



3207 Washington Avenue • St. Louis, Missouri 63103

## BRIDAL PACKAGES



### Services Included:

Silver & China Service

Seated Water 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

*Photos Courtesy of* Trotter Photo, Jonathan David, Chameleon Imagery

**RUSSO'S**  
EST. 1961  
CATERING

RUSSOSGOURMET.COM

**Courtney Mummert**

314.427.6771 x107

courtney@russosgourmet.com





## SIGNATURE DINNER BUFFET PACKAGE

This menu includes complete setup of Dinner Buffet service with necessary chafing dishes, serving equipment, linens and decor 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 - sundried 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
- VEGETABLES: Fresh Green Beans with Pan Burst Tomatoes • Roasted Cauliflower with Lentils • Seared Brussel Sprouts with Asiago Dust (+\$0.50/person)
- Tuscan Grilled Vegetables (+\$0.50/person) • Broccoli with Toasted Sesame (+\$0.50/person)
- PASTAS & RISOTTOS: Fusilli Florentine • Orchieta Pasta with Tomato & Herbs • Lemon Pesto Orzo Primavera • San Marzano Tomato & Basil Penne
- Mediterranean Pasta Primavera • Bacon, Leek & Tomato Rigatoni • Vegetable Risotto • Tomato & Mushroom Risotto • Pasta Con Broccoli
- POTATOS, 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 Per Person:**

**100 or more guests: \$38**

**50 - 99 guests: \$39**

Prices include silver & china dinnerware. For details & additional options, please see Special Event Services.

Prices are subject to: 22% labor charge (\$575 minimum) • minimum transportation fee of \$75 • applicable sales tax.  
Rental delivery & pickup fee to be additional. Minimums apply for weekend events.



## SEATED DINNER PACKAGE

Our Seated Dinner entree 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 entree 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 - sundried cherry dressing (+\$0.75/person)
- Tropical Salad - orange poppyseed dressing (+\$0.75/person)

### Signature Entree Selections

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

### Price Per Person

100+	50+
\$50	\$51
\$50	\$51
\$50	\$51
\$52	\$53
\$54	\$55
\$55	\$56
\$57	\$57
\$58	\$58

### Deluxe Entree Selections

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

\$61	\$62
\$62	\$63
\$63	\$64
\$64	\$65
\$64	\$65
\$66	\$67

### Premium Twin Entree Pairings

- Beef Tenderloin Modiga & Roasted Chicken Ballotine
- Tournedos of Beef Tenderloin & Stuffed Chicken Palermo
- Poached Norwegian Salmon & Filet Mignon
- Filet Mignon & South African Lobster Tail -or- Crab Stuffed Jumbo Shrimp

\$58	\$59
\$58	\$59
\$60	\$61
Market Price	

### 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.)

Seated Dinner Menus include all necessary silverware, china plates, glassware, coffee cups and linen napkins. Menus also include our professional culinary & banquet staff to provide seated dinner service.

Prices are subject to: 22% labor charge (\$875 minimum) • minimum transportation fee of \$75 • applicable sales tax. Rental delivery & pickup fee to be additional. Minimums apply for weekend events.

## STATIONS BUFFET PACKAGE

This menu offers separate buffet stations, each creative, delicious and themed for your occasion. Each stations include necessary serving equipment, linens and decor to complement your event. Also provided is our professional staff to artistically setup and service these food stations. Our hostess will escort your guests tables 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.)

**Price Per Person:** 100 or more guests: \$47 50 - 99 guests: \$48

Prices include silver & china dinnerware. For details & additional options, please see Special Event Services.

Prices are subject to: 22% labor charge (\$700 minimum) • minimum transportation fee of \$75 • applicable sales tax.  
Rental delivery & pickup fee to be additional. Minimums apply for weekend events.



