BREAKFAST, BRUNCH & LUNCH MENUS

Booklet Contents:
Continental Breakfast
Blue Ribbon Breakfast
Garden Grill Brunch
Healthy Start Brunch

SSS Lunch Buffet
Cold Deli Lunch Buffet
Cold Seated Lunch
Hot Seated Lunch
Traditional Luncheon Buffet
Pasta Luncheon Buffet
Gourmet Food Bars

Appetizer Additions
Dessert Collection

Catering by
RUSSO’S CATERING

Contact Us
636.232.0109
sales@pizzamessina.com
Venue Info

Piazza MESSINA is the culmination of many years of hard work and is dedicated to Fran (Messina) Russo. Fran, along with her husband Matteo Russo, started our catering business in 1981. This lifelong business journey of commitment to quality and to our many loyal customers has enabled us to arrive at this exciting time.

Piazza MESSINA is the perfect marriage of rustic and modern Tuscan decor in a beautiful natural setting. Piazza MESSINA includes 8,000 + square feet of private event space situated on 14 ½ acres of agricultural land. Featuring a bistro, ballroom and both an indoor and outdoor bar, our venue overlooks a beautiful four-acre lake. One of the most unique features of Piazza MESSINA is the seamless transition from an indoor to outdoor setting, including a wraparound covered portico with a view of the lake. In addition, large panoramic doors open onto an open-air patio. Outdoor amenities includes decorative accent lighting, fountains, pergolas, fire pits, beautiful natural landscaping and of course our four-acre MESSINA “Lago”.

Weddings at Piazza MESSINA offers a “destination” type setting without having to travel hours away. Lakeside Wedding sites are offered on the property, as well as a Cottage for the Bridal party to use prior to the Wedding.

All of us at Russo’s are excited to be part of the Cottleville community and hope that you will join us very soon at Piazza MESSINA!
CONTINENTAL BREAKFAST

Start your day off with Russo's freshly baked breakfast pastries.

Russo’s Pastry Selections: Choice of Three

Homestyle Muffins
Blueberry Orange • Harvest Apple • Cranberry Walnut

Fruit Danish
Cheese • Apple • Cherry • Apricot • Blueberry

Savory Scones
Blueberry • Cinnamon
Accompanied by whipped butter

Scratch Baked Breakfast Breads
Apricot Peach Crumb • Raspberry Swirl • Banana Walnut
Accompanied by whipped butter

Mini Bagels
Asiago • Sesame • Blueberry • Cinnamon Crunch
Accompanied by whipped butter & cream cheese

Price / Person:
200 or more guests: $8
100 - 199 guests: $9
25 - 99 guests: $10

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

The Deluxe Continental: add $4.00 / person
Fresh Fruit Platter
Sliced whole fruit including honeydew, cantaloupe & pineapple paired with other in-season fruits.

Freshly Brewed Coffee
Chilled Orange Juice in Carafes

Options

Hot Breakfast Sandwiches $2.75 / person
Sausage, Egg & Cheese • Country Style Ham • Egg & Cheese • Southern Chicken Biscuit

Gooey Crumb Coffee Cake $1.50 / person
A St. Louis tradition! Our gooey coffee cake has a rich butter crust baked with gooey filling

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

Fresh Fruit Kabobs $2.00 / person
6” skewers layered with chunks of fresh fruit & served with raspberry yogurt dip

Bottled Juices $1.75 / bottle
Apple • Orange • Cranberry

Prices are subject to: 21% labor charge ($125 minimum) • applicable sales tax • minimum room rental charges
Minimum guest counts apply for weekend events. Please consult your sales representative for more information.
Wake up with Russo’s & enjoy a breakfast for champs. Our hot breakfast buffet has the perfect blend of choices to give you & your guests a perfect morning jump start.

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

-or-

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

Entree: Choice of One
Spinach & Artichoke Topless Pot Pie • Western Egg Scramble • Gourmet Cheese Omelet
Fluffy Scramble Eggs • Western Style Topless Pot Pie • Breakfast Quesadilla • Bacon & Sausage Topless Pot Pie
Tomato & Leek Frittata

Accompaniments: Choice of Two
Sausage & Bacon • Country Ham • Yukon Breakfast Potatoes • Buttermilk Biscuits & Country Gravy

Pastries Assortment
Homestyle Muffins • Fruit Danishes • Scratch Baked Breakfast Breads • Mini Bagels
Accompanied by butter & preserves

Beverages
Freshly Brewed Coffee • Chilled Orange Juice in Carafes

Price / Person: 200 or more guests: $15 100 - 199 guests: $16 25 - 99 guests: $17
Pricing includes all necessary silver, china, glassware, guest table linens, our professional staff and the complete setup of buffet with skirting, linens & decor.

