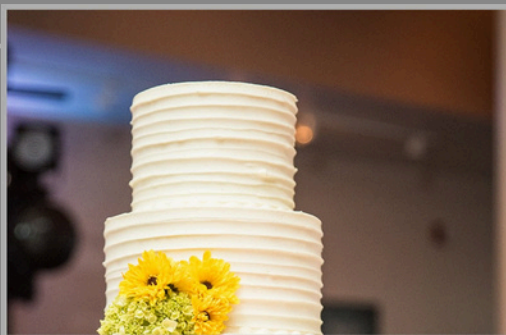


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The McPherson

4715 McPherson Ave, St. Louis, MO 63108

BRIDAL PACKAGES



Services Included:

Silver, China & Glassware Service

Custom Decorated Wedding Cake
by Russo's Pastry Chefs

Guest Table Linens

Skirting & Linens for all service
and formal tables

Formally Attired Banquet Staff

Personalized Event Planning

Passed Appetizers

Premium 4 Hour Open Bar

Catering by

RUSO'S
EST. 1961
CATERING

Emily Otto
636.323.4623 x203
emily@russosgourmet.com

Abbey Paluczak
314.427.6771 x105
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RUSSOSGOURMET.COM



Our Bridal Packages include the following...

- RECEPTION DECORATING -

Our decorating service is designed to make your reception memorable. Service tables are dressed in skirting & linens. Guest tables come complete with linen table cloths, napkins in your choice of color & candle centerpieces. However, 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 full silver, china and glassware service for your reception. This ensures you will have the elegance you deserve.

- CUSTOM EVENT PLANNING -

Russo's Catering has over 50 years of combined 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 your reception.

- PASSED APPETIZERS -

Upon arrival, your guests will be treated to a marvelous collection of handcrafted canapes. Appetizer options listed on the "Personalized Your Reception" page.

- DINNER SERVICE -

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

- WEDDING CAKE -

Our resident pastry chefs bake our magnificent wedding cakes to your specifications. We are proud to incorporate the latest tastes, designs and decorative effects. 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 to the cake of your dreams!

- OPEN BAR SERVICE -

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

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.

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 • 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.)

\$70/ person (based on 100 or more guest)

Prices include silver, china, glassware, 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

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	\$73
Roasted Chicken Ballotine - Stuffed with forest mushrooms & herbs de Provence • Shallot Marsala sauce	\$73
Chicken Sebastian - Rolled & stuffed chicken breast with herbs, asparagus & roasted tomato • Champagne sauce	\$73
Chicken Portofino - Shrimp, crab & scallop mousseline • Lemon Chardonnay sauce	\$75
Sesame Almond Encrusted Pork Tenderloin - Roasted pork tenderloin • Mandarin hoisin glaze	\$77
Apple Grilled Center Cut Pork Chop - Charbroiled French chops • Calvados sweet onion glaze	\$78
Pistachio Encrusted Salmon - Panko pistachio herb crust • Lemon chive velouté	\$79

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

Deluxe Entree Selections

Old Fashioned Bacon Wrapped Sirloin - Served with bordelaise sauce	\$84
Tuscan Veal Roulade - Sundried tomatoes, basil leaves & pancetta • Roasted tomato cream sauce	\$86
Tournedos of Beef Tenderloin - Twin filets with mushroom duxelles • Pinot Noir sauce	\$87
Stuffed Tenderloin Florentine - Caramelized leeks, baby spinach & gorgonzola cheese • Balsamic demi-glaze	\$87
Beef Tenderloin Modiga - Lightly breaded & charbroiled • White wine lemon sauce	\$87
Seared New York Strip Steak - Served with caramelized onions • Jack Daniel's sauce	\$89

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

Premium Twin Entree Pairings

Beef Tenderloin Modiga & Roasted Chicken Ballotine	\$83
Tournedos of Beef Tenderloin & Stuffed Chicken Palermo	\$83
Poached Norwegian Salmon & Filet Mignon	\$84
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

This menu offers separate buffet stations, each creative, delicious, and themed for your occasion. Each station includes necessary serving equipment, linens, and decor to complement your event. Also provided is our professional staff to artistically set up 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.)

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

Prices include silver, china, glassware, 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.

Prices are subject to 22% labor charge, applicable sales tax & room rental fee.

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

*Gluten free options available upon request

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>
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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.)

\$74/ 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



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 & Whipped Butter • Regular & Decaffeinated Coffee • Iced Water

Wedding Cake

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

\$67/ person (based on 100 or more guests)

Prices include silver, china, glassware, 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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The McPherson

Wedding Cakes

RUSSO'S
EST. 1961
CATERING

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



Inquiry about specialty decor · Gluten free options available
Prices are subject to 22% labor charge & applicable sales tax

APPETIZERS

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

- OR -

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 Passed Appetizers (choice of four) + \$1.50/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) + \$2.75/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

Southwestern Grilled Shrimp or Coconut Shrimp added to any selection of appetizers above + \$3.00/person

Eliminate appetizers from package - deduct \$2.50/person

MENU

Italian Bread, Olive Oil & Parmesan Cheese on guest tables + \$1.50/person

Cracklin' Bread Service (during salad presentation) + \$0.75/person

A variety of breads toasted to perfection including herbed garlic crostini, homemade lavash & seasoned breadsticks

Gourmet Coffee Station + \$1.00/person

Freshly brewed coffees with specialty flavored syrups, cinnamon, nutmeg, chocolate & whipped cream

BAR

Premium Brands Alcohol Included

Canadian Club Whiskey • Jim Beam Bourbon • Gilbey's Gin • Tito's Vodka • Dewars White Label Scotch • Jose Cuervo Tequila Bacardi
White Rum • Captain Morgan Spiced Rum • Hiram Walker Amaretto, Triple Sec & Peach Schnapps

Specialty Brands Alcohol + \$3.00/person

Jack Daniel's Whiskey • Makers Mark Bourbon • Seagram's VO • Bombay Sapphire Gin • Grey Goose Vodka • Absolut Citron Vodka
Johnny Walker Black Label Scotch • 1800 Tequila • Captain Morgan Spiced Rum • Disaronno Amaretto
Hiram Walker Peach Schnapps & Triple Sec

Passed Wine (first half hour of reception) + \$1.50/person

Seated Wine Service - add \$1.75 per person & wine consumed at \$20.00/bottle

Champagne toast for all guests + \$4.00/person

Limited Bar Service (Beer, Wine, & Soft Drinks) - deduct \$5.00/person

Non-Alcoholic Bar Service (Soft Drinks, Juices & Lemonade) - deduct \$8.00/person

Table Decor & Specialty linens options available.

- 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 Pale Ale, plus O'Doule's

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

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

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 Braids
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