

Remo's Catering 2012 Pricing

I. Remo's Hot Buffet	
2 Choices	\$40.95
3 Choices	\$42.95
II. Remo's Hot and Cold Buffet	
2 Choices	\$38.30
3 Choices	\$39.30
III. Remo's Prime Rib Buffet	Market
IV. Remo's Best	\$44.60
V. Remo's Sit Down (Full Service)	Enclosed Page
VI. The Great Hall Mixer	Enclosed Page

Service Information

Head Table

Linen Tablecloths, Linen Napkins, Skirting, China Service,
Candelabra & Champagne Glasses

Other Services

Cake Table Decorated and Skirted
Gift Table Skirted
Buffet Table Decorated and Skirted
All Guest Tables set with Linen and Silver Service
China Plates Provided with Dinner
Coffee Service with China
Cut & Wrap Wedding Cake (with Your Wedding Napkins)
Tray Cookies Provided by Customer
Floor Plan Set to Suit Your Event

****Unlimited Consultation****

The Mazzoleni families of West View/Ross have been catering to families and businesses throughout Pittsburgh and the North Hills for over 40 years. The Mazzoleni's are the owner operators of Remo's Catering in the North Hills. Remo's Catering prides itself on providing the highest quality of food with most attentive service imaginable. Let Remo's Catering help to make your day a joyful memory.

"We take special care to provide the best service and the
highest quality food at **The Great Hall.**"

*-Roy and Roland Mazzoleni
Chefs and Owners*

2008 Winner of Best Chef in the North Hills by Pittsburgh Tribune Review

!!!! BRIDES CHOICE AWARD 2011

FROM WEDDING WIRE!!!!

Remo's Hot Buffet

\$40.95/ person for two (2) entrée choices
\$42.95/ person for three (3) entrée choices

Poultry & Fish Entrees

Boneless Stuffed Chicken Breast

Chicken Marsala sautéed with Marsala wine and mushrooms
Chicken Romano sautéed with a lemony Romano cheese sauce
Tuscan Chicken with prosciutto, herbed tomato, provolone and parmesan
Chicken Primavera with garlic butter and fresh vegetable medley
Lemon chicken scaloppini with mushrooms in a light sherry cream sauce
Chicken Piccata lightly breaded and baked with a creamy lemon caper sauce
Grecian Chicken with chopped tomato, feta cheese and black olives
Chicken Parmigiana with rich tomato sauce and 2 Italian cheeses
Chicken Cordon Bleu stuffed with ham and Swiss cheese
English Style Baked Cod
Stuffed Sole (\$1.00 extra per person)

Meat Entrees

Beef Tips Stroganoff smothered in a rich mushroom and sour cream sauce
Braised Filet Beef Tips in Wine Sauce
Roast Top Round of Beef in mushroom gravy
Italian Sausage w/ Peppers & Onions
Kolbassi w/Kraut
Baked Ham w/ Pineapple
Saltimbocca Romano – pork scaloppini with prosciutto and sage in a white cheese sauce
Scaloppini a la Lonnie - with mushrooms in creamy butter and white wine sauce
Pan Fried Pork Chops with country Gravy
Stuffed Cabbage

Pasta and Italian Entrees

<i>Seafood Alfredo</i>	<i>Creamy Chicken Alfredo</i>	<i>Italian Lasagna</i>
<i>Vegetable Lasagna</i>	<i>Eggplant Parmigiana</i>	<i>Tortellini with Pesto Cream</i>
<i>Tortellini Primavera</i>	<i>Tortellini Carbonara</i>	

Choice of Two (2) of the Following Selections:

<i>Rigatoni or Ziti With Tomato or Meat Sauce</i>	<i>Rice Pilaf</i>
<i>Pasta With Herb Butter Sauce</i>	<i>Parsley Potatoes</i>
<i>Vegetable Blend</i>	<i>Roast Potato Trio Medley</i>
<i>Green Beans Almandine</i>	<i>Whipped Potatoes</i>
<i>Buttered Corn</i>	<i>Oven Browned Potatoes</i>
<i>Glazed Carrots</i>	<i>Roasted Red Skin Potatoes</i>
<i>Broccoli And Cauliflower</i>	<i>Potatoes Au Gratin</i>
<i>Baked Yams</i>	<i>Garlic Mashed Potatoes</i>

