

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 Cité 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

Remo's Catering · 2151 Babcock Blvd · Pittsburgh, Pennsylvania 15209
412.822.7844 · www.remoscatering.com · remoscatering@verizon.net

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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)

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

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)