Options

<table>
<thead>
<tr>
<th>Additional Entree</th>
<th>$2.00 / person</th>
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<tbody>
<tr>
<td>French Toast</td>
<td>$1.50 / person</td>
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<tr>
<td>Belgian Waffles</td>
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<tr>
<td>Fruit Crepes -or- Blintzes</td>
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<tr>
<td>Yogurt &amp; Granola Parfaits</td>
<td>$3.50 / person</td>
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</tbody>
</table>

Prices are subject to: 21% labor charge ($175 minimum) • applicable sales tax • minimum room rental charges
Minimum guest counts apply for weekend events. Please consult your sales representative for more information.
This exquisite brunch menu includes our carving station, chafing dish entrees and a combination of hot & fresh breakfast selections.

**Carvery Station: Choice of Two**

- Roasted Baron of Beef
  - Au Jus, Mushroom Sauce & Whipped Horseradish
- Rosemary Roasted Pork Loin
  - Dijon Demi-glace & Lemon Rosemary Aioli
- Herb Marinated Rotisserie Turkey
  - Thyme Pan Gravy & Orange Cranberry Chutney
- Smoked Pork Roast
  - Blackberry BBQ Sauce

**Chafing Dish Selections: Choice of Two**

- Vegetable Egg Strata
- Tomato Parmesan Dusted Tilapia
- Chicken Florentine
- Quiche Lorraine
- Penne Primavera in Herb Tomato Broth
- Sausage & Bacon

**Served with**

- Fancy Fruit Platter
- Fruit Danishes
- Breakfast Potatoes
- Buttermilk Biscuits & Country Gravy
- Mini Bagels
- Homestyle Muffins
- Assorted Butter & Preserves

**Beverages**

- Freshly Brewed Coffee
- Assorted Chilled Fruit Juices
- Milk
- Iced Tea

**Price / Person:**

<table>
<thead>
<tr>
<th>Number of Guests</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>200 or more guests</td>
<td>$22</td>
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<tr>
<td>100 - 199 guests</td>
<td>$23</td>
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<tr>
<td>25 - 99 guests</td>
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Pricing includes all necessary silver, china, glassware, guest table linens, our professional staff and the complete setup of buffet with skirting, linens & decor.

**Options**

- **Interactive Chef’s Omelet Station**
  - $3.00 / person + $100 labor fee
- **Interactive Chef’s Pasta Station**
  - $3.00 / person + $100 labor fee
- **Assorted Gourmet Dessert Display**
  - $1.75 / person
- **Specialty Cakes & Pies Dessert Display**
  - $2.00 / person

**Prices are subject to:**

- 21% labor charge ($300 minimum)
- Applicable sales tax
- Minimum room rental charges

Minimum guest counts apply for weekend events. Please consult your sales representative for more information.
Your guests will enjoy a wonderful combination of Russo's entrees & side dishes. Accompaniments also include fresh fruit, breakfast pastries, yogurt & beverages.

**Main Course: Choice of Two**
- Eggs Benedict
- Western Style Omelets
- Quiche Lorraine
- Vegetable Egg Strata
- Breakfast Quesadilla
- Fluffy Scrambled Eggs
- Chicken Ala Russo
- Teriyaki Salmon
- Grilled Rosemary Chicken
- Mango Pork Chops

**Accompaniments: Choice of Two**
- Garden Vegetable Salad
- Mediterranean Salad
- Classic Caesar Salad
- Golden Jewel Couscous Medley
- Bowtie Lemon Pesto
- Penne Primavera in Tomato Herb Broth
- Yukon Breakfast Potatoes
- Yukon Gold Potatoes
- Lyonnaise Potatoes
- Chef’s Vegetable Medley
- Fresh Green Beans with Roasted Tomatoes

