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## The McPherson

4707 McPherson Avenue • St. Louis, Missouri 63108

### BRIDAL PACKAGES

01.12.2018



#### 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
- Premium 4 Hour Open Bar

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*Catering by*

**RUSSO'S**  
EST. 1961  
CATERING

RUSSOSGOURMET.COM

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This package includes the following menus:

- Bridal Package Details
- Dinner Buffet Package
- Seated Dinner Package
- Stations Buffet Package
- Family Style Package
- Express Buffet Package
- Wedding Cake & Desserts
- Personalize Your Reception
- Late Night Snacks

## BRIDAL PACKAGE DETAILS

After two years of renovation & modernization to the 100+ year old Berger Chapel, The McPherson includes numerous amenities while retaining the original architectural details. The McPherson features an elegantly appointed ballroom & bar area, enclosed 5000 sq ft. courtyard with gazebo, Groom's lounge & Bridal suite on-site, private secured parking, mood lighting systems & state of the art audio / visual.

### Our Bridal Packages include the following...

#### - RECEPTION DECORATING -

Our decorating service is designed to make your reception memorable. Service tables are dressed in white skirting and crisp white linens. Guest tables come complete with linen table cloths, napkins in your choice of color, votive candles & mirrors. 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 Special Events Society and the International Caterers Association. 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 passed on silver trays. 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 21% 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 four (4) 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 per person 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

- Mediterranean Salad - house Italian vinaigrette
- Classic Caesar Salad - signature Caesar dressing & homemade croutons
- Garden Vegetable Salad - balsamic vinaigrette
- Harvest Salad - sundried cherry dressing (add \$0.75 per person)
- Farmer's Market Vegetable Cobb Salad - buttermilk dressing (add \$0.75 per 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 BBQ sauce & whipped horseradish
- 18 Hour Smoked Brisket - bourbon mop sauce (add \$2.00 per person)
- Slow Roasted Beef Sirloin - bordelaise & whipped horseradish (add \$3.00 per person)
- Prime Rib of Beef - mushroom sauce & whipped horseradish (add \$4.00 per person)
- Flame Broiled Beef Tenderloin - chasseur & béarnaise sauce (add \$5.00 per person)
- Cedar Creek Salmon - lemon horseradish aioli (call for pricing)

## 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

### Parmesan Encrusted Pork

Tournedos of pork, encrusted with radicchio & pancetta.  
Served with Dijon demi-glaze

### Grilled Pork Cutlets

Tender pork, lightly grilled & seasoned.  
Served with tomato basil relish.

### Sicilian Style Beef Spedini (add \$1.00 per 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 (add \$2.00 per 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 & arrabiatta  
with a spicy tomato broth

## Side Dishes: Choice of Three

- Steamed Market Vegetables • Fresh Carrots with Thyme Butter • Zucchini Tomato Gratin • Snipped Beans & Carrots  
**VEGETABLES:** Fresh Green Beans with Pan Burst Tomatoes • Roasted Cauliflower with Lentils • Seared Brussel Sprouts with Asiago Dust (+\$.50 pp)  
 Tuscan Grilled Vegetables (+\$.50 pp) • Broccoli with Toasted Sesame (+\$.50 pp)

- PASTAS & RISOTTOS:** Fusilli Florentine • Orchiotta Pasta with Tomato & Herbs • Lemon Pesto Orzo Primavera • San Marzano Tomato & Basil Penne  
 Mediterranean Pasta Primavera • BLT (Bacon, Leek & Tomato) Rigatoni • Grano Padano Vegetable Risotto • Forest Mushroom Farro 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 (+\$.75 pp)

## 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 Per Person: 100 or more guests: \$57 50 - 99 guests: \$58**

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

Prices are subject to: 21% labor charge • applicable sales tax • room rental fee  
 Prices include full open bar and all services listed in bridal package

## 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

- Mediterranean Salad - house Italian vinaigrette
- Classic Caesar Salad - signature Caesar dressing & homemade croutons
- Garden Vegetable Salad - balsamic vinaigrette
- Harvest Salad - sundried cherry dressing (add \$.75 per person)
- Tropical Salad - orange poppyseed dressing (add \$.75 per 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
- Baked Orange Roughy - Seasoned & baked orange roughy • Pimento cream sauce

### Price Per Person

100+	50+
\$59	\$60
\$59	\$60
\$59	\$60
\$61	\$62
\$63	\$64
\$64	\$65
\$65	\$66
\$66	\$67

### 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

\$71	\$72
\$72	\$73
\$73	\$74
\$74	\$75
\$74	\$75
\$76	\$77

### 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

\$68	\$69
\$68	\$69
\$72	\$73
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 necessary serving equipment along with our professional culinary & banquet staff to provide seated dinner service.

