



The McPherson

## Family Style Small Group Dinner

This menu is a combination of seated service with some of our house specialties.  
This fun way to serve dinner creates an element of interaction between your guests!

### **Salad Selections : choice of one**

served with Italian bread, olive oil & fresh Parmesan cheese

Mediterranean Salad with house Italian vinaigrette

Classic Caesar with signature Caesar dressing & homemade croutons

Garden Vegetable Salad with balsamic vinaigrette

### **Choice of Two Pastas Dishes**

Fusilli Florentine • Penne Primavera • BLT Rigatoni • Tomato & Mushroom Risotto

Spaghetti & Meatballs • Garden Tortellini Carbonara • Linguine Portofino

Pasta con Broccoli • Cavatelli Bolognese • Bowtie Pesto Primavera

### **Accompanied by Choice of a Side Dish**

Green Beans with Pan-Burst Tomatoes • Tuscan Grilled Vegetables

Sugar Snap Peas & Carrot Medley

### **Dessert Platters**

served to each table

Italian Cannoli, Chocolate Opera Cake & Fruit Tartlets

### **Beverages**

Fresh Brewed Coffee, Iced Tea & Ice Water

### **\$23.00/person (35 person minimum)**

Price includes complete silver, china & glassware service, guest table linens  
& our professional staff

#### **Add an Entree**

Chicken Spedini -or- Sicilian Style Beef Spedini

**\$4.50/person**

#### **Add an Appetizer**

Antipasto Display

\$3.75/person

Jumbo Stuffed Toasted Ravioli

\$2.50/person

Butlered Appetizer: Choice of Four

\$5.00/person

Price is subject to 22% labor charge (\$400 minimum), applicable sales tax & room fee.

- Additional menu selections available per request -

### Smokehouse Buffet

\$25/person

#### Entrees : Choice of Two

Pulled Pork with Blackberry BBQ Sauce  
Pulled Smoked Chicken  
Beef Brisket with Honey BBQ Sauce  
Rotisserie Roasted Turkey

#### Salads & Sides : Choice of Three

Garden Vegetable Salad • Creamy Coleslaw  
Fresh Fruit Salad • American Potato Salad  
Italian House Salad • Baked Beans  
Yukon Gold Potatoes • AuGratin Potatoes  
Pasta Con Broccoli • Steamed Corn on the Cob  
Fresh Green Beans • Chef's Medley of Vegetables

#### Assorted Dinner Rolls & Sweet Yeasty Rolls

#### Mini Cobblers & Pies

Chocolate Silk • Banana Split  
Apple Crumble • Triple Berry

### Appetizer Buffet

\$22/person

#### Hot Hors d'oeuvres Station : Choice of Four

Cajun Chicken Drumettes • Toasted Ravioli  
Asian Pot Stickers • Petite Italian Meatballs  
Vegetable Spring Rolls  
Balsamic Grilled Vegetable Pizza  
Hot Crab Dip • Chicken Chipotle Quesadilla  
Sesame Chicken Skewers  
Spinach & Artichoke Dip

#### Cold Hors d'oeuvres Station : Choice of Two

Fresh Fruit & Specialty Cheeses  
Cocktail Shrimp on Ice  
Antipasto Display  
Grilled Vegetables with aioli balsamic dip

#### Dessert Station

Assorted premium desserts including  
some of Russo's favorites tiramisu, parfaits  
& shot glass desserts

### Farmhouse Buffet

\$30/person

#### Hand Carved Prime Rib of Beef

with Au Jus & Whipped Horseradish Sauce

#### Lemon Herb Rosemary Chicken

#### Served with

Parmesan Corn on the Cob  
Baked Potato with Sour Cream & Chives  
Harvest Salad with Sundried Cherry Vinaigrette  
Assorted Dinner Rolls with Butter

#### Specialty Cakes & Pies : Choice of Two

Chocolate Truffle Mousse Cake  
White Chocolate Raspberry Cheesecake  
Apple Crumble Pie

### Beverage Options

#### 2 Hour Limited Bar: \$12/person

Bottled Beers, House Wines & Soft Drinks

#### 2 Hour Open Bar: \$14/person

House Liquors, Bottled Beers, House Wines & Soft Drinks

#### 2 Hour Refreshment Bar: \$6/person

Soft Drinks, Lemonade & Punch

#### Wine Service: \$1.50/person + \$18/bottle

Wine service with dinner (includes glassware)

Specialty Liquor, Premium Wines  
& Craft Beers available

All menus include coffee, ice tea & water

Price includes complete silver, china & glassware service, guest table linens & our professional staff  
35 person minimum. Prices are subject to 22% labor charge (\$300 minimum), applicable sales tax & room fee.