**Served with**

**Fresh Fruit Display**
In season fruits including cantaloupe, honeydew & pineapple garnished with strawberries & grapes

**Assorted Breakfast Pastries**
- Homestyle Muffins
- Fruit Danishes
- Scones
- Scratch Baked Breakfast Breads
- Mini Bagels

**Yogurt & Granola Parfaits**
Fruit yogurt layered with fresh berries & crunchy granola on the side

**Beverages**
- Freshly Brewed Coffee
- Assorted Chilled Fruit Juices
- Milk
- Hot Tea or Iced Tea

**Price / Person:**
- 200 or more guests: $20
- 100 - 199 guests: $21
- 25 - 99 guests: $22

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

**Options**

**Interactive Chef’s Omelet Station**
with assorted toppings

$3.00 / person + $100 labor fee

**Interactive Chef’s Pasta Station**
Includes choice of two pastas

$3.00 / person + $100 labor fee

**Assorted Gourmet Dessert Display**

$1.75 / person

**Specialty Cakes & Pies Dessert Display**

$2.00 / person

**Prices are subject to:**
- 21% labor charge ($225 minimum)
- Applicable sales tax
- Minimum room rental charges

Minimum guest counts apply for weekend events. Please consult your sales representative for more information.
S.S.S. LUNCH BUFFET

Soup • Salad • Sandwich

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

Salad Bar
Mixed Greens • Shredded Cheddar • Italian Cheese Blend • Sliced Tomatoes • Homemade Croutons
Black Olives • Red Peppers • Sliced Cucumbers • Sliced Egg • Red Onion • Sliced Mushrooms
Served with house Italian, ranch & low-cal raspberry dressing

Sandwich Selections: Choice of Three
Sandwiches Cut in half & displayed on platters

Roast Beef & Swiss Cheese
White Bolillo Roll

Sliced Turkey & Provolone Cheese
Wheat Bolillo Roll

Ham, Turkey & Sliced Bacon
Italian Flatbread

Charbroiled Five Herb Chicken Breast
Wheat Bread

Ham & Cheddar Cheese
Pretzel Roll

Grilled Vegetable Wrap
Tortilla Shell

Santa Fe Chicken Wrap
Tortilla Shell

Grilled Chicken Caesar Wrap
Tortilla Shell

Accompaniments
Honey Mustard • Horseradish • Italian Mayonnaise

Dessert
An assortment of hand scooped cookies

Beverages
Freshly Brewed Ice Tea • Ice Water

Price / Person:  
200 or more guests: $15  
100 - 199 guests: $16  
25 - 99 guests: $17

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

Prices are subject to: 21% labor charge ($200 minimum) • applicable sales tax • minimum room rental charges
Minimum guest counts apply for weekend events. Please consult your sales representative for more information.
Cold Deli Lunch Buffet

Our cold deli lunch buffet provides you with two of our in-house recipe salads & three sliced deli meat selections, with all the needed sides to create a custom Dagwood. Accompanied by an assorted selection of our gourmet desserts.

**Salad Selections:** Choice of Two
- Gourmet Potato Salad
- Fresh Fruit Salad
- Sugar Snap Peas & Red Potato Salad
- 7-Grain Rice Salad
- Marinated Vegetable Salad
- Cream Coleslaw
- Greek Salad
- Italian Pasta Salad
- House Italian Salad
- Garden Salad with Assorted Dressings
- Oriental Salad
- Golden Jewel Salad
- Whole Grain Penne Salad

**Sliced Deli Meats:** Choice of Three
- Top Round of Beef
- Breast of Turkey
- Ham
- Genoa Salami
- Corned Beef

**Accompaniments**
- Dijon Mustard
- Horseradish
- Mayonnaise
- Fresh Breads
- Lettuce
- Tomato
- Onion
- Pickles
- Sliced Cheeses
- Assorted Relishes