Choice of Two (2) of the Following Selections:

<i>Spring Mix Salad With 2 Dressings</i>	<i>Caesar Salad</i>	<i>Fresh Fruit In Season</i>
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Remo's Catering • 2151 Babcock Blvd. North Hills 15209 • 412-822-7844 • www.remoscatering.com

Creamy Cole Slaw

Chopped House Salad
w/Sundried Tomato Basil
Vinaigrette

As Choice \$.75 Per Person

Panzanella

Remo's Hot Buffet Includes: Rolls & Butter, Coffee and Tea Service

Remo's Hot & Cold Buffet

\$38.30/ person for two (2) choices
\$39.30/ person for three (3) choices

Italian Sausage w/ Peppers & Onions
Southern Fried Chicken
Boneless Stuffed Breast of Chicken
B.B.Q Chicken
Sliced Honey Glazed Ham
Kolbassi & Sauerkraut
Swedish Meatballs
Italian Style Chicken, Baked with Herbs
Peppers & Onions
Eggplant Parmigiana

Scallopini a la Lonnie
Roast Pork Tenderloin Seasonal Recipe
Italian Meatballs and Sauce
Filet Beef Tips w/ Peppers & Onions
Sliced Top Round of Beef
Stuffed Cabbage
Pierogies with Butter & Onions
Assorted Cheese Trays w/ Homemade
Spreads and Crackers

Choice of Two (2) of the Following Selections:

Parslied Red Skin Potatoes
Au Gratin Potatoes
Scalloped Potatoes
Whipped Potatoes
Vegetable Medley
Buttered Corn
Broccoli & Cauliflower
German Potato Salad

Rigatoni or Ziti Marinara
Stuffed Shells w/ Ricotta
Rice Pilaf
Tortellini Marinara
Glazed Carrots
Green Beans Almondine
Buttered Noodles
Oven Brown Potatoes

Choice of Two (2) of the Following Selections:

Tossed Salad
Cole slaw
Potato Salad
Parmesan Peppercorn Slaw
Fresh Fruit (as a choice
\$.75 per person)

House Pasta Salad
Crudités w/ Dip
Tomato Bean w/Fresh Mozzarella
Broccoli Cheddar Pasta Salad
Caesar Salad

Remo's Hot & Cold Buffet Includes: Rolls & Butter, Coffee and Tea

Remo's Best

OUR FAMOUS ANITPASTO DISPLAY

Crudités, Savory Cocktail Meatballs, Greek Olives, Italian Olives Imported Parmesan cheese, Asiago cheese, Domestic cheeses, Feta cheese Roast Peppers, Hummus w/ Pita, Homemade spreads, Gourmet Crackers, Assorted Focaccia or Brushetta, Garlic Croutons, Grilled Vegetables, and Marinated Vegetables. Though this presentation gives a wonderful selection of tastes for your guests please ask if you have a favorite we may be able to substitute.

CARVING STATION

Chef Carved Top Round of Beef Au Jus

ENTREES

Chicken Marsala or Chicken Picatta or Remo's Stuffed Chicken Breast

(Ask for our many options recipes for juicy boneless chicken)

Seafood Alfredo or Rigatoni Pomodoro or Stuffed Shells

SIDES

Parsley Buttered New Potatoes

Green Bean Almondine or a Vegetable of your Choice

INCLUDED

Spring Mix Salad with dressing choice

Rolls & Butter

Coffee & Tea

\$44.60 per person

Ask about upgrading your beef to Prime Rib or Filet Mignon

Add another entrée to Remo's Best for 2.00 p/p

*Add Fresh Fruit (in season) as a choice \$.75 per person

The selections and recipes for this menu are based on popular requests of over 15 years of successful events at The Great Hall. We do realize some clients may have favorite dishes they would prefer so please let us know if you have a request we may be able to accommodate.

