HORS D’OEUVRES & DINNER MENUS

Booklet Contents:
Five Star Station Buffet
Signature Hors d’oeuvres
Happy Hour Appetizer Buffets

Dinner Buffet
Seated Dinner
Stations Buffet
Family Style
Express Buffet

Appetizer Additions
Snacks
Dessert Collection
Wedding Cakes

Photos Courtesy of: Chameleon Imagery

Catering by
RUSSO’S CATERING
636.232.0109
sales@piazzamessina.com

RUSSOSGOURMET.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 1961. 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 1/2 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 include 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!
FIVE STAR STATIONS BUFFET

Your guests will be greeted with our butlered appetizer selections, followed by our wonderful hot and cold hors d’oeuvre station. Gourmet desserts & freshly brewed coffee also accompany this meal.

**Passed Appetizers: Choice of Four**
- Caprese Bruschetta
- Smoked Salmon & Bleu Cheese Crostini
- Smoked BBQ Duck Bruschetta
- Spinach & Artichoke Puff Pastry
- Smoked Trout Bouchee
- Roasted Vegetable Napoleon
- Southwest Grilled Shrimp Canape
- Mix Grill Asian Wrap
- Mediterranean Hummus Triangles
- Salami Horns with Cream Cheese

**Hot Hors d’oeuvres Station: Choice of Four**
- Charcrust Beef Sirloin with assorted rolls & whipped horseradish
- Mini Potato Pancakes with smoked chicken & sundried cherry sauce
- Petite Beef Wellington with bearnaise sauce
- Ahi Tuna Napoleon with shoyu sauce
- Boursin Stuffed Mushroom
- Roasted Red Pepper & Leek Quiche
- Stuffed Portabella Mushroom with demi-glace
- Mini Crab Cakes with remoulade
- Crab Stuffed Mushroom
- Orange Glazed Pork Skewers
- Asiago Stuffed New Potatoes
- Mango & Brie Quesadillas with sour cream & salsa
- Mini Shepherd Pies
- Feta Cheese & Sundried Tomatoes in Phyllo
- Cashew Chicken Spring Roll with sweet & sour sauce

**Cold Hors d’oeuvres Station: Choice of Two**
- Fresh Fruit & Specialty Cheese
  Artfully displayed & garnished. Accompanied by assorted crackers & breads.
- Southwest Grilled Shrimp with smoky Russian dressing
- Antipasto Display
  Genoa Salami • Prosciutto • Provolone • Grilled Vegetables
  Fettunta Bread with Spinach Dip • Tuscan Bean Dip
  Tomato & Mozzarella Skewers • Antipasto Salad • Sliced French Bread
- Assorted Vegetable Sushi with ginger, wasabi & soy

Gourmet Dessert & Coffee Station
In addition to the above stations, your guests will be treated to an array of Gourmet Desserts from our bakery. These will include your choice from our Mini Gourmet & Premium Dessert selections. See our Dessert Collection page for Russo’s house baked list of cheesecakes, tortes, parfaits & mini cake selections.
Freshly brewed coffees along with specialty flavored syrups, cinnamon, nutmeg, chocolate & whipped cream will also accompany this station.

**Price / Person:**
- 200 or more guests: $29
- 100 - 199 guests: $30
- 35 - 99 guests: $31

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: 22% labor charge ($400 minimum) • applicable sales tax • minimum room rental charges
Minimum guest counts apply for weekend events. Please consult your sales representative for more information.
This menu allows your guests to enjoy our fresh fruit & specialty cheeses upon their arrival, followed by our tastefully displayed, grand hors d'oeuvres buffet.

**Fresh Fruit & Cheese Display**
Seasonal fruit & specialty cheeses artfully displayed & garnished. Accompanied by assorted crackers & breads.

**Carvery Station: Choice of One**
- Roasted Baron of Beef - Dollar Rolls & Whipped Horseradish
- Herb Marinated Rotisserie Turkey - Wheat Rolls & Raspberry Basil Mayo
- Smoked Pork Roast - Assorted Rolls & Blackberry BBQ Sauce
- Smoked Beef Brisket - Assorted Rolls & Blackberry BBQ Sauce ($1.00 per person)

**Hot Hors d’oeuvres: Choice of Five**
- Vegetable Spring Rolls with sweet & sour sauce
- Balsamic Grilled Vegetable Pizza zucchini, red peppers, spinach, mushrooms, red onions & tomatoes
- Toasted Cannelloni with pomodoro sauce
- Hot Crab Dip with crispy wonton strips
- Great Wings of Fire with cool ranch dressing
- Fennel Sausage Stuffed Mushrooms