**Dessert**
Including an assortment of cheesecakes, brownies & shot glass mini desserts,

**Beverages**
- Freshly Brewed Iced Tea
- Ice Water

**Price / Person:**
- 200 or more guests: $15
- 100 - 199 guests: $16
- 25 - 99 guests: $17

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

**Options**

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<tr>
<td>Add Tuna Salad</td>
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<tr>
<td>Add Chicken Salad</td>
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<tr>
<td>Add a Soup Selection</td>
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<tr>
<td>Roasted Vegetable Minestrone</td>
<td>$2.00 / person</td>
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<tr>
<td>Southwest Chicken &amp; Rice</td>
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<tr>
<td>Canadian Cheddar Cheese</td>
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<tr>
<td>Baked Potato &amp; Leek</td>
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<tr>
<td>Chicken Tortilla</td>
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<tr>
<td>Cream of Broccoli</td>
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<td>Ham &amp; Bean</td>
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<td>Chicken Noodle</td>
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<td>Add a Pasta Selection</td>
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<td>Fusilli Florentine</td>
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<td>Penne Primavera with Tomato Herb Broth</td>
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<tr>
<td>BLT Rigatoni</td>
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<tr>
<td>Tomato &amp; Mushroom Risotto</td>
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<tr>
<td>Baked Cannelloni</td>
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<tr>
<td>Spaghetti &amp; Meatballs</td>
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<tr>
<td>Vegetable Lasagna</td>
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<tr>
<td>Garden Tortellini Carbonara</td>
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<td>Linguine Portofino</td>
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<tr>
<td>Pasta con Broccoli</td>
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<td>Cavatelli Bolognese</td>
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<td>Bovite Pesto Primavera</td>
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<tr>
<td>Jambalaya Pasta</td>
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<tr>
<td>Homemade Lasagna</td>
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Prices are subject to: 21% labor charge ($200 minimum) • applicable sales tax • minimum room rental charges
Minimum guest counts apply for weekend events. Please consult your sales representative for more information.
COLD SEATED LUNCH

The following cold entrees are elegantly displayed and accompanied by fresh fruit & assorted gourmet desserts.

**Cold Seated Entrees: Choice of One**

**~ Salads ~**

**Chicken Palermo Salad**
Chilled medallions of stuffed chicken breast with prosciutto ham, fresh spinach & roasted red peppers. Served atop mixed greens with colorful fresh fruit, pine nuts & balsamic vinaigrette.

**Grilled Chicken Nicoise Salad**
Grilled chicken on a bed of mixed greens with red potatoes, roma tomato, green beans, hard cooked eggs & kalamata olives. Served with roasted leek vinaigrette.
* Substitute Salmon for $2.00 per person

**Mixed Grill Salad**
Beef tenderloin, grilled chicken & teriyaki glazed salmon atop mixed artisan greens. Garnished & served with a smoky Russian dressing.

**~ Sandwiches ~**

**Bottom Line Sandwich**
Thin sliced turkey topped with provolone cheese on a wheat bolillo roll. Accompanied by lettuce, tomato, pickle & chive dressing.

**Sicilian Chicken Sandwich**
Tender chicken breast herb-marinated & charbroiled with tomato vinaigrette, served with fress greens & tomato on a bolillo roll.

**Albacore Tuna Sandwich**
White albacore tuna, celery, onion & pickle relish. Stuffed in a vine ripened tomato & served on a bed of greens. Accompanied by a light flaky croissant.

**~ Combos ~**

**Chicken & Tuna Salad Combo**
White chicken salad teamed with albacore tuna salad on a bed of lettuce with wedged tomatoes. Accompanied by a light flaky croissant.

**Petite Sandwich & Salad Combo**
Choice of Two: Turkey, Ham, Chicken, Beef or Tuna Salad Finger Sandwiches. Garden salad with mixed greens topped with tomato wedges, cucumbers, mushrooms & pine nuts. Served with balsamic vinaigrette dressing.

**Dessert**
An assortment of our Mini Dessert Selections

**Beverages**
Freshly Brewed Ice Tea • Ice Water

**Price / Person:**

- **200 or more guests:** $15
- **100 - 199 guests:** $16
- **25 - 99 guests:** $17

Pricing includes all necessary silver, china, glassware, linen napkins & equipment to provide a complete seated lunch.

**Add a First Course Soup:** $3.00 / person

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

Prices are subject to: 21% labor charge ($275 minimum) • applicable sales tax • minimum room rental charges
Minimum guest counts apply for weekend events. Please consult your sales representative for more information.
HOT SEATED LUNCH

Hot entrees listed below include choice of salad, two side dishes, dinner rolls with butter & assorted gourmet desserts.

