

**MAYERNIK CENTER  
REMO'S CATERING  
BUFFET MENU OPTIONS 2011**

**HORS D'OEUVRES:** (WITH BUFFETS)

BACON WRAPS: CHESTNUTS, CHICKEN LIVERS, and SCALLOPS (priced accordingly).  
BAKED BRIE EN CROUTE: CREAMY IMPORTED BRIE BAKED IN A FLAKY PIECRUST POCKET.  
COLD CANAPES: CHEF'S SELECTION OF TASTY MORSELS OF BITE SIZED MELT IN YOUR MOUTH.  
CHEESE AND PEPPERONI WITH CONDIMENTS: SLICED AND DICED APPETIZINGLY DISPLAYED.  
IMPORTED CHEESES AND MEATS WITH CONDIMENTS: A BIGGER AND BETTER SELECTION.  
HOLLAND FRANKS: IMPORTED TENDER MINIATURE HOTDOGS WRAPPED IN PHYLLO DOUGH.  
POACHED SALMON: A DISPLAY OF WHOLE FRESH FREE RANGE SALMON WITH CONDIMENTS.  
SNO-CRAB CLAWS: SUNBURST ARRAYS OF MINITURE CRAB CLAWS SERVED WITH CONDIMENTS.  
SHRIMP COCKTAIL: PERFECTLY PINK TENDER GULF SHRIMP SERVED WITH CONDIMENTS.  
SAUSAGE STUFFED MUSHROOMS: A HOT AND SWEET MIXTURE TO PLEASE THE PALATE.  
SAUSAGE STUFFED BANNANA PEPPERS: AN OVERSTUFFED TANGY TASTE TEMPTATION.  
SPINACH IN PHYLLO: SOFTLY SEASONED BABY LEAF NESTLED BETWEEN LAYERS OF FLAKY CRUST.  
SWEDISH MEATBALLS: A BLEND OF GROUND MEATS SAVOURED IN A SWEET AND SOUR SAUCE.

**INTERACTIVE STATIONS:** (guests self-serve)

ITALIAN WEDDING SOUP: ALL YOU CAN EAT FAVORITE WEDDING APPETIZER  
SEAFOOD FONDUE: SEAFOOD MEDLEY IN A CREAMY CHEESE DIPPING SAUCE  
BREAD AND SPREAD DIPPING OLIVE OIL: A GRAND SELECTION OF BREADS AND SPREADS  
CHOCOLATE FOUNTAIN WITH ACCOMPANIMENTS: FRESH FRUITS, CAKES & OTHER GOODIES  
WEDDING CAKE TOPPING BAR: SELECTED TOPPINGS FOR GUESTS TO EXPERIMENT  
SPECIALTY DESSERT BAR (PRICED ACCORDINGLY)  
SPECIALTY COFFEE BAR: ESPRESSO, CAPPUCINO, and FLAVORED COFFEES (PRICED ACCORDINGLY)

P/P = PER PERSON P/DZ = PER DOZEN /STATION = STATION SET-UP

**BUFFET MENU OPTIONS:**

ENTREES AND SIDE DISHES CAN BE ADDED AT AN ADDITIONAL COST.

BUFFET MENUS CAN BE CUSTOMIZED AND PRICED ACCORDINGLY.  
CONSULT OUR CHEF'S TO CUSTOMIZE ANY RECIPE OR MENU.

Sales tax and service charge applies to all menus.  
Minimum guest count may apply

All deposits nonrefundable  
menu pricing subject to change.

REMO'S CATERING 2151 BABCOCK BLVD. NORTH HILLS 15209

Phone: 412-822-7844

# MAYERNIK CENTER 2011 REMO'S DELUXE BUFFET

## INCLUDED

CUT VEGETABLES WITH DIP AND ASSORTED SPREADS AND CRACKERS

TOSSED SALAD

DINNER ROLLS & BUTTER

COFFEE & TEA SERVICE

## CHOICE OF TWO

**STUFFED CHICKEN BREAST:** A Remo's favorite. Traditional old world bread stuffing wrapped in a boneless tender chicken breast.

