

Remo's Hot Buffets – Our Biggest Seller

Entrées

Chicken Marsala **GF**
Chicken Romano
Bruschetta Chicken **GF**
Chicken Parmesan
Italian Style Chicken **GF**
Rosemary Herb Baked Chicken **GF**
Fried Chicken
Stuffed Chicken Breast
Remo's Rigatoni (V)
Stuffed Shells (V)
Pasta Alfredo (V)
Pasta Vodka Sauce (V)
Tomato Basil Cream (V)
Haluski (V)
Pierogie (V)
Lasagna
Pasta Primavera (V)
Eggplant Parmesan (V)
Pork Loin Mushroom Demi-Glace **GF**
Black Oak Ham with Pineapple **GF**
Sausage with Peppers & Onions **GF**
Roast Pork with Kraut **GF**
Baked Cod English Style with lemon \$
\$ Baked Salmon with Bourbon Glaze \$
Sliced Beef in Mushroom Gravy
Braised Tenderloin Beef Tips **GF**
Beef Stroganoff
Home Style Meatloaf
Meatballs w/ tomato Sauce
Swedish Meatball
Ziti Spinach, Feta, Tomatoes, Garlic & Oil (V)

GF – Can Be Gluten Free

(V) - Vegetarian Friendly

\$ – Add \$1.25 per person

Buffet Pricing

1 Entrée, 3 Sides
Lunch Only \$11.99 Per Person

2 Entrées, 3 Sides
Lunch \$13.60 Per Person
Dinner (after 3 PM) \$15.85 Per Person

Parties under 25 guests Add \$1.00 Per Person
Add an Entrée \$2.25 Per Person
Add Side \$1.25 Per Person

Buffets Include: Rolls & Butter; Paper & Plastic Service

Side Dishes

Potato Salad
Pasta Salad
Fresh Fruit
Tossed Salad
Cole Slaw
Asian Slaw
Macaroni Salad
Amish Slaw
Chopped Salad
Cheddar Broccoli Salad
Orzo & Sun Dried Tomato
Peppercorn Slaw
Sautéed Zucchini
Vegetable Blend
Mac & Cheese
Parsley Potatoes
Rice Pilaf
Green Beans Almandine
Rosemary Roasted Redskins
Smashed Garlic Redskins
Buttered Carrot
Au Gratin Potatoes
Whipped Potato
Garlic Mash
Mushroom Risotto

NOTE: Consuming raw or undercooked meats may increase your risk of food borne illnesses.