

# M

## The McPherson

4715 McPherson Ave, St. Louis, MO 63108

### BREAKFAST, BRUNCH, & LUNCH MENUS



#### Booklet Contents:

Continental Breakfast  
Deluxe Breakfast Buffet  
Signature Brunch Buffet

S.S.S Lunch Buffet  
Seated Lunch  
Traditional Lunch Buffet  
Gourmet Food Bars

Dessert Collection  
Additional Options

**RUSSO'S**  
EST. 1961  
CATERING

Emily Otto  
636.323.4623 x203  
emily@russosgourmet.com

Abbey Paluczak  
314.427.6771 x105  
abbey@russosgourmet.com

RUSSOSGOURMET.COM



# Continental Breakfast Buffet

## Seasonal Fresh Fruit

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

**Russo's Pastry Selections:** Choice of three  
Accompanied by whipped butter & cream cheese

Homestyle Muffins  
Fruit Danish  
Scones  
Baked Breakfast Breads  
Bread Sliced Bagels

## Beverages

Freshly Brewed Coffee  
Chilled Orange Juice  
Ice Water



**\$18/person (100 or more)**

**\$19/person (50 - 99 guests)**

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

## Additional Options

### Hot Breakfast Sandwiches

Sausage, Egg, & Cheese • Egg & Cheese • Southern Chicken Biscuit

**\$3.75/person**

### Cheese Blintz w/ Fruit Toppings

**\$3.50/person**

### Yogurt & Granola Parfaits

**\$3.50/person**

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

# Deluxe Breakfast Buffet

## Seasonal Fresh Fruit

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

## Entrees: Choice of one

Fluffy Scrambled Eggs • Western Egg Scramble • Egg & Cheese Quesadillas  
Vegetable Egg Strata Casserole • Gourmet Cheese Omelet

\* substitute egg whites for \$0.50/person

## Accompaniments: Choice of three

Sausage • Turkey Sausage • Bacon • Sliced Baked Ham • Yukon Gold Breakfast Potatoes  
Buttermilk Biscuits & Country Gravy • French Toast • Turkey Bacon (+ \$0.50/person)

## Assortment of Pastries: Choice of two

Homestyle Muffins • Fruit Danish  
Baked Breakfast Breads • Bread Sliced Bagels

## Beverages

Freshly Brewed Coffee  
Chilled Orange Juice  
Ice Water



**\$23/person (100 or more)**

**\$24/person (50 - 99 guests)**

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

**Prices are subject to:** 22% labor charge (\$475 minimum) • applicable sales tax • room rental charges Minimum guest counts and labor apply for weekend events. Please consult your sales representative for more information \*Gluten free options available at an additional cost

# Signature Brunch Package

Your guests will enjoy a wonderful combination of Russo's carved meat & side dishes.

## Carvery Station: choice of one

Charcrust Top Round of Beef  
with au jus, mushroom bordelaise & whipped cream horseradish

Ginger & Honey Glazed Ham  
with brown sugar glaze

Herb Marinated Rotisserie Turkey  
with thyme pan gravy & cranberry orange chutney

## Accompaniments: choice of three

Western Style Omelet - Quiche Lorraine - Vegetable Egg Strata Casserole - Fluffy Scrambled Eggs Chicken Monte Cristo - Pasta Con Broccoli - Penne Primavera in Tomato Broth - Buttermilk Biscuits & Country Gravy Yukon Golf Breakfast Potatoes - Chef's Vegetable Medley Teriyaki Salmon (add \$2.00 per person) - Lemon Herb Chicken  
(\*Gluten Free version for \$.50 per person)

## Served With:

### Seasonal Fresh Fruit

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

~ and ~

### Assorted Gourmet Dessert Display

Featuring selections from our handcrafted desserts

## Beverages

Fresh Brewed Coffee - Iced Tea - Chilled Orange Juice in Carafes - Ice Water

**\$31/person (100 or more guests)**

**\$32/person (50 - 99 guests)**

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

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

\*Gluten free options available at an additional cost

# S. S. S. Lunch Buffet

A combination of light, fresh and delicious selections from our soup, salad, and sandwich collection.

