

The Center

Extraordinary space for extraordinary events.

210 Fee Fee Hills Drive
Hazelwood, MO 63042

BRIDAL PACKAGES



Services Included:

Silver & China Service

Custom Decorated Wedding Cake
by Russo's Pastry Chefs

Guest Table Linens

Skirting & Linens for all service
and formal tables

Formally Attired Banquet Staff

Personalized Event Planning

RUSSO'S
EST. 1961
CATERING

RUSSOSGOURMET.COM

Contact Us
314.427.6771
sales@russosgourmet.com



SIGNATURE DINNER BUFFET PACKAGE

This menu includes complete setup of Dinner Buffet service with necessary chafing dishes, serving equipment, linens and decor to complement your event. Also provided is our professional staff to coordinate and execute the best service that your guests deserve.

Salad Selections: choice of One

- Italian Salad - house Italian vinaigrette
- Classic Caesar Salad - signature Caesar dressing & homemade croutons
- Garden Vegetable Salad - balsamic vinaigrette
- Harvest Salad - sundried cherry dressing (+\$0.75/person)
- Farmer's Market Vegetable Cobb Salad - buttermilk dressing (+\$0.75/person)

Carvery Station: choice of One

- Char Crust Top Round of Beef - au jus, mushroom bordelaise & whipped horseradish
- Rosemary Roasted Pork Loin - dijon demi-glaze & lemon rosemary aioli
- Hickory Smoked Pork Roast - blackberry barbecue sauce & whipped horseradish
- 18 Hour Smoked Brisket - blackberry barbecue sauce (+\$2.00/person)
- Slow Roasted Beef Sirloin - bordelaise & whipped horseradish (+\$3.00/person)
- Prime Rib of Beef - au jus & whipped horseradish (+\$4.00/person)
- Flame Broiled Beef Tenderloin - chasseur & béarnaise sauce (+\$5.00/person)

Signature Entrees: choice of One

- Grecian Chicken**
Chicken breast stuffed with spinach, feta & Parmesan.
Served in a lemon reduction with a touch of cream
- Chicken Spedini**
Chicken breast rolled & stuffed with fresh basil, Roma tomatoes & Italian cheeses. Topped with lemon Bianco
- Chicken Ala Russo**
Sautéed chicken, roasted artichokes & fresh mushrooms.
Served with sauce Chardonnay
- Pancetta Encrusted Pork**
Tournedos of pork, encrusted with Italian bacon.
Served with Dijon demi-glaze
- Grilled Pork Cutlets**
Tender pork, lightly grilled & seasoned.
Served with tomato basil relish.

- Sicilian Style Beef Spedini (+\$1.00/person)**
Thinly sliced sirloin of beef, stuffed with fresh basil, Roma tomatoes & Italian cheeses. Topped with sauce pomodoro
- Beef Scallopini Piccata**
Beef cutlets with lemon, mushrooms & capers
with a white wine sauce
- Grilled Smoked Salmon (+\$2.00/person)**
Atlantic salmon, lightly grilled & smoked.
Served with a horseradish caper aioli.
- Eggplant Parmesan Napoleon**
Breaded & baked eggplant stacked with ricotta-Parmesan mousse.
Served with pomodoro sauce
- Stuffed Green Peppers**
Quinoa, mixed veggies & arrabiata
with a spicy tomato broth

Side Dishes: choice of Three

- Chef's Vegetable Medley • Fresh Carrots with Thyme Butter • Grilled Zucchini & Tomatoes • Snipped Beans & Carrots
- VEGETABLES: Fresh Green Beans with Pan Burst Tomatoes • Roasted Cauliflower with Lentils • Seared Brussel Sprouts with Asiago Dust (+\$0.50/person)
- Tuscan Grilled Vegetables (+\$0.50/person) • Broccoli with Toasted Sesame (+\$0.50/person)
- PASTAS & RISOTTOS: Fusilli Florentine • Orchieta Pasta with Tomato & Herbs • Lemon Pesto Orzo Primavera • San Marzano Tomato & Basil Penne
- Mediterranean Pasta Primavera • Bacon, Leek & Tomato Rigatoni • Vegetable Risotto • Tomato & Mushroom Risotto • Pasta Con Broccoli
- POTATOS, RICE & GRAINS: Parmesan Encrusted Potatoes • Roasted Garlic Whipped Potatoes • Vesuvio Potatoes • Trio Roasted Potatoes • Quinoa Edamame Sauté
- Golden Jewel Couscous Pilaf • Ancient Grain Rice Medley • Bacon Cheddar Twice Baked Potatoes (+\$0.75/person)

Accompanied by

Fresh Dinner Rolls & Whipped Butter • Regular & Decaffeinated Coffee • Iced Water

Wedding Cake

Your choice of Custom Decorated Wedding Cake. (See Wedding Cake page for additional dessert options.)

Price / Person: 200 or more guests: \$32 100 - 199 guests: \$33 50 - 99 guests: \$34

Prices include silver & china dinnerware. For details & additional options, please see Special Event Services.

Prices are subject to: 22% labor charge (\$575 minimum) • transportation fee (\$65 minimum) • applicable sales tax
Rental delivery & pickup fee to be additional. Additional labor may be required depending on the location.

SEATED DINNER PACKAGE

Our Seated Dinner entree selections are designed with the highest regard for presentation. Your menu will be plated & served to your guests by our culinary team in order to assure optimal eye appeal. Each entree will be paired with our chef's freshest vegetable & starch selections to achieve optimum flavor compatibility. Service will begin with seated salad, followed by main course, dessert & freshly brewed coffee. Fresh bread, butter & iced water also accompany your meal.

Salad Selections: Choice of One

- Italian Salad - house Italian vinaigrette
- Classic Caesar Salad - signature Caesar dressing & homemade croutons
- Garden Vegetable Salad - balsamic vinaigrette
- Harvest Salad - sundried cherry dressing (+\$0.75/person)
- Tropical Salad - orange poppyseed dressing (+\$0.75/person)

Signature Entree Selections

- Stuffed Chicken Palermo - Inlaid fresh spinach, prosciutto & roasted pepper • Champagne sauce
- Roasted Chicken Ballotine - Stuffed with forest mushrooms & herbs de Provence • Shallot Marsala sauce
- Chicken Sebastian - Rolled & stuffed chicken breast with herbs, asparagus & roasted tomato • Champagne sauce
- Chicken Portofino - Shrimp, crab & scallop mousseline • Lemon Chardonnay sauce
- Sesame Almond Encrusted Pork Tenderloin - Roasted pork tenderloin • Mandarin hoisin glaze
- Apple Grilled Center Cut Pork Chop - Charbroiled French chops • Calvados sweet onion glaze
- Pistachio Encrusted Salmon - Panko pistachio herb crust • Lemon chive velouté

Price / Person

200+	100+	50+
\$46	\$47	\$48
\$46	\$47	\$48
\$46	\$47	\$48
\$48	\$49	\$50
\$50	\$51	\$52
\$51	\$52	\$53
\$52	\$53	\$54

Deluxe Entree Selections

- Old Fashioned Bacon Wrapped Sirloin - Served with bordelaise sauce
- Tuscan Veal Roulade - Sundried tomatoes, basil leaves & pancetta • Roasted tomato cream sauce
- Tournedos of Beef Tenderloin - Twin filets with mushroom duxelle • Pinot Noir sauce
- Stuffed Tenderloin Florentine - Caramelized leeks, baby spinach & gorgonzola cheese • Balsamic demi-glaze
- Beef Tenderloin Modiga - Lightly breaded & charbroiled • White wine lemon sauce
- Seared New York Strip Steak - Served with caramelized onions • Jack Daniel's sauce

\$58	\$59	\$60
\$59	\$60	\$61
\$60	\$61	\$62
\$61	\$62	\$63
\$61	\$62	\$63
\$63	\$64	\$65

Premium Twin Entree Pairings

- Beef Tenderloin Modiga & Roasted Chicken Ballotine
- Tournedos of Beef Tenderloin & Stuffed Chicken Palermo
- Poached Norwegian Salmon & Filet Mignon
- Filet Mignon & South African Lobster Tail -or- Crab Stuffed Jumbo Shrimp

\$55	\$56	\$57
\$55	\$56	\$57
\$57	\$58	\$59
Market Price		

Accompanied by

Fresh Dinner Rolls & Whipped Butter • Regular & Decaffeinated Coffee • Iced Water

Wedding Cake

Your choice of Custom Decorated Wedding Cake. (See Wedding Cake page for additional dessert options.)

Seated Dinner Menus include all necessary silverware, china plates, glassware, coffee cups and linen napkins. Menus also include necessary serving equipment along with our professional culinary & banquet staff to provide seated dinner service.

Prices are subject to: 22% labor charge (\$800 minimum) • transportation fee (\$65 minimum) • applicable sales tax
Rental delivery & pickup fee to be additional. Additional labor may be required depending on the location.

STATIONS BUFFET PACKAGE

This menu offers separate buffet stations, each creative, delicious and themed for your occasion. Each stations include necessary serving equipment, linens and decor to complement your event. Also provided is our professional staff to artistically setup and service these food stations. Our hostess will escort your guests tables to our food stations.

Your choice of Three Dinner Stations

Roti Station

Tandoori Chicken, Palek Paneer & Vegetable Samosas served with Naan

Accompanied by: Cucumber Riata • Tamarind Chutney • Pickled Red Onion & Cabbage

Italian Pasta & Risotto

Choice of Two: Fusilli Florentine • BLT (Bacon, Leek & Tomato) Rigatoni • Mediterranean Pasta • Tomato & Mushroom Risotto • Bowtie Pesto Primavera
Vegetable Risotto Milanese • Corkscrew Pasta Portofino • Cavatelli Pomodoro • Penne Pasta Primavera

Choice of Two: Mediterranean Salad • Toasted Cannelloni • Freshly Baked Bread with Olive Oil & Butter

Mini Meal Station

Carving Station (Choice of One): Char Crust Top Round of Beef • Herb Marinated Rotisserie Turkey • Hickory Smoked Pork
Flame Broiled Beef Tenderloin (+\$3.00/person)

Accompaniments: Mini Herb Duchess Potato • Grilled Vegetables
Served with assortment of rolls & house made sauces

Diner Style Slider Bar

Mini Black Angus Beef Sliders • Grilled Chicken Breast Sliders • Veggie Burger Sliders

Accompaniments: Bacon • Sliced Cheeses • Lettuce • Tomato • Sliced Onion • Pickles

Choice of Two: Macaroni & Cheese • Bistro Potato Chips • Fresh Coleslaw

Mac 'n Cheese Bar

Toppings: Seafood Mousse • Bacon • Bruschetta Tomatoes • Seasoned Breadcrumbs • Bleu Cheese Crumbles • Green Onion

Stir Fry Station

Choice of Two: Cashew Chicken Stir-Fry • Mongolian Beef • Moo Shu Vegetable Stir-Fry

Accompaniments: Jasmine Rice • Veggie Spring Rolls

Street Taco Station

Choice of Two: Smoked Pulled Pork • Ground Seasoned Chicken • Ground Beef • Southwest Shrimp • Fajita Vegetables

Accompaniments: Flour Tortillas • Roasted Tomato Salsa • Pico de Gallo • Onions
Shredded Cabbage • Cojita Cheese • Crema • Guacamole

Gourmet Coffee Station

Freshly brewed coffee with specialty flavored syrups, cinnamon, nutmeg, chocolate & whipped cream

Wedding Cake

Your choice of Custom Decorated Wedding Cake. (See Wedding Cake page for additional dessert options.)

Price / Person: **200 or more guests: \$41** **100 - 199 guests: \$42** **50 - 99 guests: \$43**

Prices include silver & china dinnerware. For details & additional options, please see Special Event Services.

Prices are subject to: 22% labor charge (\$700 minimum) • transportation fee (\$65 minimum) • applicable sales tax
Rental delivery & pickup fee to be additional. Additional labor may be required depending on the location.

FAMILY STYLE PACKAGE

A delightful and fun way to serve your guests dinner...

This menu offers a combination of seated service with a broader variety of menu selections and an element of interaction between your guests.

Our Family style menu provides all necessary rentals including silverware, china plates, water glasses, coffee cups and linen napkins.

Menus also include necessary serving vessels along with our professional culinary & banquet staff to provide seated family style service.

