



Xavier
Grand Ballroom
at St. Francis Xavier College Church

BRIDAL PACKAGES



Services Included:

Silver, China & Glassware

Custom Decorated Wedding Cake
by Russo's Pastry Chefs
Guest Table Linens

Linens for all service tables
& formal tables

Formally Attired Banquet Staff

Personalized Event Planning

Passed Appetizers

4 Hour Open Bar Service

RUSSO'S
EST. 1961
CATERING

Contact Devin Sandstrom
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Devin@russosgourmet.com



Natasha
McGuire
photography



Xavier
Grand Ballroom
at St. Francis Xavier College Church

Venue Info

Twelve stately columns punctuate the space with grandeur, while thermal stained glass windows expand the vistas into the meticulously planned lawns of Saint Louis University. In the warm light of day or delicate glow of evening, the Ballroom at the College Church with frame your memorable occasion with elegant style you deserve.

Our Bridal Packages include the following..

- RECEPTION DECORATING -

Our decorating service is designed to make your reception memorable. Service tables are dressed in skirting & linen. Guest tables come complete with linen tablecloths, linen 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 setting (additional fees may apply). These items are readily available through your event specialist. Let us help you carry your theme throughout every detail!

- FULL SILVER AND CHINA -

Our packages include full silver, china, and glassware service for your reception. This ensures the elegance you deserve.

- CUSTOM EVENT PLANNING -

Russo's Catering has over 50 years of combined experience in wedding reception. Your event specialist is happy to assist with every detail of your reception.

- PASSED APPETIZERS -

Upon arrival, your guests will be treated to a marvelous collection of hand-crafted appetizers of your choosing. Appetizer options are listed on the "Personalize Your Reception" page.

- DINNER SERVICE -

Our menu combinations offer colorful food, fresh ideas, and innovative results. Russo's Strives to give a wide variety of cuisines and service styles, as demonstrated in the various menu 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 the cake of your dreams (additional fees may apply)!

- 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 complimentary champagne toast is offered to the wedding party to begin the festivities!

Terms:

- All prices are subject to a 22% labor fee and applicable sales tax. A security deposit and signed contract is required to confirm date of service. A guaranteed minimum number of guest and deposit totaling 50% of the total cost is required (4) months prior to date of service. Final guest count is due the Thursday of the week prior to date of service. Total balance is due by cashier's check, credit card, or money order 72 hours prior to the date of service.
- Banquet room and bar include four continuous hours unless additional time is purchased.
- All items in the decorating services 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.



Xavier
Grand Ballroom

Signature Dinner Buffet Package

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This menu includes a complete set up of dinner buffet service with necessary chafing dishes, serving equipment, linens, silver, china, 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 (+\$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

<p>Grecian Chicken Chicken breast stuffed with spinach, feta & Parmesan. Served in a lemon reduction with a touch of cream</p> <p>Chicken Spedini Chicken breast rolled & stuffed with fresh basil, Roma tomatoes & Italian cheeses. Topped with lemon Bianco</p> <p>Chicken Ala Russo Sautéed chicken roasted artichokes & fresh mushrooms. Served with sauce Chardonnay</p> <p>Pancetta Encrusted Pork Tournedos of pork, encrusted with Italian bacon. Served with Dijon demi-glaze</p> <p>Grilled Pork Cutlets Tender pork lightly grilled & seasoned. Served with tomato basil relish.</p>	<p>Sicilian Style Beef Spedini (+\$2.00/person) 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 with a white wine sauce</p> <p>Grilled Smoked Salmon (+\$2.00/person) Atlantic salmon lightly grilled & smoked. Served with a horseradish caper aioli.</p> <p>Eggplant Parmesan Napoleon Breaded & baked eggplant stacked with ricotta-parmesan mousse. Served with pomodoro sauce</p> <p>Stuffed Green Peppers Quinoa, mixed veggies & arrabiatta with a spicy tomato broth</p>
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Side Dishes: Choice of Three

<p>VEGETABLES: Chef's Vegetable Medley • Fresh Carrots with Thyme Butter • Grilled Zucchini & Tomatoes • Snipped Beans & Carrots Fresh Green Beans with Pan Burst Tomatoes • Roasted Cauliflower with Lentils • Broccoli with Toasted Sesame (+\$0.50/person) Seared Brussel Sprouts with Asiago Dust (+\$0.50/person) • Tuscan Grilled Vegetables (+\$0.50/person)</p> <hr/> <p>PASTAS & RISOTTOS: Pasta Con Broccoli • 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</p> <hr/> <p>POTATOES, RICE, & GRAINS: Parmesan Encrusted Potatoes • Roasted Garlic Whipped Potatoes • Vesuvio Potatoes • Trio Roasted Potatoes • Quinoa Edamame Sauté • Golden Jewel Couscous Pilaf • Ancient Grain Rice Medley • Bacon Cheddar Twice Baked Potatoes (+\$0.75/person)</p>
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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.)

