

RUSSO'S

EST. 1961

CATERING

9904 Page Ave, St. Louis, MO 63132

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

Contact Us

314.427.6771

sales@russosgourmet.com

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

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 Coffee & Dessert Station

In addition to the above stations, your guest 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: \$30 100 - 199 guests: \$31 50 - 99 guests: \$32

Prices include best quality disposable dinnerware, our professional staff and complete setup of buffet with skirting, linens & decor.

Prices are subject to: 22% labor charge (\$775 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.



Signature Hors D'oeuvres

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

Fresh Fruit & Cheese Display

Seasonal fruit & specialty cheese 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 barbecue sauce
Smoked Beef Brisket - assorted rolls & blackberry barbecue sauce (+\$1.00/person)

Hot Hors d'oeuvres: 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 & salad
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

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

Prices include best quality disposable dinnerware, our professional staff and complete setup of buffet with skirting, linens & decor.

Upgrade Options

Add Salad to Buffet

Choose from Mediterranean, Classic Caesar & Garden Vegetable Salad

\$1.75/person

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

\$2.00/person

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

Includes a site cookery with chef prepared chicken quesadillas. Accompanied by sour cream & guacamole

\$2.25/person

Prices are subject to: 22% labor charge (\$675 minimum) - transportation fee (\$75 minimum) - applicable sales tax
Rental delivery & pickup fee to be additional. Additional labor may be required depending on the location.
Minimums apply for weekend events.



Happy Hour Appetizer Buffet

These menus are designed for your guests enjoyment for prior to dinner or a 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 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:

MENU #1

MENU #2

MENU #3

MENU #4

200 or more

\$16

\$18

\$20

\$21

100 - 199

\$17

\$19

\$21

\$22

50 - 99

\$18

\$20

\$22

\$23

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 (\$475 minimum) - transportation fee (\$75 minimum) - applicable sales tax
Rental delivery & pickup fee to be additional. Additional labor may be required depending on the location.
Minimums apply for weekend events.

Signature Dinner Buffet

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

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

Prices include best quality disposable dinnerware. For silver & china option, please see Events Services

Prices are subject to : 22% labor charge (\$675 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

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	\$48	\$49	\$50
Roasted Chicken Ballotine - Stuffed with forest mushrooms & herbs de Provence • Shallot Marsala sauce	\$48	\$49	\$50
Chicken Sebastian - Rolled & stuffed chicken breast with herbs, asparagus & roasted tomato • Champagne sauce	\$48	\$49	\$50
Chicken Portofino - Shrimp, crab & scallop mousseline • Lemon Chardonnay sauce	\$50	\$51	\$52
Sesame Almond Encrusted Pork Tenderloin - Roasted pork tenderloin • Mandarin hoisin glaze	\$51	\$52	\$53
Apple Grilled Center Cut Pork Chop - Charbroiled French chops • Calvados sweet onion glaze	\$53	\$54	\$55
Pistachio Encrusted Salmon - Panko pistachio herb crust • Lemon chive velouté	\$54	\$55	\$56

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

Deluxe Entree Selections

Old Fashioned Bacon Wrapped Sirloin - Served with bordelaise sauce	\$59	\$60	\$61
Tuscan Veal Roulade - Sundried tomatoes, basil leaves & pancetta • Roasted tomato cream sauce	\$61	\$62	\$63
Tournedos of Beef Tenderloin - Twin filets with mushroom duxelles • Pinot Noir sauce	\$62	\$63	\$64
Stuffed Tenderloin Florentine - Caramelized leeks, baby spinach & gorgonzola cheese • Balsamic demi-glaze	\$62	\$63	\$64
Beef Tenderloin Modiga - Lightly breaded & charbroiled • White wine lemon sauce	\$62	\$63	\$64
Seared New York Strip Steak - Served with caramelized onions • Jack Daniel's sauce	\$64	\$65	\$66

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

Premium Twin Entree Pairings

Beef Tenderloin Modiga & Roasted Chicken Ballotine	\$57	\$58	\$59
Tournedos of Beef Tenderloin & Stuffed Chicken Palermo	\$57	\$58	\$59
Poached Norwegian Salmon & Filet Mignon	\$59	\$60	\$61
Filet Mignon & South African Lobster Tail -or- Crab Stuffed Jumbo Shrimp			Market Price

Accompanied by

Fresh Dinner Rolls & Whipped Butter - Regular & Decaffeinated Coffee - Ice 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

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 (\$1300 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

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

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

Prices are subject to : 22% Labor charge (\$875 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.

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

<p>Sicilian Style Beef Spedini 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. Topped with a white wine sauce</p> <p>Beef Tenderloin Medallions (+\$3.00/person) Grilled filet with mushrooms duxelle with a Pinot Noir sauce</p> <p>Teriyaki Salmon Marinated & pan seared Atlantic salmon. Topped with teriyaki glaze</p> <p>Roasted Chicken Ballotine Chicken breast stuffed with fresh mushrooms & herbs de Provence with a shallot Marsala sauce</p>	<p>Chicken Spedini Chicken breast stuffed with fresh basil, Roma tomatoes & Italian cheeses. Topped with lemon Bianco</p> <p>Stuffed Chicken Palermo Chicken inlaid with fresh spinach, prosciutto & roasted pepper with Champagne sauce</p> <p>Chicken Sebastian Rolled & stuffed chicken breast with fresh herbs, asparagus & roasted tomato in Champagne sauce</p> <p>Eggplant Parmesan Napoleon Breaded & baked eggplant stacked with ricotta-Parmesan mousse. Served with pomodoro sauce</p> <p>Pancetta Encrusted Pork Tournedos of pork, encrusted with Italian bacon, served with Dijon demi-glaze</p>
-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------	-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------

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 & Whipped Butter • Regular & Decaffeinated Coffee • Iced Water

Gourmet Dessert & Coffee Station

Your guest will be treated to a delectable dessert display! Choose from Russo's in-house bakery selections including and 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 : **200 or more guests: \$49** **100 - 199 guests: \$50** **50 - 99 guests : \$51**

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

Prices are subject to: 22% labor charge (\$1300 minimum) - transportation fee (\$75 minimum) - applicable sales tax
Rental delivery & pickup fee to be additional. Additional labor may be required depending on location.
Minimums apply for weekend events.

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.

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

Price/Person: **200 or more guests : \$25** **100 - 199 guests: \$26** **50 - 99 guests: \$27**

Prices includes best quality disposable dinnerware. For silver & china 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 (\$575 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 Vgean 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

\$2.75/person

Ted Drewes Cup

with chocolate & vanilla

\$4.25/person

*Add toppings \$1.00

Signature Dips

All platters listed serve 30 - 35 people

French Onion - \$40 each

Our homemade bistro chips with French onion dip.

Southwest Layer - \$50 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 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 each

Served with crispy wonton chips

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 Goody Butter Square

(Additional seasonal selections available)

Assorted Cookies : \$1.75/person

(Includes preparation amount of 1.25/person)

Chocolate Chip

Honey-Walnut Oatmeal

Red Velvet

White Chocolate Macadamia

Goody Butter

Premium Desserts 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

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

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 \$6.00/person

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

Add Complete China for \$9.00/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 \$6.50/person

China Dinner Plate • Dinner Fork • Knife • Linen Napkin

Add Complete China for \$8.50/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 \$4.50/person

Appetizer Plate • Fork

Add Complete China for \$6.50/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: \$1.75/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

Premium Lap Length Linen Tablecloth

Available in a variety of colors - \$12/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

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