Salad Selections: Choice of One

Italian Salad - house Italian vinaigrette

Classic Caesar Salad - signature Caesar dressing & homemade croutons

Garden Vegetable Salad - balsamic vinaigrette

Harvest Salad - sundried cherry dressing (+\$0.75/person)

Farmer's Market Vegetable Cobb Salad - buttermilk dressing (+\$0.75/person)

Main Course Entrees: Choice of Two

Sicilian Style Beef Spedini (+\$1.00 / person)

Thinly sliced sirloin of beef, stuffed with fresh basil, Roma tomatoes & Italian cheeses. Topped with sauce pomodoro

Beef Scaloppini Piccata

Beef cutlets with lemon, mushrooms & capers.
Topped with a white wine sauce

Beef Tenderloin Medallions (+\$3.00/person)

Grilled filet with mushrooms duxelle with a Pinot Noir sauce

Teriyaki Salmon

Marinated & pan seared Atlantic salmon.
Topped with teriyaki glaze

Roasted Chicken Ballotine

Chicken breast stuffed with fresh mushrooms & herbs de Provence
with a shallot Marsala sauce

Chicken Spedini

Chicken breast stuffed with fresh basil, Roma tomatoes & Italian cheeses.
Topped with lemon Bianco

Stuffed Chicken Palermo

Chicken inlaid with fresh spinach, prosciutto & roasted pepper
with Champagne sauce

Chicken Sebastian

Rolled & stuffed chicken breast with fresh herbs, asparagus
& roasted tomato in Champagne sauce

Pancetta Encrusted Pork

Tournedos of pork, encrusted with Italian bacon,
served with Dijon demi-glaze

Eggplant Parmesan Napoleon

Breaded & baked eggplant stacked with ricotta-Parmesan mousse.
Served with pomodoro sauce

Side Dishes: Choice of Three

Chef's Vegetable Medley • Fresh Carrots with Thyme Butter • Grilled Zucchini & Tomatoes • Snipped Beans & Carrots

VEGETABLES: Fresh Green Beans with Pan Burst Tomatoes • Roasted Cauliflower with Lentils • Seared Brussel Sprouts with Asiago Dust (+\$0.50/person)

Tuscan Grilled Vegetables (+\$0.50/person) • Broccoli with Toasted Sesame (+\$0.50/person)

PASTAS & RISOTTOS: Fusilli Florentine • Orecchiette Pasta with Tomato & Herbs • Lemon Pesto Orzo Primavera • San Marzano Tomato & Basil Penne
Mediterranean Pasta Primavera • Bacon, Leek & Tomato Rigatoni • Vegetable Risotto • Tomato & Mushroom Risotto

POTATOS, RICE & GRAINS: Parmesan Encrusted Potatoes • Roasted Garlic Whipped Potatoes • Vesuvio Potatoes • Trio Roasted Potatoes • Quinoa Edamame Sauté
Golden Jewel Couscous Pilaf • Ancient Grain Rice Medley • Bacon Cheddar Twice Baked Potatoes (+\$0.75/person)

Accompanied by

Cracklin Bread & Butter Service • Regular & Decaffeinated Coffee

Wedding Cake

Your choice of Custom Decorated Wedding Cake. (See Wedding Cake page for additional dessert options.)

Price / Person: 200 or more guests: \$46 100 - 199 guests: \$47 50 - 99 guests: \$48

Menu prices listed include all necessary silver, china, glassware and equipment rental for a seated family style service.

SIMPLE ELEGANCE PACKAGE

This menu includes complete setup of our Express Buffet service with necessary chafing dishes, serving equipment, linens & decor to complement your event. Also provided is our professional staff to coordinate and execute the best service that your guests deserve.

Salad Selections: choice of one

- Italian Salad - house Italian vinaigrette
- Classic Caesar Salad - signature Caesar dressing & homemade croutons
- Seven Layer Salad - ranch dressing
- Garden Vegetable Salad - fresh buttermilk dressing

Signature Entrees: choice of Two

Lemon Herb Chicken

Charbroiled chicken breast with mixed herbs, wine & citrus
with roasted garlic lemon sauce

Chicken Marsala

Chicken breast sautéed & topped with mushrooms, red & yellow peppers.
Served with Marsala wine sauce

Chicken Monte Cristo

Lean chicken breast stuffed with ham & cheese,
topped with cream sauce

Blow Torch Ham

Honey glazed with brown sugar

Rosemary Pork

Tender sliced pork loin with fresh Rosemary
served with sauce Robert

Cranberry Apple Pork

Tender pork baked with cranberry & apples.
Served in a cranberry ginger glaze

Sliced Beef Bordelaise

Choice top round of beef, slow cooked & sliced.
Served with sauce bordelaise

Sicilian Style Beef Spedini (+\$1.00/person)

Thinly sliced sirloin of beef, stuffed with fresh basil, Roma tomatoes
& Italian cheeses. Topped with sauce pomodoro

Sliced Turkey Breast

Our delicately sliced turkey served with giblet gravy

Eggplant Parmesan Napoleon

Breaded & baked eggplant stacked with ricotta-Parmesan mousse.
Served with pomodoro sauce

Side Dishes: choice of Two

Grilled Zucchini & Roasted Tomato • Chef's Vegetable Medley • Snipped Peas & Carrots • Stewed String Bean Casserole • Pasta con Broccoli
Cavatelli Bolognese • Mac & Cheese • Penne Pasta Marinara • Bowtie Pesto Primavera • Corkscrew Alfredo • Yukon Gold Mashed Potatoes
Wild Rice Pilaf • Broccoli & Cauliflower Mornay • Three Herbed Rosemary Potatoes • Roasted Garlic Potatoes

Accompanied by

Fresh Dinner Rolls & Whipped Butter • Regular & Decaffeinated Coffee • Iced Water

Wedding Cake

Your choice of Custom Decorated Wedding Cake. (See Wedding Cake page for additional dessert options.)

Price / Person: **200 or more guests: \$29** **100 - 199 guests: \$30** **50 - 99 guests: \$31**

Prices include silver & china dinnerware. For details & additional options, please see Special Event Services.

Options:

Additional Side Dish: \$1.50/person

Add a Carved Entree: \$2.50/person

Served in place of one entree selection - Choice of:

- Char Crust Top Round of Beef - au jus, mushroom bordelaise & whipped horseradish
- Herb Marinated Rotisserie Turkey - thyme pan gravy & orange cranberry chutney
- Hickory Smoked Pork Roast - blackberry BBQ sauce & whipped horseradish

Prices are subject to: 22% labor charge (\$550 minimum) • transportation fee (\$65 minimum) • applicable sales tax
Rental delivery & pickup fee to be additional. Additional labor may be required depending on the location.

APPETIZER ADDITIONS

- DISPLAYS & STATIONS -

Fresh Fruit & Specialty Cheese Display

Artfully displayed & garnished. Accompanied by assorted crackers & breads.
\$3.25/person

Antipasto Display

Genoa Salami • Prosciutto • Provolone • Sliced French Bread • Grilled Vegetables • Tomato Fettunta Bread with Spinach Dip
Tuscan Bean Dip • Tomato & Mozzarella Skewers • Antipasto Salad
\$4.00/person

Add Jumbo Stuffed Toasted Ravioli with Marinara for \$2.00/person

Stationary Appetizers: Choice of Three

Toasted Cannelloni • Hot Crab Dip with Wontons • Shrimp Cocktail • Mushrooms stuffed with Fennel Sausage
Petite Italian Meatballs • Veggie Spring Rolls • Micro Shepherd Pies • Hot Spinach & Artichoke Dip with Crouton Rounds
\$6.50/person

- BUTLERED APPETIZERS -

Standard Passed Appetizers: Choice of Four

Sundried Tomato & Basil Bruschetta • Mix Grill Asian Wrap • Spinach & Artichoke Mousse Puff Pastry
Smoked Trout Tartlet • Garden Vegetable Pinwheel • Cucumber Crab Bites • Southwest Grilled Shrimp Canape
Salami Horns with Cream Cheese • Mediterranean Hummus Triangles • Toasted Cannelloni
\$5.00/person

Upgraded Passed Appetizers: Choice of Four

Pesto Chicken Bruschetta • Smoked Duck Bruschetta • Lemon Shrimp Bruschetta • Roasted Vegetable Napoleon
Bleu Cheese & Salmon Crostini • Antipasto Brochettes • Sweet Potato & Bacon Endive Spears
Caprese Bruschetta • Fresh Fruit Bruschetta • Caramelized Bacon Skewers
\$6.00/person

Specialty Passed Appetizers: Choice of Four

Petite Beef Wellington with Béarnaise • Spanakopita • Sesame Chicken Skewers with Thai Peanut Sauce
Potato Pancakes with Smoked Chicken • Shrimp & Crab Martini • Prosciutto & Asiago Stuffed New Potatoes
Roasted Tomato Bisque Shooters with Grilled Cheese Panini
\$7.00/person

- Additional Menu Selections are available upon request -

Perfect for breakouts, between the ceremony / reception & late night snacks!

Stations & Bars

Toasted Ravioli
with marinara
\$2.50/person

Mini Italian Beef Sliders
build your own sandwiches with slow simmered beef, provolone cheese, giardiniera relish & slider bun. Served with asiago bistro chips
\$3.00/person

Nacho Bar
includes tri-colored tortilla chips, nacho cheese, jalapenos & sour cream
\$2.25/person

* add ground beef \$1.00

Cookie & Milk Shooter Bar
includes home-baked chocolate chip cookies, st. louis gooey butter cookies & milk shooters
\$2.25/person

S'more's Station
includes graham crackers, Hersey's chocolate, marshmallows & roasting sticks
\$2.75/person

Sicilian Pan Pizzas

Thick crust 18" pizzas topped with our 5-cheese blend

Chicken Bacon Club
Smoked bacon, roasted leeks, pulled chicken & marinated tomatoes

Fire Roasted Vegetable
Char-roasted zucchini, red peppers, spinach, mushrooms, red onions & balsamic tomatoes

Cheese Lovers
Topped with our classic 5-cheese blend

Sicilian Split
1/2 Italian sausage, 1/2 pepperoni & pomodoro sauce

\$2.50/person



Gateway Classics

Gus Pretzels
with honey mustard & cheese
\$1.75/person

Ted Drewes Cup
with chocolate & vanilla
\$2.75/person

* add toppings \$1.00



Signature Dips

All platters listed serve 30 to 35 people

French Onion - \$30 each
Our homemade bistro chips with French onion dip.

Southwest Layer - \$40 each
Layers of refried beans, shredded lettuce, diced tomatoes, sliced black olives, guacamole, scallions, chipotle sour cream, cheddar & Colby Jack cheeses, cilantro and red peppers. Accompanied by tri-colored tortilla chips.

Buffalo Chicken - \$42 each
Cream & cheddar cheeses, celery, tomato, celery, onion & house buffalo sauce combined with grilled chicken.
Served with corn tortilla chips.

Inside Out Crab Rangoon - \$50 each
Served with crispy wonton chips

WEDDING CAKES

Starting from the bakery table,
our wedding cakes are handcrafted to
your exact specifications.

Included in our Bridal Packages
or available to purchase.

~ Cake Flavors ~

Each Tier can be a different flavor

Vanilla • Yellow • Chocolate • Marble • Funfetti
Amaretto • Lemon • Almond • Champagne
Chocolate Chip • Rum

Premium Flavors: +\$0.50/person

Carrot • Red Velvet • Apple Spice • Pumpkin Spice

~ Cake Fillings ~

Fruit Jams & Marmalades

Strawberry • Raspberry • Blueberry • Lemon
Orange • Cherry • Apricot

Mousses, Cremes & Curds

Chocolate • Hazelnut • Amaretto • Mocha
Espresso • Bavarian • Strawberry
Raspberry • Cherry • Pineapple • Passion Fruit
White Chocolate • Mint • Grand Marnier
Cookies & Creme • Key Lime
Peanut Butter • Lemon • Caramel
Salted Caramel • Cream Cheese
Lemon Cream Cheese

Specialty Fillings & Add-ons: +\$0.25/serving

Lemon Curd • Key Lime Curd
Orange Curd • Blackberry Curd
Fresh Strawberry Pieces • Raspberry Halves
Whole Blueberries • Blackberries
Heath Crunch • Oreo Pieces
M&M's • Chocolate Covered Krispies
Chocolate Chips • Reese's Pieces

Looking for Something Different?

Substitute your Wedding Cake for one of the following...

Dessert Station

featuring selections from our gourmet & premium desserts

Decorated Cupcakes

assortment of cupcakes with your choice of flavors & fillings

If you would like to add a token wedding cake,
please call for pricing



Mini Gourmet Desserts: \$2.25/person

(Includes preparation amount of 1.5/person)

Apple Berry Crunch

Mimosa Swirl Cake

Chocolate Opera Cake Square

Classic Carrot Cake

Rocky Road Brownie

Lemon Meringue Crunch Torte

Chocolate Cookies -n- Cream Cheesecake

St. Louis Goopy Butter Square

Key Lime Cheesecake

Tiramisu Parfait

Salted Caramel Shot Glass

White Chocolate Strawberry Torte

Premium Dessert Selection: \$2.75/person

(Includes preparation amount of 1.5/person)

Mama Russo's Cannoli

cinnamon infused shell, ricotta mousse & chocolate chips

Mini Fresh Fruit Tartlet

short crust, Bavarian cream, fresh berries & apricot glaze

Shot Glass Desserts

Fruit Parfait • Tiramisu • Apple Pie Crunch

Micro Pies

Chocolate Silk • Apple Crumble • Mixed Berry • Strawberry Cream

Hand Dipped Cookies: \$1.25/person

(Includes preparation amount of 1.25/person)

Chocolate Chip • Honey-Walnut Oatmeal
White Chocolate Macadamia • Goopy Butter

Wedding Cakes: \$3.50/person

Elegant, unique and wonderfully delicious describes our pastry chef's wedding cake creations

(Included with our Bridal Packages)

Available with your choice of flavors, fillings & icing
Please call or visit russosgourmet.com for more info.