**CHICKEN CORDON BLEU:** Boneless plump chicken breast dressed with ham and Swiss cheese.

**CHICKEN MARSALA:** Our second best seller, boneless breast sautéed with mushrooms in Marsala wine sauce.

**CHICKEN ROMANO:** Tender chicken sautéed with a Romano coating and served with our signature sauce

**SIRLOIN TIPS IN WINE SAUCE:** Tender morsels of braised beef tips simmered in a Bordelaise reduction.

**SLICED BAKED HAM HAWIAN:** Succulent ham baked to perfection with a clove and pineapple garnish.

**ROASTED PORK LOIN:** Sliced and served with peppers, onions and a rich red wine demi glace.

**SCALLOPINI A LA LONNIE:** Sliced Tenderloin of pork sautéed with white wine & mushroom demi glace

**\* ERMONDS BAKED SCROD:** Baked to perfection with a light bread crumb dusting and butter sauce.

**SEAFOOD ALFREDO:** A medley of Poseidon's best slowly simmered in garlic butter and dressed with the original heavy cream, cheese and Italian spices.

**SHELLS STUFFED W/ RICOTTA:** Super sized imported pasta shells engorged with a ricotta and Italian seasoning stuffing baked with tomato sauce & mozzarella.

**IMPORTED ZITI OR RIGATONI WITH MARINARA SAUCE:** Always a favorite on the buffet table gently tossed in sauce topped with imported cheese.

**ITALIAN SAUSAGE W/ PEPPERS & ONIONS:** Super seared sweet or hot sausage seasoned by the holy trinity and simmered in a tomato, pepper and onion mirepoix

\* indicates add \$ 1.00 per person

## ADD SLICED TOP ROUND OF BEEF AT \$ .95 PER PERSON

## CHOICE OF TWO

SAUTÉED ZUCCHINI

BUTTERED CORN

VEGETABLE BLEND

GLAZED CARROTS

PARSLEY POTATOES

SCALLOPED POTATOES

RED SKIN ROSEMARYED ROAST POTATOES

RICE PILAF

WILD RICE

GREEN BEANS ALMANDINE

SLICED FRESH FRUIT (IN SEASON ADD .50 c per person)

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# MAYERNIK CENTER 2011 REMO'S CUSTOM BUFFET

## INCLUDED

CUT VEGETABLES WITH DIP AND ASSORTED SPREADS & CRACKERS  
DINNER ROLLS & BUTTER

COFFEE & TEA SERVICE

### Choice of two

**BONELESS STUFFED BREAST OF CHICKEN:** A Remo's favorite. Traditional old world bread stuffing wrapped in a boneless tender chicken breast.

**BAKED CHICKEN WITH HERBS, PEPPERS AND ONIONS:** Bone in chicken softly simmered in a blend of the holy trinity, red and green peppers and cry when you slice them onions.

**SOUTHERN FRIED CHICKEN:** Honey dipped and lightly breaded tender chicken deep-fried to a golden taste treat.

**SLICED VIRGINIA BAKED HAM HAWIAN:** Sliced moist succulent ham baked to perfection with a clove and pineapple garnish.

**ITALIAN OR SWEDISH STYLE MEATBALLS:** Gently rolled seasoned meatballs bathed in your favorite sauce or gravy

**KEILBASA AND SAUERKRAUT:** An eastern European recipe of garlic sausage pieces simmered in a tangy Old World kraut

**ITALIAN SAUSAGE WITH PEPPERS AND ONIONS:** Super seared sweet or hot sausage seasoned by the holy trinity and simmered in a tomato, pepper and onion mirepoix

**BEEF TIPS WITH PEPPERS AND ONIONS:** Tender morsels of marinated braised beef tips slowly simmered in a Bordelaise reduction.