**Salad Selections: choice of One**
- Mediterranean
- Classic Caesar
- Garden Vegetable
- Fresh Fruit

**Hot Seated Entrees: choice of One**
- **Grilled Rosemary Chicken**
  Boneless chicken breast marinated in fresh rosemary, white wine, mixed citrus juices & herbs. Grilled & served with a light lemon sauce
- **Chicken Spedini**
  Rolled & stuffed chicken with fresh basil, Roma tomato & Italian cheeses, served with lemon bianco
- **Chicken Ala Russo**
  Sauteed chicken, roasted artichokes & fresh mushrooms, served with sauce Chardonnay
- **Sesame Almond Encrusted Pork Tenderloin**
  Roasted pork tenderloin with Mandarin hoisin glaze
- **Cranberry Apple Stuffed Porkloin**
  Porkloin with apple cranberry herb stuffing, served with cranberry ginger glaze
- **Sicilian Style Beef Spedini**
  Rolled beef with fresh basil, Roma tomatoes & shaved cheeses, served with sauce pomodoro
- **Tomato Parmesan Dusted Tilapia**
  Tilapia with diced tomatoes, lemon zest & flash fried capers with a lemon chive sauce
- **Teriyaki Salmon**
  Grilled salmon, served in a teriyaki glaze
- **Eggplant Parmesan Napoleon**
  Breaded & baked eggplant stacked with ricotta-Parmesan mousse, served with pomodoro sauce
- **Smothered Portabella Mushroom**
  Lightly marinated in aged balsamic, charbroiled & topped with vegetables, leeks & mozzarella with smoky chasseur sauce

**Accompaniments: choice of Two**
- Chef’s Vegetables Medley
- Sugar Snap Peas & Carrots
- Broccoli with Lemon Butter
- Green Beans with Roasted Tomatoes & Bacon
- Parmesan Encrusted Potatoes
- Wild Rice Pilaf
- Three Herb Rosemary Potatoes
- Duchess Potato Rounds
- Vesuvio Garlic Potatoes

**Dessert**
An assortment of Mini Gourmet Dessert Selections

**Beverages**
- Freshly Brewed Ice Tea
- Ice Water

**Price / Person:**
- 200 or more guests: **$17.50**
- 100 - 199 guests: **$18.50**
- 25 - 99 guests: **$19.50**

Pricing includes all necessary silver, china, glassware, linen napkins & equipment to provide a complete seated lunch.

Prices are subject to: 21% labor charge ($275 minimum) • applicable sales tax • minimum room rental charges
Minimum guest counts apply for weekend events. Please consult your sales representative for more information.
TRADITIONAL LUNCH BUFFET

This buffet comes complete with your choice of salad, entree, two side dishes, dinner rolls with butter & assorted gourmet desserts.

**Salad Selections: choice of One**
- Mediterranean
- Classic Caesar
- Garden Vegetable
- Fresh Fruit

**Entrees: choice of One**

- **Grilled Rosemary Chicken**
  Boneless chicken breast marinated in fresh rosemary, white wine, mixed citrus juices & herbs. Grilled & served with a light lemon sauce

- **Chicken Spedini**
  Rolled & stuffed chicken with fresh basil, Roma tomato & Italian cheeses, served with lemon bianco

- **Sesame Almond Encrusted Pork Tenderloin**
  Roasted pork tenderloin with Mandarin hoisin glaze

- **Cranberry Apple Stuffed Porkloin**
  Porkloin with apple cranberry herb stuffing, served with cranberry ginger glaze

- **Chicken Marsala**
  Chicken breast sautéed & topped with mushrooms, red & yellow peppers. Served with Marsala wine sauce

- **Chicken Tuscany**
  Chicken breast stuffed with roasted red peppers, sage & mozzarella cheese. Served in white wine sauce

- **Sicilian Style Beef Spedini**
  Rolled beef with fresh basil, Roma tomatoes & shaved cheeses, served with sauce pomodoro

- **Eggplant Parmesan Napoleon**
  Breaded & baked eggplant stacked with ricotta-Parmesan mousse, served with pomodoro sauce

- **Smothered Portabella Mushroom**
  Lightly marinated in aged balsamic, charbroiled & topped with vegetables, leeks & mozzarella with smoky chasseur sauce

- **Chicken Oscar**
  Chicken breast topped with asparagus & crab meat. Served with hollandaise sauce.

- **Yankee Pot Roast**
  Fork tender roast beef oven braised with roasted vegetables & garnished with lots of carrots, peas & pearl onions.