Remo's China Service Sit Down Dinner

Appetizer

Choice of One

Fruit & Cheese Plate • Tomato & Buffalo Mozzarella • Antipasto Remo

Entrees

Chicken Marsala	\$40.95
Chicken Romano	\$40.95
Chicken Cordon Bleu	\$41.95
Stuffed Pork Chop	\$40.95
Double Entree	Market
Filet Mignon	Market
Prime Rib of Beef	\$44.50
Veal Parmigiana	\$45.95
Scallopini a la Lonnie	\$41.95
Surf and Turf	Market
Stuffed Sole w/ Crab Meat Stuffing	\$43.95
Baked Scrod Maison	\$42.95
Shrimp Scampi	Market

Special Request (If Possible, Priced Accordingly)

Salad

Choice of One

Spring Mix w/Vinaigrette • Caesar Salad • Greek Salad

Potato

Choice of One

Stuffed Duchess • Parsley Red Skins • Rice Pilaf

One Vegetable of Your Choice

Also includes: Rolls & Butter, Coffee and Tea Service

All dinners can be customized and priced accordingly with other appetizers, salads, dessert, etc.

The Great Hall Mixer

The New York Style mixer is fast becoming the new concept for weddings and gatherings. The Great Hall Mixer, everyone socializes with family and friends. Guests casually enjoy different food stations, when they please and sit where and with whom they chose to visit, as often as they like.

\$46.95 per person plus tax and gratuity
All Stations will serve for a 2 hour period

\$60.00 Flat Charge for an Additional cook to man Pasta Station

Carving Station

Herb Roasted New York Sirloin served with Horseradish & Béarnaise Sauce
Roast Turkey Breast served with Honey Mustard and Mango Chutney on the side
Grilled Fresh Vegetables with Balsamic Glaze
Served with Baguettes and Sourdough Rolls

Pasta Station

Aglio Olio with Baby Shrimp, Sauce of Olive Oil, Garlic and Anchovy
Pasta Primavera, Sauce of Garlic Butter and Fresh Vegetables
Chicken Alfredo, Creamy White Cheese Sauce with Diced Chicken
Served with Imported Penne Rigatte and Radiatore

Antipasto Station

Fresh Mescaline and Red Onions served with Raspberry Vinaigrette
Imported Cheeses (Brie, Chevre, Gouda & Gorgonzola)
Italian Meat Platter (Prosciutto, Genoa Salami, Mortadella, Pepperoni)
Crudités with Ranch Dip
Olives, Roasted Peppers, Marinated Mushrooms, etc
Served with Gourmet Crackers and Ethnic Breads

Dessert Station

Platters of Fresh Fruit (in season)
Served with Amaretto & Chocolate Liquor
Cakes and cookies provided by host
Hot Coffee Service

Remo's Catering Menu Options

P/P = Per Person

P/DZ= Per Dozen

Hors d'oeuvres

Dinner

(with Buffets)	
Vegetable Trays w/ Dip	
Cheese & Pepperoni	\$2.95 P/P
Breads & Spreads	\$2.25 P/P
Swedish or Sweet & Sour Meatballs	\$9.50 P/DZ
Sausage Stuffed Mushrooms	\$12.95 P/DZ
Holland Franks	\$12.95 P/DZ
Chicken Livers Wrapped w/Bacon	\$14.95 P/DZ
Chicken Fingers	\$15.95 P/DZ
Salami Horns	\$13.00 P/ DZ

Layer Dips

Large	\$70.00
Small	\$40.00

Soup with

Italian Wedding Soup	\$2.95 P/P
Broth Soup	\$2.25 P/P
Cream Soup	\$2.50 P/P

Antipasto Bar

Crudités w/ dip, Imported & Domestic Cheeses,
Sliced Italian Meats, Marinated Vegetables,
Spreads w/ Bread & Crackers,
Meatballs w/ Sauce

\$6.95 P/P

Vegetarian Menu Selections

Starters

Garlic Puffs \$2.25 P/P	Grilled Vegetable Focaccio \$2.75 P/P
Humus with Pita \$2.25 P/P	Stuffed Mini Red Skins \$11.95 P/DZ
Marinated Portabello Mushroom \$2.95 P/P	Cucumber Salad \$2.25 P/P
Tomato Chic Pea Salad \$2.50 P/P	

We will be happy to substitute one of these entrée selections in place of the entrée in your buffet to accommodate you vegetarian guests.