Specialty Cakes & Pies: \$2.75/person

Turtle Cheesecake

Chocolate, caramel & pecans piled high on our light cheesecake with an Oreo cookie crumb

Chocolate Truffle Mousse Cake

Chocolate cake layered with chocolate mousse whipped cream filling & dipped with chocolate shavings

White Chocolate Raspberry Cheesecake

Our specialty cheesecake swirled with raspberry sauce & baked to perfection. Trimmed with white chocolate shavings

Key Lime Chiffon Pie

Florida key lime juice baked with creamy custard in a graham cracker shell. Topped with lemon lime chiffon & whipped cream

Black Forest Cake

Layers of chocolate cake, Kirsch marinated Griottine cherries & butter cream filling. Finished with chocolate shavings & garnished

Russo's Tiramisu

Layers of ladyfinger cookie infused with Espresso & Brandy, between a light mascarpone cheese filling. Dusted with imported cocoa powder

SPECIAL EVENT SERVICES

BUFFET SERVICE

Includes the following:

China Salad & Dinner Plate • Dinner Fork • Knife • Linen Napkin

Add the following for \$3.00/person

China Dessert Plate • Dessert Fork • Coffee Mug • Water Glass

SEATED SERVICE

Includes the following:

China Salad, Dinner & Dessert Plates • Salad, Dinner & Dessert Forks
Knife • Teaspoon • Linen Napkin • Water Glass • Coffee Mug
Bread & Butter Plate • Sweetener & Creamer Caddies

TABLE SERVICES

Seated Water & Salad is included with our Family Style package.
Seated Water, Salad & Coffee are included with our Seated Dinner package.

Seated Water: \$1.50/person

Includes iced water glass & refilling during dinner service.

Seated Water & Salad: \$2.50/person

Includes iced water glass & refilling during dinner service.
Salad served to your guests prior to dinner.

Seated Dessert & Coffee: \$4.50/person

Dessert & coffee served to your guests following dinner.
Includes china dessert plate, dessert fork, coffee mug, saucer, teaspoon, sweetener/creamers caddies & coffee pourers.

STATIONS BUFFET SERVICE

Includes the following:

China Dinner Plate • Dinner Fork • Knife • Linen Napkin

Add the following for \$2.00/person

China Dessert Plate • Dessert Fork • Coffee Mug • Water Glass

GUEST TABLES & LINENS

66" Round / 8' Rectangle Table
- \$9/table

85" x 85" Linen / 54" x 120" Rectangle Tablecloth
Available in white, black or ivory - \$8/table

120" Floor Length Linens
Available in a variety of colors - \$15/table

Linen & Centerpiece Package: \$10/table
54" x 120" rectangle / 85" x 85" linen tablecloth in white, black or ivory. Glass hurricane centerpiece with taper candle, surrounded by votive candles.

Chair Covers & Sash: \$4.50 - \$6.00 each
Your choice of white, black or ivory cover plus a wide variety of sash colors in organza or satin. (Includes installation & removal)

FAMILY STYLE SERVICE

Includes the following:

China Salad & Dinner Plates • Salad & Dinner Forks • Knife
Linen Napkin • Water Glass

Add the following for \$2.00/person

China Dessert Plate • Dessert Fork

CABERET TABLES & LINENS

30" cabaret table, 42" tall
- \$10 each

120" round linen for a straight look
Available in a variety of colors - \$15 each

132" round linen with sash for an hour glass look
Available in a variety of colors - \$20/table

BAR SERVICES

Russo's offers full bar services. Depending on you location, we may be able to handle this for you as well!

Please see our Beverage/Bar menus on our website or ask your sales representation for more information.

RUSSO'S EST. 1961

CATERING

9904 Page Avenue • St. Louis, Missouri 63132



ABOUT OUR MENUS

Our menus are designed to incorporate many time consuming arrangements necessary to produce the perfect event.

Matt Russo's philosophy, when founding our company in 1961, was to provide high quality food, fresh ideas, and culinary innovation to his customers at a fair price. We, at Russo's Catering, strive for nothing less.

Food expertise is just one facet of our business...
Another is our commitment to service

Because of our flexibility, consistent pursuit of excellence, and astute eye of detail, Russo's Catering has developed a base of lifelong customers.



See more achievements at russosgourmet.com



210 Fee Fee Hills Drive
Hazelwood, MO 63042

HORS D'OEUVRES & DINNER MENUS



Booklet Contents:

Five Star Station Buffet
Signature Hors d'oeuvres
Happy Hour Appetizer Buffets

Signature Dinner Buffet
Seated Dinner
Stations Buffet
Family Style
Express Dinner Buffet

Appetizer Additions
Snacks
Dessert Collection
Wedding Cakes
Special Event Services

RUSSO'S
EST. 1961
CATERING

RUSSOSGOURMET.COM

Contact Us
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FIVE STAR STATIONS BUFFET

Your guests will be greeted with our butlered appetizer selections, followed by our wonderful hot and cold hors d'oeuvre station. Gourmet desserts & freshly brewed coffee also accompany this meal.

Passed Appetizers: choice of Four

Caprese Bruschetta
Smoked Salmon & Bleu Cheese Crostini
Smoked BBQ Duck Bruschetta
Spinach & Artichoke Puff Pastry
Smoked Trout Bouchee
Roasted Vegetable Napoleon
Southwest Grilled Shrimp Canape
Mix Grill Asian Wrap
Mediterranean Hummus Triangles
Salami Horns with Cream Cheese

Hot Hors d'oeuvres Station: choice of Four

Charcrust Beef Sirloin
with assorted rolls & whipped horseradish
Mini Potato Pancakes
with smoked chicken & sundried cherry sauce
Petite Beef Wellington
with bearnaise sauce
Ahi Tuna Napoleon
with shoyu sauce
Boursin Stuffed Mushroom
Roasted Red Pepper & Leek Quiche
Stuffed Portabella Mushroom
with demi-glaze
Mini Crab Cakes
with remoulade
Crab Stuffed Mushroom
Orange Glazed Pork Skewers
Asiago Stuffed New Potatoes
Mango & Brie Quesadillas
with sour cream & salsa
Mini Shepherd Pies
Feta Cheese & Sundried Tomatoes in Phyllo
Cashew Chicken Spring Roll
with sweet & sour sauce

Cold Hors d'oeuvres Station: choice of Two

Fresh Fruit & Specialty Cheese
Artfully displayed & garnished. Accompanied by assorted crackers & breads.
Southwest Grilled Shrimp
with smoky Russian dressing
Antipasto Display
Genoa Salami • Prosciutto • Provolone • Grilled Vegetables
Fettunta Bread with Spinach Dip • Tuscan Bean Dip
Tomato & Mozzarella Skewers • Antipasto Salad • Sliced French Bread
Assorted Vegetable Sushi
with ginger, wasabi & soy

Gourmet Dessert & Coffee Station

In addition to the above stations, your guests will be treated to an array of Gourmet Desserts from our bakery. These will include your choice from our Mini Gourmet & Premium Dessert selections. See our Dessert Collection page for Russo's house baked list of cheesecakes, tortes, parfaits & mini cake selections. Freshly brewed coffees along with specialty flavored syrups, cinnamon, nutmeg, chocolate & whipped cream will also accompany this station.

Price / Person: 200 or more guests: \$28 100 - 199 guests: \$29 50 - 99 guests: \$30

Pricing includes all necessary best quality disposable dinnerware, our professional staff and the complete setup of buffet with skirting, linens & decor.

Prices are subject to: 22% labor charge (\$500 minimum) • transportation fee (\$65 minimum) • applicable sales tax
Rental delivery & pickup fee to be additional. Additional labor may be required depending on the location.

SIGNATURE HORS D'OEUVRES

This menu allows your guests to enjoy our fresh fruit & specialty cheeses upon their arrival, followed by our tastefully displayed, grand hors d'oeuvres buffet.

Fresh Fruit & Cheese Display

Seasonal fruit & specialty cheeses artfully displayed & garnished. Accompanied by assorted crackers & breads.

Carvery Station: choice of One

Roasted Baron of Beef - Dollar Rolls & Whipped Horseradish
Herb Marinated Rotisserie Turkey - Wheat Rolls & Raspberry Basil Mayo
Smoked Pork Roast - Assorted Rolls & Blackberry BBQ Sauce
Smoked Beef Brisket - Assorted Rolls & Blackberry BBQ Sauce (\$1.00 per person)

Hot Hors d'oeuvres: choice of Five

Crab Stuffed Mushrooms	Vegetable Spring Rolls with sweet & sour sauce	Sundried Tomato Basil Bruschetta
Cajun Chicken Drumettes with cool ranch dressing	Balsamic Grilled Vegetable Pizza zucchini, red peppers, spinach, mushrooms, red onions & tomatoes	Chicken Chipotle Quesadilla with sour cream & salsa
Toasted Ravioli with marinara sauce	Toasted Cannelloni with pomodoro sauce	Grilled Veggie & Cheese Quesadilla with sour cream & salsa
Breaded Chicken Tenderloins with Parmesan peppercorn sauce	Hot Crab Dip with crispy wonton strips	Shrimp Cocktail boiled shrimp garnished & displayed on ice
Asian Pot Stickers with soy ginger sauce	Great Wings of Fire with cool ranch dressing	Tandoori Chicken Wings
Petite Italian Meatballs	Fennel Sausage Stuffed Mushrooms	Sesame Chicken Skewers with thai peanut sauce
Summer Veggie Rolls with ginger, wasabi & soy		Warm Spinach & Artichoke Dip with fettunta bread

Price / Person: 200 or more guests: \$21 100 - 199 guests: \$22 50 - 99 guests: \$23

Pricing includes all necessary best quality disposable dinnerware, our professional staff and the complete setup of buffet with skirting, linens & decor.

Upgrade Options

Add Salad to Buffet Choose from Mediterranean, Classic Caesar & Garden Vegetable Salad	\$1.50/person
Substitute Southwestern Grilled Jumbo Shrimp for a hot hors d'oeuvre selection	\$1.75/person
Substitute a Quesadilla Station for a hot hors d'oeuvre selection Includes on site cookery with chef prepared chicken quesadillas. Accompanied by sour cream, salsa & guacamole	\$2.00/person

Prices are subject to: 22% labor charge (\$375 minimum) • transportation fee (\$65 minimum) • applicable sales tax
Rental delivery & pickup fee to be additional. Additional labor may be required depending on the location.

HAPPY HOUR APPETIZER BUFFET

These menus are designed for your guests enjoyment for prior to dinner or happy hour at end of day!

MENU #1

Fresh Fruit & Specialty Cheese

Artfully displayed & garnished. Accompanied by assorted crackers & breads.

Grilled Vegetable Platter

Asparagus • Red & Yellow Peppers • Mushrooms • Green Beans
Potatoes • Malibu Carrots • Zucchini • Balsamic Aioli Dipping Sauce

Toasted Ravioli

with marinara sauce

Asian Pot Stickers

with soy ginger

Buffalo Chicken Wings

with cool ranch dressing

MENU #2

Fresh Fruit & Specialty Cheese

Artfully displayed & garnished. Accompanied by assorted crackers & breads.

Chicken Chipotle Quesadillas

with sour cream & salsa

Petite Italian Meatballs

Balsamic Grilled Vegetable Pizza

zucchini, red peppers, spinach, mushrooms, red onions & tomatoes

Southwest Layer Dip

with tri-colored tortilla chips

Shrimp Cocktail

boiled shrimp garnished & displayed on ice

MENU #3

Petite Gourmet Sandwiches

roast beef on dollar rolls & turkey on wheat rolls

Sesame Chicken Skewers

with thai peanut sauce

Fennel Sausage Stuffed Mushrooms

Southwestern Grilled Shrimp

with smoky Russian sauce

Hot Crab Dip

with crispy wonton strips

Grilled Vegetable Pinwheels

MENU #4

Open Faced Tenderloin Sandwiches

teriyaki glazed tenderloin with horseradish mousse
on grilled fettunta

Asiago Stuffed New Potatoes

Coconut Shrimp

with sundried cherry dipping sauce

Roasted Chicken Pesto Bruschetta

Roasted Vegetable Napoleons

layers of sliced potato, eggplant, zucchini
& tomato between herb cheeses

Price / Person:

200 or more
100 - 199
50 - 99

MENU #1

\$13
\$14
\$15

MENU #2

\$15
\$16
\$17

MENU #3

\$17
\$18
\$19

MENU #4

\$18
\$19
\$20

Pricing includes all necessary best quality disposable dinnerware,
our professional staff and the complete setup of the dinner buffet with skirting, linens & decor.

Prices are subject to: 22% labor charge (\$300 minimum) • transportation fee (\$65 minimum) • applicable sales tax
Rental delivery & pickup fee to be additional. Additional labor may be required depending on the location.

SIGNATURE DINNER BUFFET

This menu includes complete setup of Dinner Buffet service with necessary chafing dishes, serving equipment, linens and decor to complement your event. Also provided is our professional staff to coordinate and execute the best service that your guests deserve.

