	Garden Vegetables with Homemade Ranch	Small 10-15 people	\$69
		Large 15-20 people	\$88
Grilled Vegetables	Assortment of fresh vegetables seasoned and drizzled w/balsamic glaze	25 people	\$140
Antipasto Platter	Proscuitto, Salami, Fantanilla, Brie and Asiago Cheeses with Grilled Vegetables, Sweet & Hot Roasted Peppers, Olives and Artichokes in an Italian Vinaigrette Marinade with Crackers	10-15 people	\$140

HOMEMADE DIPS

Each serves 15 - 20

Hot Spinach Dip w/Rye		\$60
Hot Artichoke Dip w/Crackers		\$60
Chili Con Queso w/Chips		\$60
Buffalo Chicken Dip w/Chips		\$60
Hoagie Dip w/Fresh Bread		\$79
Creamy Maryland Crab Dip		\$60
Homemade Original Hummus w/Pita		\$60
Spinach Artichoke Dip w/Chips		\$60
Fire-Roasted Salsa w/Chips	5 LBS	\$50



Hot & Cold Appetizer Platters



HOT & COLD APPETIZERS

Shrimp Cocktail Tray	21 to 25 count. Served with Cocktail & Lemon	2# (48 pcs) \$102 4# (96 pcs) \$204 \$Market Price
Jumbo U15 Gulf Cocktail Shrimp	Served with Cocktail & Lemon	
Gulf Shrimp Cocktail	16 to 20 count. Served with Cocktail & Lemon	2# (36 pcs) \$100 4# (72 pcs) \$190 10-15 people \$120
Honey Whiskey Salmon Platter	Smoked Salmon Display w/capers, red onion, chopped egg, honey mustard and crostini	
Crab Deviled Eggs Tray	Yolks, Crab, Mayo & Old Bay	36 pcs \$70
Oysters on the Half Shell		\$Market Price
Grilled Jerk Chicken Skewers	Grilled Chicken and Pineapple w/Jerk Seasoning and side sauce	36 pcs \$128
Chicken Tenders Platter	Breaded Chicken Tenders served w/ranch dressing	36 pcs \$63
Remo's Bone-In Wings	Buffalo hot or mild, BBQ, Italian Herb, or Honey Sriracha w/celery & Ranch	50 pcs \$79
Chicken Satay Skewers	BBQ Chicken skewers served w/ranch dressing	36 pcs \$110
Tomato Basil Bruschetta	Diced fresh tomato & basil w/Italian herbs	36 pcs \$74
Cocktail Meatballs	BBQ, Sweet & Sour, Sweedish, Buffalo, Sweet Chili	36 pcs \$36
Deconstructed Burger Sliders	Ground beef patty, chef's sauce, lettuce, tomato & buns. Build your own	
48 pcs \$115		
Grilled Tuna or Swordfish Sliders	Bite size pieces and fixings to build on a slider bun	48 pcs \$225
Stuffed Banana Peppers	Tomato sauce & mozzarella cheese. Hot to go or ready to reheat	24 pcs \$72
Herbed Cheese Stuffed Mushrooms	Mushroom caps stuffed with cheese	36 pcs \$75
Finger Sandwiches	Provolone, salami, ham, roasted pepper, lettuce & pesto mayo	24 pcs \$90
Mediterranean Grille Platter	Garlic, oregano & rosemary grilled chicken salad, lemon basil h ummus, eggplant caponata & tabbouleh platter w/fried pita wedges	12-15 people \$105
Traditional Deviled Egg Tray	Just like mom's!	36 pcs \$75
Mini Pierogies	Bite sized in butter, onion & chives	100 pcs \$75



Hot & Cold Canape and
Hors D'oeuvres Selections



CHILLED HORS D'OEUVRES \$195 PER 50 PIECES

Herbed Cheese Crostini
Cream Cheese Stuffed Mushrooms
Salmon Mousse on Crostini
Walnut Chicken in Phyllo
Stuffed Miniature Potatoes with Bacon & Cheese
Ranch Ham Roll-ups
Wild Mushroom Cheese Crostini

Stuffed Cucumber Cup w/Smoked Salmon Cream
Cheese
Stuffed Cucumber Cups w/Gorgonzola
Tortellini Skewers w/Pesto
Roast Beef Crostini w/Chimichuri
Lump Crab Meat Tartlets a la Hoezel in Phyllo
Sliced Beef Tenderloin w/Arugula & Artichoke
Puree

HOT HORS D'OEUVRES \$195 PER 50 PIECES

Spanakopita
Chicken Satay w/Spicy Peanut Sauce
Korean Fried Chicken Satay
Cajun Chicken Skewers
Franks in Pastry Puff w/Honey Dijon

Mini Quiche
Sausage Stuffed Mushrooms
Crab Puffs w/Cocktail Sauce
Goat Cheese and Bacon in Phyllo

HOT HORS D'OEUVRES \$195 PER 50 PIECES

Beef Skewer w/Teriyaki Sauce
Scallops Wrapped in Bacon
Coconut Shrimp w/Sweet & Sour Sauce
Miniature Crab Cakes w/Cajun Remoulade

Mini Beef Wellington Puffs
Filet of Beef Kabobs w/Horseradish Sauce
Brazilian Garlic Cilantro Beef Skewers
Chicken Teriyaki Skewers

Thank you



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ALL HOT FOOD IS HOT; READY TO SERVE!

Your order can be modified as needed, please just let us know of any special requests.

PARTY SUPPLIES

Plastic Set-ups	Each set-up includes plate, fork, knife, napkin serving utensils, buffet table cloth, salt & pepper	\$1.00 per person
Disposable Chafing Dishes	Includes rack, waterpan and sternos.	\$12.50 each

ADDITIONAL SERVICES

Remo's Catering is a full-service caterer, offering services such as: full bar service, wait staff with you catering, gift baskets and event planning consultations.

Please contact our catering coordinators, Rebecca or Larry at 412-822-7844 or remoscatering@verizon.net to request and of these services.

To ensure availability, please place you order in advance. Menu & Prices are subject to change. A credit card is required to reserve all orders. Your credit card will be charged if your order is not picked up or if cancelled without a proper notice.

We do not accept cancellations by email, but may request email to confirm verbal cancellation.

DELIVERY

There will be a delivery fee added to your total based on location of your delivery and type of event. Additional staff fees my be applied on deliveries with reference to location, degree of difficulty parking, distance to entrance, any stairs or elevator or multiple floors needed set up. If no elevator is present, each flight of stairs will be an additional cost depending on size of order. There will be an additional fee if pick-up of equipment is required.

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

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