Eggplant Parmesan	Vegetable Lasagna
Garlic & Oil Primavera	4 Cheese Pasta Primavera
Penne with Artichokes, Plum Tomatoes, White Wine & Garlic Butter Sauce	
Vegetarian Ratatouille-Fresh Vegetable Medley Simmered in Olive Oil, Garlic & Tomatoes	
Stuffed Shells with Ricotta-in Tomato Sauce	
Mini Potato Stuffed Pierogies with Butter & Sweet Onions	
Haluski (sautéed Noodles & Cabbage)	
Penne with Tomato Basil Sauce- Parmesan cheese tomato sauce with fresh basil & cream	
Florentine Sauce-White cheese and spinach sauce	
Pesto Cream- White Cream sauce w/ garlic & fresh basil	

For a minimal charge we will be happy to substitute one of these entrée selections in place of the entrée in your buffet

Cheese Tortellini Alfredo	Grilled Vegetable K-Bobs
Whole Wheat Linguini with Tomatoes, Toasted Pine Nuts, Olive Oil and Basil	
Portabella Mushroom Parmesan	
Ziti with Fresh Spinach, Feta Cheese, Plum Tomatoes, Garlic & Oil	
Vegetable Paella (Saffron Flavored Rice with Garden Vegetables & Tomatoes)	
Grilled Portabellas with White Wine & Herb Sauce	

Remo's Catering and The Great Hall

2012 Information Supplement

- **All prices include hall rental (i.e. there is no additional hall rental charge).**
- A 7% sales tax and 18% service charge are additional (i.e. additional charge).
- All soda pop, bar set-ups, mixers, garnishes and ice are included at no additional charge (over a \$5.00 value).
- **The Great Hall is a "BYOB" facility, which enables you to purchase and bring your own beer, wine and liquor at substantial savings.**
- Bartenders are \$75.00 each, plus gratuities, per reception provided from Kevin Butler, former Director of the Professional Bartending Institute, and will be scheduled by the caterer upon request.
- Children under ten years of age are two for the price of one adult.
- The caterer's policy is that no catered leftovers shall leave the premises.
- Saturday evenings are reserved for groups of _____ or more guests in the month of _____. The per person charges are applicable as a minimum charge. Alternative arrangements may be available for open dates on short notice and for groups of less than the required minimum with a separate service charge.
- Evening receptions are reserved for a 5-hour period to be confirmed by mutual agreement. The cost for the extra sixth hour of the reception is \$250.00, payable to the caterer. To schedule the extra hour, arrangements are required with the caterer in writing 30 days before the reception in order to schedule the staff & bartenders. The charge for the extra hour for the disc jockey is \$100.00, payable to the Great Hall with the music questionnaire. Bartenders are \$20.00 each for the extra hour, payable to the bartenders the day of the event.
- Special reductions are available for Friday and Sunday receptions and also Saturdays in the months of January, February, and March. The Great Hall is available on Sundays and selected weekdays for many other events, subject to a minimum of 130 persons.
- There is a charge of \$250.00 to have your wedding ceremony at the Great Hall. This fee includes an additional hour of hall time. The disc jockey is \$100.00 additional.
- A contract for services with a \$900.00 non-refundable deposit payable to "The Great Hall" will be required to reserve your date. Another non-refundable deposit of \$900.00 payable to The Great Hall is required 120 days after your initial deposit.
- When you select your caterer an additional deposit of \$300.00 shall be payable to the caterer.
- All deposits will be credited to your final bill. Payment by personal check to be made no later than 10 banking days prior to the day of the affair or cash, certified check or money order arranged prior to the affair. Prices are subject to moderate revisions on 6-month review or may be confirmed at any time with payment of the estimated balance in full.
- Disc Jockey services at The Great Hall are available exclusively through The Great Hall Music Coordinator, (412) 366-2610, at \$499.00 for 5 hours in 2010 (\$100.00 per additional hour). There is a \$1.00 per person facilities charge for outside D.J. or band.
- For catering arrangements with Remo's Catering, 2151 Babcock Boulevard, Pittsburgh, PA 15209, please call Roy (412) 822-7844. Spaghetti Bros Inc.