## **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

## **Salads:** Choice of two

Potato Salad • Italian Pasta Salad • Coleslaw • Seven Layer Salad Italian Salad • Garden Vegetable Salad • Caesar Salad

## **Sandwiches:** Choice of three

Roast Beef & Swiss on White Bolillo Roll • Sliced Turkey & Provolone on Wheat Bolillo Roll Ham, Turkey, & Bacon Club Sandwich on Italian Flatbread • Grilled Chicken on Wheat Bread Ham & Cheddar on Pretzel Roll • Grilled Vegetable Wrap with Spinach Tortilla Shell Santa Fe Chicken Wrap with Tomato Basil Shell • Chicken Salad on Croissant \* gluten free/ lettuce wrap options available

## **Accompaniments**

Honey Mustard • Horseradish • Italian Mayonnaise Add homemade bistro chips for \$1.25/person

## **Dessert**

Fresh Baked Assorted Cookies

## **Beverages**

Iced Tea + Ice Water

**\$22/person (100 or more)**

**\$23/person (50 - 99 guests)**

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

## Plated Salad Entrees

served with fruit cup & fresh bread

### Grilled Chicken Nicoise Salad

mixed greens with grilled chicken, red potatoes, roma tomatoes, green beans, hard cooked eggs, kalamata olives & roasted leek vinaigrette

### Mixed Grill Salad

Beef tenderloin, grilled chicken, teriyaki glazed salmon on mixed greens with a smoky russian dressing

### Chicken Capellini

Char-crusted chicken breast atop angel hair pasta & primavera veggies with a tomato vinaigrette

## Plated Combination Entrees

served with fruit cup

### Chicken & Tuna Salad Sandwich Combo

White chicken salad, albacore tuna salad, fresh lettuce, wedged tomatoes & on a light flaky croissant

### Petite Sandwich & Salad Combo

Choice of two finger sandwiches (turkey, ham, chicken, roast beef or tuna salad) and garden salad with mixed greens, tomato wedges, cucumbers, mushrooms, pine nuts & balsamic vinaigrette

**\$23/person (100 or more)**

**\$24/person (50 - 99 guests)**

## All Seated Lunch Entrees Include:

### Dessert

Assorted Premium Gourmet Desserts  
Fruit Tartlet · Italian Cannoli · Tiramisu Parfait

### Beverages

Freshly Brewed Iced Tea · Ice Water

## Hot Plated Entrees

includes choice of salad, two sided dishes & dinner rolls with butter

### Salad: choice of one

Italian · Caesar · Garden Vegetable · Fresh Fruit

### Entree: choice of one

#### Lemon Herb Chicken (GF)

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

#### Chicken Spedini

rolled & stuffed chicken with fresh basil, roma tomatoes & italian cheeses with lemon bianco

#### Sesame Almond Encrusted Pork

roasted pork tenderloin with mandarin hoisin glaze

#### Beef Scallopini

beef cutlets with lemon, mushrooms, capers & white wine sauce

#### Teriyaki Salmon (\$2.00/person)

marinated & pan seared atlantic salmon with teriyaki glaze

#### Eggplant Parmesan Napoleon

breaded & baked eggplant stacked with ricotta-parmesan mousse, served with pomodoro sauce

#### Stuffed Green Pepper (GF/Vegan) (\$1.50/person)

quinoa, mixed veggies & arrabiatta with spicy tomato broth

### Accompaniments: choice of two

Chef's Vegetable Medley · Sugar Snap Peas & Carrots  
Broccoli with Lemon Butter · Wild Rice Pilaf  
Fresh Green Beans with Roasted Tomatoes  
3-Herb Rosemary Potatoes · Vesuvio Garlic Potatoes

**\$28/person (100 or more)**

**\$29/person (50 - 99 guests)**

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

# Traditional Lunch Buffet

## Salad Selection: Choice of one

Italian • Classic Caesar • Garden Vegetable • Fresh Fruit

## Entrees: Choice of one

### Chicken Ala Russo

Sauteed chicken, roasted artichoke, fresh mushrooms & sauce chardonnay

### Chicken Spedini

Rolled & stuffed chicken with fresh basil, roma tomatoes, italian cheeses & lemon bianco

### Lemon Herb Chicken (GF)

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

### Chicken Marsala

Sauteed chicken breast with mushrooms, red & yellow peppers and marsala wine sauce

