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The McPherson

HORS D'OEUVRES & DINNER MENUS



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Catering by

RUSSO'S
EST. 1961
CATERING

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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 4

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 4

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 Tomatos 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 • Tuscan Bean Dip
Tomato & Mozzarella Skewers • Antipasto Salad
Sliced French Bread • Fettunta Bread with Spinach Dip

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: 100 or more guests: \$34 50-99 guests: \$35

Pricing includes all necessary silver, china, glassware, guest table linens, our professional staff and the complete setup of buffet with skirting, linens & decor.

Prices are subject to: 22% labor charge (\$775 minimum) • applicable sales tax • minimum room rental charges
Minimum guest counts apply for weekend events. Please consult your sales representative for more information.



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. Also accompanied by our gourmet desserts & coffee station.

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)

Signature Entrees: Choice of Five

Crab Stuffed Mushrooms

Cajun Chicken Drumettes
with cool ranch dressing

Toasted Ravioli
with marinara sauce

Breaded Chicken Tenderloins
with Parmesan peppercorn sauce

Asian Pot Stickers
with soy ginger sauce

Petite Italian Meatballs

Summer Veggie Rolls
with ginger, wasabi & soy

Vegetable Spring Rolls
with sweet & sour sauce

Balsamic Grilled Vegetable Pizza
zucchini, red peppers, spinach,
mushrooms, red onions & tomatoes

Toasted Cannelloni
with pomodoro sauce

Hot Crab Dip
with crispy wonton strips

Great Wings of Fire
with cool ranch dressing

Fennel Sausage Stuffed Mushrooms

Sundried Tomato Basil Bruschetta

Chicken Chipotle Quesadilla
with sour cream & salsa

Grilled Veggie & Cheese Quesadilla
with sour cream & salsa

Shrimp Cocktail
boiled shrimp garnished & displayed on ice

Tandoori Chicken Wings

Sesame Chicken Skewers
with thai peanut sauce

Warm Spinach & Artichoke Dip
with fettunta bread

Dessert Station

An assortment of Mini Gourmet Dessert Selections & Coffee Station.

Price / Person:

100 or more guests: \$30

50 - 99 guests: \$31

Pricing includes all necessary silver, china, glassware, guest table linens, our professional staff and the complete setup of buffet with skirting, linens & decor.

Upgrade Options

Add to Buffet

Choose from Mediterranean, Classic Caesar & Garden Vegetable Salad

\$1.75/person

Substitute Southwestern Grilled Jumbo Shrimp for a hot hors d'oeuvre selection

\$2.00/person

Substitute a Quesadilla Station for a hot hors d'oeuvre selection

\$2.25/person

Includes on site cookery with chef prepared chicken quesadillas. Accompanied by sour cream, salsa & guacamole

Prices are subject to: 22% labor charge (\$675 minimum) • applicable sales tax • minimum room rental charges
Minimum guest counts apply for weekend events. Please consult your sales representative for more information



Happy Hour Appetizer Buffet

These menus are designed for your guests enjoyment for prior to dinner or happy hour at the end of the 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 Face 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:

100 or more
50 - 99

MENU #1

\$19
\$20

MENU #2

\$21
\$22

MENU #3

\$23
\$24

MENU #4

\$24
\$25

Pricing includes all necessary silver, china, glassware, guest table linens, our professional staff and the complete setup of buffet with skirting, linens & decor.

Prices are subject to: 22% labor charge (\$475 minimum) • applicable sales tax • minimum room rental charges
Minimum guest counts apply for weekend events. Please consult your sales representative for more information.



Signature Dinner Buffet

This menu starts with a seated salad and seated water service. To complement your event, complete setup of the dinner buffet with linens and decor is included along with our professional staff to coordinate and execute the best service that your guests deserve. Our gourmet dessert & coffee station are also included.

