

Remo's Catering

Pittsburgh's Premier Caterer

The Great Hall

412-366-2610

Catering for all Occasions

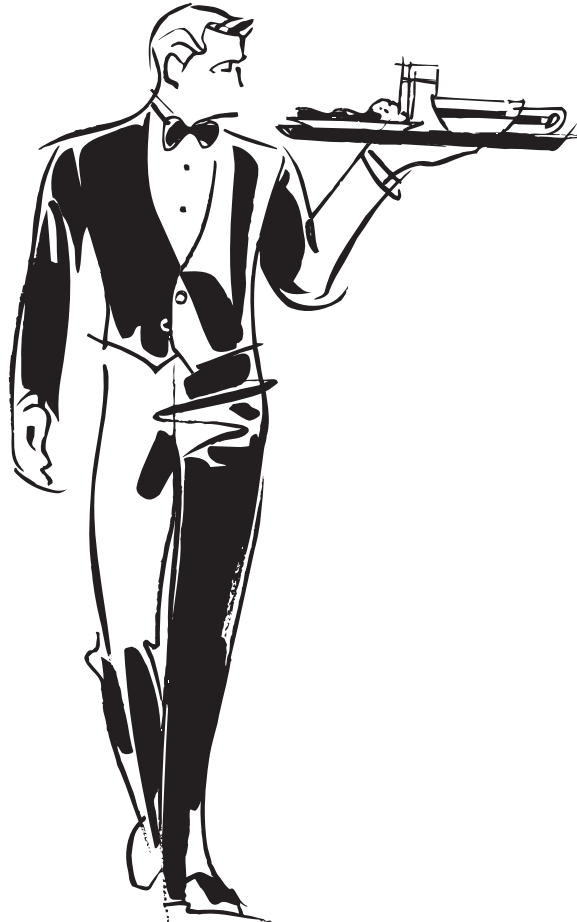
Weddings are our Specialty!

Mazzoleni Brothers of North Hills

Over 40 years Experience

(Serving our Community with Quality Professional Catering)

Call Roy at Remo's; 412-822-7844



REMO'S CATERING

Service Information at the Great Hall

Head Table

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

Other Services

Cake Table Decorated & Skirted
Gift Table Skirted
Buffet Table Decorated & Skirted
All Guest Tables Set with Linen and Silver Service
China Plates Provided for Dinner
Coffee Service w/ 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 Mazzolenis are the owner operators of Remo's Catering in the North Hills. Remo's Catering prides itself on providing the highest quality food with most attentive service imaginable. Let Remo's Catering help to make your day a joyful memory.

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

-Roy and Roland Mazzoleni
Chefs and Owners

REMO'S 2008 PRICING

I	Remo's Hot Buffet	
	2 Choices	\$37.95
	3 Choices	\$39.95
II	Remo's Hot & Cold Buffet	
	2 Choices	\$35.30
	3 Choices	\$36.30
III	Remo's Prime Rib Buffet	market
IV	Remo's Best	\$41.60
V	Remo's Sit Down (Full Service)	Enclosed Page
VI	The Great Hall Mixer	Enclosed Page

- **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 \$4.00 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 \$50.00 each, plus gratuities, per reception provided through The Professional Bar Institute, Inc. and scheduled by caterer.
- 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 group 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. Arrangements can be made for additional time during the reception. An additional hour is \$145.00 payable to the caterer when ordered. The disc jockey is \$55.00 additional.
- 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 \$55.00 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 is required 120 days after your initial deposit. Both deposits will be credited to your final bill. Payment by personal check to be made no later than 8 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 \$475.00 for 5 hours in 2008 and 2009 (\$55.00 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.

Remo's Hot Buffet

\$37.95/person for two (2) entree choices

\$39.95/person for three (3) entree choices

Poultry & Fish Entrees

Boneless Stuffed Chicken Breast
Chicken Primavera
Chicken Teriyaki
Chicken Scallopini
Chicken Romano

Chicken Piccata
Grecian Chicken
Chicken Parmigiana
Chicken Cacciatore
Chicken Cordon Bleu

Herb Chicken and Rice
Southern Fried Chicken
Roast Turkey Breast w/ Gravy
English style Baked Cod
Stuffed Sole (\$1.00 extra per person)

Meat Entrees

Beef Stroganoff
Braised Sirloin Tips in Wine Sauce
Roast Top Round of Beef

Italian Sausage w/ Peppers and Onions
Kolbassi w/ Kraut
Baked Ham w/ Pineapple

Pan Fried Pork Chops w/ Gravy
Broiled Pork Chops w/ Mushrooms
Stuffed Cabbage
Scallopini a la Lonnie

Pasta and Italian Entrees

Seafood Alfredo
Fettuccini Remo w/ Sweet Sea Legs
Italian Lasagna

Vegetable Lasagna
Eggplant Parmigiana
Tortellini & Chicken Marinara
Tortellini Carbonara

Tortellini Primavera
Pierogies w/ Butter and Onions

Choice of Two of the Following Selections:

Rigatoni or Ziti with Tomato or Meat Sauce
Pasta with Herb Butter Sauce
Vegetable Blend
Green Bean Almondine
Buttered Corn
Glazed Carrots
Broccoli and Cauliflower
Baked Yams

