



Xavier
Grand Ballroom
at St. Francis Xavier College Church

3628 Lindell Boulevard • St. Louis, Missouri 63106

BRIDAL PACKAGES



Services Included:

- Silver, China & Glassware 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
- Passed Appetizers
- 4 Hour Open Bar Service

Catering by

RUSO'S
EST. 1961
CATERING

RUSSOSGOURMET.COM

Brenna Spears
314.576.0400 x202
brenna@russosgourmet.com





Venue Info

Twelve stately columns punctuate the space with grandeur, while thermal stained glass windows expand the vistas into the meticulously planned lawns of Saint Louis University. In the warm light of day or delicate glow of evening, the Ballroom at the College Church will frame your memorable occasion with the elegant style you deserve.



Xavier
Grand Ballroom
at St. Francis Xavier College Church

Bridal Package Details

Our Bridal Packages include the following...

- RECEPTION DECORATING -

Our decorating service is designed to make your reception memorable. Service tables are dressed in skirting & linens. Guest tables come complete with linen table cloths, napkins in your choice of color & candle centerpieces. However, you may choose to further enhance your reception decor with chair covers, specialty linen choices or table settings. These items are readily available through your Event Specialist. Let us help you carry your theme throughout every detail.

- FULL SERVICE & CHINA -

Our packages include full silver, china and glassware service for your reception. This ensures you will have the elegance you deserve.

- CUSTOM EVENT PLANNING -

Russo's Catering has over 50 years of combined experience in Wedding Receptions. We are proud to take part in continued education and training through memberships with the International Live Events Association (ILEA) and the International Caterers Association (ICA). Your Event Specialist is happy to assist you with every detail of your reception.

- PASSED APPETIZERS -

Upon arrival, your guests will be treated to a marvelous collection of handcrafted canapes. Appetizer options listed on the "Personalized Your Reception" page.

- DINNER SERVICE -

Our menu combinations offer colorful food, fresh ideas and innovative results. Our chefs create refreshing alternatives to traditional banquet menus, as demonstrated in the various service styles of menus to follow.

- WEDDING CAKE -

Our resident pastry chefs bake our magnificent wedding cakes to your specifications. We are proud to incorporate the latest tastes, designs and decorative effects. Our extensive selection of cake flavors, fillings and icings provide you with dozens of combinations from which to choose. You may opt for a traditional or contemporary styled cake from our photo collection or let us help you design to the cake of your dreams!

- OPEN BAR SERVICE -

Four continuous hours of open bar service with full glassware is included, offering a fine selection of mixed drinks, cocktails, house wines, bottled beer & soft drinks. Our bartenders provide efficient and courteous service to your guests. In addition, a champagne toast is offered to the bridal party to begin the festivities!

TERMS:

- All prices are subject to a 22% service charge and applicable sales tax. A security deposit is required to confirm date of service. A guaranteed minimum number of guests and deposit totaling 50% of the total cost is required (5) months prior to date of service. Final guest count is due the Friday of the week prior to date of service. Balance is due by cashier's check, credit card or money order 72 hours prior to the date of service.
- Banquet Room(s) and Bar include four (4) continuous hours unless additional time is purchased at a rate of \$2.00/person & \$150.00 room charge per half hour
- All items in the Decorating Service are rental items and remain property of Russo's Catering. Client assumes liability for any loss or damage that may occur.
- All prices are subject to change with notice.

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 & arrabiata 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 • Orchiotta 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 / Person: 200 or more guests: \$53 100 - 199 guests: \$54

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

Prices are subject to: 22% labor charge • applicable sales tax • room rental fee

Prices include full open bar and all services listed in bridal package.

Minimum guest counts and labor apply for weekend events. Please consult your sales representative for more information.

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 / Person

200+	100+
\$56	\$57
\$56	\$57
\$56	\$57
\$58	\$59
\$60	\$61
\$61	\$62
\$62	\$63
\$63	\$64

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

\$67	\$68
\$68	\$69
\$69	\$70
\$70	\$71
\$70	\$71
\$72	\$73

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

\$64	\$65
\$64	\$65
\$68	\$69
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 • applicable sales tax • room rental fee
Prices include full open bar and all services listed in bridal package.
Minimum guest counts and labor apply for weekend events. Please consult your sales representative for more information.

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 / Person: 200 or more guests: \$56 100 - 199 guests: \$57

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

Prices are subject to: 22% labor charge • applicable sales tax • room rental fee

Prices include full open bar and all services listed in bridal package.

Minimum guest counts and labor apply for weekend events. Please consult your sales representative for more information.

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 / Person: 200 or more guests: \$56 100 - 199 guests: \$57

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

Prices are subject to: 22% labor charge • applicable sales tax • room rental fee

Prices include full open bar and all services listed in bridal package.

Minimum guest counts and labor apply for weekend events. Please consult your sales representative for more information.

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 / Person: 200 or more guests: \$51 100 - 199 guests: \$52

Prices include silver, china & glassware. 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 • applicable sales tax • room rental fee

Prices include full open bar and all services listed in bridal package.

Minimum guest counts and labor apply for weekend events. Please consult your sales representative for more information.

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...