Price / Person: 200 or more guests: \$66 100-199 guests: \$67

Prices include silver, china & glassware. Prices are subject to: 22% labor charge • applicable sales tax. Russo's 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.

• Venue rental fee separate.



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. 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
- Tropical Salad** - orange poppy seed dressing **(+\$0.75/person)**

Price / Person

Signature Entree Selections

	200+	100+
Stuffed Chicken Palermo - Inlaid fresh spinach, prosciutto & roasted pepper • Champagne sauce	\$68	\$69
Chicken Sebastian - Rolled & stuffed chicken breast with herbs, asparagus & roasted tomato • Champagne sauce	\$68	\$69
Eggplant Parmesan - Crispy Eggplant with ricotta parmesan mousse & pomodoro sauce • balsamic glaze	\$68	\$69
Apple Grilled Center Cut Pork Chop - Charbroiled French chops • Calvados sweet onion glaze	\$73	\$74
Tuscan Grilled Salmon - Tomato confit • Lemon Bianco sauce • crispy capers	\$74	\$75

For choice of entree, additional \$1.00 per person

Deluxe Entree Selections

Bacon Wrapped Sirloin - Served with bordelaise sauce	\$80	\$81
Tournedos of Beef Tenderloin - Twin filets with mushroom duxelles • Pinot Noir sauce	\$83	\$84
Jack Daniels Strip Steak - Angus New York Strip • Caramelized Onions • Jack Daniel's Sauce	\$85	\$86

For choice of entree, additional \$1.00 per person

Premium Twin Entree Pairings

Tournedos of Beef Tenderloin & Stuffed Chicken Palermo	\$78	\$79
Grilled Salmon & Char Broiled Beef Tenderloin	\$82	\$83
Filet Mignon & South African Lobster Tail -or- Crab Stuffed Jumbo Shrimp	Market Price	

Accompaniments: Choice of Two

- Herb Duchesse Potatoes • Twice Baked Potatoes • Parmesan Encrusted Potatoes
- Tuscan Grilled Vegetables • Seated Brussel Sprouts with Asiago Dust • Fresh Green Beans with Pan Burst Tomatoes

Also includes: 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.)

Prices include silver, china & glassware. Prices are subject to: 22% labor charge • applicable sales tax. Russo's prices include full open bar and all services listed in bridal package. Minimum guest counts and labor apply for weekend events.

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Stations Buffet Package

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This menu offers separate buffet stations, each creative, delicious, and themed for your occasion. Each stations include necessary serving equipment, linens, silver, china, and decor to complement your event. Also provided is our professional staff to artistically setup and service these 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 (+ \$4.00/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

◆—————◆ 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.)

Price / Person: 200 or more guests: \$70 100-199 guests: \$71

Prices include silver, china & glassware. Prices are subject to: 22% labor charge • applicable sales tax. Russo's 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.
• Venue rental fee separate.



Xavier
Grand Ballroom

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 (+\$4.00/person)

Grilled filet with mushrooms duxelle with a Pinot Noir sauce

Teriyaki Salmon

Marinated & pan seared Atlantic salmon.
Topped with teriyaki glaze

Chicken Piccata

Sautéed chicken topped with crispy capers.
Served in a lemon-wine butter 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

VEGETABLES: Chef's Vegetable Medley • Fresh Carrots with Thyme Butter • Grilled Zucchini & Tomatoes • Snipped Beans & Carrots
Fresh Green Beans with Pan Burst Tomatoes • Roasted Cauliflower with Lentils • Broccoli with Toasted Sesame (+\$0.50/person)
Seared Brussel Sprouts with Asiago Dust (+\$0.50/person) • Tuscan Grilled Vegetables (+\$0.50/person)

PASTAS & RISOTTOS: Fusilli Florentine • Orecchiette Pasta with Tomato & Herbs • Lemon Pesto Orzo Primavera • Vegetable Risotto
San Marzano Tomato & Basil Penne • Mediterranean Pasta Primavera • Bacon, Leek & Tomato Rigatoni • Tomato & Mushroom Risotto