Seated 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** - sun dried 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	Sicilian Style Beef Spedini (+\$1.00/person) Thinly sliced sirloin of beef, stuffed with fresh basil, Roma tomatoes & Italian cheeses. Topped with sauce pomodoro
Chicken Spedini Chicken breast rolled & stuffed with fresh basil, Roma tomatoes & Italian cheeses. Topped with lemon Bianco	Beef Scallopini Piccata Beef cutlets with lemon, mushrooms & capers with a white wine sauce
Chicken Ala Russo Sautéed chicken, roasted artichokes & fresh mushrooms. Served with sauce Chardonnay	Grilled Smoked Salmon (+\$2.00/person) Atlantic salmon, lightly grilled & smoked. Served with a horseradish caper aioli.
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
Grilled Pork Cutlets Tender pork, lightly grilled & seasoned. Served with tomato basil relish.	Stuffed Green Peppers Quinoa, mixed veggies & arrabiatta with a spicy tomato broth

Side Dishes: Choice of Three

VEGETABLES:	Chef's Vegetable Medley • Fresh Carrots with Thyme Butter • Grilled Zucchini & Tomatoes • Snipped Beans & Carrots 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)
PASTAS & RISOTTOS:	Pasta Con Broccoli • Fusilli Florentine • Orchietta Pasta with Tomato & Herbs • Lemon Pesto Orzo Primavera • Vegetable Risotto San Marzano Tomato & Basil Penne • Mediterranean Pasta Primavera • Bacon, Leek & Tomato Rigatoni • Tomato & Mushroom Risotto
POTATOES, 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

Dessert

Choose from Russo's Assorted Gourmet Desserts, Premium Desserts -or- Specialty Cakes & Pies

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

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

Prices are subject to: 22% labor charge (\$675 minimum) • applicable sales tax • room rental fee

Minimum guest counts and labor apply for weekend events. Please consult your sales representative for more information



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** - sun dried cherry dressing (+\$0.75/person)
- Tropical Salad** - orange poppy seed dressing (+\$0.75/person)

Signature Entree Selections

Price / Person

	100+	50+
Stuffed Chicken Palermo - Inlaid fresh spinach, prosciutto & roasted pepper • Champagne sauce	\$36	\$37
Roasted Chicken Ballotine - Stuffed with forest mushrooms & herbs de Provence • Shallot Marsala sauce	\$36	\$37
Chicken Sebastian - Rolled & stuffed chicken breast with herbs, asparagus & roasted tomato • Champagne sauce	\$36	\$37
Chicken Portofino - Shrimp, crab & scallop mousseline • Lemon Chardonnay sauce	\$38	\$39
Sesame Almond Encrusted Pork Tenderloin - Roasted pork tenderloin • Mandarin hoisin glaze	\$40	\$41
Apple Grilled Center Cut Pork Chop - Charbroiled French chops • Calvados sweet onion glaze	\$41	\$42
Pistachio Encrusted Salmon - Panko pistachio herb crust • Lemon chive velouté	\$43	\$43

For choice of entrée, additional \$1 per person.

Deluxe Entree Selections

Old Fashioned Bacon Wrapped Sirloin - Served with bordelaise sauce	\$48	\$49
Tuscan Veal Roulade - Sundried tomatoes, basil leaves & pancetta • Roasted tomato cream sauce	\$49	\$50
Tournedos of Beef Tenderloin - Twin filets with mushroom duxelles • Pinot Noir sauce	\$50	\$51
Stuffed Tenderloin Florentine - Caramelized leeks, baby spinach & gorgonzola cheese • Balsamic demi-glaze	\$50	\$51
Beef Tenderloin Modiga - Lightly breaded & charbroiled • White wine lemon sauce	\$50	\$51
Seared New York Strip Steak - Served with caramelized onions • Jack Daniel's sauce	\$52	\$53

For choice of entrée, additional \$1 per person.

Premium Twin Entree Pairings

Beef Tenderloin Modiga & Roasted Chicken Ballotine	\$45	\$46
Tournedos of Beef Tenderloin & Stuffed Chicken Palermo	\$45	\$46
Poached Norwegian Salmon & Filet Mignon	\$47	\$48
Filet Mignon & South African Lobster Tail -or- Crab Stuffed Jumbo Shrimp		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 our professional culinary & banquet staff to provide seated dinner service.