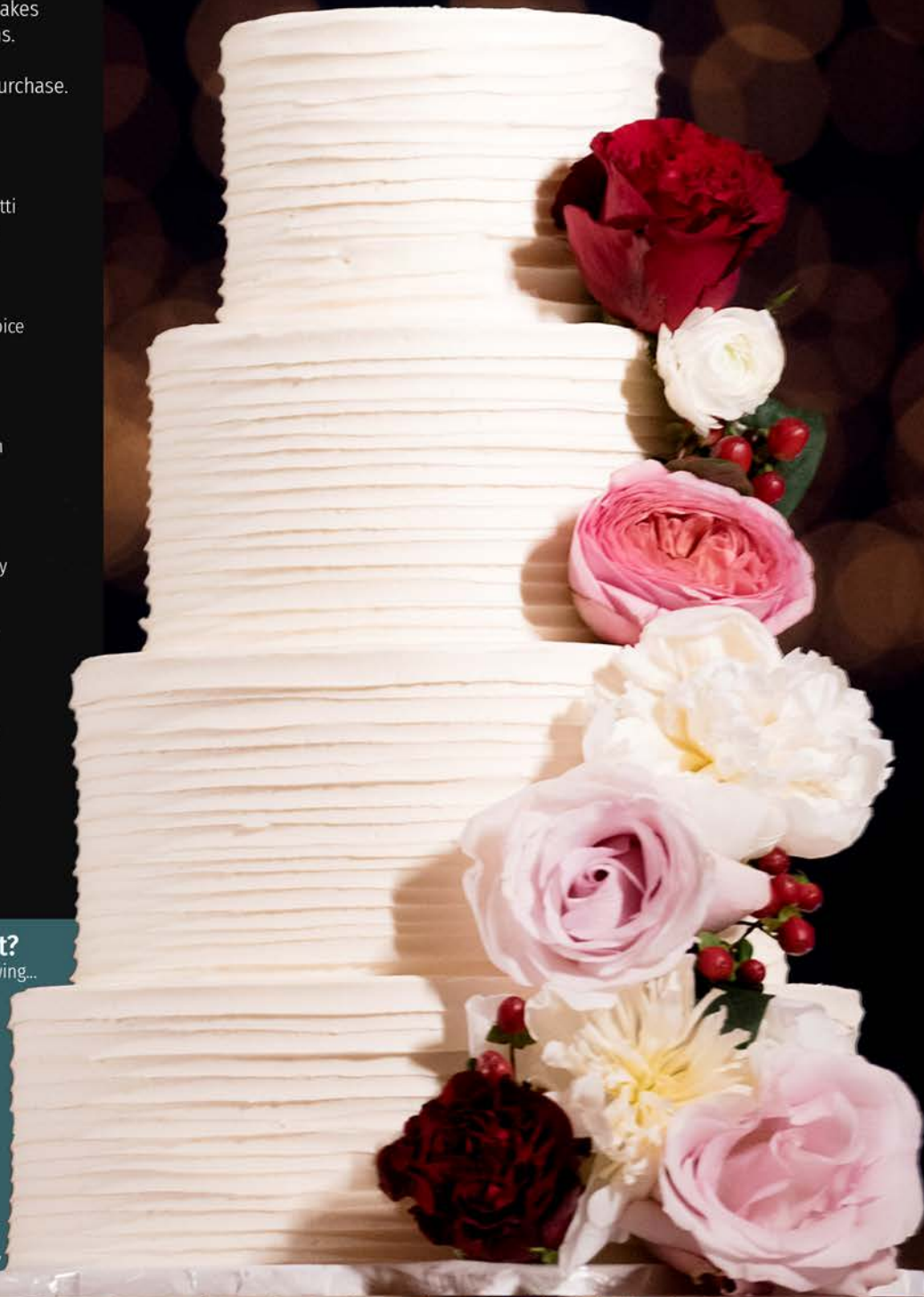
Dessert Station

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



Personalize Your Reception

- APPETIZERS -

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

- OR -

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

Upgraded Passed Appetizers (choice of four) +\$1.25/person

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

Specialty Passed Appetizers (choice of four) +\$2.50/person

Petite Beef Wellington with Bearnaise • 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

Southwestern Grilled Shrimp or Coconut Shrimp added to any selection of appetizers above +\$3.00/person

Eliminate appetizers from package - deduct \$2.00/person

- MENU -

Italian Bread, Olive Oil & Parmesan Cheese on guest tables +\$1.50/person
Soup Course +\$2.50/person

Cracklin' Bread Service (during salad presentation) +\$0.75/person

A variety of breads toasted to perfection including herbed garlic crostini, homemade lavash & seasoned breadsticks

Gourmet Coffee Station +\$1.00/person

Freshly brewed coffees with specialty flavored syrups, cinnamon, nutmeg, chocolate & whipped cream

- BAR -

Premium Brands Alcohol +\$3.00/person

Canadian Club Whisky • Jim Beam Bourbon • Gilbey's Gin • Smirnoff Vodka • Dewar's White Label Scotch • Jose Cuervo • Bacardi Rum
Captain Morgan Spiced Rum • Hiram Walker Peach Schnapps, Amaretto & Triple Sec

Specialty Brands Alcohol +\$5.00/person

Jack Daniel's Whiskey • Makers Mark Bourbon • Seagrams VO • Bombay Sapphire Gin • Grey Goose Vodka • Absolute Citron Vodka
Johnnie Walker Black Label Scotch • 1800 Tequila • Captain Morgan Spiced Rum • DiSaronno Amaretto • Hiram Walker Peach Schnapps & Triple Sec

Passed Wine (first half hour of reception) +\$1.00/person

Seated Wine Service - add \$1.50 per person & wine consumed at \$19.00/bottle

Champagne toast for all guests +\$3.00/person

Limited Bar Service (Beer, Wine & Soft Drinks) - deduct \$2.00/person

Non-Alcoholic Bar Service (Soft Drinks, Juices & Lemonade) - deduct \$5.00/person

Upgraded wine list, beer selections & signature drinks are available at an additional charge

- TABLE DECOR -

Table decor & specialty linens options available

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

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