POTATOES, RICE, & GRAINS: Parmesan Encrusted Potatoes • Roasted Garlic Whipped Potatoes • Vesuvio Potatoes • Trio Roasted Potatoes • Quinoa Edamame
Sauté • Golden Jewel Couscous Pilaf • Ancient Grain Rice Medley • Bacon Cheddar Twice Baked Potatoes (+\$0.75/person)

Accompanied by

Fresh Dinner Rolls & Whipped Butter • Regular & Decaffeinated Coffee • Iced Water

Wedding Cake

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

Price / Person:

200 or more guests: \$69

100-199 guests: \$70

Prices include silver, china & glassware. Prices are subject to: 22% labor charge • applicable sales tax. Russo's 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.

• Venue rental fee separate.



Xavier
Grand Ballroom

Simple Elegance Package

RUSSO'S
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This menu includes a complete set up of Express Buffet service with necessary chafing dishes, serving equipment, linens, silver, china, 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.)

Price / Person: 200 or more guests: \$63 100-199 guests: \$64

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 include silver, china & glassware. Prices are subject to: 22% labor charge • applicable sales tax. Russo's 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.

• Venue rental fee separate.

Let's Eat Cake!

Cake

FLAVORS

Vanilla · Yellow · Chocolate · Marble
Funfetti · Amaretto · Lemon · Almond
Champagne · Chocolate Chip · Rum

PREMIUM FLAVORS

+ \$0.50/Person

Carrot · Red Velvet · Pumpkin Spice

Cake

FILLINGS

FRUIT JAMS & MARMALADES

Strawberry · Raspberry · Blueberry
Lemon · Cherry

MOUSSES & CREMES

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

LOOKING FOR SOMETHING DIFFERENT?

Ask your coordinator about our
dessert station & cupcake options!



Xavier
Grand Ballroom

Personalize Your Reception

RUSSO'S
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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**

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

Table Decor & Specialty linens options available (May be an additional cost)

Special orders are subject to additional shipping & delivery charges
Prices are subject to 22% labor charge & applicable sales tax



Beverage Selection

RUSSO'S
CATERING

~~ Included in Package ~~

Full Open House Brands Liquors Bar for Four Hours

House Brand Liquors: Ten High Whiskey, Ten High Bourbon, Bellos Vodka, McCormick Scotch, Bellos Gin, Jose Cuervo Tequila, Bellos Rum, Dry and Sweet Vermouth, Amaretto

Bottled Beer: Budweiser, Bud Light, Bud Select & O'Doul's

Choice of three corked wines: Merlot, Chardonnay, Cabernet Sauvignon, Pinot Grigio, & White Zinfandel)

Soda: Pepsi, Diet Pepsi, Starry, Diet Starry

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

Juices: Orange, Pineapple, Cranberry, Grapefruit

~OPTIONS~

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

Premium Brand Liquors: 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, Busch Light, Bud Select, Michelob Ultra, plus O'Doule's

Choice of Three Corked 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

Assorted High Noons

Full Open Specialty Brands Liquors Bar (+\$5.00/person)

Specialty Brands Bar: 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, Busch Light, Schlafly's Pale Ale, Mich Ultra, plus O'Doule's

Soda: Pepsi, Diet Pepsi, Starry, Diet Starry

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

Juices: Orange, Pineapple, Cranberry, Grapefruit

Assorted High Noons

Limited Open Bar (-\$3.00/person)

Four Bottled Beers: Budweiser, Bud Light, Bud Select, Busch Light, 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, Starry, Diet Starry

Complimentary Champagne Toast Included for Wedding Party

Additions

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

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

Prices are subject to 22% labor charge & applicable sales tax

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 \$1.25

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

\$4.00/person

Sicilian Pan Pizzas

Thick crust 18" pizza stopped 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



Gateway Classics

Ted Drewes Cup

with chocolate & vanilla

\$4.75/person

*Add toppings \$1.00

Signature Dips

All platters listed serve 30 - 35 people

French Onion - \$45.00 each

Our homemade bistro chips with French onion dip.

Southwest Layer - \$55.00 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 - \$55.00 each

Cream & cheddar cheeses, celery, tomato, celery, onion & house buffalo sauce combined with grilled chicken.

Served with corn tortilla chips.

Inside Out Crab Rangoon - \$65.00 each

Served with crispy wonton chips

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