Salad Selections: choice of One

- Italian Salad - house Italian vinaigrette
- Classic Caesar Salad - signature Caesar dressing & homemade croutons
- Garden Vegetable Salad - balsamic vinaigrette
- Harvest Salad - sundried cherry dressing (+\$0.75/person)
- Farmer's Market Vegetable Cobb Salad - buttermilk dressing (+\$0.75/person)

Carvery Station: choice of One

- Char Crust Top Round of Beef - au jus, mushroom bordelaise & whipped horseradish
- Rosemary Roasted Pork Loin - dijon demi-glaze & lemon rosemary aioli
- Hickory Smoked Pork Roast - blackberry barbecue sauce & whipped horseradish
- 18 Hour Smoked Brisket - blackberry barbecue sauce (+\$2.00/person)
- Slow Roasted Beef Sirloin - bordelaise & whipped horseradish (+\$3.00/person)
- Prime Rib of Beef - au jus & whipped horseradish (+\$4.00/person)
- Flame Broiled Beef Tenderloin - chasseur & béarnaise sauce (+\$5.00/person)

Signature Entrees: choice of One

- | | |
|--|---|
| <p>Grecian Chicken
Chicken breast stuffed with spinach, feta & Parmesan.
Served in a lemon reduction with a touch of cream</p> <p>Chicken Spedini
Chicken breast rolled & stuffed with fresh basil, Roma tomatoes & Italian cheeses. Topped with lemon Bianco</p> <p>Chicken Ala Russo
Sautéed chicken, roasted artichokes & fresh mushrooms.
Served with sauce Chardonnay</p> <p>Pancetta Encrusted Pork
Tournedos of pork, encrusted with Italian bacon.
Served with Dijon demi-glaze</p> <p>Grilled Pork Cutlets
Tender pork, lightly grilled & seasoned.
Served with tomato basil relish.</p> | <p>Sicilian Style Beef Spedini (+\$1.00/person)
Thinly sliced sirloin of beef, stuffed with fresh basil, Roma tomatoes & Italian cheeses. Topped with sauce pomodoro</p> <p>Beef Scallopini Piccata
Beef cutlets with lemon, mushrooms & capers
with a white wine sauce</p> <p>Grilled Smoked Salmon (+\$2.00/person)
Atlantic salmon, lightly grilled & smoked.
Served with a horseradish caper aioli.</p> <p>Eggplant Parmesan Napoleon
Breaded & baked eggplant stacked with ricotta-Parmesan mousse.
Served with pomodoro sauce</p> <p>Stuffed Green Peppers
Quinoa, mixed veggies & arrabiata
with a spicy tomato broth</p> |
|--|---|

Side Dishes: choice of Three

- Chef's Vegetable Medley • Fresh Carrots with Thyme Butter • Grilled Zucchini & Tomatoes • Snipped Beans & Carrots
- VEGETABLES: Fresh Green Beans with Pan Burst Tomatoes • Roasted Cauliflower with Lentils • Seared Brussel Sprouts with Asiago Dust (+\$0.50/person)
- Tuscan Grilled Vegetables (+\$0.50/person) • Broccoli with Toasted Sesame (+\$0.50/person)
- PASTAS & RISOTTOS: Fusilli Florentine • Orchieta Pasta with Tomato & Herbs • Lemon Pesto Orzo Primavera • San Marzano Tomato & Basil Penne
- Mediterranean Pasta Primavera • Bacon, Leek & Tomato Rigatoni • Vegetable Risotto • Tomato & Mushroom Risotto • Pasta Con Broccoli
- POTATOS, RICE & GRAINS: Parmesan Encrusted Potatoes • Roasted Garlic Whipped Potatoes • Vesuvio Potatoes • Trio Roasted Potatoes • Quinoa Edamame Sauté
- Golden Jewel Couscous Pilaf • Ancient Grain Rice Medley • Bacon Cheddar Twice Baked Potatoes (+\$0.75/person)

Accompanied by

Fresh Dinner Rolls & Whipped Butter • Regular & Decaffeinated Coffee • Iced Water

Price / Person: 200 or more guests: \$24 100 - 199 guests: \$25 50 - 99 guests: \$26

Prices includes best quality disposable dinnerware. For silver & china options, please see Event Services.

Prices are subject to: 22% labor charge (\$450 minimum) • transportation fee (\$65 minimum) • applicable sales tax
Rental delivery & pickup fee to be additional. Additional labor charge may be required depending on location.

SEATED DINNER

Our Seated Dinner entree selections are designed with the highest regard for presentation. Your menu will be plated & served to your guests by our culinary team in order to assure optimal eye appeal. Each entree will be paired with our chef's freshest vegetable & starch selections to achieve optimum flavor compatibility. Service will begin with seated salad, followed by main course, dessert & freshly brewed coffee. Fresh bread, butter & iced water also accompany your meal.

Salad Selections: Choice of One

- Italian Salad - house Italian vinaigrette
- Classic Caesar Salad - signature Caesar dressing & homemade croutons
- Garden Vegetable Salad - balsamic vinaigrette
- Harvest Salad - sundried cherry dressing (+\$0.75/person)
- Tropical Salad - orange poppyseed dressing (+\$0.75/person)

Signature Entree Selections

- Stuffed Chicken Palermo - Inlaid fresh spinach, prosciutto & roasted pepper • Champagne sauce
- Roasted Chicken Ballotine - Stuffed with forest mushrooms & herbs de Provence • Shallot Marsala sauce
- Chicken Sebastian - Rolled & stuffed chicken breast with herbs, asparagus & roasted tomato • Champagne sauce
- Chicken Portofino - Shrimp, crab & scallop mousseline • Lemon Chardonnay sauce
- Sesame Almond Encrusted Pork Tenderloin - Roasted pork tenderloin • Mandarin hoisin glaze
- Apple Grilled Center Cut Pork Chop - Charbroiled French chops • Calvados sweet onion glaze
- Pistachio Encrusted Salmon - Panko pistachio herb crust • Lemon chive velouté

Price / Person

200+	100+	50+
\$43	\$44	\$45
\$43	\$44	\$45
\$43	\$44	\$45
\$45	\$46	\$47
\$47	\$48	\$49
\$48	\$49	\$50
\$49	\$50	\$51

Deluxe Entree Selections

- Old Fashioned Bacon Wrapped Sirloin - Served with bordelaise sauce
- Tuscan Veal Roulade - Sundried tomatoes, basil leaves & pancetta • Roasted tomato cream sauce
- Tournedos of Beef Tenderloin - Twin filets with mushroom duxelle • Pinot Noir sauce
- Stuffed Tenderloin Florentine - Caramelized leeks, baby spinach & gorgonzola cheese • Balsamic demi-glaze
- Beef Tenderloin Modiga - Lightly breaded & charbroiled • White wine lemon sauce
- Seared New York Strip Steak - Served with caramelized onions • Jack Daniel's sauce

\$55	\$56	\$57
\$56	\$57	\$58
\$57	\$58	\$59
\$58	\$59	\$60
\$58	\$59	\$60
\$60	\$61	\$62

Premium Twin Entree Pairings

- Beef Tenderloin Modiga & Roasted Chicken Ballotine
- Tournedos of Beef Tenderloin & Stuffed Chicken Palermo
- Poached Norwegian Salmon & Filet Mignon
- Filet Mignon & South African Lobster Tail -or- Crab Stuffed Jumbo Shrimp

\$52	\$53	\$54
\$52	\$53	\$54
\$54	\$55	\$56
Market Price		

Accompanied by

Fresh Dinner Rolls & Whipped Butter • Regular & Decaffeinated Coffee • Iced Water

Dessert

Choose from Russo's Bakery Dessert Collection.

Our specialty cakes, pies, parfaits, triple euro cakes and custom wedding cakes offer endless delectable possibilities. Seated Desserts will be tastefully garnished.

Seated Dinner Menus include all necessary silverware, china plates, glassware, coffee cups and linen napkins. Menus also include necessary serving equipment along with our professional culinary & banquet staff to provide seated dinner service.

Prices are subject to: 22% labor charge (\$750 minimum) • transportation fee (\$65 minimum) • applicable sales tax
Rental delivery & pickup fee to be additional. Additional labor charge may be required depending on the location.

This menu offers separate buffet stations, each creative, delicious and themed for your occasion. Each stations include necessary serving equipment, linens and decor to complement your event. Also provided is our professional staff to artistically setup and service these food stations. Our hostess will escort your guests tables to our food stations.

Your choice of Three Dinner Stations

Roti Station

Tandoori Chicken, Palek Paneer & Vegetable Samosas served with Naan

Accompanied by: Cucumber Riata • Tamarind Chutney • Pickled Red Onion & Cabbage

Italian Pasta & Risotto

Choice of Two: Fusilli Florentine • BLT (Bacon, Leek & Tomato) Rigatoni • Mediterranean Pasta • Tomato & Mushroom Risotto • Bowtie Pesto Primavera
Vegetable Risotto Milanese • Corkscrew Pasta Portofino • Cavatelli Pomodoro • Penne Pasta Primavera

Choice of Two: Mediterranean Salad • Toasted Cannelloni • Freshly Baked Bread with Olive Oil & Butter

Mini Meal Station

Carving Station (Choice of One): Char Crust Top Round of Beef • Herb Marinated Rotisserie Turkey • Hickory Smoked Pork
Flame Broiled Beef Tenderloin (+\$3.00/person)

Accompaniments: Mini Herb Duchess Potato • Grilled Vegetables
Served with assortment of rolls & house made sauces

Diner Style Slider Bar

Mini Black Angus Beef Sliders • Grilled Chicken Breast Sliders • Veggie Burger Sliders

Accompaniments: Bacon • Sliced Cheeses • Lettuce • Tomato • Sliced Onion • Pickles

Choice of Two: Macaroni & Cheese • Bistro Potato Chips • Fresh Coleslaw

Mac 'n Cheese Bar

Toppings: Seafood Mousse • Bacon • Bruschetta Tomatoes • Seasoned Breadcrumbs • Bleu Cheese Crumbles • Green Onion

Stir Fry Station

Choice of Two: Cashew Chicken Stir-Fry • Mongolian Beef • Moo Shu Vegetable Stir-Fry

Accompaniments: Jasmine Rice • Veggie Spring Rolls

Street Taco Station

Choice of Two: Smoked Pulled Pork • Ground Seasoned Chicken • Ground Beef • Southwest Shrimp • Fajita Vegetables

Accompaniments: Flour Tortillas • Roasted Tomato Salsa • Pico de Gallo • Onions
Shredded Cabbage • Cojita Cheese • Crema • Guacamole

Gourmet Dessert & Coffee Station

In addition to the above Dinner stations, your guests will be treated to an array of Gourmet Desserts from our bakery. These will include your choice from our Mini Gourmet & Premium Dessert selections. See our Dessert Collection page for Russo's house baked list of cheesecakes, tortes, parfaits & mini cake selections. Freshly brewed coffees along with specialty flavored syrups, cinnamon, nutmeg, chocolate & whipped cream will also accompany this station.

Price / Person: 200 or more guests: \$32 100 - 199 guests: \$33 50 - 99 guests: \$34

Prices includes best quality disposable dinnerware. For silver & china options, please see Event Services.

Prices are subject to: 22% labor charge (\$575 minimum) • transportation fee (\$65 minimum) • applicable sales tax
Rental delivery & pickup fee to be additional. Additional labor may be required depending on the location.

A delightful and fun way to serve your guests dinner...

This menu offers a combination of seated service with a broader variety of menu selections and an element of interaction between your guests.

Our Family style menu provides all necessary rentals including silverware, china plates, water glasses, coffee cups and linen napkins.

Menus also include necessary serving vessels along with our professional culinary & banquet staff to provide seated family style service.

Salad Selections: Choice of One

Italian Salad - house Italian vinaigrette

Classic Caesar Salad - signature Caesar dressing & homemade croutons

Garden Vegetable Salad - balsamic vinaigrette

Harvest Salad - sundried cherry dressing (+\$0.75/person)

Farmer's Market Vegetable Cobb Salad - buttermilk dressing (+\$0.75/person)

Main Course Entrees: Choice of Two

Sicilian Style Beef Spedini (+\$1.00 / person)

Thinly sliced sirloin of beef, stuffed with fresh basil, Roma tomatoes & Italian cheeses. Topped with sauce pomodoro

Beef Scaloppini Piccata

Beef cutlets with lemon, mushrooms & capers.
Topped with a white wine sauce

Beef Tenderloin Medallions (+\$3.00/person)

Grilled filet with mushrooms duxelle with a Pinot Noir sauce

Teriyaki Salmon

Marinated & pan seared Atlantic salmon.
Topped with teriyaki glaze

Roasted Chicken Ballotine

Chicken breast stuffed with fresh mushrooms & herbs de Provence
with a shallot Marsala sauce

Chicken Spedini

Chicken breast stuffed with fresh basil, Roma tomatoes & Italian cheeses.
Topped with lemon Bianco

Stuffed Chicken Palermo

Chicken inlaid with fresh spinach, prosciutto & roasted pepper
with Champagne sauce

Chicken Sebastian

Rolled & stuffed chicken breast with fresh herbs, asparagus
& roasted tomato in Champagne sauce

Pancetta Encrusted Pork

Tournedos of pork, encrusted with Italian bacon,
served with Dijon demi-glaze

Eggplant Parmesan Napoleon

Breaded & baked eggplant stacked with ricotta-Parmesan mousse.
Served with pomodoro sauce

Side Dishes: Choice of Three

Chef's Vegetable Medley • Fresh Carrots with Thyme Butter • Grilled Zucchini & Tomatoes • Snipped Beans & Carrots

VEGETABLES: Fresh Green Beans with Pan Burst Tomatoes • Roasted Cauliflower with Lentils • Seared Brussel Sprouts with Asiago Dust (+\$0.50/person)

Tuscan Grilled Vegetables (+\$0.50/person) • Broccoli with Toasted Sesame (+\$0.50/person)

PASTAS & RISOTTOS: Fusilli Florentine • Orecchiette Pasta with Tomato & Herbs • Lemon Pesto Orzo Primavera • San Marzano Tomato & Basil Penne

Mediterranean Pasta Primavera • Bacon, Leek & Tomato Rigatoni • Vegetable Risotto • Tomato & Mushroom Risotto

POTATOS, RICE & GRAINS: Parmesan Encrusted Potatoes • Roasted Garlic Whipped Potatoes • Vesuvio Potatoes • Trio Roasted Potatoes • Quinoa Edamame Sauté
Golden Jewel Couscous Pilaf • Ancient Grain Rice Medley • Bacon Cheddar Twice Baked Potatoes (+\$0.75/person)

Accompanied by

Cracklin Bread & Butter Service • Regular & Decaffeinated Coffee

Gourmet Dessert & Coffee Station

Your guests will be treated to a delectable dessert display! Choose from Russo's in-house bakery selections including an array of gourmet desserts, pies, tarts, cheesecakes, parfaits & mini cake specialties. In addition, this station will include freshly brewed coffees along with specialty flavored syrups, cinnamon, nutmeg, chocolate & whipped cream.