Prices are subject to: 22% labor charge (\$1300 minimum) • applicable sales tax • room rental fee
Minimum guest counts and labor apply for weekend events. Please consult your sales representative for more information.



Stations Buffet

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 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:

100 or more guests: \$40

50-99 guests: \$41

Prices include silver, china & glassware.

Prices are subject to: 22% labor charge (\$875 minimum) • applicable sales tax • minimum room rental charges
Minimum guest counts and labor apply for weekend events. Please consult your sales representative for more information



Family Style

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** - sun dried 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/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. 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

Eggplant Parmesan Napoleon

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

Pancetta Encrusted Pork

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

Side Dishes: Choice of Three

VEGETABLES: Chef's Vegetable Medley • Fresh Carrots with Thyme Butter • Grilled Zucchini & Tomatoes • Snipped Beans & Carrots
Fresh Green Beans with Pan Burst Tomatoes • Roasted Cauliflower with Lentils • Broccoli with Toasted Sesame (+\$0.50/person)
Seared Brussel Sprouts with Asiago Dust (+\$0.50/person) • Tuscan Grilled Vegetables (+\$0.50/person)

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

POTATOES, 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, tortes, 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:

100 or more guests: \$37

50-99 guests: \$38

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

Prices are subject to: 22% labor charge (\$1300 minimum) • applicable sales tax • room rental fee

Minimum guest counts and labor apply for weekend events. Please consult your sales representative for more information



Express Dinner Buffet

This menu includes a complete set up of Express Buffet service with necessary chafing dishes, serving equipment, linens, and décor to complement your event. Also provided is our professional staff to coordinate and execute the best service that your guests deserve. Gourmet desserts & coffee station are included.

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** - balsamic vinaigrette

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

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

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

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

Eggplant Parmesan Napoleon

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

Sliced Turkey Breast

Our delicately sliced turkey served with gibley gravy

Side Dishes: Choice of Two

Chef's Vegetable Medley • Grilled Zucchini & Roasted Tomatoes • 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 Herb Rosemary Potatoes • Roasted Whipped Potatoes

Accompanied by

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

Dessert

Choose from Russo's Assorted Gourmet Desserts -or- Premium Desserts

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

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 barbecue sauce & whipped horseradish

Prices are subject to: 22% labor charge (\$575) minimum) • applicable sales tax • room rental fee
Minimum guest counts and labor apply for weekend events. Please consult your sales representative for more information



Appetizer Additions

DISPLAYS & STATIONS

Fresh Fruit & Specialty Cheese Display

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

\$3.75/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

\$4.75/person

Add Jumbo Stuffed Toasted Ravioli with Marinara for \$3.50/person

Stationary Appetizers: Choice of Three

Toasted Cannelloni • Hot Crab Dip with Wantons • Shrimp Cocktail • Mushrooms stuffed with Fennel
Sausage Petite Italian Meatballs • Veggie Spring Rolls • Micro Shepherd Pies • Hot Spinach & Artichoke Dip with Crouton Rounds

\$7.75/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

\$5.50/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 • Caramelized Bacon Skewers

\$6.50/person

Specialty Passed Appetizers (choice of four)

Petite Beef Wellington with Bearnaise • 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

\$7.50/person

- Additional Menu, Gluten Free, and Vegan options available upon request ~

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

Stations & Bars

Toasted Ravioli

with marinara

\$3.00/person

Mini Italian Beef Sliders

build your own sandwiches with slow simmered beef, provolone cheese, giardiniera relish & slider bun. Served with asiago bistro chips

\$3.75/person

Nacho Bar

includes tri-colored tortilla chips, nacho cheese, jalapenos & sour cream

\$2.75/person

* add ground beef \$1.25

Cookie & Milk Shooter Bar

includes home-baked chocolate chip cookies, St. Louis gooey butter cookies & milk shooters

\$2.75/person

S'more's Station

includes graham crackers, Hersey's chocolate, marshmallows & roasting sticks

\$3.50/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

\$3.50/person

Russo's Pretzel Braids

with honey mustard & cheese

\$3.00/person

Ted Drewes Cup

with chocolate & vanilla

\$4.75/person

*Add toppings \$1.00



Gateway Classics

Signature Dips

All platters listed serve 30 - 35 people

French Onion - \$40.00 each

Our homemade bistro chips with French onion dip.

