



MISSOURI HISTORY MUSEUM

5700 Lindell Blvd, St. Louis, MO 63112

BRIDAL PACKAGES



Services Included:

Silver & China Service

Custom Decorated Wedding
Cake by Russo's Pastry Chefs

Floor Length Guest Table Linen

Floor Length Linens for all
service tables

Formally Attired Banquet Staff

Personalized Event Planning

Appetizer Service

4 Hour Premium Bar Service

Catering by

RUSSO'S
EST. 1961
CATERING

RUSSOSGOURMET.COM

Toni Callas
314.427.6771 x104
toni@russosgourmet.com





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Bridal Package Details

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Our Bridal Packages include the following...

- RECEPTION DECORATING -

Our decorating services is designed to make your reception memorable. Service tables are dressed in floor length linens.

Guest tables come complete with linen table cloths & napkins in your choice of color. You may choose to further enhance your reception decor with chair covers, specialty linen choices or table settings. These items are readily available through your Event Specialist.

Let us help you carry your theme throughout every detail.

- FULL SERVICE & CHINA -

Our packages include silver & china service for your reception. This includes dinner & salad plates, along with our silverware and linen napkin. Quality disposable dessert settings are also included

- CUSTOM EVENT PLANNING -

Russo's Catering has over 60 years of combine experience in Wedding Receptions. We are proud to take part in continued education and training through memberships with the International Live Events Association (ILEA) and the International Caterers Association (ICA).

Your Event Specialist is happy to assist you with every detail of you reception.

- PASSED APPETIZERS -

Upon arrival your guest will be treated to a marvelous collection of hand crafted canapes.

Appetizer options listed on the "Personalize your Reception" page.

- DINNER SERVICE -

Our menu combination offer colorful food, fresh ideas and innovative results. Our chefs create refreshing alternatives to traditional banquet menus, as demonstrated in the various service style of menus to follow.

- DESSERT SERVICE -

We offer the choice of custom decorated wedding cake, cupcakes, or assorted mini gourmet desserts.

Our extensive selection of cake flavors, fillings, and icings provide you with dozens of combinations from which to choose.

You may opt for a traditional or contemporary styled cake from our photo collection or let us help you design a cake to fit your style!

- OPEN BAR SERVICE -

Four continuous hours of open full premium bar service, offering a fine selection of mixed drinks, cocktails, house wines, bottled beer, & soft drinks. Our bartenders provide efficient and courteous service to your guest. In addition, a champagne toast is offered to the bridal party to begin the festivities! Quality disposable glasses are included

TERMS:

- All prices are subject to a 22% service charge and applicable sales tax. A security deposit is required to confirm date of service. A guaranteed minimum number of guests and deposit totaling 50% of the total cost is required (5) months prior to date of service. Final guest count is due the Friday of the week prior to date of service. Balance is due by cashier's check, credit card or money order 72 hours prior to the date of service.
- Banquet Room(s) and Bar include four (4) continuous hours unless additional time is purchased at a rate of \$2.00/person & \$150.00 room charge per half hour
- All items in the Decorating Service are rental items and remain property of Russo's Catering. Client assumes liability for any loss or damage that may occur.
- All prices are subject to change with notice.



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Personalize Your Reception

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-INCLUDED IN PACKAGE-

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

-UPGRADED OPTIONS-

Upgraded Passed Appetizers (choice of four) + \$3.25/person

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

Specialty Passed Appetizers (choice of four) + \$5.25/person

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



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

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) 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
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

Wedding Cake

Your choice of Custom Decorated Wedding Cake. (See Wedding Cake page for additional dessert options.)

\$78/ person (based on 100 or more guest)

Prices include silver, china, full open bar & all services listed on the "Bridal Package" page.
For details & additional options, please see our "Personalize Your Reception" page.

Prices are subject to 22% labor charge, room set up/ break down, rental delivery/ pick up fee, and a minimum \$150.00 Transportation fee.

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

*Gluten free options available upon request



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Simple Elegance Package

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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

Wedding Cake

Your choice of Custom Decorated Wedding Cake. (See Wedding Cake page for additional dessert options.)

\$75/ person (based on 100 or more guests)

Prices include silver, china, full open bar & all services listed on the "Bridal Package Details" page. Water is served to the table. For details & additional options, please see our "Personalize Your Reception" page.

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 • applicable sales tax • room rental fee

Prices include full open bar and all services listed in bridal package.

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



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Seated Dinner Package

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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

(based on 100 or more guests)

Stuffed Chicken Palermo - Inlaid fresh spinach, prosciutto & roasted pepper • Champagne sauce	\$90
Chicken Sebastian - Rolled & stuffed chicken breast with herbs, asparagus & roasted tomato • Champagne sauce	\$90
Chicken Portofino - Shrimp, crab & scallop mousseline • Lemon Chardonnay sauce	\$92
Sesame Almond Encrusted Pork Tenderloin - Roasted pork tenderloin • Mandarin hoisin glaze	\$92
Apple Grilled Center Cut Pork Chop - Charbroiled French chops • Calvados sweet onion glaze	\$93
Pistachio Encrusted Salmon - Panko pistachio herb crust • Lemon chive velouté	\$94