## 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 - sundried 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 (+\$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.  
Topped with a white wine sauce

#### Beef Tenderloin Medallions (+\$3.00/person)

Grilled filet with mushrooms duxelle with a Pinot Noir sauce

#### Teriyaki Salmon

Marinated & pan seared Atlantic salmon.  
Topped with teriyaki glaze

#### Roasted Chicken Ballotine

Chicken breast stuffed with fresh mushrooms & herbs de Provence  
with a shallot Marsala sauce

#### Chicken Spedini

Chicken breast stuffed with fresh basil, Roma tomatoes & Italian cheeses.  
Topped with lemon Bianco

#### Stuffed Chicken Palermo

Chicken inlaid with fresh spinach, prosciutto & roasted pepper  
with Champagne sauce

#### Chicken Sebastian

Rolled & stuffed chicken breast with fresh herbs, asparagus  
& roasted tomato in Champagne sauce

#### Pancetta Encrusted Pork

Tournedos of pork, encrusted with Italian bacon,  
served with Dijon demi-glaze

#### Eggplant Parmesan Napoleon

Breaded & baked eggplant stacked with ricotta-Parmesan mousse.  
Served with pomodoro sauce

### Side Dishes: Choice of Three

Chef's Vegetable Medley • Fresh Carrots with Thyme Butter • Grilled Zucchini & Tomatoes • Snipped Beans & Carrots

VEGETABLES: Fresh Green Beans with Pan Burst Tomatoes • Roasted Cauliflower with Lentils • Seared Brussel Sprouts with Asiago Dust (+\$0.50/person)

Tuscan Grilled Vegetables (+\$0.50/person) • Broccoli with Toasted Sesame (+\$0.50/person)

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

POTATOS, 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

Cracklin Bread & Butter Service • Regular & Decaffeinated Coffee

### Wedding Cake

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

**Price Per Person:**

**100 or more guests: \$50**

**50 - 99 guests: \$51**

Menu prices listed include all necessary silver, china, glassware and serving vessels for a seated family style service.

## SIMPLE ELEGANCE PACKAGE

This menu includes complete setup of our Express Buffet service with necessary chafing dishes, serving equipment, linens & decor 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 - fresh buttermilk dressing

### 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

#### 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

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

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

#### Sliced Turkey Breast

Our delicately sliced turkey served with giblet gravy

#### Eggplant Parmesan Napoleon

Breaded & baked eggplant stacked with ricotta-Parmesan mousse.  
Served with pomodoro sauce

### Side Dishes: choice of two

Grilled Zucchini & Roasted Tomato • Chef's Vegetable Medley • 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 Herbed 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 Per Person:**

**100 or more guests: \$35**

**50 - 99 guests: \$36**

Prices include silver & china dinnerware. For details & additional options, please see Special Event Services.

### 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 BBQ sauce & whipped horseradish

Prices are subject to: 22% labor charge (\$550 minimum) • minimum transportation fee of \$75 • applicable sales tax.  
Rental delivery & pickup fee to be additional. Minimums apply for weekend events.



## Appetizer Additions

### - DISPLAYS & STATIONS -

#### Fresh Fruit & Specialty Cheese Display

Artfully displayed & garnished. Accompanied by assorted crackers & breads.

**\$3.50/person**

#### 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

**\$4.25/person**

Add Jumbo Stuffed Toasted Ravioli with Marinara for \$2.50/person

#### Stationary Appetizers : Choice of Three

Toasted Cannelloni • Hot Crab Dip with Wontons • Shrimp Cocktail • Mushrooms stuffed with Fennel Sausage  
Petite Italian Meatballs • Veggie Spring Rolls • Micro Shepherd Pies • Hot Spinach & Artichoke Dip with Crouton Rounds

**\$6.50/person**

### - BUTLERED APPETIZERS -

#### 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

**\$5.00/person**

#### Upgraded Passed Appetizers : Choice of Four

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

**\$6.00/person**

#### Specialty Passed Appetizers : Choice of Four

Petite Beef Wellington with Béarnaise • 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

**\$7.00/person**

- Additional Menu, Gluten Free and Vegan options available upon request -

Perfect for breakouts, between the ceremony / reception & late night snacks!