- **Smothered Pepper Steak (add $1.00 per person)**
  Tenderloin medallions topped with roasted red & green peppers, onions, mushrooms, Monterey Jack cheese & smoked chasseur sauce

**Accompaniments: Choice of Two**
- Cauliflower Mornay
- Chef’s Vegetable Medley
- Glazed Carrots
- Fresh Green Beans with Pan Burst Tomatoes
- Zucchini & Carrot Saute
- Sugar Snap Peas & Carrots
- Lemon Pesto Linguine
- Bowtie Pesto Primavera
- Fusilli Florentine
- Cavatelli Pomodoro
- Pasta Con Broccoli
- Garden Tortellini Carbonara
- BLT Rigatoni
- Parmesan Encrusted Potatoes
- Three Herb Rosemary Potatoes
- Roasted Garlic Whipped Potatoes
- Bacon Chive Whipped Potatoes
- Orange & Pecan Rice
- Wild Rice Pilaf

**Dessert**
An assortment of Mini Gourmet Dessert Selections

**Includes**
- Dinner Rolls & Butter
- Freshly Brewed Ice Tea
- Ice Water

**Price / Person:**
- **200 or more guests:** $16
- **100 - 199 guests:** $17
- **25 - 99 guests:** $18

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

**Options**
- Additional Entree Selection added to Buffet: $2.50 / person
- Additional Accompaniment added to Buffet: $1.50 / person
- Carved Entree in place of Traditional Entree: $1.00 / person

Prices are subject to: 21% labor charge ($225 minimum) • applicable sales tax • minimum room rental charges
Minimum guest counts apply for weekend events. Please consult your sales representative for more information.
PASTA LUNCHEON BUFFET

Our pasta recipes have been in the family for three generations!

Salad Selections: Choice of One
- Mediterranean
- Classic Caesar
- Garden Vegetable

Pasta Entrees: Choice of Two

- Fusilli Florentine
  Roasted chicken, fresh spinach, diced tomatoes & mushrooms tossed with a creamy blush sauce

- Penne Primavera with Tomato Herb Broth
  Penne noodles tossed with broccoli, zucchini, peas, carrots, asparagus, sweet red peppers, onions & tomatoes served in a light vegetable broth

- BLT Rigatoni
  Rigatoni noodles tossed with bacon, leek & tomato in our Alfredo sauce

- Tomato & Mushroom Risotto
  Sauteed mushrooms, tomatoes, shallots & garlic combined with our Italian risotto

- Baked Canelloni
  Tubular stuffed noodles with beef & veal baked in our marinara sauce & 3-cheese blend

- Spaghetti & Meatballs
  Spaghetti noodles with marinara & topped with hand rolled meatballs

- Vegetable Lasagna
  Fire roasted zucchini, onions, red peppers, carrots, spinach & broccoli with imported Italian cheese. Accented with a creamy tomato Alfredo sauce

- Garden Tortellini Carbonara
  Tri-colored tortellini with bacon, scallions, mushrooms & peas in a roasted garlic cream sauce

- Linguine Portofino
  Pasta with shrimp, scallops, crab, portabella mushrooms, Roma tomatoes & scallions. Served with a white wine lemon seafood broth

- Pasta con Broccoli
  Shell pasta, fresh broccoli & grated Parmesan cheese in a creamy Alfredo sauce

- Cavatelli Bolognese
  Shell pasta with meat filled marinara sauce & Parmesan cheese

- Bowtie Pesto Primavera
  Bowtie pasta tossed with broccoli, zucchini, peas, carrots, asparagus, sweet red peppers, onions & tomatoes in a light pesto sauce

- Jambalaya Pasta
  Billy’s pasta blend with red chili Imanche, blue corn ziti & jalapeno fusilli. Tossed with roasted red peppers, Andouille sausage, roasted chicken & southwest grilled shrimp

- Homemade Lasagna
  Rich marinara loaded with meat & fresh ricotta cheese, topped off with a 3-cheese blend.

Accompaniments
- Fresh Fruit Platter with sliced whole fresh fruit including honeydew, cantaloupe & pineapple paired with other in-season fruits

Dessert
- An assortment of Mini Gourmet Dessert Selections

Includes
- Dinner Rolls & Butter • Freshly Brewed Ice Tea • Ice Water

Price / Person:
- 200 or more guests: $15
- 100 - 199 guests: $16
- 25 - 99 guests: $17

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

Prices are subject to: 21% labor charge ($225 minimum) • applicable sales tax • minimum room rental charges
Minimum guest counts apply for weekend events. Please consult your sales representative for more information.
GOURMET FOOD BARS

Choose one of our fun gourmet food bars and your guests will surely enjoy!