Price / Person: 200 or more guests: \$43 100 - 199 guests: \$44 50 - 99 guests: \$45

Menu prices listed include all necessary silver, china, glassware and equipment rental for a seated family style service.

Prices are subject to: 22% labor charge (\$750 minimum) • transportation fee (\$65 minimum) • applicable sales tax
Rental delivery & pickup fee to be additional. Additional labor may be required depending on the location.

EXPRESS DINNER BUFFET

This menu includes complete setup of our Express Buffet service with necessary chafing dishes, serving equipment, linens & decor to complement your event. Also provided is our professional staff to coordinate and execute the best service that your guests deserve.

Salad Selections: choice of one

- Italian Salad** - house Italian vinaigrette
- Classic Caesar Salad** - signature Caesar dressing & homemade croutons
- Seven Layer Salad** - ranch dressing
- Garden Vegetable Salad** - fresh buttermilk dressing

Signature Entrees: choice of two

Lemon Herb Chicken

Charbroiled chicken breast with mixed herbs, wine & citrus
with roasted garlic lemon sauce

Chicken Marsala

Chicken breast sautéed & topped with mushrooms, red & yellow peppers.
Served with Marsala wine sauce

Chicken Monte Cristo

Lean chicken breast stuffed with ham & cheese,
topped with cream sauce

Blow Torch Ham

Honey glazed with brown sugar

Rosemary Pork

Tender sliced pork loin with fresh Rosemary
served with sauce Robert

Cranberry Apple Pork

Tender pork baked with cranberry & apples.
Served in a cranberry ginger glaze

Sliced Beef Bordelaise

Choice top round of beef, slow cooked & sliced.
Served with sauce bordelaise

Sicilian Style Beef Spedini (+\$1.00/person)

Thinly sliced sirloin of beef, stuffed with fresh basil, Roma tomatoes
& Italian cheeses. Topped with sauce pomodoro

Sliced Turkey Breast

Our delicately sliced turkey served with giblet gravy

Eggplant Parmesan Napoleon

Breaded & baked eggplant stacked with ricotta-Parmesan mousse.
Served with pomodoro sauce

Side Dishes: choice of two

Grilled Zucchini & Roasted Tomato • Chef's Vegetable Medley • Snipped Peas & Carrots • Stewed String Bean Casserole • Pasta con Broccoli
Cavatelli Bolognese • Mac & Cheese • Penne Pasta Marinara • Bowtie Pesto Primavera • Corkscrew Alfredo • Yukon Gold Mashed Potatoes
Wild Rice Pilaf • Broccoli & Cauliflower Mornay • Three Herbed Rosemary Potatoes • Roasted Garlic Potatoes

Accompanied by

Fresh Dinner Rolls & Whipped Butter • Regular & Decaffeinated Coffee • Iced Water

Price / Person: **200 or more guests: \$21** **100 - 199 guests: \$22** **50 - 99 guests: \$23**

Prices includes best quality disposable dinnerware. For silver & china options, please see Event Services.

Options:

Additional Side Dish: \$1.50/person

Add a Carved Entree: \$2.50/person

Served in place of one entree selection - Choice of:

- Char Crust Top Round of Beef** - au jus, mushroom bordelaise & whipped horseradish
- Herb Marinated Rotisserie Turkey** - thyme pan gravy & orange cranberry chutney
- Hickory Smoked Pork Roast** - blackberry BBQ sauce & whipped horseradish

Prices are subject to: 22% labor charge (\$400 minimum) • transportation fee (\$65 minimum) • applicable sales tax
Rental delivery & pickup fee to be additional. Additional labor may be required depending on the location.

APPETIZER ADDITIONS

- DISPLAYS & STATIONS -

Fresh Fruit & Specialty Cheese Display

Artfully displayed & garnished. Accompanied by assorted crackers & breads.
\$3.25/person

Antipasto Display

Genoa Salami • Prosciutto • Provolone • Sliced French Bread • Grilled Vegetables • Tomato Fettunta Bread with Spinach Dip
Tuscan Bean Dip • Tomato & Mozzarella Skewers • Antipasto Salad
\$4.00/person

Add Jumbo Stuffed Toasted Ravioli with Marinara for \$2.00/person

Stationary Appetizers: Choice of Three

Toasted Cannelloni • Hot Crab Dip with Wontons • Shrimp Cocktail • Mushrooms stuffed with Fennel Sausage
Petite Italian Meatballs • Veggie Spring Rolls • Micro Shepherd Pies • Hot Spinach & Artichoke Dip with Crouton Rounds
\$6.50/person

- BUTLERED APPETIZERS -

Standard Passed Appetizers: Choice of Four

Sundried Tomato & Basil Bruschetta • Mix Grill Asian Wrap • Spinach & Artichoke Mousse Puff Pastry
Smoked Trout Tartlet • Garden Vegetable Pinwheel • Cucumber Crab Bites • Southwest Grilled Shrimp Canape
Salami Horns with Cream Cheese • Mediterranean Hummus Triangles • Toasted Cannelloni
\$5.00/person

Upgraded Passed Appetizers: Choice of Four

Pesto Chicken Bruschetta • Smoked Duck Bruschetta • Lemon Shrimp Bruschetta • Roasted Vegetable Napoleon
Bleu Cheese & Salmon Crostini • Antipasto Brochettes • Sweet Potato & Bacon Endive Spears
Caprese Bruschetta • Fresh Fruit Bruschetta • Caramelized Bacon Skewers
\$6.00/person

Specialty Passed Appetizers: Choice of Four

Petite Beef Wellington with Béarnaise • Spanakopita • Sesame Chicken Skewers with Thai Peanut Sauce
Potato Pancakes with Smoked Chicken • Shrimp & Crab Martini • Prosciutto & Asiago Stuffed New Potatoes
Roasted Tomato Bisque Shooters with Grilled Cheese Panini
\$7.00/person

- Additional Menu Selections are available upon request -

Perfect for breakouts, between the ceremony / reception & late night snacks!

Stations & Bars

Toasted Ravioli
with marinara
\$2.50/person

Mini Italian Beef Sliders
build your own sandwiches with slow simmered beef, provolone cheese, giardiniera relish & slider bun. Served with asiago bistro chips
\$3.00/person

Nacho Bar
includes tri-colored tortilla chips, nacho cheese, jalapenos & sour cream
\$2.25/person

* add ground beef \$1.00

Cookie & Milk Shooter Bar
includes home-baked chocolate chip cookies, st. louis gooey butter cookies & milk shooters
\$2.25/person

S'more's Station
includes graham crackers, Hersey's chocolate, marshmallows & roasting sticks
\$2.75/person

Sicilian Pan Pizzas

Thick crust 18" pizzas topped with our 5-cheese blend

Chicken Bacon Club
Smoked bacon, roasted leeks, pulled chicken & marinated tomatoes

Fire Roasted Vegetable
Char-roasted zucchini, red peppers, spinach, mushrooms, red onions & balsamic tomatoes

Cheese Lovers
Topped with our classic 5-cheese blend

Sicilian Split
1/2 Italian sausage, 1/2 pepperoni & pomodoro sauce

\$2.50/person



Gateway Classics

Gus Pretzels
with honey mustard & cheese
\$1.75/person

Ted Drewes Cup
with chocolate & vanilla
\$2.75/person

* add toppings \$1.00



Signature Dips

All platters listed serve 30 to 35 people

French Onion - \$30 each
Our homemade bistro chips with French onion dip.

Southwest Layer - \$40 each
Layers of refried beans, shredded lettuce, diced tomatoes, sliced black olives, guacamole, scallions, chipotle sour cream, cheddar & Colby Jack cheeses, cilantro and red peppers. Accompanied by tri-colored tortilla chips.

Buffalo Chicken - \$42 each
Cream & cheddar cheeses, celery, tomato, celery, onion & house buffalo sauce combined with grilled chicken.
Served with corn tortilla chips.

Inside Out Crab Rangoon - \$50 each
Served with crispy wonton chips

Mini Gourmet Desserts: \$2.25/person

(Includes preparation amount of 1.5/person)

Apple Berry Crunch

Mimosa Swirl Cake

Chocolate Opera Cake Square

Classic Carrot Cake

Rocky Road Brownie

Lemon Meringue Crunch Torte

Chocolate Cookies -n- Cream Cheesecake

St. Louis Goopy Butter Square

Key Lime Cheesecake

Tiramisu Parfait

Salted Caramel Shot Glass

White Chocolate Strawberry Torte

Premium Dessert Selection: \$2.75/person

(Includes preparation amount of 1.5/person)

Mama Russo's Cannoli

cinnamon infused shell, ricotta mousse & chocolate chips

Mini Fresh Fruit Tartlet

short crust, Bavarian cream, fresh berries & apricot glaze

Shot Glass Desserts

Fruit Parfait • Tiramisu • Apple Pie Crunch

Micro Pies

Chocolate Silk • Apple Crumble • Mixed Berry • Strawberry Cream

Hand Dipped Cookies: \$1.25/person

(Includes preparation amount of 1.25/person)

Chocolate Chip • Honey-Walnut Oatmeal
White Chocolate Macadamia • Goopy Butter

Wedding Cakes: \$3.50/person

Elegant, unique and wonderfully delicious describes our pastry chef's wedding cake creations

(Included with our Bridal Packages)

Available with your choice of flavors, fillings & icing
Please call or visit russosgourmet.com for more info.

Specialty Cakes & Pies: \$2.75/person

Turtle Cheesecake

Chocolate, caramel & pecans piled high on our light cheesecake with an Oreo cookie crumb

Chocolate Truffle Mousse Cake

Chocolate cake layered with chocolate mousse whipped cream filling & dipped with chocolate shavings

White Chocolate Raspberry Cheesecake

Our specialty cheesecake swirled with raspberry sauce & baked to perfection. Trimmed with white chocolate shavings

Key Lime Chiffon Pie

Florida key lime juice baked with creamy custard in a graham cracker shell. Topped with lemon lime chiffon & whipped cream

Black Forest Cake

Layers of chocolate cake, Kirsch marinated Griottine cherries & butter cream filling. Finished with chocolate shavings & garnished

Russo's Tiramisu

Layers of ladyfinger cookie infused with Espresso & Brandy, between a light mascarpone cheese filling. Dusted with imported cocoa powder

WEDDING CAKES

Starting from the bakery table,
our wedding cakes are handcrafted to
your exact specifications.

Included in our Bridal Packages
or available to purchase.

~ Cake Flavors ~

Each Tier can be a different flavor

Vanilla • Yellow • Chocolate • Marble • Funfetti
Amaretto • Lemon • Almond • Champagne
Chocolate Chip • Rum

Premium Flavors: +\$0.50/person

Carrot • Red Velvet • Apple Spice • Pumpkin Spice

~ Cake Fillings ~

Fruit Jams & Marmalades

Strawberry • Raspberry • Blueberry • Lemon
Orange • Cherry • Apricot

Mousses, Cremes & Curds

Chocolate • Hazelnut • Amaretto • Mocha
Espresso • Bavarian • Strawberry
Raspberry • Cherry • Pineapple • Passion Fruit
White Chocolate • Mint • Grand Marnier
Cookies & Creme • Key Lime
Peanut Butter • Lemon • Caramel
Salted Caramel • Cream Cheese
Lemon Cream Cheese

Specialty Fillings & Add-ons: +\$0.25/serving

Lemon Curd • Key Lime Curd
Orange Curd • Blackberry Curd
Fresh Strawberry Pieces • Raspberry Halves
Whole Blueberries • Blackberries
Heath Crunch • Oreo Pieces
M&M's • Chocolate Covered Krispies
Chocolate Chips • Reese's Pieces

Looking for Something Different?

Substitute your Wedding Cake for one of the following...