- Sundried Tomato Basil Bruschetta
- Chicken Chipotle Quesadilla with sour cream & salsa
- Grilled Veggie & Cheese Quesadilla with sour cream & salsa
- Shrimp Cocktail boiled shrimp garnished & displayed on ice
- Tandoori Chicken Wings
- Sesame Chicken Skewers with thai peanut sauce
- Warm Spinach & Artichoke Dip with fettunta bread

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

<table>
<thead>
<tr>
<th>Price / Person:</th>
<th>200 or more guests: $22</th>
<th>100 - 199 guests: $23</th>
<th>35 - 99 guests: $24</th>
</tr>
</thead>
</table>

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

**Upgrade Options**

**Add Salad to Buffet**
Choose from Mediterranean, Classic Caesar & Garden Vegetable Salad

$1.50/person

**Substitute Southwestern Grilled Jumbo Shrimp for a hot hors d’oeuvre selection**

$1.75/person

**Substitute a Quesadilla Station for a hot hors d’oeuvre selection**
Includes on site cookery with chef prepared chicken quesadillas. Accompanied by sour cream, salsa & guacamole

$2.00/person

Prices are subject to: 22% labor charge ($250 minimum) • applicable sales tax • minimum room rental charges
Minimum guest counts apply for weekend events. Please consult your sales representative for more information.
These menus are designed for your guest's enjoyment for prior to dinner or happy hour at end of day!

**MENU #1**
- Fresh Fruit & Specialty Cheese
  Artfully displayed & garnished. Accompanied by assorted crackers & breads.
- Grilled Vegetable Platter
  Asparagus • Red & Yellow Peppers • Mushrooms • Green Beans Potatoes • Malibu Carrots • Zucchini • Balsamic Aioli Dipping Sauce
- Toasted Ravioli
  with marinara sauce
- Asian Pot Stickers
  with soy ginger
- Buffalo Chicken Wings
  with cool ranch dressing

**MENU #2**
- Fresh Fruit & Specialty Cheese
  Artfully displayed & garnished. Accompanied by assorted crackers & breads.
- Chicken Chipotle Quesadillas
  with sour cream & salsa
- Petite Italian Meatballs
- Balsamic Grilled Vegetable Pizza
  zucchini, red peppers, spinach, mushrooms, red onions & tomatoes
- Southwest Layer Dip
  with tri-colored tortilla chips
- Shrimp Cocktail
  boiled shrimp garnished & displayed on ice

**MENU #3**
- Petite Gourmet Sandwiches
  roast beef on dollar rolls & turkey on wheat rolls
- Sesame Chicken Skewers
  with thai peanut sauce
- Fennel Sausage Stuffed Mushrooms
- Southwestern Grilled Shrimp
  with smoky Russian sauce
- Hot Crab Dip
  with crispy wonton strips
- Grilled Vegetable Pinwheels

**MENU #4**
- Open Faced Tenderloin Sandwiches
  teriyaki glazed tenderloin with horseradish mousse on grilled foccetta
- Asiago Stuffed New Potatoes
- Coconut Shrimp
  with sundried cherry dipping sauce
- Roasted Chicken Pesto Bruschetta
- Roasted Vegetable Napoleons
  layers of sliced potato, eggplant, zucchini & tomato between herb cheeses

<table>
<thead>
<tr>
<th>Price / Person:</th>
<th>MENU #1</th>
<th>MENU #2</th>
<th>MENU #3</th>
<th>MENU #4</th>
</tr>
</thead>
<tbody>
<tr>
<td>200 or more</td>
<td>$14</td>
<td>$16</td>
<td>$18</td>
<td>$19</td>
</tr>
<tr>
<td>100 - 199</td>
<td>$15</td>
<td>$17</td>
<td>$19</td>
<td>$20</td>
</tr>
<tr>
<td>35 - 99</td>
<td>$16</td>
<td>$18</td>
<td>$20</td>
<td>$21</td>
</tr>
</tbody>
</table>

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

**Prices are subject to:** 22% 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.
SIGNATURE DINNER BUFFET

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-glace & 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
- **Greek Chicken**
  Chicken breast stuffed with spinach, feta & Parmesan.
  Served in a lemon reduction with a touch of cream
- **Chicken Spiedini**
  Chicken breast rolled & stuffed with fresh basil, Roma tomatoes & Italian cheeses.
  Topped with lemon Bianco
- **Chicken Ala Rossso**
  Sautéed chicken, roasted artichokes & fresh mushrooms.
  Served with sauce Chardonnay
- **Pancetta Encrusted Pork**
  Tournedos of pork, encrusted with Italian bacon.
  Served with Dijon demi-glace
- **Grilled Pork Cutlets**
  Tender pork, lightly grilled & seasoned.
  Served with tomato basil relish.
- **Sicilian Style Beef Spiedini** (+$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 & arabiatta 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 Asagio Dust (+$0.50/person)
  Tuscan Grilled Vegetables (+$0.50/person) • Broccoli with Toasted Sesame (+$0.50/person)
  Fusilli Florence • Orchietta 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
  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