Rice Pilaf
Parslied Potatoes
Potatoes Au Gratin
Scalloped Potatoes
Whipped Potatoes
Oven Browned Potatoes
Roasted Red Skin Potatoes
Garlic Mashed Potatoes

Choice of Two of the Following Selections:

Tossed Salad
Cole Slaw

Apple Sauce
Pudding
Jello Salad

Fresh Fruit (In season) as a
choice \$.75 per person

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

Remo's Hot & Cold Buffet

\$35.30/ person for two (2) Choices

\$36.30/person for three (3) Choices

- Italian Style Chicken, Baked with Herbs, Peppers & Onions
- Southern Fried Chicken
- Boneless Stuffed Breast of Chicken
- B.B.Q. Chicken
- Sliced Honey Glazed Ham
- Kolbassi & Sauerkraut
- Swedish or Italian Style Meatballs
- Italian Sausage w/ Peppers & Onions
- Eggplant Parmigiana
- Scallopini a la Lonnie
- Pork Tenderloin
- Italian Meatballs and Sauce
- Sirloin Tips w/ Peppers & Onions
- Sliced Roast Sirloin 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 Bean Almondine
Buttered Noodles
Oven Brownd Potatoes

Choice of Two (2) of the Following Selections:

Tossed Salad
Cole Slaw
Potato Salad
Fruit Cocktail
Fresh Fruit as a Choice \$.75 P/P

Pasta Or Macaroni Salad
Crudités w/ Dip
Three Bean Salad
Spiced Applesauce
Jello

Buffet Includes: Roll; & Butter, Coffee & Tea

Remo's Prime Rib Buffet

Roast Prime Rib of Beef au jus
Chicken Romano or Chicken Scallopini
Stuffed Shells or Manicotti
Potato or Rice
Tossed Italian Salad
Vegetable Choice
Jello Salad or Pudding
Rolls & Butter, Coffee & Tea

- market price -

Remo's Best

OUR FAMOUS ANTIPASTO BAR

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 foccacia or brushetta, garlic croutons, grilled vegetables, marinated vegetables

Top Round of Beef (Carved by Chef)
Chicken Marsala or Chicken Picatta or Remo's Stuffed Chicken Breast
Shrimp Risotto or Rigatoni Pomodoro or Stuffed Shells
Parsley Buttered New Potatoes
Green Almondine or a Vegetable of your Choice
Spring Mix Salad
Rolls & Butter
Coffee & Tea

\$41.60 per person

(add Fresh Fruit (In season) as a Choice \$.75 extra P/P)

We can substitute recipes or entrees upon request

Remo's China Service Sit Down Dinner

Appetizer

Choice of One

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

Entrees

Choice of One

Chicken Marsala	\$38.95
Chicken Romano	\$38.95
Chicken Cordon Bleu	\$39.95
Stuffed Pork Chop	\$38.95
Baked Half Chicken	\$38.50
Filet Mignon	Market
Prime Rib of Beef	\$42.50
Veal Parmigiana	\$43.95
Scallopini a la Lonnie	\$39.95
Surf and Turf	Market
Stuffed Sole with Crab Meat Stuffing	\$41.95
Baked Scrod Maison	\$40.95
Shrimp Scampi	Market

Special Requests (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 & tea service

All Dinners can be customized and priced accordingly with other appetizers, salads, desserts and etc.

The Great Hall Mixer

The New York style mixer is fast becoming the new concept for weddings and gatherings. With 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 choose to visit, as often as they like.

\$44.95 per person plus tax and gratuity

All stations will serve for a 2 hour period

\$50.00 Flat Charge for 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 & 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)
Cruautés 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 Dip
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

(WITH BUFFETS)

Vegetable Trays w/ Dip, Cheese & Pepperoni	\$2.95 P/P
Breads & Spreads	\$1.95 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	\$12.95 P/DZ
Chicken Fingers	\$15.95 P/DZ
Salami Horns	\$13.00 P/DZ

Layer Dips	Large \$70.00
	Small \$40.00

Soup with Dinner

Italian Wedding Soup	\$2.95 P/P
Broth Soup	\$1.50 P/P
Cream Soup	\$2.00 P/P

Antipasta Bar

Crudités w/ dip, Imported & Domestic Cheeses Sliced Italian Meats, Marinated Vegetables, Spreads w/ Bread & Crackers, Meatballs w/ Sauce	\$ 6.95 P/P
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Vegetarian Menu Selections

STARTERS

Garlic Puffs 2.25 p/p	Grilled Vegetable Focaccio 2.50 p/p
Hummus with Pita 2.25 p/p	Stuffed Peppadews 2.95 p/p
Marinated Portabello Mushroom 2.95 p/p	Stuffed Mini Redskins 11.95 p/d
Tomato Chic Pea Salad 2.50 p/p	Cucumber Salad 2.25 p/p

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

Eggplant Parmesan	Vegetable Lasagna
Garlic & Oil Pasta 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 & 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 Tomato, Garlic & Oil	
Vegetable Paella (Saffron Flavored Rice with Garden Vegetables & Tomatoes)	
Grilled Portabellas with White Wine & Herb Butter Sauce	