**STUFFED SHELLS WITH RICOTTA:** Super sized imported pasta shells engorged with a ricotta and Italian seasoning stuffing baked with tomato sauce & mozzarella cheese.

**STUFFED CABBAGE:** Seasoned ground meat gently wrapped in tender sweet cabbage leaves simmered in a tomato based sauce.

**EGGPLANT PARMESAN:** Slices of lightly dusted flash sautéed eggplant gently layered with cheeses and marinara sauce.

### CHOICE OF THREE

PARSLEY RED SKIN POTATOES  
VEGETABLE MEDLEY  
AU GRATIN POTATOES  
BUTTERED CORN  
SCALLOPED POTATOES  
BROCCOLI & CAULIFLOWER  
RIGATONI OR ZITI MARINARA

GLAZED CARROTS  
WILD RICE  
GREEN BEAN ALMONDINE  
RICE PILAF  
SAUTEED ZUCCHINI  
BUTTERED NOODLES

### CHOICE OF TWO

TOSSED SALAD

PASTA SALAD

COLE SLAW

POTATO SALAD

SLICED FRESH FRUIT (IN SEASON ADD .50¢ per person)

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The ACDH as a public service has asked us to remind you that undercooked meat, poultry and fish may be a health hazard  
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# MAYERNIK CENTER 2011 REMO'S PREMIER

## ANTIPASTO DISPLAY

(A GOURMET DISPLAY OF APPETIZERS ARRANGED TO IMPRESS YOUR GUESTS)

CUT VEGETABLES WITH DIP, COCKTAIL MEATBALLS, KALAMATA OLIVES  
ASSORTED IMPORTED CHEESES AND PEPPERONI WITH CRACKERS  
BRUSHETTAS, ROASTED PEPPERS, COUNTRY OLIVES  
HUMAS WITH PITA, GRILLED VEGETABLES  
FRESH BREADS WITH HOMEMADE SPREADS  
SLICED FRESH FRUIT (IN SEASON)

## DINNER

(INCLUDES)

Tossed Salad

Dinner rolls and butter Coffee & Tea service

### CHOICE OF ONE HAND CARVED ENTRÉE WITH ACCOMPANIMENTS:

ROAST ROUND OF BEEF

FRESH VIRGINIA HAM

FRESH TURKEY BREAST

ROAST LEG OF LAMB

UP GRADE YOUR CARVING SELECTION TO PRIME RIB \$ MARKET P/P

### POULTRY CHOICES:

**STUFFED BREAST OF CHICKEN:** A Remo's favorite. Traditional old world bread stuffing wrapped in a boneless tender chicken breast.

**CHICKEN BREAST MARSALA:** Lightly dusted tender chicken breasts sautéed in garlic butter and Marsala wine reduction.

**CHICKEN BREAST MEDITERANEAN:** Sautéed tender chicken breast dressed with artichoke hearts, diced black olives, scallions, diced tomato and Feta cheese

### PASTA CHOICES:

**RIGATONI CHOICE OF SAUCE:** Imported pasta prepared al dente with a choice of marinara, aglio olio or cream sauce

**SHELLS STUFFED WITH RICOTTA:** Super sized imported pasta shells engorged with a ricotta and Italian seasoning stuffing baked with tomato sauce & mozzarella.