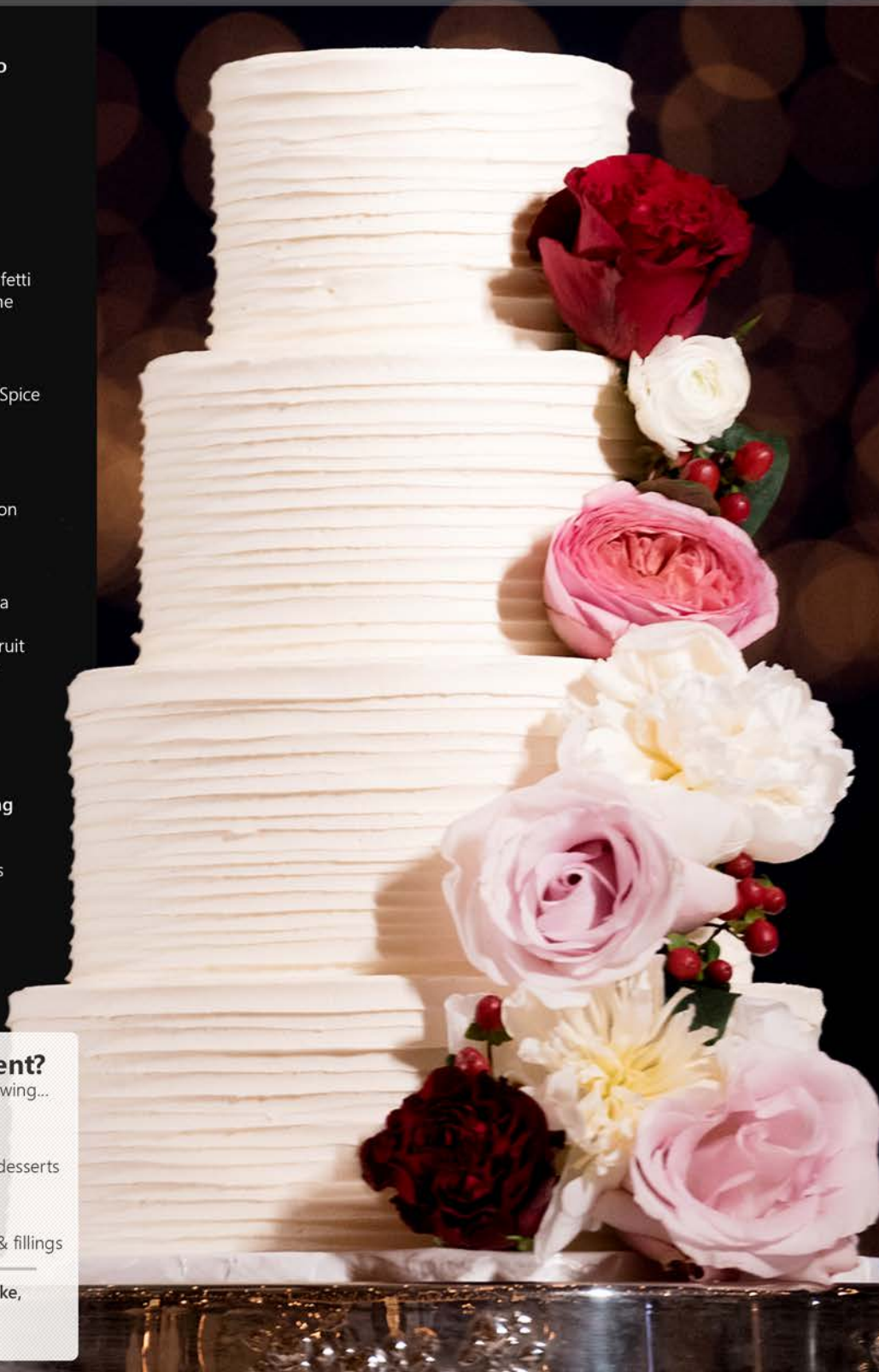
Dessert Station

featuring selections from our gourmet & premium desserts

Decorated Cupcakes

assortment of cupcakes with your choice of flavors & fillings

If you would like to add a token wedding cake,
please call for pricing



SPECIAL EVENT SERVICES

BUFFET SERVICE

Add Partial China for \$5.00/person

China Salad & Dinner Plates • Dinner Fork • Knife • Linen Napkin

Add Complete China for \$8.00/person

In addition to above:

China Dessert Plate • Dessert Fork • Coffee Mug • Water Glass

SEATED SERVICE

Includes the following:

China Salad, Dinner & Dessert Plates • Salad, Dinner & Dessert Forks
Knife • Teaspoon • Linen Napkin • Water Glass • Coffee Mug
Bread & Butter Plate • Sweetener & Creamer Caddies

STATIONS SERVICE

Add Partial China for \$5.50/person

China Dinner Plate • Dinner Fork • Knife • Linen Napkin

Add Complete China for \$7.50/person

In addition to above:

China Dessert Plate • Dessert Fork • Coffee Mug • Water Glass

FAMILY STYLE SERVICE

Includes the following:

China Salad & Dinner Plates • Salad & Dinner Forks • Knife
Linen Napkin • Water Glass

Add the following for \$2.00/person

China Dessert Plate • Dessert Fork

HORS D'OEUVRES SERVICE

Add Partial China for \$4.00/person

Appetizer Plate • Fork

Add Complete China for \$6.00/person

In addition to above:

Coffee Mug • Water Glass • Knife • Linen Napkin

BAR SERVICES

Russo's offers full bar services. Depending on you location, we may be able to handle this for you as well!

Please see our Beverage/Bar menus on our website or ask your sales representation for more information.

TABLE SERVICES

Seated Water & Salad is included with our Family Style package.

Seated Water, Salad & Coffee are included with our Seated Dinner package.

Seated Water: \$1.50/person

Includes iced water glass & refilling during dinner service.

Seated Water & Salad: \$2.50/person

Includes iced water glass & refilling during dinner service.

Salad served to your guests prior to dinner.

Seated Dessert & Coffee: \$4.50/person

Dessert & coffee served to your guests following dinner.

Includes china dessert plate, dessert fork, coffee mug, saucer, teaspoon, sweetener/creamers caddies & coffee pourers.

GUEST TABLES & LINENS

66" Round / 8' Rectangle Table

- \$9/table

85" x 85" Linen / 54" x 120" Rectangle Tablecloth

Available in white, black or ivory - \$8/table

Premium Lap Length Linen Tablecloth

Available in a variety of colors - \$10/table

120" Floor Length Linens

Available in a variety of colors - \$15/table

Linen & Centerpiece Package: \$15/table

54" x 120" rectangle / 85" x 85" linen tablecloth in white, black or ivory. Glass hurricane centerpiece with taper candle, surrounded by votive candles.

Chair Covers & Sash: \$4.50 - \$6.00 each

Your choice of white, black or ivory cover plus a wide variety of sash colors in organza or satin. (Includes installation & removal)

CABERET TABLES & LINENS

30" cabaret table, 42" tall

- \$10 each

120" round linen for a straight look

Available in a variety of colors - \$15 each

132" round linen with sash for an hour glass look

Available in a variety of colors - \$20/table

RUSSO'S

EST. 1961

C A T E R I N G

RUSSO'S EST. 1961

CATERING

9904 Page Avenue • St. Louis, Missouri 63132



ABOUT OUR MENUS

Our menus are designed to incorporate many time consuming arrangements necessary to produce the perfect event.

Matt Russo's philosophy, when founding our company in 1961, was to provide high quality food, fresh ideas, and culinary innovation to his customers at a fair price. We, at Russo's Catering, strive for nothing less.

Food expertise is just one facet of our business...
Another is our commitment to service

Because of our flexibility, consistent pursuit of excellence, and astute eye of detail, Russo's Catering has developed a base of lifelong customers.



See more achievements at russosgourmet.com



210 Fee Fee Hills Drive
Hazelwood, MO 63042

BREAKFAST, BRUNCH & LUNCH MENUS



Booklet Contents:

Continental Breakfast
Blue Ribbon Breakfast
Garden Grill Brunch
Healthy Start Brunch

SSS Lunch Buffet
Cold Deli Lunch Buffet
Cold Seated Lunch
Hot Seated Lunch
Traditional Luncheon Buffet
Pasta Luncheon Buffet
Gourmet Food Bars

Appetizer Additions
Snacks
Dessert Collection

RUSSO'S
EST. 1961
CATERING

RUSSOSGOURMET.COM

Contact Us
314.427.6771
sales@russosgourmet.com



CONTINENTAL BREAKFAST

Start your day off with Russo's freshly baked breakfast pastries.

Russo's Pastry Selections: Choice of Three

Homestyle Muffins

Blueberry Orange • Harvest Apple • Cranberry Walnut

Fruit Danish

Cheese • Apple • Cherry • Apricot • Blueberry

Savory Scones

Blueberry • Cinnamon
Accompanied by whipped butter

Scratch Baked Breakfast Breads

Apricot Peach Crumb • Raspberry Swirl • Banana Walnut
Accompanied by whipped butter

Mini Bagels

Asiago • Sesame • Blueberry • Cinnamon Crunch
Accompanied by whipped butter & cream cheese

Price / Person: **200 or more guests: \$7** **100 - 199 guests: \$8** **50 - 99 guests: \$9**

Pricing includes all necessary best quality disposable dinnerware, our professional staff and the complete setup of buffet with skirting, linens & decor.

The Deluxe Continental: add \$4.00 / person

Fresh Fruit Platter

Sliced whole fruit including honeydew, cantaloupe & pineapple paired with other in-season fruits.

Freshly Brewed Coffee

Chilled Orange Juice in Carafes

Options

Hot Breakfast Sandwiches

\$2.75 / person

Sausage, Egg & Cheese • Country Style Ham • Egg & Cheese • Southern Chicken Biscuit

Goosey Crumb Coffee Cake

\$1.50 / person

A St. Louis tradition! Our goosey coffee cake has a rich butter crust baked with goosey filling

Yogurt & Granola Parfaits

\$3.50 / person

Fruit yogurt layered with fresh berries & crunchy granola on the side

Fresh Fruit Kabobs

\$2.00 / person

6" skewers layered with chunks of fresh fruit & served with raspberry yogurt dip

Bottled Juices

\$1.75 / bottle

Apple • Orange • Cranberry

BLUE RIBBON BREAKFAST

Wake up with Russo's & enjoy a breakfast for champs. Our hot breakfast buffet has the perfect blend of choices to give you & your guests a perfect morning jump start.

Includes

Fresh Fruit Platter

Sliced whole fresh fruit including honeydew, cantaloup & pineapple paired with other in-season fruits

-or-

Yogurt & Granola Parfaits

Fruit yogurt layered with fresh berries & crunchy granola on the side

Entree: Choice of One

Spinach & Artichoke Topless Pot Pie • Western Egg Scramble • Gourmet Cheese Omelet
Fluffy Scramble Eggs • Western Style Topless Pot Pie • Breakfast Quesadilla • Bacon & Sausage Topless Pot Pie
Tomato & Leek Frittata

Accompaniments: choice of Two

Sausage & Bacon • Country Ham • Yukon Breakfast Potatoes • Buttermilk Biscuits & Country Gravy

Pastries Assortment

Homestyle Muffins • Fruit Danishes • Scratch Baked Breakfast Breads • Mini Bagels
Accompanied by butter & preserves

Beverages

Freshly Brewed Coffee • Chilled Orange Juice in Carafes

Price / Person: **200 or more guests: \$14** **100 - 199 guests: \$15** **50 - 99 guests: \$16**

Pricing includes all necessary best quality disposable dinnerware, our professional staff and the complete setup of buffet with skirting, linens & decor.

Options

Additional Entree	\$2.00 / person
French Toast	\$1.50 / person
Belgian Waffles	\$2.00 / person
Fruit Crepes -or- Blintzes	\$2.00 / person
Yogurt & Granola Parfaits	\$3.50 / person
Fruit yogurt layered with fresh berries & crunchy granola on the side	

GARDEN GRILL BRUNCH

This exquisite brunch menu includes our carving station, chafing dish entrees and a combination of hot & fresh breakfast selections.

Carvery Station: Choice of Two

Roasted Baron of Beef
Au Jus, Mushroom Sauce & Whipped Horseradish

Rosemary Roasted Pork Loin
Dijon Demi-glaze & Lemon Rosemary Aioli

Herb Marinated Rotisserie Turkey
Thyme Pan Gravy & Orange Cranberry Chutney

Smoked Pork Roast
Blackberry BBQ Sauce

Chafing Dish Selections: Choice of Two

Vegetable Egg Strata • Tomato Parmesan Dusted Tilapia • Chicken Florentine • Quiche Lorraine
Penne Primavera in Herb Tomato Broth • Sausage & Bacon

Served with

Fancy Fruit Platter • Fruit Danishes • Breakfast Potatoes • Buttermilk Biscuits & Country Gravy • Mini Bagels
Homestyle Muffins • Assorted Butter & Preserves

Beverages

Freshly Brewed Coffee • Assorted Chilled Fruit Juices • Milk • Iced Tea

Price / Person: **200 or more guests: \$21** **100 - 199 guests: \$22** **50 - 99 guests: \$23**

Pricing includes all necessary best quality disposable dinnerware, our professional staff and the complete setup of buffet with skirting, linens & decor.

Options

Interactive Chef's Omelet Station \$3.00 / person + \$100 labor fee
with assorted toppings

Interactive Chef's Pasta Station \$3.00 / person + \$100 labor fee
Includes choice of two pastas

Assorted Gourmet Dessert Display \$1.75 / person

Specialty Cakes & Pies Dessert Display \$2.00 / person

Prices are subject to 21% labor charge (\$375 minimum), transportation fee (\$65 minimum) & applicable sales tax.
Additional labor may required depending on the location.

HEALTHY START BRUNCH

Your guests will enjoy a wonderful combination of Russo's entrees & side dishes. Accompaniments also include fresh fruit, breakfast pastries, yogurt & beverages.