Prices are subject to: 21% labor charge • applicable sales tax • room rental fee  
Prices include full open bar and all services listed in bridal package

## STATIONS BUFFET PACKAGE

This menu offers separate buffet stations, each creative, delicious and themed for your occasion. Each station includes 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 served with Naan

**Accompaniments:** Cucumber Riata • Coriander • Tamarind Chutney • Cabbage Slaw • Samosas

#### 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

#### Grilled Skewer Station

Chicken, Beef & Vegetables Skewers

**Accompaniments:** Red Beans & Rice

Served with pesto, blackberry barbecue & Dijon 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

Russo's Truffle Mac N Cheese

**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

#### Taco the Town

**Choice of Two:** Smoked Pulled Pork • Ground Seasoned Chicken • Southwest Shrimp • Fajita Vegetables

**Accompaniments:** Homemade Corn Tortillas • Tomatillo Salsa • Roasted Tomato Salsa • Pico de Gallo • Fresh Cilantro • Onions  
Shredded Cabbage • Black Beans • 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 Per Person:** 100 or more guests: \$60 50 - 99 guests: \$61

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

Prices are subject to: 21% labor charge • applicable sales tax • room rental fee  
Prices include full open bar and all services listed in bridal package

## 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, glassware, 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

Mediterranean Salad - house Italian vinaigrette

Classic Caesar Salad - signature Caesar dressing & homemade croutons

Garden Vegetable Salad - balsamic vinaigrette

Harvest Salad - sundried cherry dressing (add \$0.75 per person)

Farmer's Market Vegetable Cobb Salad - buttermilk dressing (add \$0.75 per person)

### Main Course Entrees: Choice of Two

#### Sicilian Style Beef Spedini (add \$1.00 per 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 per 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

Steamed Market Vegetables • Fresh Carrots with Thyme Butter • Zucchini Tomato Gratin • Snipped Beans & Carrots

VEGETABLES: Fresh Green Beans with Pan Burst Tomatoes • Roasted Cauliflower with Lentils • Seared Brussel Sprouts with Asiago Dust (+\$.50 pp)  
Tuscan Grilled Vegetables (+\$.50 pp) • Broccoli with Toasted Sesame (+\$.50 pp)

PASTAS & RISOTTOS: Fusilli Florentine • Orecchiette Pasta with Tomato & Herbs • Lemon Pesto Orzo Primavera • San Marzano Tomato & Basil Penne  
Mediterranean Pasta Primavera • BLT (Bacon, Leek & Tomato) Rigatoni • Grano Padano Vegetable Risotto • Forest Mushroom Farro 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 (+\$.75 pp)

### 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 Per Person:** 100 or more guests: \$58 50 - 99 guests: \$59

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

Prices are subject to: 21% labor charge • applicable sales tax • room rental fee  
Prices include full open bar and all services listed in bridal package

## 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 Tossed 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

#### 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

#### Blow Torch Ham

Honey glazed with brown sugar

#### Sliced Beef Bordelaise

Choice top round of beef, slow cooked & sliced.  
Served with sauce bordelaise

#### Sicilian Style Beef Spedini (add \$1.00 per person)

Thinly sliced sirloin of beef, stuffed with fresh basil, Roma tomatoes  
& Italian cheeses. Topped with sauce pomodoro

#### Pan Seared Grouper (add \$1.50 per person)

Served with creole cream sauce

#### Sliced Turkey Breast

Our delicately sliced turkey served with giblet gravy

#### Eggplant Parmesan Gratin

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 • White Cheddar 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 Garlic 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 Per Person:** 100 or more guests: \$54    50 - 99 guests: \$55

### Options:

**Additional Side Dish:** \$1.50 per person

**Add a Carved Entree:** \$2.50 per 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 include silver & china dinnerware. For details & additional options, please see Special Event Services.)

Prices are subject to: 21% labor charge • applicable sales tax • room rental fee  
Prices include full open bar and all services listed in bridal package

## WEDDING CAKE OPTIONS

Your Custom Decorated Wedding Cake is included in our Bridal Packages or available for individual purchase.

Excellence from concept to finishing touch!

### ~ Cake Flavors ~

Each Tier can be a different flavor

Vanilla • Yellow • Chocolate • Marble • Funfetti • Amaretto  
Lemon • Almond • Champagne • Chocolate Chip • Rum

Premium Flavors: add \$0.50 per 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: add \$0.25 per 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

Inquire about Specialty Decor  
Gluten Free Options Available

### Looking for Something Different?

Substitute your Wedding Cake for one of the following...

