

# THE GREAT HALL SERVICES PROVIDED BY REMO'S CATERING

2015

All prices subject to 7% sales tax and 20% service charge  
All menu pricing subject to change  
\*Minimum guest count 130    \*All deposits nonrefundable

## *Head Table*

*Linen service, skirting, china service, champagne glasses, and candelabra*

## *Other Services:*

- *Cake table skirted*
- *Gift table skirted*
- *Buffet table skirted*
- *All guest tables covered with linen*
- *China service*
- *Coffee station with china*
- *Cut & serve wedding cake*
- *Tray cookies provided by customer*
- *Floor plan set to suit your event*

The Mazzoleni family of West View Ross has been catering for Pittsburgh and North Hills families for over 30 years. Our experience in the food service business as the owner/operators of Frenchy's Restaurant in Pittsburgh & Remo's Restaurant and Catering of North Hills, as well as being the previous owners of La Citè in North Park, has shown us that the highest quality food and professional service are what help to make your event special. Let us help you make your special day a joyful memory. We take special care to ensure that we provide the best service and the highest quality food at The Great Hall.

Thank You  
Roy & Roland Mazzoleni  
Chef, Owner, Operators

*Trib Total Media 2013 Readers' Choice Gold Award for Caterer/Banquet Facility in Both City and North,*

*WeddingWire 2013 Bride's Choice Award*

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Price Effective: Feb 1 2014

# THE GREAT HALL MENU 2015

## *Hot Buffet Package*

**\$46.70 per person for 2 entrée choices**

**\$48.70 per person for 3 entrée choices**

**Includes Dinner Rolls & Butter, Coffee & Tea**

### **Poultry & Fish Entrées:**

*Boneless Stuffed Chicken Breast*

*Chicken Marsala- sautéed with Marsala wine and mushrooms*

*Chicken Romano- sautéed with Romano cheese sauce and a hint of lemon*

*Tuscan Chicken- served with prosciutto, herbed tomato, provolone and parmesan*

*Chicken Primavera- boneless chicken in a garlic butter sauce over a medley of fresh vegetables*

*Lemon Chicken Scaloppini- sautéed in a light sherry cream sauce mixed w/ mushrooms*

*Chicken Piccata- lightly breaded and baked with a creamy lemon caper sauce*

*Grecian Chicken- with chopped tomato, feta cheese and black olives*

*Chicken Parmigiana- baked with our homemade rich tomato sauce and 2 Italian cheeses*

*Chicken Cordon Bleu- stuffed with ham and Swiss cheese w/ a light chicken sauce*

*English Style Baked Cod*

*Stuffed Sole- stuffed w/ crab meat (\$1.00 extra per person)*

### **Meat Entrées:**

*Beef Tips Stroganoff- smothered in a rich mushroom and sour cream sauce*

*Braised Filet Beef Tips- in Wine Sauce with peppers, mushrooms, & onions*

*Roast Top Round of Beef- in mushroom gravy*

*Italian Sausage with Peppers & Onions*

*Baked Ham with 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 Entrées:**

*Seafood Alfredo*

*Creamy Chicken Alfredo*

*Italian Lasagna*

*Vegetable Lasagna*

*Eggplant Parmigiana*

*Tortellini with Pesto Cream*

*Tortellini Primavera*

*Tortellini Carbonara*

### **Choice of 2:**

*Vegetable Medley*

*Green Bean Almandine*

*Broccoli & Cauliflower*

*Glazed Carrots*

*Sautéed Zucchini*

*Buttered Corn*

*Parsley Red Skin Potatoes*

*Au gratin Potatoes*

*Garlic Whipped Potato*

*Rigatoni or Ziti Marinara*

*Buttered Noodles*

### **Choice of 1:**

*Remo's House Salad*

*Caesar Salad*

*Chopped Salad with Sundried Tomato*

*Basil Vinaigrette*

*Waldorf Salad*

*Fresh Fruit in Season (\$.75 per person)*

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## *Hot and Cold Buffet Package 2015*

