Family Style Small Group Dinner

All menus include freshly brewed coffee, iced tea & ice water.

This menu is a combination of seated service with some of our house specialties. This fun way to serve dinner creates an element of interaction between your guests!

**Salad Selections: Choice of One**
- served with Italian bread, olive oil & fresh Parmesan cheese
- Mediterranean Salad with house Italian vinaigrette
- Classic Caesar with signature Caesar dressing & homemade croutons
- Garden Vegetable Salad with balsamic vinaigrette

**Choice of Two Pastas Dishes**
- Fusilli Florentine • Penne Primavera • BLT Rigatoni • Tomato & Mushroom Risotto
- Spaghetti & Meatballs • Garden Tortellini Carbonara • Linguine Portofino
- Pasta con Broccoli • Cavatelli Bolognese • Bowtie Pesto Primavera

**Accompanied by Choice of a Side Dish**
- Green Beans with Pan-Burst Tomatoes • Tuscan Grilled Vegetables
- Sugar Snap Peas & Carrot Medley

**Dessert Platters**
- served to each table
- Italian Cannoli, Chocolate Opera Cake & Fruit Tartlets

**Beverages**
- Fresh Brewed Coffee, Iced Tea & Ice Water

$23.00 per person (35 person minimum)
Price includes complete silver, china & glassware service, guest table linens & our professional staff

**Add an Entree**

- Chicken Spedini • Sicilian Style Beef Spedini
  - $4.50 per person

- Additional menu selections available per request -

Price is subject to 22% labor charge ($350 minimum), applicable sales tax & minimal room fee.
Small Group Menus
All menus include coffee, ice tea & water.

**Smokehouse Buffet**
$25/person

**Entrees:** Choice of Two
- Pulled Pork with Blackberry BBQ Sauce
- Pulled Smoked Chicken
- Beef Brisket with Honey BBQ Sauce
- Rotisserie Roasted Turkey

**Salads & Sides:** Choice of Three
- Garden Vegetable Salad • Creamy Coleslaw
- Fresh Fruit Salad • American Potato Salad
- Italian House Salad • Baked Beans
- Yukon Gold Potatoes • Au Gratin Potatoes
- Pasta Con Broccoli • Steamed Corn on the Cob
- Fresh Green Beans • Chef's Medley of Vegetables

**Assorted Dinner Rolls & Sweet Yeasty Rolls**

**Mini Cobblers & Pies**
- Chocolate Silk • Banana Split
- Apple Crumble • Triple Berry

**Appetizer Buffet**
$20/person

**Hot Hors d’oeuvres Station:** Choice of Four
- Cajun Chicken Drumettes • Toasted Ravioli
- Asian Pot Stickers • Petite Italian Meatballs
- Vegetable Spring Rolls
- Balsamic Grilled Vegetable Pizza
- Hot Crab Dip • Chicken Chipotle Quesadilla
- Sesame Chicken Skewers
- Spinach & Artichoke Dip

**Cold Hors d’oeuvres Station:** Choice of Two
- Fresh Fruit & Specialty Cheeses
- Cocktail Shrimp on Ice
- Antipasto Display
- Grilled Vegetables with aioli balsamic dip

**Dessert Station**
- Assorted premium desserts including some of Russo’s favorites
- Tiramisu, parfaits & shot glass desserts

**Farmhouse Buffet**
$30/person

**Hand Carved Prime Rib of Beef**
with Au Jus & Whipped Horseradish Sauce

**Lemon Herb Rosemary Chicken**
Served with
- Parmesan Corn on the Cob
- Baked Potato with Sour Cream & Chives
- Harvest Salad with Sun-dried Cherry Vinaigrette
- Assorted Dinner Rolls with Butter

**Specialty Cakes & Pies:** Choice of Two
- Chocolate Truffle Mousse Cake
- White Chocolate Raspberry Cheesecake
- Apple Crumble Pie

**Beverage Options**

- **2 Hour Limited Bar:** $12/person
  - Bottled Beers, House Wines & Soft Drinks

- **2 Hour Open Bar:** $14/person
  - House Liquors, Bottled Beers, House Wines & Soft Drinks

- **2 Hour Refreshment Bar:** $6/person
  - Soft Drinks, Lemonade & Punch

- Specialty Liquor, Premium Wines & Micro Brewed Beers available

*Additional menu selections available per request*

Price includes complete silver, china & glassware service, guest table linens & our professional staff. 35 person minimum. Prices are subject to 22% labor charge ($275 minimum), applicable sales tax & minimal room fee.