Main Course: choice of Two

Eggs Benedict • Western Style Omelets • Quiche Lorraine • Vegetable Egg Strata • Breakfast Quesadilla
Fluffy Scrambled Eggs • Chicken Ala Russo • Teriyaki Salmon • Grilled Rosemary Chicken • Mango Pork Chops

Accompaniments: choice of Two

Garden Vegetable Salad • Mediterranean Salad • Classic Caesar Salad • Golden Jewel Couscous Medley • Bowtie Lemon Pesto
Penne Primavera in Tomato Herb Broth • Yukon Breakfast Potatoes • Yukon Gold Potatoes • Lyonnaise Potatoes
Chef's Vegetable Medley • Fresh Green Beans with Roasted Tomatoes

Served with

Fresh Fruit Display

In season fruits including cantaloupe, honeydew & pineapple garnished with strawberries & grapes

Assorted Breakfast Pastries

Homestyle Muffins • Fruit Danishes • Scones • Scratch Baked Breakfast Breads • Mini Bagels

Yogurt & Granola Parfaits

Fruit yogurt layered with fresh berries & crunchy granola on the side

Beverages

Freshly Brewed Coffee • Assorted Chilled Fruit Juices • Milk • Hot Tea -or- Iced Tea

Price / Person: **200 or more guests: \$19** **100 - 199 guests: \$20** **50 - 99 guests: \$21**

Pricing includes all necessary best quality disposable dinnerware, our professional staff and the complete setup of buffet with skirting, linens & decor.

Options

Interactive Chef's Omelet Station
with assorted toppings

\$3.00 / person + \$100 labor fee

Interactive Chef's Pasta Station
Includes choice of two pastas

\$3.00 / person + \$100 labor fee

Assorted Gourmet Dessert Display

\$1.75 / person

Specialty Cakes & Pies Dessert Display

\$2.00 / person

Prices are subject to 21% labor charge (\$275 minimum), transportation fee (\$65 minimum) & applicable sales tax. Additional labor may be required depending on the location.

S.S.S. LUNCH BUFFET

Soup • Salad • Sandwich

Soup Station: choice of One

Roasted Vegetable Minestrone • Southwest Chicken & Rice • Canadian Cheddar Cheese
Baked Potato & Leek • Chicken Tortilla • Cream of Broccoli • Vegetable Beef Barley
Ham & Bean • Chicken Noodle • Cream of Asparagus

Salad Bar

Mixed Greens • Shredder Cheddar • Italian Cheese Blend • Sliced Tomatoes • Homemade Croutons
Black Olives • Red Peppers • Sliced Cucumbers • Sliced Egg • Red Onion • Sliced Mushrooms
Served with house Italian, ranch & low-cal raspberry dressing

Sandwich Selections: choice of Three Sandwiches Cut in half & displayed on platters

Roast Beef & Swiss Cheese
White Bolillo Roll

Sliced Turkey & Provolone Cheese
Wheat Bolillo Roll

Ham, Turkey & Sliced Bacon
Italian Flatbread

Charbroiled Five Herb Chicken Breast
Wheat Bread

Ham & Cheddar Cheese
Pretzel Roll

Grilled Vegetable Wrap
Tortilla Shell

Santa Fe Chicken Wrap
Tortilla Shell

Grilled Chicken Caesar Wrap
Tortilla Shell

Accompaniments

Honey Mustard • Horseradish • Italian Mayonnaise

Dessert

An assortment of hand scooped cookies

Beverages

Freshly Brewed Ice Tea • Ice Water

Price / Person: **200 or more guests: \$14** **100 - 199 guests: \$15** **50 - 99 guests: \$16**

Pricing includes all necessary best quality disposable dinnerware, our professional staff
and the complete setup of buffet with skirting, linens & decor.

COLD DELI LUNCH BUFFET

Our cold deli lunch buffet provides you with two of our in-house recipe salads & three sliced deli meat selections, with all the needed sides to create a custom Dagwood. Accompanied by an assorted selection of our gourmet desserts.

Salad Selections: choice of Two

Gourmet Potato Salad • Fresh Fruit Salad • Sugar Snap Peas & Red Potato Salad
7-Grain Rice Salad • Marinated Vegetable Salad • Cream Coleslaw • Greek Salad • Italian Pasta Salad
House Italian Salad • Garden Salad with Assorted Dressings • Oriental Salad • Golden Jewel Salad • Whole Grain Penne Salad

Sliced Deli Meats: choice of Three

Top Round of Beef • Breast of Turkey • Ham
Genoa Salami • Corned Beef

Accompaniments

Dijon Mustard • Horseradish • Mayonnaise • Fresh Breads
Lettuce • Tomato • Onion • Pickles • Sliced Cheeses • Assorted Relishes

Dessert

Including an assortment of cheesecakes, brownies & shot glass mini desserts,

Beverages

Freshly Brewed Iced Tea • Ice Water

Price / Person: **200 or more guests: \$14** **100 - 199 guests: \$15** **50 - 99 guests: \$16**

Pricing includes all necessary best quality disposable dinnerware, our professional staff and the complete setup of buffet with skirting, linens & decor.

Options

Add Tuna Salad \$1.75 / person

Add Chicken Salad \$1.50 / person

Add a Soup Selection \$2.00 / person

Roasted Vegetable Minestrone • Southwest Chicken & Rice • Canadian Cheddar Cheese
Baked Potato & Leek • Chicken Tortilla • Cream of Broccoli • Vegetable Beef Barley
Ham & Bean • Chicken Noodle • Cream of Asparagus

Add a Pasta Selection \$2.00 / person

Fusilli Florentine • Penne Primavera with Tomato Herb Broth • BLT Rigatoni
Tomato & Mushroom Risotto • Baked Cannelloni • Spaghetti & Meatballs
Vegetable Lasagna • Garden Tortellini Carbonara • Linguine Portofino • Pasta con Broccoli
Cavatelli Bolognese • Bowtie Pesto Primavera • Jambalaya Pasta • Homemade Lasagna

Prices are subject to: 21% labor charge (\$275 minimum) • transportation fee (\$65 minimum) • applicable sales tax.
Rental delivery & pickup fee to be additional. Additional labor charge may be required depending on location.

COLD SEATED LUNCH

The following cold entrees are elegantly displayed and accompanied by fresh fruit & assorted gourmet desserts.

Cold Seated Entrees: choice of one

~ Salads ~

Chicken Palermo Salad

Chilled medallions of stuffed chicken breast with prosciutto ham, fresh spinach & roasted red peppers. Served atop mixed greens with colorful fresh fruit, pine nuts & balsamic vinaigrette.

Grilled Chicken Nicoise Salad

Grilled chicken on a bed of mixed greens with red potatoes, roma tomato, green beans, hard cooked eggs & kalamata olives. Served with roasted leek vinaigrette.

* Substitute Salmon for \$2.00 per person

Mixed Grill Salad

Beef tenderloin, grilled chicken & teriyaki glazed salmon atop mixed artisan greens. Garnished & served with a smoky Russian dressing.

~ Combos ~

Chicken & Tuna Salad Combo

White chicken salad teamed with albacore tuna salad on a bed of lettuce with wedged tomatoes. Accompanied by a light flaky croissant.

~ Sandwiches ~

Bottom Line Sandwich

Thin sliced turkey topped with provolone cheese on a wheat bolillo roll. Accompanied by lettuce, tomato, pickle & chive dressing.

Sicilian Chicken Sandwich

Tender chicken breast herb-marinated & charbroiled with tomato vinaigrette, served with fresg greens & tomato on a bolillo roll.

Albacore Tuna Sandwich

White albacore tuna, celery, onion & pickle relish. Stuffed in a vine ripened tomato & served on a bed of greens. Accompanied by a light flaky croissant.

Petite Sandwich & Salad Combo

Choice of Two: Turkey, Ham, Chicken, Beef or Tuna Salad Finger Sandwiches. Garden salad with mixed greens topped with tomato wedges, cucumbers, mushrooms & pine nuts. Served with balsamic vinaigrette dressing.

Dessert

An assortment of our Mini Dessert Selections

Beverages

Freshly Brewed Ice Tea • Ice Water

Price / Person: **200 or more guests: \$21** **100 - 199 guests: \$22** **50 - 99 guests: \$23**

Pricing includes all necessary silver, china, glassware, linen napkins & equipment to provide a complete seated lunch.

Add a First Course Soup: \$3.00 / person

Roasted Vegetable Minestrone • Southwest Chicken & Rice • Canadian Cheddar Cheese • Baked Potato & Leek • Chicken Tortilla Cream of Broccoli • Vegetable Beef Barley • Ham & Bean • Chicken Noodle • Cream of Asparagus

Prices are subject to: 21% labor charge (\$375 minimum) • transportation fee (\$65 minimum) • applicable sales tax.
Rental delivery & pickup fee to be additional. Additional labor charge may be required depending on location.

HOT SEATED LUNCH

Hot entrees listed below include choice of salad, two side dishes, dinner rolls with butter & assorted gourmet desserts.

Salad Selections: choice of One

Mediterranean • Classic Caesar • Garden Vegetable • Fresh Fruit

Hot Seated Entrees: choice of One

Grilled Rosemary Chicken

Boneless chicken breast marinated in fresh rosemary, white wine, mixed citrus juices & herbs. Grilled & served with a light lemon sauce

Chicken Spedini

Rolled & stuffed chicken with fresh basil, Roma tomato & Italian cheeses, served with lemon bianco

Chicken Ala Russo

Sauteed chicken, roasted artichokes & fresh mushrooms, served with sauce Chardonnay

Sesame Almond Encrusted Pork Tenderloin

Roasted pork tenderloin with Mandarin hoisin glaze

Cranberry Apple Stuffed Porkloin

Porkloin with apple cranberry herb stuffing, served with cranberry ginger glaze

Sicilian Style Beef Spedini

Rolled beef with fresh basil, Roma tomatoes & shaved cheeses, served with sauce pomodoro

Tomato Parmesan Dusted Tilapia

Tilapia with diced tomatoes, lemon zest & flash fried capers with a lemon chive sauce

Teriyaki Salmon

Grilled salmon, served in a teriyaki glaze

Eggplant Parmesan Napoleon

Breaded & baked eggplant stacked with ricotta-Parmesan mousse, served with pomodoro sauce

Smothered Portabella Mushroom

Lightly marinated in aged balsamic, charbroiled & topped with vegetables, leeks & mozzarella with smoky chasseur sauce

Accompaniments: choice of Two

Chef's Vegetables Medley • Sugar Snap Peas & Carrots • Broccoli with Lemon Butter
Green Beans with Roasted Tomatoes & Bacon • Parmesan Encrusted Potatoes • Wild Rice Pilaf
Three Herb Rosemary Potatoes • Duchess Potato Rounds • Vesuvio Garlic Potatoes

Dessert

An assortment of Mini Gourmet Dessert Selections

Beverages

Freshly Brewed Ice Tea • Ice Water

Price / Person: **200 or more guests: \$26** **100 - 199 guests: \$27** **50 - 99 guests: \$28**

Pricing includes all necessary silver, china, glassware, linen napkins & equipment to provide a complete seated lunch.

TRADITIONAL LUNCH BUFFET

This buffet comes complete with your choice of salad, entree, two side dishes, dinner rolls with butter & assorted gourmet desserts.

Salad Selections: choice of One

Mediterranean • Classic Caesar • Garden Vegetable • Fresh Fruit

Entrees: choice of One

Grilled Rosemary Chicken

Boneless chicken breast marinated in fresh rosemary, white wine, mixed citrus juices & herbs. Grilled & served with a light lemon sauce

Chicken Spedini

Rolled & stuffed chicken with fresh basil, Roma tomato & Italian cheeses, served with lemon bianco

Sesame Almond Encrusted Pork Tenderloin

Roasted pork tenderloin with Mandarin hoisin glaze

Cranberry Apple Stuffed Porkloin

Porkloin with apple cranberry herb stuffing, served with cranberry ginger glaze

Chicken Marsala

Chicken breast sauteed & topped with mushrooms, red & yellow peppers. Served with Marsala wine sauce

Chicken Tuscany

Chicken breast stuffed with roasted red peppers, sage & mozzarella cheese. Served in white wine sauce

Sicilian Style Beef Spedini

Rolled beef with fresh basil, Roma tomatoes & shaved cheeses, served with sauce pomodoro

Eggplant Parmesan Napoleon

Breaded & baked eggplant stacked with ricotta-Parmesan mousse, served with pomodoro sauce

Smothered Portabella Mushroom

Lightly marinated in aged balsamic, charbroiled & topped with vegetables, leeks & mozzarella with smoky chasseur sauce

Chicken Oscar

Chicken breast topped with asparagus & crab meat. Served with hollandaise sauce.

Yankee Pot Roast

Fork tender roast beef oven braised with roasted vegetables & garnished with lots of carrots, peas & pearl onions.