Southwest Layer - \$50.00 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 - \$50.00 each

Cream & cheddar cheeses, celery, tomato, celery, onion & house buffalo sauce combined with grilled chicken.

Served with corn tortilla chips.

Inside Out Crab Rangoon - \$60.00 each

Served with crispy wonton chips



Dessert Collection

Mini Gourmet Desserts: \$3.00/person

(Includes preparation amount of 1.5/person)

- Chocolate Opera**
- Cake Square Classic Carrot Cake**
- Classic Tiramisu Parfait**
- St. Louis Goey Butter Square**

(Additional seasonal selections available)

Premium Dessert Selection: \$3.50/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

Assorted Cookies: \$1.75/person

(Includes preparation amount of 1.25/person)

- Chocolate Chip**
- Honey-Walnut Oatmeal**
- Red Velvet**
- White Chocolate Macadamia**
- Goey Butter**

Specialty Cakes & Pies: \$3.75/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



BEVERAGE MENU

Full Open Bar: House Brands

House Liquor: Bourbon, Scotch, Gin, Vodka, Rum, Tequila, Peach Schnapps, Triple Sec & Amaretto

Bottled Beer: Budweiser, Bud Light, Bud Select & O'Doul's

Corked Wine: Choice of **three** corked wines (Merlot, Chardonnay, Cabernet Sauvignon, Pinot Grigio & White Zinfandel)

Full Open Bar: Premium Brands

Premium Liquor: Canadian Club, Jim Beam Bourbon, Gilbey's Gin, Tito's Vodka, Dewar's White Label Scotch, Jose Cuervo, Bacardi Rum, Captain Morgan Spiced Rum, Hiram Walker Peach Schnapps, Hiram Walker Amaretto & Hiram Walker Triple Sec

Bottled Beer: Choice of **one** draft beer in addition to Budweiser, Bud Light, Bud Select & O'Doul's

Corked Wine: Choice of **three** corked wines (Merlot, Chardonnay, Cabernet Sauvignon, Pinot Grigio & White Zinfandel)

Full Open Bar: Specialty Brands

Specialty Liquor: Jack Daniel's Whiskey, Makers Mark Bourbon, Seagram's VO, Bombay Sapphire Gin, Grey Goose Vodka, Absolut Citron, Johnny Walker Black Label Scotch, 1800 Tequila, Captain Morgan Spiced Rum, Hiram Walker Peach Schnapps & Triple Sec, Disaronno Amaretto

Bottled Beer: All Draft beer (please ask for current selections), in addition to Budweiser, Bud Light, Bud Select & O'Doul's

Premium Corked Wine: Choice of three premium corked wines (please ask for current selections)

All Full Open Bar Services include the following...

Assorted canned soft drinks (Pepsi Products), Grapefruit, Orange, Cranberry & Pineapple juices, along with an assortment of drink mixes & garnishes

Limited Open Bar: Standard

Bottled Beer: Budweiser, Bud Light, Bud Select & O'Doul's

Corked Wine: Choice of **three** corked wines (Merlot, Chardonnay, Cabernet Sauvignon, Pinot Grigio & White Zinfandel)

Soft Drinks: Pepsi, Diet Pepsi, Sierra Mist & Diet Sierra Mist

Limited Open Bar: Upgraded

Bottled Beer: Craft beer (please ask for current selections), in addition to Budweiser, Bud Light, Bud Select & O'Doul's

Premium Corked Wine: Choice of **three** premium corked wines (please ask for current selections)

Soft Drinks: Pepsi, Diet Pepsi, Sierra Mist & Diet Sierra Mist

Full Open & Limited Bars include bar setup, disposable cups, ice & equipment

Additional Options

Craft Beer & Premium Wines may be added to House or Premium Open Bars.
Signature Drinks may be added to any of our bar packages.

Please consult your sales representative for current selections & pricing.

RUSSO'S

EST. 1961

CATERING

9904 Page Ave, St. Louis, MO 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