## Stations & Bars

**Toasted Ravioli**  
with marinara  
\$2.50/person

**Mini Italian Beef Sliders**  
build your own sandwiches with slow simmered beef, provolone cheese, giardiniera relish & slider bun. Served with asiago bistro chips  
\$3.25/person

**Nacho Bar**  
includes tri-colored tortilla chips, nacho cheese, jalapenos & sour cream  
\$2.50/person

\* add ground beef \$1.00

**Cookie & Milk Shooter Bar**  
includes home-baked chocolate chip cookies, st. louis gooey butter cookies & milk shooters  
\$2.50/person

**S'more's Station**  
includes graham crackers, Hersey's chocolate, marshmallows & roasting sticks  
\$3.00/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  
\$2.50/person



**Russo's Pretzel Braids**  
with honey mustard & cheese  
\$2.00/person

**Ted Drewes Cup**  
with chocolate & vanilla  
\$3.75/person

\* add toppings \$1.00



## Signature Dips

All platters listed serve 30 to 35 people

**French Onion - \$30 each**  
Our homemade bistro chips with French onion dip.

**Southwest Layer - \$40 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 - \$42 each**  
Cream & cheddar cheeses, celery, tomato, celery, onion & house buffalo sauce combined with grilled chicken. Served with corn tortilla chips.

**Inside Out Crab Rangoon - \$50 each**  
Served with crispy wonton chips



## Wedding Cakes

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





## Dessert Collection

### Mini Gourmet Desserts: \$2.50/person

(Includes preparation amount of 1.5/person)

**Chocolate Opera Cake Square**

**Classic Carrot Cake**

**Classic Tiramisu Parfait**

**St. Louis Goopy Butter Square**

(Additional seasonal selections available)

### Assorted Cookies: \$1.25/person

(Includes preparation amount of 1.25/person)

**Chocolate Chip**

**Honey-Walnut Oatmeal**

**Red Velvet**

**White Chocolate Macadamia**

**Goopy Butter**

### Premium Dessert Selection: \$2.75/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

### Specialty Cakes & Pies: \$3.00/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. Dusting with imported cocoa powder



## SPECIAL EVENT SERVICES

### BUFFET SERVICE

Includes the following:

Salad & Dinner China Plate • Dinner Fork • Dinner Knife • Linen Napkin  
Dessert China Plate • Dessert Fork • Coffee Mug • Water Glass

### SEATED SERVICE

Includes the following:

Salad, Dinner & Dessert China Plates • Salad, Dinner & Dessert Fork  
Dinner Knife • Teaspoon • Linen Napkin • Water Glass • Coffee Mug  
Bread & Butter Plate • Sweetener & Creamer Caddies

### STATIONS BUFFET SERVICE

Includes the following:

Dinner China Plates • Dinner Fork • Dinner Knife • Linen Napkin  
Dessert China Plate • Dessert Fork • Coffee Mug • Water Glass

### FAMILY STYLE SERVICE

Includes the following:

Salad & Dinner China Plate • Salad & Dinner Fork • Dinner Knife  
Linen Napkin • Water Glass • Dessert China Plate • Dessert Fork

### TABLE SERVICES

Seated Water & Salad is included with our Family Style package.  
Seated Water, Coffee & Dessert are included with our Seated Dinner package.

#### Seated Salad: \$1.50 per person

Includes iced water glass & refilling during dinner service.  
Salad served to your guests prior to dinner.

#### Seated Dessert & Coffee: \$4.50 per person

Dessert & coffee served to your guests following dinner.  
Includes dessert china plate, dessert fork, coffee mug, saucer, teaspoon,  
sweetener/creamers caddies & coffee pourers.

### GUEST TABLES & LINENS

#### 120" Floor Length Linens

Available in white, black or ivory - included

#### Centerpiece Package: \$10 per table

Glass hurricane centerpiece with taper candle,  
surrounded by votive candles.

#### Chair Covers & Sash: \$4.50 - \$6.00 each

Your choice of white, black or ivory cover plus a wide variety of sash colors  
in organza or satin. (Includes installation & removal)

### CABERET LINENS

#### 120" round linen for a straight look

Available in a variety of colors - \$15 each

#### 132" round linen with sash for an hour glass look

Available in a variety of colors - \$20 per table

# 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)