### Sicilian Style Beef Spedini (+\$2.00/person)

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

### Yankee Pot Roast

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

### Cranberry Apple Stuffed Pork Loin

Tender pork baked with cranberry & apples, served in a cranberry ginger glaze

### Smothered Portabella Mushroom

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

### Tomato Dusted Tilapia

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

### Eggplant Parmesan Napoleon

Breaded eggplant stacked with ricotta-parmesan mousse & pomodoro sauce

## Accompaniments: Choice of two

Chef's Vegetable Medley • Fresh Green Beans with Pan Burst Tomatoes • Grilled Zucchini & Tomatoes  
Sugar Snap Peas & Carrots • Bowtie Pesto Primavera • Fusilli Florentine • Cavatelli Pomodoro • Pasta con Broccoli  
BLT Rigatoni • Oven Browned Potatoes • Three Herb Rosemary Potatoes • Roasted Garlic Whipped Potatoes  
Orange & Pecan Rice • Wild Rice Pilaf

## Dessert

Assorted Mini Gourmet Desserts  
(Choose up to 5 selections from our bakery's seasonal offerings)

## Includes

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

**\$25/person (100 or more)**

**\$26/person (50 - 99 guests)**

Pricing includes all necessary best quality disposable dinnerware and the complete set up of buffet with linens & decor

## Additional Options

**Add Second Entree**

**\$3.00/person**

**Add Side Dish**

**\$1.75/person**

## Pasta Station

Russo's Signature Pastas

### Pastas: choice of two

Cavatelli Bolognese • Pasta con Broccoli  
Fusilli Florentine • Bowtie Pesto Primavera  
Homemade Lasagna  
BLT (bacon, leek & tomato) Rigatoni

### Salads: choice of one

Italian • Garden Vegetable  
7-layer Salad • Classic Caesar

### Served with

Toasted Ravioli with marinara  
Garlic Cheese bread

### Assorted Dessert

Fruit Tartlet • Italian Cannoli • Tiramisu

## Stuffed Potato Bar

Our Jumbo Baked Potatoes

### Toppings: choice of two

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

### Additional Toppings

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

### Accompaniments

Vegetable Mornay  
Grilled Garden Salad with Italian & Ranch Dressing

### Dessert

Assorted Gourmet Cookies

## Diner Bar

Angus Beef & Grilled Chicken Sliders

### Accompanied by

Sandwich Buns • Assorted Sliced Cheeses • Lettuce  
Tomato • Onion • Pickles • Condiments

### Served with

Creamy Coleslaw & Homemade Bistro Chips

### Dessert

Mini Cobblers & Pies

\* add French vanilla ice cream for \$1.75/ person

## Fajita Bar

Chicken, Beef & Vegetable Fajita Sauté

### Accompaniments

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

### Served with

Meatless Taco Salad with Ranch  
Mexican Rice & Refried Beans

### Dessert

Assorted Mini Desserts

## All Food Bars Include

Freshly Brewed Iced Tea • Ice Water

**\$24/person (100 or more)**

**\$25/person (50 - 99 guests)**

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

## 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 Goopy Butter Square**

(Additional seasonal selections available)

## Premium Dessert 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

## Assorted Cookies: \$2.00/person

(Includes preparation amount of 1.25/person)

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

## 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

## Stations & Bars

**Carving Station: \$3.50/person**  
choice of one

**Charcrust Top Round 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

**Belgian Waffle Station : \$3.50/person**  
with sweet honey butter, powdered sugar, syrup  
& mixed berry compote

**Chicken & Waffles Bar: \$3.50/person**  
Buttermilk Fried Chicken · Belgian Waffles · Maple Syrup

**Steel Cut Oatmeal Station: \$3.50/person**  
includes cinnamon, brown sugar, seasonal berries & raisins

**Gourmet Dessert Station: \$3.25/person**  
Assortment of mini gourmet desserts

## Al a Carte

**Additional Entree: \$3.00/person**  
**Additional Side: \$1.75/person**

**Cheese Blintz: \$2.50/person**  
with fruit toppings & whipped cream

**Hot Breakfast Sandwiches: \$3.25/person**  
Egg & Cheese on Brioche · Southern Chicken Biscuit  
Country Style Ham, Egg & Cheese on Brioche

**Yogurt & Granola: \$3.50/person**  
Fruit yogurt layered with fresh berries  
& crunchy granola on the side

## Beverages

**Bottled Juices: \$2.00/bottle**  
apple, orange, cranberry

**Hot Tea: \$1.25/person**  
with assorted herbal tea bags

## Cocktail Bars

**Mimosa Bar: \$250 + \$5.00/drink**  
Champagne · Orange & Cranberry Juice · Fresh Berries

**Bloody Mary Bar: \$250 + \$6.50/drink**  
Vodka · Bloody Mary Mix · Fixins

**Includes bar setup, disposable cups, equipment &  
bartender drinks billed per consumption**

# 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](http://russosgourmet.com)