



# 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. 1964  
CATERING

[RUSSOSGOURMET.COM](http://RUSSOSGOURMET.COM)

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# Bridal Package Details

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.



## **-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) + \$3.75/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) + \$5.75/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



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 **(+\$3.00/person)**
- Slow Roasted Beef Sirloin** - bordelaise & whipped horseradish **(+\$4.00/person)**
- Prime Rib of Beef** - au jus & whipped horseradish **(+\$5.00/person)**
- Flame Broiled Beef Tenderloin** - chasseur & béarnaise sauce **(+\$6.00/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 **(+\$2.00/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.)

**\$81/ 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



# 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 (+\$2.00/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.)

## \$78/ 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:** \$1.75/person

**Add a Carved Entree:** \$3.00/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



# Seated Dinner Package

Our Seated Dinner entrée selections are designed with the highest regard for presentation. Your menu will be plated & served to your guests by our culinary team in order to assure optimal eye appeal. Each entrée will be paired with our chef's freshest vegetable & starch selections to achieve optimum flavor compatibility. Service will begin with seated salad, followed by main course, dessert & freshly brewed coffee. Fresh bread, butter & iced water also accompany your meal.

## Salad Selections: Choice of One

- Italian Salad** - house Italian vinaigrette
- Classic Caesar Salad** - signature Caesar dressing & homemade croutons
- Garden Vegetable Salad** - balsamic vinaigrette
- Harvest Salad** - sun dried cherry dressing **(+\$0.75/person)**
- Tropical Salad** - orange poppy seed dressing **(+\$0.75/person)**

## Price / Person

(based on 100 or more guests)

## Signature Entree Selections

	<b>100+</b>
<b>Stuffed Chicken Palermo</b> - Fresh spinach, prosciutto & roasted pepper • Champagne sauce	\$93
<b>Chicken Sebastian</b> - Rolled & stuffed chicken breast with herbs, asparagus & roasted tomato • Champagne sauce	\$93
<b>Eggplant Parmesan</b> - Crispy Eggplant Ricotta parmesan mousse pomodoro sauce balsamic glaze	\$93
<b>Apple Grilled Center Cut Pork Chop</b> - Charbroiled French chops • Calvados sweet onion glaze	\$96
<b>Tuscan Grilled Salmon</b> - Tomato confit • Lemon bianco sauce crispy capers	\$97

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

## Deluxe Entree Selections

<b>Bacon Wrapped Filet</b> - Served with bordelaise sauce	\$104
<b>Tournedos of Beef Tenderloin</b> - Twin filets with mushroom duxelles • Pinot Noir sauce	\$105
<b>Jack Daniels Strip Steak</b> - Angus New York Strip caramelized onions • Jack Daniel's sauce	\$108

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

## Premium Twin Entree Pairings

<b>Tournedos of Beef Tenderloin &amp; Stuffed Chicken Palermo</b>	\$100
<b>Grilled Salmon &amp; Char Broiled Beef Tenderloin</b>	\$104
<b>Filet Mignon &amp; South African Lobster Tail -or- Crab Stuffed Jumbo Shrimp</b>	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



# Family Style Package

A delightful and fun way to serve your guests dinner. This menu offers a combination of seated service with a broader variety of menu selections and an element of interaction between your guests. Our Family style menu provides all necessary rentals including silverware, china plates, water glasses, coffee cups and linen napkins. Menus also include necessary serving vessels along with our professional culinary & banquet staff to provide seated family style service.

## Salad Selections: Choice of One

- Italian Salad** - house Italian vinaigrette
- Classic Caesar Salad** - signature Caesar dressing & homemade croutons
- Garden Vegetable Salad** - balsamic vinaigrette
- Harvest Salad** - sun dried cherry dressing **(+\$0.75/person)**
- Farmer's Market Vegetable Cobb Salad** - buttermilk dressing **(+\$0.75/person)**

## Main Course Entrees: Choice of Two

### Sicilian Style Beef Spedini

Thinly sliced sirloin of beef, stuffed with fresh basil, Roma tomatoes & Italian cheeses. Topped with sauce pomodoro

### Beef Scallopini Piccata

Beef cutlets with lemon, mushrooms & capers. Topped with a white wine sauce

### Beef Tenderloin Medallions(+\$4.00/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 • Orchiatta  
 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.)

### \$95/ 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 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:** Budweiser, Bud Light, Bud Select, Busch Light, Schlafly Pale Ale, Mich Ultra, plus O'Doul's

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

**Soda:** Pepsi, Diet Pepsi, Starry, Diet Starry

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

**Juices:** Orange, Pineapple, Cranberry, Grapefruit

Complimentary Champagne Toast for Wedding Party

**~OPTIONS~**

**Full Open Specialty Brands 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 Three Bottled Beers:** Budweiser, Bud Light, Bud Select, Busch Light, Schlafly's Pale Ale, Mich Ultra, plus O'Doul's