**Stuffed Potato Bar**
Our Jumbo Baked Potatoes

**Toppings:** (Choice of Two)
- Carolina Pulled BBQ Pork
- Rotisserie Pulled Turkey
- 3-Bean Chunky Chili
- White Chicken Chili

**Additional Toppings**
- Shredded Cheddar Cheese
- Crisp Bacon
- Sour Cream
- Green Onions
- Whipped Butter

**Accompaniments**
- Veggie Momay
- Grilled Garden Salad with Assorted Dressings

**Asian Stir Fry**
Cashew Chicken & Mongolian Beef

**Accompaniments**
- Jasmine Rice
- Stir Fry Vegetables
- Fresh Fruit Kabobs

**Served with**
- Glass Noodle Salad
- or Mandarin Orange Salad

**Dessert**
Assorted Gourmet Desserts

**Fajita Bar**
Chicken, Beef & Vegetable Fajita Saute

**Accompaniments**
- Warm Flour Tortillas
- Diced Tomatoes
- Shredded Lettuce
- Shredded Cheddar Cheese
- Sour Cream
- Homemade Salsa

**Served with**
- Meatless Taco Salad with Ranch Dressing
- Mexican Rice
- Refried Beans

**Dessert**
Crisp Homemade Sopaipillas

**Diner's Station**
Angus Beef & Grilled Chicken Sliders

**Accompaniments**
- Mini Bread Assortment
- Assorted Sliced Cheeses
- Lettuce
- Tomato
- Onion
- Pickles
- Condiments

**Served with**
- Cream Coleslaw
- Asiago Pub Chips

**Dessert**
Ice Cream Sundae

**All Food Bars Include**
Freshly Brewed Iced Tea with Lemons

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**Price / Person:**

| 200 or more guests: | $15 | 100 - 199 guests: | $16 | 25 - 99 guests: | $17 |

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

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*Prices are subject to: 21% labor charge ($225 minimum) • applicable sales tax • minimum room rental charges*  
*Minimum guest counts apply for weekend events. Please consult your sales representative for more information.*
APPETIZER ADDITIONS

- DISPLAYS & STATIONS -

Fresh Fruit & Specialty Cheese Display
Artfully displayed & garnished. Accompanied by assorted crackers & breads.
$3.00/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
$3.75/person

Add Jumbo Stuffed Toasted Ravioli with Marinara for $2.00/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
$6.00/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
$4.50/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
$5.50/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
$6.50/person

- Additional Menu Selections are available upon request -

Prices are subject to: 21% labor charge • applicable sales tax
**Mini Gourmet Desserts: $2.00/person**  
(Includes preparation amount of 1.5/person)

- Apple Berry Crunch
- Mimosa Swirl Cake
- Chocolate Opera Cake Square
- Classic Carrot Cake
- Rocky Road Brownie
- Lemon Meringue Crunch Torte
- Chocolate Cookies -n- Cream Cheesecake
- St. Louis Gooey Butter Square
- Key Lime Cheesecake
- Tiramisu Parfait
- Salted Caramel Shot Glass
- White Chocolate Strawberry Torte

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**Premium Dessert Selection: $2.50/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

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**Hand Dipped Cookies: $1.25/person**  
(Includes preparation amount of 1.25/person)

- Chocolate Chip • Honey-Walnut Oatmeal
- White Chocolate Macadamia • Gooey Butter

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**Triple Split Euro Cakes**  
Artistically Decorated Sheet Cakes

Available with your choice of Cake Flavors, Mousse, Glaze, Frosting & Message.  
Half Sheet $69.95  
Quarter Sheet $38.95

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**Wedding Cakes: $3.25/person**  
Elegant, unique and wonderfully delicious describes our pastry chef’s wedding cake creations  
(Included with our Bridal Packages)  
Available with your choice of flavors, fillings & icing

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**Specialty Cakes & Pies: $2.75/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

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- 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

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*Prices are subject to: 21% labor charge • applicable sales tax*
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.