**Dessert**
Choose from Russo’s Assorted Gourmet Desserts, Premium Desserts • or• Specialty Cakes & Pies

| Price / Person: | 200 or more guests: $25 | 100 - 199 guests: $26 | 35 - 99 guests: $27 |

Prices include complete silver, china & glassware service

Prices are subject to: 22% labor charge ($350 minimum) • applicable sales tax • minimum room rental charges
Minimum guest counts apply for weekend events. Please consult your sales representative for more information.
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

<table>
<thead>
<tr>
<th>Entree</th>
<th>Price</th>
<th>200+</th>
<th>100+</th>
<th>35+</th>
</tr>
</thead>
<tbody>
<tr>
<td>Stuffed Chicken Palermo</td>
<td>$31</td>
<td>$32</td>
<td>$33</td>
<td></td>
</tr>
<tr>
<td>Roasted Chicken Ballotine</td>
<td>$31</td>
<td>$32</td>
<td>$33</td>
<td></td>
</tr>
<tr>
<td>Chicken Sebastian</td>
<td>$31</td>
<td>$32</td>
<td>$33</td>
<td></td>
</tr>
<tr>
<td>Chicken Portofino</td>
<td>$33</td>
<td>$34</td>
<td>$35</td>
<td></td>
</tr>
<tr>
<td>Sesame Almond Encrusted Pork Tenderloin</td>
<td>$35</td>
<td>$36</td>
<td>$37</td>
<td></td>
</tr>
<tr>
<td>Apple Grilled Center Cut Pork Chop</td>
<td>$36</td>
<td>$37</td>
<td>$38</td>
<td></td>
</tr>
<tr>
<td>Pistachio Encrusted Salmon</td>
<td>$38</td>
<td>$39</td>
<td>$40</td>
<td></td>
</tr>
</tbody>
</table>

### Deluxe Entree Selections

<table>
<thead>
<tr>
<th>Entree</th>
<th>Price</th>
<th>200+</th>
<th>100+</th>
<th>35+</th>
</tr>
</thead>
<tbody>
<tr>
<td>Old Fashioned Bacon Wrapped Sirloin</td>
<td>$43</td>
<td>$44</td>
<td>$45</td>
<td></td>
</tr>
<tr>
<td>Tuscan Veal Roulade</td>
<td>$44</td>
<td>$45</td>
<td>$46</td>
<td></td>
</tr>
<tr>
<td>Tournedos of Beef Tenderloin</td>
<td>$45</td>
<td>$46</td>
<td>$47</td>
<td></td>
</tr>
<tr>
<td>Stuffed Tenderloin Florentine</td>
<td>$46</td>
<td>$47</td>
<td>$48</td>
<td></td>
</tr>
<tr>
<td>Beef Tenderloin Modiga</td>
<td>$46</td>
<td>$47</td>
<td>$48</td>
<td></td>
</tr>
<tr>
<td>Seared New York Strip Steak</td>
<td>$48</td>
<td>$49</td>
<td>$50</td>
<td></td>
</tr>
</tbody>
</table>

### Premium Twin Entree Pairings

<table>
<thead>
<tr>
<th>Pairing</th>
<th>Price</th>
<th>200+</th>
<th>100+</th>
<th>35+</th>
</tr>
</thead>
<tbody>
<tr>
<td>Beef Tenderloin Modiga &amp; Roasted Chicken Ballotine</td>
<td>$40</td>
<td>$41</td>
<td>$42</td>
<td></td>
</tr>
<tr>
<td>Tournedos of Beef Tenderloin &amp; Stuffed Chicken Palermo</td>
<td>$40</td>
<td>$41</td>
<td>$42</td>
<td></td>
</tr>
<tr>
<td>Poached Norwegian Salmon &amp; Filet Mignon</td>
<td>$42</td>
<td>$43</td>
<td>$44</td>
<td></td>
</tr>
</tbody>
</table>

### Accompanied by
- Fresh Dinner Rolls & Whipped Butter
- Regular & Decaffeinated Coffee
- Iced Water

### Dessert
Choose from Russo’s Bakery Dessert Collection.

Our specialty cakes, pies, parfaits, triple euro cakes and custom wedding cakes offer endless delectable possibilities. Seated Desserts will be tastefully garnished.

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

**Prices are subject to:** 22% labor charge ($550 minimum) • applicable sales tax • minimum room rental charges

Minimum guest counts apply for weekend events. Please consult your sales representative for more information.
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 hosts will escort your guests tables to our food stations.