PARSLEY RED SKIN POTATOES

AU GRATIN POTATOES

SCALLOPED POTATOES

WILD RICE

CHOICE OF TWO

RICE PILAF

VEGETABLE MEDLEY

GREEN BEANS ALMONDINE

BUTTERED CORN

BROCCOLI & CAULIFLOWER

BUTTERED NOODLES

GLAZED CARROTS

SAUTEED ZUCCHINI

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# MAYERNIK CENTER 2010 REMO'S CHINA SERVICE SIT DOWN DINNER

## APPETIZER REMO'S ANIPASTO MEDLEY

## ENTREES (CHOICE OF ONE)

<b>STUFFED SOLE:</b> Baked lemon sole crowned with home-style crabmeat stuffing.	MARKET
<b>BAKED SCROD MAISON:</b> Breadcrumb dusted scrod baked in lemon garlic butter.	\$ 29.00
<b>CHICKEN ROMANO:</b> Flour and egg coated tender breast sautéed in garlic butter.	\$ 28.50
<b>CHICKEN MARSALA:</b> Sautéed in garlic butter and Marsala wine reduction.	\$ 28.50
<b>PRIME RIB OF BEEF:</b> Perfectly seasoned and roasted standing rib.	\$ MARKET
<b>STUFFED PORK CHOP:</b> Roasted pocket chop; home-style stuffing and pan gravy.	\$ 27.50
<b>VEAL SCALLOPINI:</b> Tender cutlets sautéed in lemon, white wine & garlic butter.	\$ 31.95
<b>SHRIMP SCAMPI:</b> Seasoned Gulf shrimp sautéed in lemon garlic butter.	MARKET
<b>TWIN FILET MIGNON:</b> A best cut of perfectly seasoned beef with a mushroom garnish.	MARKET

## SALAD CHOICE OF ONE

TOSSED SALAD

GREEK SALAD

CEASAR SALAD

## POTATO CHOICE OF ONE

STUFFED DUCHESS

PARSLEY RED SKINS

RICE PILAF

## VEGETABLE YOUR CHOICE OF ANY ONE

## DINNER INCLUDES

DINNER ROLLS & BUTTER

COFFEE AND TEA SERVICE

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# *REMO'S CATERING*

## *MAYERNIK CENTER SERVICE INFORMATION 2011*

*ALL PRICES SUBJECT TO 7% SALES TAX AND 18% SERVICE CHARGE  
ALL MENU PRICING SUBJECT TO CHANGE  
MINIMUM GUEST COUNT MAY APPLY ALL DEPOSITS NONREFUNDABLE*

### *BRIDAL TABLE*

*LINEN SERVICE SKIRTING, CHINA SERVICE,  
CHAMPAGNE GLASSES*

### *FAMILY TABLES*

*LINEN SERVICE CHINA SERVICE  
CHAMPAGNE GLASSES (BY REQUEST)*

### *OTHER SERVICE*

*CAKE TABLE DECORATED AND SKIRTED  
GIFT TABLE SKIRTED  
BUFFET TABLE DECORATED AND SKIRTED  
ALL GUEST TABLES COVERED WITH LINEN  
ALL GUEST TABLES SET WITH NAPKIN AND SILVERWARE SET UPS  
CHINA PLATES PROVIDED FOR DINNER  
COFFEE STATION  
CUT AND WRAP WEDDING CAKE (WITH YOUR WEDDING NAPKINS)  
TRAY COOKIES PROVIDED BY CUSTOMER  
RECEPTION SERVICE STAFF PROVIDED FOR 5 HOURS PLUS SET UP*

### *AVAILABLE SERVICES AT AN EXTRA CHARGE*

*YOUR WEDDING CAKE SERVED  
TAKE OUT CAKE BOXES*

*EXTRA HOUR SERVICE FOR RECEPTION  
EARLY SET-UP ATTENDANT FOR IN HOUSE CEREMONY*

*Effective 1/1/11*

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The Mazzoleni family of West View Ross has been catering to southwestern Pennsylvania families for over thirty years as owner operators of Remo's Deli and Catering of North Hills and of the former La Cite` Restaurant and Lounge at North Park and Frenchy's Restaurant in the Golden Triangle. Our experience in the food service business has shown us that highest quality food and professional service are what make your catering a special event. Let us help you make your special day a joyful memory. We take special care knowing that we serve our neighbor's and community at MAYERNIC CENTER

Thank You  
Roy & Roland Mazzoleni  
Chef, Owner, Operators