

OYSTER ROAST

***Fresh Salty Oysters Steamed And Served With
Cocktail Sauce, Lemons, Hot Sauce, Saltines, Sweet Pickles**

Also

Pulled Pork or Smoked Sausage with Buns

Chicken Skewers, Red Potatoes, Green Beans with Bacon And Almonds, Cole Slaw

Hush Puppies or Corn Bread

\$Market Per Person

Add Sweet Tea \$1.25 pp

AUSSIE LAMB ROAST

***Roast Leg Of Lamb Seasoned with Garlic & Rosemary**

Roasted Potato with Celery, Onions Carrot or Creamy Spinach Potatoes

Grilled Asparagus and Portobello Mushrooms

Mediterranean Salad

Rolls & Butter

\$Market Price

Lobster Bake

Custom Menu / Market Price

CLAM BAKE

Award Winning New England Clam Chowder

**Steamed Clams with Drawn Butter & Clam Broth and Steamed Mussels in Garlic & Wine
Shell on Shrimp, Red Potatoes, Sweet Corn on the Cob, Sweet Onion, Garlic, Spicy Sausage**

Fresh Homemade Cole Slaw

Hush Puppies Or Corn Muffins

\$Market Price

Additions Available—Mixed Berry Shortcake, Fried Clams as an Appetizer

1¼ lb. Hot Boiled Lobster (Larger Lobsters Available), ¼ Rack Baby Back Ribs Slow Cooked, Grilled Chicken

LOW COUNTRY BOIL

Once known as Frogmore Stew, this seafood dish is a one pot, Carolina combination. The rule of thumb here is, the bigger the crowd,
the bigger the pot!

FROGMORE STEW

Shrimp, Sausage, Corn & Potatoes simmered in a seafood & Old Bay broth with lemons and bay leaves

Hoppin' John Rice with Black Eyed Peas

Cole Slaw or Salad

Fresh Dinner Rolls & Butter or Corn Bread

\$17.95 Per Person

Minimum Purchase Applies All prices subject to sales tax and service

*Note: Consuming raw or undercooked meats may increase your risk of food borne illness

Spaghetti Brothers Inc. DBA Remo's Catering / PRICES SUBJECT TO CHANGE Effective 2-10-14

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