*\$44.05 per person for 2 entrée choices*

*\$45.05 per person for 3 entrée choices*

*Includes Dinner Rolls & Butter, Coffee & Tea*

### *Entrées:*

*Italian Style Chicken, Baked With Herbs, Peppers, & Onions*

*Boneless Stuffed Breast of Chicken*

*Southern Fried Chicken*

*Sirloin Beef Tips with Peppers & Onions*

*Sliced Top Round of Beef*

*Roast Pork Tenderloin Seasonal Recipe*

*Sliced Virginia Baked Ham*

*Swedish or Italian Style Meatballs*

*Italian Sausage with Peppers & Onions*

*Stuffed Cabbage*

*Eggplant Parmesan*

*Assorted Cheese Trays with Homemade Spreads & Crackers*

### *Choice of 2:*

*Vegetable Medley*

*Green Bean Almandine*

*Broccoli & Cauliflower*

*Glazed Carrots*

*Steamed Corn*

*Parsley Red Skin Potatoes*

*Au gratin Potatoes*

*Scalloped Potatoes*

*Garlic Whipped Potato*

*Rigatoni or Ziti Marinara*

*Sautéed Zucchini*

*Stuffed Shells with Ricotta*

*Buttered Noodles*

*Rice Pilaf*

*Wild Rice*

### *Choice of 1:*

*Remo's House Salad*

*Caesar Salad*

*Italian Seasoned Pasta*

*Salad*

*Broccoli Cheddar Salad*

*Fresh Fruit (in season*

*\$.75 per person)*

## *Remo's Best Package 2015*

**\$50.35 per person**

***Includes Dinner Rolls & Butter, Coffee & Tea,***

Ask about upgrading your beef to Prime Rib or Filet Mignon

Add another entrée to Remo's Best for \$3.75 per person

Add Fresh Fruit (in season) as a choice \$2.50 per person

### ***Antipasti Bar:***

(A gourmet display of appetizers arranged to impress your guests)

*Crudités, Savory Cocktail Meatballs, Greek Olives, Italian Olives  
Imported & Domestic Cheeses, Roast Peppers, Hummus with Pita, Homemade Spread,  
Gourmet Crackers, Grilled Vegetables, and Marinated Vegetables*

*Though this presentation gives a wonderful selection of tastes for your guests.*

### ***Carving Station:***

*Chef Carved Top Round of Beef Au Jus*

### ***Entrées:***

*Chicken Choice- Marsala, Romano, Picatta, Stuffed Chicken Breast*

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

*Penne Aglio E Olio or Rigatoni Pomodoro*

### ***Sides:Choose 2***

*Vegetable Medley*

*Green Bean Almandine*

*Broccoli & Cauliflower*

*Ziti Marinara*

*Glazed Carrots*

*Buttered Corn*

*Parsley Red Skin Potatoes*

*Mushroom Risotto*

*Au Gratin Potatoes*

*Scalloped Potatoes*

*Sauteed Zucchini*

### ***Includes***

*Remo's House Salad Served with choice of dressing*

*Remo's China Service Sit Down Dinner 2015*  
**Includes Dinner Rolls & Butter, Coffee & Tea**

**Choose 1 Hors D'oeuvre:**

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

**Entrées:**

<i>Chicken Marsala</i>	<i>\$47.70</i>
<i>Chicken Romano</i>	<i>\$47.70</i>
<i>Chicken Cordon Bleu</i>	<i>\$48.50</i>
<i>Stuffed Pork Chop</i>	<i>\$47.70</i>
<i>Double Entrée</i>	<i>\$market</i>
<i>Filet Mignon</i>	<i>\$market</i>
<i>Prime Rib of Beef</i>	<i>\$52.25</i>
<i>Veal Parmigiano</i>	<i>\$52.70</i>
<i>Scaloppini a la Lonnie</i>	<i>\$48.70</i>
<i>Surf and Turf</i>	<i>\$market</i>
<i>Stuffed Sole with Crab Meat Stuffing</i>	<i>\$51.70</i>
<i>Baked Scrod Maison</i>	<i>\$49.70</i>
<i>Shrimp Scampi</i>	<i>\$market</i>