**Choice of 3 wines:**

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

**Soda:** Pepsi, Diet Pepsi, Starry, Diet Starry

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

**Juices:** Orange, Pineapple, Cranberry, Grapefruit

Complimentary Champagne Toast for Wedding Party

**Full Open House Brands Bar (-\$3.00/person)**

**Housel 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 Selections and Offerings

Complimentary Champagne Toast for Wedding Party

**Limited Open Bar (-\$5.00/person)**

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

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

**Soda:** Pepsi, Diet Pepsi, Starry, Diet Starry

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

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

**Additions**

**Seated Wine Service:** +\$2.75/guest and billed for wine consumed at \$20/bottle

**Champagne Toast for all Guest:** +\$4.75/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

**\$3.50/person**

### Mini Italian Beef Sliders

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

**\$4.50/person**

### Nacho Bar

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

**\$3.50/person**

\* add ground beef \$1.00

### Cookie & Milk Shooter Bar

includes home-baked chocolate chip cookies, St. Louis gooey butter cookies & milk shooters **\$3.50/person**

### S'more's Station

includes graham crackers, Hershey's chocolate, marshmallows & roasting sticks **\$4.00/person**

## Sicilian Pan Pizzas

Thick crust 18" pizza 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

**\$4.00/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 - \$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)

### Premium Desserts Selection : \$3.75/person

(Includes preparation amount of 1.5/person)



#### Mama Russo's Cannoli

cinnamon infused shell, ricotta mousse & chocolate chips

#### Mini Fresh Fruit Tartlet

short crust, Bavarian cream, fresh berries & apricot glaze

#### Shot Glass Desserts

Fruit Parfait ~ Tiramisu ~ Apple Pie Crunch

#### Micro Pies

Chocolate Silk ~ Apple Crumble ~ Mixed Berry ~ Strawberry Cream

### Assorted Cookies : \$2.00/person

(Includes preparation amount of 1.25/person)

Chocolate Chip

Honey-Walnut Oatmeal

Red Velvet

White Chocolate Macadamia

Goopy Butter

### Specialty Cakes & Pies : \$4.00/person

#### Turtle Cheesecake

Chocolate, caramel & pecans piled high on our light cheesecake with an Oreo cookie crumb

#### Chocolate Truffle Mousse Cake

Chocolate cake layered with chocolate mousse whipped cream filling & dipped with chocolate shavings

#### White Chocolate Raspberry Cheesecake

Our specialty cheesecake swirled with raspberry sauce & baked to perfection. Trimmed with white chocolate shavings

#### Key Lime Chiffon Pie

Florida Key lime juice baked with creamy custard in a graham cracker shell. Topped with lemon lime chiffon & whipped cream

#### Black Forest Cake

Layers of chocolate cake, Kirsch marinated Griottine cherries & butter cream filling. Finished with chocolate shavings & garnished

#### Russo's Tiramisu

Layers of ladyfinger cookie infused with Espresso & Brandy, between a light mascarpone cheese filling. Dusted with imported cocoa powder

### Buffet Service

Includes the following:

China Salad & Dinner Plate - Dinner Fork - Knife - Linen Napkin

#### Add Complete China 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 & Buffet Plate - Sweetener & Creamer Caddies

### Stations Service

Includes the following:

China Dinner Plate - Dinner Fork - Knife - Linen Napkin

#### Add Complete China for \$3.00/person

China Dessert Plate - Dessert Fork - Coffee Mug - Water Glass

### Family Style Service

Includes the following:

China Salad & Dinner Plate - 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 service. Depending on your 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 representative for more information.

### Table Services

Seated Water & Salad are included with our Family Style package & Seated Dinner package .

#### Seated Water: \$1.75/person

Includes iced water glass & refilling during dinner service.

#### Seated Salad: \$1.75/person

Individually plated salads brought to your guests prior to dinner..  
Includes salad fork & salad plate.

#### Seated Water & Salad : \$3.00/person

Includes iced water glass & refilling during dinner service.

Salad served to your guests prior to dinner

#### Seated Dessert & Coffee: \$4.75/person

Includes iced water glass & refilling during dinner service.  
Includes china dessert plate, dessert fork, coffee mug, saucer, teaspoon, sweetener/creamer caddies, and 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

#### Premium Lap Length Linen Tablecloth

Available in white, black, or ivory - \$12

#### 120" Floor Length Linens

Available in white, black, or ivory - \$16

#### 132" Floor Length Linens

Available in white, black, or ivory - \$22

### Cabaret Tables & Linens

#### 30" Cabaret Table, 42" Tall

\$12 each

#### 120" Round Linen for a Straight Look

-\$16 each

#### 132" Round Linen with Sash for Hourglass Look

-\$22 each

# RUSSO'S

EST. 1961

## CATERING

9904 Page Ave, St. Louis, MO 63132



### ABOUT OUR MENUS

Our menus are designed to incorporate many time consuming arrangements necessary to produce the perfect event.

Matt Russo's philosophy, when founding our company in 1961, was to provide high quality food, fresh ideas, and culinary innovation to his customers at a fair price. We, at Russo's Catering, strive for nothing less.

Food expertise is just one facet of our business...  
Another is our commitment to service

Because of our flexibility, consistent pursuit of excellence, and astute eye of detail, Russo's Catering has developed a base of lifelong customers.



See more achievements at [russosgourmet.com](http://russosgourmet.com)