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

Deluxe Entree Selections

Old Fashioned Bacon Wrapped Sirloin - Served with bordelaise sauce	\$100
Tuscan Veal Roulade - Sundried tomatoes, basil leaves & pancetta • Roasted tomato cream sauce	\$101
Tournedos of Beef Tenderloin - Twin filets with mushroom duxelles • Pinot Noir sauce	\$101
Stuffed Tenderloin Florentine - Caramelized leeks, baby spinach & gorgonzola cheese • Balsamic demi-glaze	\$103
Beef Tenderloin Modiga - Lightly breaded & charbroiled • White wine lemon sauce	\$103
Seared New York Strip Steak - Served with caramelized onions • Jack Daniel's sauce	\$104

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

Premium Twin Entree Pairings

Beef Tenderloin Modiga & Roasted Chicken Ballotine	\$98
Tournedos of Beef Tenderloin & Stuffed Chicken Palermo	\$98
Poached Norwegian Salmon & Filet Mignon	\$104
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, full open bar & services listed on the "Bridal Package Details" page. Menus also include necessary serving equipment along with our professional culinary & banquet staff to provide seated dinner service

Prices are subject to 22% labor charge, applicable sales tax & room rental fee.
Minimum guest count & labor apply for weekend events. Please consult your sales representative for more information.

*Gluten free options available upon request



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Family Style Package

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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

Side Dishes: Choice of Three

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) 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 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

Wedding Cake

Your choice of Custom Decorated Wedding Cake. (See Wedding Cake page for additional dessert options.)

\$92/ person (based on 100 or more guest)

Menu prices listed include all necessary silver, china, glassware and serving vessels for a seated family style service. Salad & water are served to the table.
For details & additional options, please see our "Personalize Your Reception" page.

Prices are subject to: 22% labor charge • applicable sales tax • room rental fee. Prices include full open bar and all services listed in bridal package.
Minimum guest counts and labor apply for weekend events. Please consult your sales representative for more information

*Gluten free options available upon request



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





- INCLUDED IN PACKAGE -

Full Open Premium Brands Liquors Bar for Four Hours

Canadian Club Whiskey, Jim Beam Bourbon, Gilbey's Gin, Tito's Vodka, Dewar's White Label Scotch, Jose Cuervo Tequila, Bacardi Rum, Captain Morgan Spiced Rum, Hiram Walker Dry and Sweet Vermouth, Amaretto

Choice of Three Bottled Beers from: Budweiser, Bud Light, Bud Select, Schlafly's Pale Ale, plus O'Doule's

Choice of Two Draft Beers from: Blue Moon, Schlafly's Seasonal, Schlafly's Hefeweizen

Choice of Three Canyon Road Wines from: Pinot Grigio, Chardonnay, White Zinfandel, Merlot, Cabernet Sauvignon, Pinot Noir

Soda: Pepsi, Diet Pepsi, Sierra Mist, Diet Sierra Mist

Mixers: Sweet & Sour, Bloody Mary, Margarita, Tonic, Club Soda, Grenadine

Juices: Orange, Pineapple, Cranberry, Grapefruit

Champagne Toast for Wedding Party

~OPTIONS~

Full Open Specialty Brands Liquors Bar (+\$3.00/person)

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

Choice of 3 wines: Bogle: Cabernet, Chardonnay & Pinot Noir

Beaulieu Costal: Chardonnay, Merlot, Riesling, Moscato, Pinot Grigio & Pinot Noir

Choice of Three Bottled Beers from: Budweiser, Bud Light, Bud Select, Schlafly's Pale Ale, plus O'Doule's

Choice of Two Draft Beers from: Blue Moon, Schlafly's Seasonal, Schlafly's Hefeweizen

Beer: Budweiser, Bud Light, Bud Select

Soda: Pepsi, Diet Pepsi, Sierra Mist, Diet Sierra Mist

Mixers: Sweet & Sour, Bloody Mary, Margarita, Tonic, Club Soda, Grenadine

Juices: Orange, Pineapple, Cranberry, Grapefruit

Champagne Toast for Wedding Party

Full Open Bar with House (Rail) Brands Liquors (-\$3.00/person)

Rail Brand Liquors: Whiskey, Bourbon, Vodka, Scotch, Gin, Tequila, Rum, Dry and Sweet Vermouth, Amaretto
Bottled Beers, Draft Beers, Wines, Mixers, Juices, and Soda same as Premium Bar

Limited Open Bar (-\$5.00/person)

Four Bottled Beers: Budweiser, Bud Light, Bud Select, Schlafly's Pale Ale, plus O'Doule's

Choice of Four Canyon Road Wines from: Pinot Grigio, Chardonnay, White Zin, Merlot, Cabernet Sauvignon, Pinot

Noir **Soda:** Pepsi, Diet Pepsi, Sierra Mist, Diet Sierra Mist

Champagne Toast for Wedding Party

Non-Alcohol Bar (-\$8.00/person)

Lemonade, Iced Tea, Pepsi, Diet Pepsi, Sierra Mist, Diet Sierra Mist

Additions

Seated Wine Service: +\$1.75/guest and billed for wine consumed at \$20/bottle

Champagne Toast for all Guest: +\$4.00/guest

Additional time at the bar available: \$2.00/person per half hour + labor charge



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 \$1.00

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 - \$60 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



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)

Assorted Cookies : \$2.00/person

(Includes preparation amount of 1.25/person)

Chocolate Chip

Honey-Walnut Oatmeal

Red Velvet

White Chocolate Macadamia

Goopy Butter

Premium Desserts Selection : \$3.25/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



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Special Event Services

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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

Prices are subject to: 22% labor charge • applicable sales tax

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