#### Token Wedding Cake & Dessert Station

Includes a 2-tier token wedding cake with an assortment of our gourmet & premium dessert options.

#### Decorated Cupcakes

Includes a 1-tier token wedding cake & an assortment of Decorated Cupcakes with your choice of the above flavors & fillings.



## PERSONALIZE YOUR RECEPTION

### - APPETIZERS -

**Antipasto Display:** featuring genoa salami, prosciutto, provolone, sliced French bread, grilled vegetables, tomato fettunta bread with spinach dip & Tuscan bean dip, tomato & mozzarella skewers and antipasto salad

#### 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

#### Upgraded Passed Appetizers (choice of four) - add \$1.25 per person

Pesto Chicken Bruschetta • Smoked Duck Bruschetta • Lemon Shrimp Bruschetta • Roasted Vegetable Napoleon • Bleu Cheese & Salmon Crostini  
Antipasto Brochettes • Sweet Potato & Bacon Endive Spears • Toasted Cannelloni with Pomodoro Sauce • Caprese Bruschetta • (Seasonal)

#### Specialty Passed Appetizers (choice of four) - add \$2.50 per person

Petite Beef Wellington with Bearnaise • Spanakopita • Sesame Chicken Skewers with Thai Peanut Sauce • Potato Pancakes with Smoked Chicken  
Mushrooms Stuffed with Boursin Cheese • 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 - add \$3.00 per person

Eliminate appetizers from package - deduct \$2.00 per person

### - MENU -

Italian Bread, Olive Oil & Parmesan Cheese on guest tables - add \$1.50 per person

Soup Course - add \$2.50 per person

Cracklin' Bread Service (during salad presentation) - add \$0.75 per person

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

Gourmet Coffee Station - add \$1.00 per person

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

### - BAR -

#### Specialty Brands Alcohol - add \$5.00 per 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) - add \$1.00 per person

Seated Wine Service - add \$1.50 per person & wine consumed at \$18.00 per bottle

Champagne toast for all guests - add \$3.00 per person

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

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

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

### - TABLE DECOR -

Table Runners - starting at \$5.00 each

Colored Overlay - \$10.00 each for standard color selections. Specialty colors & cloths may incur additional costs.

Upgraded Guest Table Linens - starting at \$15.00 each

Chair Covers with Bows - Starting at \$4.50 each

Orders are subject to additional shipping & delivery charges.

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

Perfect way to end your evening. Russo's late night snack options will satisfy those munchies!

### Mini Bistro Sandwich Collection: \$30 per dozen

Smoked Beef Brisket • Honey Glazed Ham • House Roast Beef • Chicken Salad  
Oven Roasted Turkey • Sante Fe Chicken Wrap

### Signature Cobblestone Subs: \$32 each (24 slices)

Our gourmet sub sandwiches are second to none, two feet long and double wide. Subs are prepared on our homemade cobblestone bread, pre-sliced and displayed perfectly on garnished platters.

#### Russo's Cobblestone Sub

Roast beef, turkey, ham, salami and pastrami piled high with 3 cheeses, lettuce, tomato and sliced red onions.

#### Turkey Cobblestone Sub

Thin sliced breast of turkey with provolone cheese, lettuce, tomato, kaiware sprouts, avocados and red onion.

#### Roasted Vegetable Sub

Marinated vegetables including carrots, zucchini and red onions. Dressed with sliced tomatoes and Swiss cheese.

## All dips listed served 30 to 35 people

### Bistro Chips & Dip - \$30 each

Our homemade bistro chips with French onion dip. Great addition to our subs!

### Southwest Layer Dip - \$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 our very own tri-colored tortilla chips.

### Buffalo Chicken Dip - \$42 each

Cream & cheddar cheeses, celery, tomato, celery, onion and house buffalo sauce combined with grilled chicken. Served with corn tortilla chips.

### Crab Rangoon Dip - \$50 each

Served with crispy wonton chips

- For Additional Late Night Snack options visit [russosgourmet.com](http://russosgourmet.com) -

*Russo's on the Move*

Russo's Trucktoria - A fun idea for your Engagement Party, Rehearsal Dinner or even your Reception!

Call for details



# RUSSO'S

EST 1961  
CATERING • EXPRESS • CAFE • TRUCKTORIA

9904 Page Avenue • St. Louis, Missouri 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](http://russosgourmet.com)

