

RUSSO'S

EST. 1961

CATERING

9904 Page Ave, St. Louis, MO 63132

BRIDAL PACKAGES



Services Included:

Silver & China Service
with Linen Napkins

Custom Decorated Wedding Cake
by Russo's Pastry Chefs

Skirting & Linens for all service
and formal tables

Formally Attired Banquet Staff

Personalized Event Planning

Signature Dinner Buffet Package

This menu includes a complete set up of Dinner 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.

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

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 & 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 • Broccoli with Toasted Sesame **(+\$0.50/person)**
Seared Brussel Sprouts with Asiago Dust **(+\$0.50/person)** • Tuscan Grilled Vegetables **(+\$0.50/person)**

PASTAS & RISOTTOS: Pasta Con Broccoli • Fusilli Florentine • Orchieta 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 & 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: \$39 100 -199 guests: \$40 50 - 99 guests: \$41

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

Prices are subject to : 22% labor charge (\$875 minimum) • transportations fee (\$75 minimum) • applicable sales tax

Rental delivery & pick up fee to be additional . Additional labor may be required depending on the location.

Minimums apply for weekend events

Seated Dinner Package

Our Seated Dinner entrée 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 entrée 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

	200+	100+	50+
Stuffed Chicken Palermo - Inlaid fresh spinach, prosciutto & roasted pepper • Champagne sauce	\$52	\$53	\$54
Roasted Chicken Ballotine - Stuffed with forest mushrooms & herbs de Provence • Shallot Marsala sauce	\$52	\$53	\$54
Chicken Sebastian - Rolled & stuffed chicken breast with herbs, asparagus & roasted tomato • Champagne sauce	\$52	\$53	\$54
Chicken Portofino - Shrimp, crab & scallop mousseline • Lemon Chardonnay sauce	\$54	\$55	\$56
Sesame Almond Encrusted Pork Tenderloin - Roasted pork tenderloin • Mandarin hoisin glaze	\$56	\$57	\$58
Apple Grilled Center Cut Pork Chop - Charbroiled French chops • Calvados sweet onion glaze	\$57	\$58	\$59
Pistachio Encrusted Salmon - Panko pistachio herb crust • Lemon chive velouté	\$58	\$59	\$60

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

Deluxe Entree Selections

Old Fashioned Bacon Wrapped Sirloin - Served with bordelaise sauce	\$63	\$64	\$65
Tuscan Veal Roulade - Sundried tomatoes, basil leaves & pancetta • Roasted tomato cream sauce	\$65	\$66	\$67
Tournedos of Beef Tenderloin - Twin filets with mushroom duxelles • Pinot Noir sauce	\$66	\$67	\$68
Stuffed Tenderloin Florentine - Caramelized leeks, baby spinach & gorgonzola cheese • Balsamic demi-glaze	\$66	\$67	\$68
Beef Tenderloin Modiga - Lightly breaded & charbroiled • White wine lemon sauce	\$66	\$67	\$68
Seared New York Strip Steak - Served with caramelized onions • Jack Daniel's sauce	\$68	\$69	\$70

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

Premium Twin Entree Pairings

Beef Tenderloin Modiga & Roasted Chicken Ballotine	\$61	\$62	\$63
Tournedos of Beef Tenderloin & Stuffed Chicken Palermo	\$61	\$62	\$63
Poached Norwegian Salmon & Filet Mignon	\$63	\$64	\$65
Filet Mignon & South African Lobster Tail -or- Crab Stuffed Jumbo Shrimp			Market Price

Accompaniments: choice of two

Herb Duchesse Potatoes - Twice Baked Potatoes - Asiago Potatoes -

Tuscan Grilled Vegetables - Sugar Snap Peas & Carrots - Fresh Broccoli with Toasted Sesame

Wedding Cake

Your choice of Custom Decorated Wedding Cake

(see our "Wedding Cake" Page for additional dessert options)

Prices include necessary silverware, china plates, glassware, coffee cups, linen napkins.
Menus also include our professional culinary & banquet staff to provide seated dinner service.

Prices are subject to: 22% labor charge (\$1475 minimum) - transportation fee (\$75 minimum) - applicable sales tax
Rental delivery & pick up fee to be additional. Additional labor may be required depending on the location.
Minimums apply for weekend events

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 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: \$47** **100-199 guests: \$48** **50-99 guests: \$49**
Prices include silver & china dinnerware. For details & additional options, please see Special Event Services

Prices are subject to : 22% Labor charge (\$975 minimum) - transportation fee (\$75 minimum) - applicable sales tax
Rental delivery & pick up fee to be additional. Additional labor may be required depending on the location.
Minimums apply for weekend events.

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** - 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 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
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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: 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 & 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: \$53** **100 - 199 guests: \$54** **50 - 99 guests : \$55**

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

Simple Elegance Package

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.

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 & 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 : \$36** **100 - 199 guests: \$37** **50 - 99 guests: \$38**

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 barbecue sauce & whipped horseradish

Prices are subject to: 22% labor charge (\$750 minimum) - transportation fee (\$75 minimum) - applicable sales tax
Rental delivery & pick up fee to be additional. Additional labor may be required depending on the location.
Minimums apply for weekend events.

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 \$2.50/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

\$7.75/person

- BUTLERED APPETIZERS -

Standard Passed Appetizers: Choice of Four

Sundried Tomato & Basil Bruschetta ~ Mix Grilled 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

\$3.25/person

Mini Italian Beef Sliders

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

\$4.00/person

Nacho Bar

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

\$3.00/person

* add ground beef \$1.25

Cookie & Milk Shooter Bar

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

\$3.00/person

S'more's Station

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

\$3.75/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

\$3.75/person



Russo's Pretzel Braid

with honey mustard & cheese

\$3.25/person

Ted Drewes Cup

with chocolate & vanilla

\$4.75/person

*Add toppings \$1.00

Signature Dips

All platters listed serve 30 - 35 people

French Onion - \$45 each

Our homemade bistro chips with French onion dip.

Southwest Layer - \$55 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 - \$55 each

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

Served with corn tortilla chips.

Inside Out Crab Rangoon - \$65 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



Dessert Collection

Mini Gourmet Desserts : \$3.25/person

(Includes preparation amount of 1.5/person)

Chocolate Opera Cake Square

Classic Carrot Cake

Classic Tiramisu Parfait

St. Louis Goody Butter Square

(Additional seasonal selections available)

Assorted Cookies : \$2.00/person

(Includes preparation amount of 1.25/person)

Chocolate Chip

Honey-Walnut Oatmeal

Red Velvet

White Chocolate Macadamia

Goody Butter

Premium Desserts Selection : \$3.75/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

Specialty Cakes & Pies : \$4.00/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

STATIONS BUFFET SERVICE

Includes the following:

China Dinner Plate • Dinner Fork • Knife • Linen Napkin

Add the following for \$3.00/person

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

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: \$1.75/person

Includes iced water glass & refilling during dinner service.

Seated Water & Salad: \$2.75/person

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

Seated Dessert & Coffee: \$4.75/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 - \$14/table

8' Rectangle Table - \$12/table

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

Available in white, black or ivory - \$10/table

120" Floor Length Linens

Available in a variety of colors - \$16/table

Linen & Centerpiece Package: \$18/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: please call for pricing

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
- \$12 each

120" round linen for a straight look
Available in a variety of colors - \$16 each

132" round linen with sash for an hour glass look
Available in a variety of colors - \$22/table

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