Smothered Pepper Steak (add \$1.00 per person)

Tenderloin medallions topped with roasted red & green peppers, onions, mushrooms, Monterey Jack cheese & smoked chasseur sauce

Accompaniments: choice of Two

Cauliflower Mornay • Chef's Vegetable Medley • Glazed Carrots • Fresh Green Beans with Pan Burst Tomatoes • Zucchini & Carrot Saute
Sugar Snap Peas & Carrots • Lemon Pesto Linguine • Bowtie Pesto Primavera • Fusilli Florentine • Cavatelli Pomodoro • Pasta Con Broccoli
Garden Tortellini Carbonara • BLT Rigatoni • Parmesan Encrusted Potatoes • Three Herb Rosemary Potatoes • Roasted Garlic Whipped Potatoes
Bacon Chive Whipped Potatoes • Orange & Pecan Rice • Wild Rice Pilaf

Dessert

An assortment of Mini Gourmet Dessert Selections

Includes

Dinner Rolls & Butter • Freshly Brewed Ice Tea • Ice Water

Price / Person: **200 or more guests: \$15** **100 - 199 guests: \$16** **50 - 99 guests: \$17**

Pricing includes all necessary best quality disposable dinnerware, our professional staff and the complete setup of buffet with skirting, linens & decor.

Options

Additional Entree Selection added to Buffet	\$2.50 / person
Additional Accompaniment added to Buffet	\$1.50 / person
Carved Entree in place of Traditional Entree	\$1.00 / person

Prices are subject to: 21% labor charge (\$275 minimum) • transportation fee (\$65 minimum) • applicable sales tax.
Rental delivery & pickup fee to be additional. Additional labor charge may be required depending on location.

PASTA LUNCHEON BUFFET

Our pasta recipes have been in the family for three generations!

Salad Selections: Choice of One

Mediterranean • Classic Caesar • Garden Vegetable

Pasta Entrees: Choice of Two

Fusilli Florentine

Roasted chicken, fresh spinach, diced tomatoes & mushrooms tossed with a creamy blush sauce

Penne Primavera with Tomato Herb Broth

Penne noodles tossed with broccoli, zucchini, peas, carrots, asparagus, sweet red peppers, onions & tomatoes served in a light vegetable broth

BLT Rigatoni

Rigatoni noodles tossed with bacon, leek & tomato in our Alfredo sauce

Tomato & Mushroom Risotto

Sauteed mushrooms, tomatoes, shallots & garlic combined with our Italian risotto

Baked Canelloni

Tubular stuffed noodles with beef & veal baked in our marinara sauce & 3-cheese blend

Spaghetti & Meatballs

Spaghetti noodles with marinara & topped with hand rolled meatballs

Vegetable Lasagna

Fire roasted zucchini, onions, red peppers, carrots, spinach & broccoli with imported Italian cheese. Accented with a creamy tomato Alfredo sauce

Garden Tortellini Carbonara

Tri-colored tortellini with bacon, scallions, mushrooms & peas in a roasted garlic cream sauce

Linguine Portofino

Pasta with shrimp, scallops, crab, portabella mushrooms, Roma tomatoes & scallions. Served with a white wine lemon seafood broth

Pasta con Broccoli

Shell pasta, fresh broccoli & grated Parmesan cheese in a creamy Alfredo sauce

Cavatelli Bolognese

Shell pasta with meat filled marinara sauce & Parmesan cheese

Bowtie Pesto Primavera

Bowtie pasta tossed with broccoli, zucchini, peas, carrots, asparagus, sweet red peppers, onions & tomatoes in a light pesto sauce

Jambalaya Pasta

Billy's pasta blend with red chili lomanche, blue corn ziti & jalapeno fusilli. Tossed with roasted red peppers, Andouille sausage, roasted chicken & southwest grilled shrimp

Homemade Lasagna

Rich marinara loaded with meat & fresh ricotta cheese, topped off with a 3-cheese blend.

Accompaniments

Fresh Fruit Platter with sliced whole fresh fruit including honeydew, cantaloupe & pineapple paired with other in-season fruits

Dessert

An assortment of Mini Gourmet Dessert Selections

Includes

Dinner Rolls & Butter • Freshly Brewed Ice Tea • Ice Water

Price / Person: **200 or more guests: \$14** **100 - 199 guests: \$15** **50 - 99 guests: \$16**

Pricing includes all necessary best quality disposable dinnerware, our professional staff and the complete setup of buffet with skirting, linens & decor.

Prices are subject to: 21% labor charge (\$275 minimum) • transportation fee (\$65 minimum) • applicable sales tax. Rental delivery & pickup fee to be additional. Additional labor charge may be required depending on location.

Choose one of our fun gourmet food bars and your guests will surely enjoy!

Stuffed Potato Bar

Our Jumbo Baked Potatoes

Toppings: (Choice of Two)

Carolina Pulled BBQ Pork • Rotisserie Pulled Turkey • 3-Bean Chunky Chili
White Chicken Chili

Additional Toppings

Shredded Cheddar Cheese • Crisp Bacon • Sour Cream • Green Onions
Whipped Butter

Accompaniments

Veggie Mornay • Grilled Garden Salad with Assorted Dressings

Asian Stir Fry

Cashew Chicken & Mongolian Beef

Accompaniments

Jasmine Rice • Stir Fry Vegetables • Fresh Fruit Kabobs

Served with

Glass Noodle Salad -or- Mandarin Orange Salad

Dessert

Assorted Gourmet Desserts

Fajita Bar

Chicken, Beef & Vegetable Fajita Saute

Accompaniments

Warm Flour Tortillas • Diced Tomatoes • Shredded Lettuce
Shredded Cheddar Cheese • Sour Cream • Homemade Salsa

Served with

Meatless Taco Salad with Ranch Dressing • Mexican Rice • Refried Beans

Dessert

Crisp Homemade Sopapillas

Diner's Station

Angus Beef & Grilled Chicken Sliders

Accompaniments

Mini Bread Assortment • Assorted Sliced Cheeses • Lettuce
Tomato • Onion • Pickles • Condiments

Served with

Cream Coleslaw • Asiago Pub Chips

Dessert

Ice Cream Sundae

All Food Bars Include

Freshly Brewed Iced Tea with Lemons

Price / Person: **200 or more guests: \$14** **100 - 199 guests: \$15** **50 - 99 guests: \$16**

Pricing includes all necessary best quality disposable dinnerware, our professional staff
and the complete setup of buffet with skirting, linens & decor.

APPETIZER ADDITIONS

- DISPLAYS & STATIONS -

Fresh Fruit & Specialty Cheese Display

Artfully displayed & garnished. Accompanied by assorted crackers & breads.
\$3.00/person

Antipasto Display

Genoa Salami • Prosciutto • Provolone • Sliced French Bread • Grilled Vegetables • Tomato Fettunta Bread with Spinach Dip
Tuscan Bean Dip • Tomato & Mozzarella Skewers • Antipasto Salad
\$3.75/person

Add Jumbo Stuffed Toasted Ravioli with Marinara for \$2.00/person

Stationary Appetizers: Choice of Three

Toasted Cannelloni • Hot Crab Dip with Wontons • Shrimp Cocktail • Mushrooms stuffed with Fennel Sausage
Petite Italian Meatballs • Veggie Spring Rolls • Micro Shepherd Pies • Hot Spinach & Artichoke Dip with Crouton Rounds
\$6.00/person

- BUTLERED APPETIZERS -

Standard Passed Appetizers: Choice of Four

Sundried Tomato & Basil Bruschetta • Mix Grill Asian Wrap • Spinach & Artichoke Mousse Puff Pastry
Smoked Trout Tartlet • Garden Vegetable Pinwheel • Cucumber Crab Bites • Southwest Grilled Shrimp Canape
Salami Horns with Cream Cheese • Mediterranean Hummus Triangles
\$4.50/person

Upgraded Passed Appetizers: Choice of Four

Pesto Chicken Bruschetta • Smoked Duck Bruschetta • Lemon Shrimp Bruschetta • Roasted Vegetable Napoleon
Bleu Cheese & Salmon Crostini • Antipasto Brochettes • Sweet Potato & Bacon Endive Spears
Caprese Bruschetta • Fresh Fruit Bruschetta
\$5.50/person

Specialty Passed Appetizers: Choice of Four

Petite Beef Wellington with Béarnaise • Spanakopita • Sesame Chicken Skewers with Thai Peanut Sauce
Potato Pancakes with Smoked Chicken • Shrimp & Crab Martini • Prosciutto & Asiago Stuffed New Potatoes
Roasted Tomato Bisque Shooters with Grilled Cheese Panini
\$6.50/person

- Additional Menu Selections are available upon request -

Perfect for breakouts, between the ceremony / reception & late night snacks!

Stations & Bars

Toasted Ravioli
with marinara
\$2.00/person

Mini Italian Beef Sliders
build your own sandwiches with slow simmered beef, provolone cheese, giardiniera relish & slider bun. Served with asiago bistro chips
\$2.50/person

Nacho Bar
includes tri-colored tortilla chips, nacho cheese, jalapenos & sour cream
\$2.00/person

* add ground beef \$1.00

Cookie & Milk Shooter Bar
includes home-baked chocolate chip cookies, st. louis gooey butter cookies & milk shooters
\$2.00/person

S'more's Station
includes graham crackers, Hersey's chocolate, marshmallows & roasting sticks
\$2.50/person

Sicilian Pan Pizzas

Thick crust 18" pizzas topped with our 5-cheese blend
\$22.95 each

Chicken Bacon Club
Smoked bacon, roasted leeks, pulled chicken & marinated tomatoes

Fire Roasted Vegetable
Char-roasted zucchini, red peppers, spinach, mushrooms, red onions & balsamic tomatoes

Cheese Lovers
Topped with our classic 5-cheese blend

Sicilian Split
1/2 Italian sausage, 1/2 pepperoni & pomodoro sauce



Gateway Classics

Gus Pretzels
with honey mustard & cheese
\$1.50/person

Ted Drewes Cup
with chocolate & vanilla
\$2.50/person

* add toppings \$1.00



Signature Dips

All dips listed served 30 to 35 people

French Onion - \$30 each
Our homemade bistro chips with French onion dip.

Southwest Layer - \$40 each
Layers of refried beans, shredded lettuce, diced tomatoes, sliced black olives, guacamole, scallions, chipotle sour cream, cheddar & Colby Jack cheeses, cilantro and red peppers. Accompanied by tri-colored tortilla chips.

Buffalo Chicken - \$42 each
Cream & cheddar cheeses, celery, tomato, celery, onion & house buffalo sauce combined with grilled chicken.
Served with corn tortilla chips.

Inside Out Crab Rangoon - \$50 each
Served with crispy wonton chips

DESSERT COLLECTION

Mini Gourmet Desserts: \$2.00/person

(Includes preparation amount of 1.5/person)

Apple Berry Crunch
Mimosa Swirl Cake
Chocolate Opera Cake Square
Classic Carrot Cake
Rocky Road Brownie
Lemon Meringue Crunch Torte
Chocolate Cookies -n- Cream Cheesecake
St. Louis Goopy Butter Square
Key Lime Cheesecake
Tiramisu Parfait
Salted Caramel Shot Glass
White Chocolate Strawberry Torte

Premium Dessert Selection: \$2.50/person

(Includes preparation amount of 1.5/person)

Mama Russo's Cannoli
cinnamon infused shell, ricotta mousse & chocolate chips
Mini Fresh Fruit Tartlet
short crust, Bavarian cream, fresh berries & apricot glaze
Shot Glass Desserts
Fruit Parfait • Tiramisu • Apple Pie Crunch
Micro Pies
Chocolate Silk • Apple Crumble • Mixed Berry • Strawberry Cream

Hand Dipped Cookies: \$1.25/person

(Includes preparation amount of 1.25/person)

Chocolate Chip • Honey-Walnut Oatmeal
White Chocolate Macadamia • Goopy Butter

Triple Split Euro Cakes

Artistically Decorated Sheet Cakes

Available with your choice of Cake Flavors, Mousse, Glace, Frosting & Message.

Half Sheet \$69.95

Quarter Sheet \$38.95

Wedding Cakes: \$3.25/person

Elegant, unique and wonderfully delicious describes our pastry chef's wedding cake creations

(Included with our Bridal Packages)

Available with your choice of flavors, fillings & icing

Specialty Cakes & Pies: \$2.75/person

Turtle Cheesecake

Chocolate, caramel & pecans piled high on our light cheesecake with an Oreo cookie crumb

Chocolate Truffle Mousse Cake

Chocolate cake layered with chocolate mousse whipped cream filling & dipped with chocolate shavings

White Chocolate Raspberry Cheesecake

Our specialty cheesecake swirled with raspberry sauce & baked to perfection. Trimmed with white chocolate shavings

Key Lime Chiffon Pie

Florida key lime juice baked with creamy custard in a graham cracker shell. Topped with lemon lime chiffon & whipped cream

Black Forest Cake

Layers of chocolate cake, Kirsch marinated Griottine cherries & butter cream filling. Finished with chocolate shavings & garnished

Russo's Tiramisu

Layers of ladyfinger cookie infused with Espresso & Brandy, between a light mascarpone cheese filling. Dusted with imported cocoa powder

RUSSO'S

EST. 1961

CATERING

9904 Page Avenue • St. Louis, Missouri 63132



ABOUT OUR MENUS

Our menus are designed to incorporate many time consuming arrangements necessary to produce the perfect event.

Matt Russo's philosophy, when founding our company in 1961, was to provide high quality food, fresh ideas, and culinary innovation to his customers at a fair price. We, at Russo's Catering, strive for nothing less.

Food expertise is just one facet of our business...
Another is our commitment to service

Because of our flexibility, consistent pursuit of excellence, and astute eye of detail, Russo's Catering has developed a base of lifelong customers.



See more achievements at russosgourmet.com