*(Special Request can be discussed with Chef & priced accordingly)*

**Choose 1 Salad:**

*Spring Mix with Vinaigrette • Caesar Salad • Greek Salad*

**Choose 1 Potato:**

*Stuffed Duchess • Parsley Red Skins • Rice Pilaf*

**Choose 1 Vegetable**

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

## *The Great Hall Mixer 2015*

**\$52.70 per person for plus tax and service charge**

**\$75 for an extra cook for pasta station**

**Includes Coffee & Tea**

All stations will serve for a 2 hour period

The "Social Grazing" menu is specially designed to allow your guests to experience a variety of smaller dishes, all while socializing with friends & family. This new menu is quickly becoming more popular at weddings and social events. It gives you the option to select a number of different courses and types of food you would like to be served at your special event.

### ***Antipasto Station***

*(A lavish variety gourmet display of appetizers arranged to impress your guests)*

*Italian Meat Platter (Genoa Salami, Mortadella, Pepperoni)  
Olives, Roasted Peppers, Marinated Mushrooms, and more Chef Selected Savories!  
Fresh Mescaline and Red Onions Served with Raspberry Vinaigrette  
Imported & Domestic Cheeses  
Crudités with Ranch Dip  
Fresh Cut Cheese Platter  
Breads & Spreads  
Cocktail Meatballs*

### ***Carving Station***

*Hand Carved Herb Roasted Beef- accompanied with horseradish & brown sauce  
Roast Turkey Breast- accompanied with honey Dijon and Cajun mayo  
Grilled Fresh Vegetables with Balsamic Glaze  
Served with Baguettes & Sourdough Rolls*

### ***Pasta Station***

*Vodka Sauce  
Alfredo- creamy white cheese sauce  
Served With Imported Penne  
(Please ask about alternate pasta or sauce selections)*

### ***Dessert Station***

*Platters of fresh fruit in season served with amaretto & chocolate liquor dip  
Cakes and cookies provided by host*

## *Menu Options*

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p/p – per person    p/dz – per dozen

**Hors D'oeuvres:**

**(with buffets)**

Vegetable Trays w/ Dip	\$2.95p/p
Cheese & Pepperoni	\$2.95 p/p
Breads & Spreads	\$2.95 p/p
Swedish or Sweet & Sour Meatballs	\$9.00 p/dz
Sausage Stuffed Mushrooms	\$14.70 p/dz
Holland Franks	\$14.70 p/dz
Chicken Livers Wrapped with Bacon	\$16.70 p/dz
Chicken Fingers	\$17.25 p/dz
Salami Horns	\$14.75 p/dz
Layer Dips	\$75.25 large \$43.75 small

**Soup with Dinner:**

Italian Wedding Soup	\$4.25p/p
Broth Soup	\$3.95p/p
Cream Soup	\$4.25 p/p

**Antipasto Bar:**

Crudités with Dip, Imported & Domestic  
Cheeses, Sliced Italian Meats, Marinated  
Vegetables, Spreads with Bread &  
Crackers,  
Meatballs with Sauce  
\$8.35 p/p

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*Vegetarian Menu Options*

**Hors D'oeuvres:**

Garlic Puffs \$4.00 p/p	Hummus with Pita \$4.00 p/p
Marinated Portobello Mushroom \$4.70 p/p	Tomato Chic Pea Salad \$4.25 p/p
Grilled Vegetable Focaccia \$4.50 p/p	Stuffed Mini Red Skins \$13.70 p/dz
Cucumber Salad \$4.00 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 or Four 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 Pierogies with Butter & Sweet Onions  
Haluski (Sautéed Noodles & Cabbage)  
Penne with Tomato Basil Sauce- parmesan cheese tomato sauce with fresh basil & cream  
Pesto Cream- white cream sauce with 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 Kabobs  
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)