



Family Style Rehearsal Dinner

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

Photo by Chameleon Imagery

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 -or- Sicilian Style Beef Spedini

\$4.50 per person

- Additional menu selections available per request -

Price is subject to 21% labor charge (\$350 minimum), applicable sales tax & minimal room fee.



Rehearsal Dinner 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 • AuGratin 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 Sundried 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 21% labor charge (\$275 minimum), applicable sales tax & minimal room fee.