---

**Your choice of Three Dinner Stations**

---

**Roti Station**
Tandoori Chicken, Palak Paneer & Vegetable Samosas served with Naan
Accompanied by: Cucumber Raita • 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 Dessert & Coffee Station**
In addition to the above Dinner stations, your guests will be treated to an array of Gourmet Desserts from our bakery. These will include your choice from our Mini Gourmet & Premium Dessert selections. See our Dessert Collection page for Russo's house baked list of cheesecakes, tortes, parfaits & mini cake selections. Freshly brewed coffees along with specialty flavored syrups, cinnamon, nutmeg, chocolate & whipped cream will also accompany this station.

---

Price / Person: 200 or more guests: $33  100 - 199 guests: $34  35 - 99 guests: $35

Prices include complete silver, china & glassware service

Prices are subject to: 22% labor charge ($450 minimum) • applicable sales tax • minimum room rental charges
Minimum guest counts apply for weekend events. Please consult your sales representative for more information.
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 Scaloppini 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**
- **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)**
- **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**
- **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

**Gourmet Dessert & Coffee Station**
Your guests will be treated to a delectable dessert display! Choose from Russo's in-house bakery selections including an array of gourmet desserts, pies, tortes, cheesecakes, parfaits & mini cake specialties. In addition, this station will include freshly brewed coffees along with specialty flavored syrups, cinnamon, nutmeg, chocolate & whipped cream.

**Price / Person:**
- **200 or more guests:** $30
- **100 - 199 guests:** $31
- **35 - 99 guests:** $32

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

**Prices are subject to:**
- 22% labor charge ($550 minimum)
- Applicable sales tax
- Minimum room rental charges

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

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 sauteed & 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 Napoletan
  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
- Shiitake Mushrooms & Carrots
- Stewed String Bean Casserole
- Pasta con Broccoli
- Cavatelli Bolognese
- Mac & Cheese
- Penne Pasta Marinara
- Boar's Pesto Primavera
- Corkscrew Alfredo
- Yukon Gold Mashed Potatoes
- Wild Rice Pilaf
- Broccoli & Cauliflower Mornay
- Three Herbed Rosemary Potatoes
- Roasted Garlic Potatoes

Accompanied by
- Fresh Dinner Rolls & Whipped Butter
- Regular & Decaffeinated Coffee
- Iced Water

Dessert
Choose from Russo’s Assorted Gourmet Desserts -or- Premium Desserts

Price / Person: 200 or more guests: $22  100 - 199 guests: $23  35 - 99 guests: $24
Prices include complete silver, china & glassware service

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 ($275 minimum) - applicable sales tax - minimum room rental charges
Minimum guest counts apply for weekend events. Please consult your sales representative for more information.
- DISPLAYS & STATIONS -

Fresh Fruit & Specialty Cheese Display
Artfully displayed & garnished. Accompanied by assorted crackers & breads.
$3.25/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
$4.00/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
$6.50/person

- BUTLERED APPETIZERS -

Standard Passed Appetizers: Choice of Four
Sun-dried 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 Selections are available upon request -
STILL HUNGRY?

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
  $3.00/person
- **Nacho Bar**
  includes tri-colored tortilla chips, nacho cheese, jalapenos & sour cream
  $2.25/person
  * add ground beef $1.00
- **Cookie & Milk Shooter Bar**
  includes home-baked chocolate chip cookies, st. louis gooey butter cookies & milk shooters
  $2.25/person
- **S’more’s Station**
  includes graham crackers, Hershey’s chocolate, marshmallows & roasting sticks
  $2.75/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

**Gateway Classics**
- **Gus Pretzels**
  with honey mustard & cheese
  $1.75/person
- **Ted Drewes Cup**
  with chocolate & vanilla
  $2.75/person
  * add toppings $1.00

**Signature Dips**
- **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

Additional menu selections are available upon request.
Prices are subject to: 22% labor charge • applicable sales tax
Mini Gourmet Desserts: $2.25/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 & Cream Cheesecake
- St. Louis Gooey Butter Square
- Key Lime Cheesecake
- Tiramisu Parfait
- Salted Caramel Shot Glass
- White Chocolate Strawberry Torte

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

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

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

Wedding Cakes: $3.50/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
Please call or visit russosgourmet.com for more info.

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

- 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 Expresso & Brandy, between a light mascarpone cheese filling. Dusted with imported cocoa powder

Prices are subject to: 22% labor charge • applicable sales tax
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
Expresso • 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 • Oreos 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

Inquiry about specialty decor • Gluten free options available
Prices are subject to 22% 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.