

RUSSO'S

EST. 1961

CATERING

9904 Page Ave • St. Louis, Missouri 63132

BREAKFAST, BRUNCH, & LUNCH MENUS



Booklet Contents:

Continental Breakfast
Deluxe Breakfast Buffet
Signature Brunch Buffet

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

Dessert Collection
Additional Options



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RUSSOSGOURMET.COM

314.427.6771
sales@russosgourmet.com



Continental Breakfast Buffet

Seasonal Fresh Fruit

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

Russo's Pastry Selections: Choice of three

Accompanied by whipped butter & cream cheese

Homestyle Muffins
Fruit Danish
Scones
Baked Breakfast Breads
Bread Sliced Bagels

Beverages

Freshly Brewed Coffee
Chilled Orange Juice
Ice Water



\$15/person (100 or more)

\$16/person (50 - 99 guests)

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

Additional Options

Hot Breakfast Sandwiches

\$3.50/person

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

Cheese Blintz w/ Fruit Toppings

\$2.50/person

Yogurt & Granola Parfaits

\$3.50/person

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

Deluxe Breakfast Buffet

Seasonal Fresh Fruit

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

Entrees: Choice of one

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

* substitute egg whites for \$0.50/person

Accompaniments: Choice of three

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

Assortment of Pastries: Choice of two

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

Beverages

Freshly Brewed Coffee
Chilled Orange Juice in Carafes
Ice Water



\$19/person (100 or more)

\$20/person (50 - 99 guests)

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

Prices are subject to: 22% labor charge (\$400 minimum) • applicable sales tax • transportation fee (\$75 minimum)
Minimum guest counts and labor apply for weekend events. Please consult your sales representative for more information

*Gluten free options available at an additional cost



Signature Brunch Package

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

Carvery Station: choice of one

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

Ginger & Honey Glazed Ham
with brown sugar glaze

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

Accompaniments: choice of three

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

Served With:

Seasonal Fresh Fruit

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

~ and ~

Assorted Gourmet Dessert Display

Featuring selections from our handcrafted desserts

Beverages

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

\$27/person (100 or more guests)

\$28/person (50 - 99 guests)

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

Prices are subject to: 22% labor charge (\$500 minimum) • applicable sales tax • transportation fee (\$75 minimum)
Minimum guest counts and labor apply for weekend events. Please consult your sales representative for more information
*Gluten free options available at an additional cost

S. S. S. Lunch Buffet

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

Soup Station: Choice of one

Roasted Vegetable Minestrone • Southwest Chicken & Rice • Canadian Cheddar Cheese Baked Potato & Leek • Chicken Tortilla • Cream of Broccoli • Vegetable Beef Barley Ham & Bean Chicken Noodle • Cream of Asparagus

Salads: Choice of two

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

Sandwiches: Choice of three

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

Accompaniments

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

Dessert

Fresh Baked Assorted Cookies

Beverages

Iced Tea + Ice Water

\$20/person (100 or more)

\$21/person (50 - 99 guests)

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

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Seated Lunch

Plated Salad Entrees

served with fruit cup & fresh bread

Grilled Chicken Nicoise Salad

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

Mixed Grill Salad

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

Chicken Capellini

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

Plated Combination Entrees

served with fruit cup

Chicken & Tuna Salad Sandwich Combo

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

Petite Sandwich & Salad Combo

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

\$29/person (100 or more)

\$30/person (50- 99 guests)

All Seated Lunch Entrees Include:

Dessert

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

Beverages

Freshly Brewed Iced Tea · Ice Water

Hot Plated Entrees

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

Salad: choice of one

Italian · Caesar · Garden Vegetable · Fresh Fruit

Entree: choice of one

Lemon Herb Chicken (GF)

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

Chicken Spedini

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

Sesame Almond Encrusted Pork

roasted pork tenderloin with mandarin hoisin glaze

Beef Scallopini

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

Teriyaki Salmon (\$2.00/person)

marinated & pan seared atlantic salmon with teriyaki glaze

Eggplant Parmesan Napoleon

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

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

quinoa, mixed veggies & arrabiatta with spicy tomato broth

Accompaniments: choice of two

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

\$34/person (100 or more)

\$35/person (50- 99 guests)

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

Prices are subject to: 22% labor charge (\$825 minimum) • applicable sales tax • transportation fee (\$75 minimum)
Minimum guest counts and labor apply for weekend events. Please consult your sales representative for more information

*Gluten free options available at an additional cost

Traditional Lunch Buffet

Salad Selection: Choice of one

Italian • Classic Caesar • Garden Vegetable • Fresh Fruit

Entrees: Choice of one

Chicken Ala Russo

sauteed chicken, roasted artichoke, fresh mushrooms & sauce chardonnay

Chicken Spedini

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

Lemon Herb Chicken (GF)

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

Chicken Marsala

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

Sicilian Style Beef Spedini (+\$1.00/person)

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

Yankee Pot Roast

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

Cranberry Apple Stuffed Pork Loin

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

Smothered Portabella Mushroom

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

Teriyaki Salmon

Marinated & pan seared Atlantic salmon. Topped with teriyaki glaze

Eggplant Parmesan Napoleon

breaded eggplant stacked with ricotta-parmesan mousse & pomodoro sauce

Accompaniments: Choice of two

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

Dessert

Assorted Gourmet Desserts

Includes

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

\$22/person (100 or more)

\$23/person (50 - 99 guests)

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

Additional Options

Add Second Entree

\$3.00/person

Add Side Dish

\$1.75/person

Prices are subject to: 22% labor charge (\$425 minimum) • applicable sales tax • transportation fee (\$75 minimum)
Minimum guest counts and labor apply for weekend events. Please consult your sales representative for more information

*Gluten free options available at an additional cost

Gourmet Food Bars

Pasta Station

Russo's Signature Pastas

Pastas: choice of two

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

Salads: choice of one

Italian • Garden Vegetable
7-layer Salad • Classic Caesar

Served with

Toasted Ravioli with marinara
Garlic Cheese bread

Assorted Dessert

Fruit Tartlet • Italian Cannoli • Tiramisu

Stuffed Potato Bar

Our Jumbo Baked Potatoes

Toppings: choice of two

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

Additional Toppings

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

Accompaniments

Vegetable Mornay
Grilled Garden Salad with Italian & Ranch Dressing

Dessert

Assorted Gourmet Desserts

Diner Bar

Angus Beef & Grilled Chicken Sliders

Accompanied by

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

Served with

Creamy Coleslaw & Homemade Bistro Chips

Dessert

Mini Cobblers & Pies

Fajita Bar

Chicken, Beef & Vegetable Fajita Sauté

Accompaniments

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

Served with

Meatless Taco Salad with Ranch
Mexican Rice & Refried Beans

Dessert

Assorted Gourmet Desserts

All Food Bars Include

Freshly Brewed Iced Tea

\$21/person (100 or more)

\$22/person (50 - 99 guests)

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and the complete set up of buffet with linens & decor

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Mini Gourmet Desserts: \$3.25/person

(Includes preparation amount of 1.5/person)

Chocolate Opera Cake Square

Classic Carrot Cake

Cheesecake Brownie

St. Louis Goey Butter Square

(Additional seasonal selections available)

Premium Dessert Selection: \$3.75/person

(Includes preparation amount of 1.5/person)



Mama Russo's Cannoli

cinnamon infused shell, ricotta mousse & chocolate chips

Mini Fresh Fruit Tartlet

short crust, Bavarian cream, fresh berries & apricot glaze

Shot Glass Desserts

Fruit Parfait · Tiramisu · Apple Pie Crunch

Micro Pies

Chocolate Silk · Apple Crumble · Mixed Berry · Strawberry Cream

Assorted Cookies: \$2.25/person

(Includes preparation amount of 1.5/person)

Chocolate Chip

Honey-Walnut Oatmeal

Red Velvet

White Chocolate Macadamia

Goey Butter

Specialty Cakes & Pies: \$4.00/person

Turtle Cheesecake

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

Chocolate Truffle Mousse Cake

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

White Chocolate Raspberry Cheesecake

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

Key Lime Chiffon Pie

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

Black Forest Cake

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

Russo's Tiramisu

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

Stations & Bars

Carving Station: \$3.75/person
choice of one

Charcrust Top Round of Beef
au jus, mushroom sauce & whipped horseradish

Rosemary Roasted Pork Loin
dijon demi-glaze & lemon rosemary aioli

Herb Marinated Rotisserie Turkey
thyme pan gravy & orange cranberry chutney

Omelet Bar with Chef: \$3.50/person + \$125 labor
Made to order omelets including cheese, tomatoes, mushrooms, onions, peppers, bacon, spinach, ham & salsa
* egg whites available upon request

Belgian Waffle Station : \$3.50/person + \$125 labor
with sweet honey butter, powdered sugar, syrup
& mixed berry compote

Chicken & Waffles Bar: \$4.00/person
Buttermilk Fried Chicken · Belgian Waffles · Maple Syrup

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

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

Al a Carte

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

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

Hot Breakfast Sandwiches: \$3.50/person
Egg & Cheese on Brioche · Southern Chicken Biscuit
Country Style Ham, Egg & Cheese on Brioche

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

Beverages

Bottled Juices: \$2.25/bottle
apple, orange, cranberry

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

Cocktail Bars

Mimosa Bar: \$250 + \$5.50/drink
Champagne · Orange & Cranberry Juice · Fresh Berries

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

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

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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