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## The McPherson

4707 McPherson Avenue • St. Louis, Missouri 63108

### DINNER MENUS

07.13.2017



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*Catering by*

**RUSSO'S**  
EST. 1961  
CATERING

RUSSOSGOURMET.COM

**Kathy Costello**  
314.427.6771 x105  
kathy@russosgourmet.com

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This package includes the following menus:

- Dinner Buffet
- Seated Dinner
- Stations Buffet
- Family Style
- Express Buffet
- Appetizer Additions
- Late Night Snacks
- Russo's Handcrafted Desserts
- Wedding Cake Options

# 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

- 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 • Orchietta 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

## Dessert

Choose from Russo's Assorted Gourmet Desserts, Premium Desserts -or- Specialty Cakes & Pies

**Price Per Person: 100 or more guests: \$27 50 - 99 guests: \$28**

Prices include complete silver, china & glassware service.

Prices are subject to: 21% labor charge (\$475 minimum) • applicable sales tax.  
 Prices is subject to room rental fee. Please consult your sales representative for cost.

## SEATED DINNER

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

	Price Per Person	
	100+	50+
Stuffed Chicken Palermo - Inlaid fresh spinach, prosciutto & roasted pepper • Champagne sauce	\$32	\$33
Roasted Chicken Ballotine - Stuffed with forest mushrooms & herbs de Provence • Shallot Marsala sauce	\$32	\$33
Chicken Sebastian - Rolled & stuffed chicken breast with herbs, asparagus & roasted tomato • Champagne sauce	\$32	\$33
Chicken Portofino - Shrimp, crab & scallop mousseline • Lemon Chardonnay sauce	\$34	\$35
Sesame Almond Encrusted Pork Tenderloin - Roasted pork tenderloin • Mandarin hoisin glaze	\$36	\$37
Apple Grilled Center Cut Pork Chop - Charbroiled French chops • Calvados sweet onion glaze	\$37	\$38
Pistachio Encrusted Salmon - Panko pistachio herb crust • Lemon chive velouté	\$38	\$39
Baked Orange Roughy - Seasoned & baked orange roughy • Pimento cream sauce	\$39	\$40

### Deluxe Entree Selections

Old Fashioned Bacon Wrapped Sirloin - Served with bordelaise sauce	\$44	\$45
Tuscan Veal Roulade - Sundried tomatoes, basil leaves & pancetta • Roasted tomato cream sauce	\$45	\$46
Tournedos of Beef Tenderloin - Twin filets with mushroom duxelle • Pinot Noir sauce	\$46	\$47
Stuffed Tenderloin Florentine - Caramelized leeks, baby spinach & gorgonzola cheese • Balsamic demi-glaze	\$47	\$48
Beef Tenderloin Modiga - Lightly breaded & charbroiled • White wine lemon sauce	\$47	\$48
Seared New York Strip Steak - Served with caramelized onions • Jack Daniel's sauce	\$49	\$50

### Premium Twin Entree Pairings

Beef Tenderloin Modiga & Roasted Chicken Ballotine	\$41	\$42
Tournedos of Beef Tenderloin & Stuffed Chicken Palermo	\$41	\$42
Poached Norwegian Salmon & Filet Mignon	\$43	\$44
Filet Mignon & South African Lobster Tail -or- Crab Stuffed Jumbo Shrimp	Market Price	

### 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: 21% labor charge (\$550 minimum) • applicable sales tax.  
Prices is subject to room rental fee. Please consult your sales representative for cost.

## STATIONS BUFFET

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 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 Per Person:** 200 or more guests: \$33    100 - 199 guests: \$34    50 - 99 guests: \$35

Prices include complete silver, china & glassware service.

Prices are subject to: 21% labor charge (\$500 minimum) • applicable sales tax.  
Prices is subject to room rental fee. Please consult your sales representative for cost.

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

**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 Per Person: 200 or more guests: \$32 100 - 199 guests: \$31 50 - 99 guests: \$30**

(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 (\$550 minimum) • applicable sales tax.

## 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 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

### Dessert

Choose from Russo's Assorted Gourmet Desserts -or- Premium Desserts

**Price Per Person:** 100 or more guests: \$24 50 - 99 guests: \$25

### 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 complete silver, china & glassware service.

Prices are subject to: 21% labor charge (\$450 minimum) • applicable sales tax.  
Prices is subject to room rental fee. Please consult your sales representative for cost.

## APPETIZER ADDITIONS

### - DISPLAYS & STATIONS -

#### Fresh Fruit & Specialty Cheese Display

Artfully displayed & garnished. Accompanied by assorted crackers & breads.  
\$3.00 per 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  
\$3.75 per person

Add Jumbo Stuffed Toasted Ravioli with Marinara for \$2.00 per 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  
\$6.00 per person

### - BUTLERED APPETIZERS -

#### 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  
\$4.00 per 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  
Toasted Cannelloni with Pomodoro Sauce • Caprese Bruschetta • Fresh Fruit Bruschetta  
\$5.00 per 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 • Mushrooms Stuffed with Boursin Cheese • Shrimp & Crab Martini  
Prosciutto & Asiago Stuffed New Potatoes • Roasted Tomato Bisque Shooters with Grilled Cheese Panini  
\$6.00 per person

- Additional Menu Selections are available upon request -



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 • Santé 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



# DESSERT COLLECTION

## Mini Gourmet Desserts: \$2.00 per person

(Includes preparation amount of 1.5 per person)

- Apple Berry Crisp
- Key Lime Tart
- Chocolate Opera Cake Square
- Classic Carrot Cake
- S'more Brownie
- Blackberry Meringue Tart
- Peanut Butter Cup Tart
- St. Louis Goopy Butter Square
- Strawberry Cheesecake
- Tiramisu Parfait
- Chocolate Raspberry Verrine
- Lemon Blueberry Tart

## Premium Dessert Selection: \$2.50 per person

(Includes preparation amount of 1.5 per 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 per person

(Includes preparation amount of 1.25 per person)

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

## Triple Split Euro Cakes

Artistically Decorated Sheet Cakes

Available with your choice of Cake Flavors, Mousse, Glace, Frosting & Message.

Half Sheet \$65.95      Quarter Sheet \$34.95

## Wedding Cakes: \$3.00 per 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

## Specialty Cakes & Pies: \$2.75 per 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 Espresso & Brandy, between a light mascarpone cheese filling. Dusted with imported cocoa powder

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: 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

### Looking for Something Different?

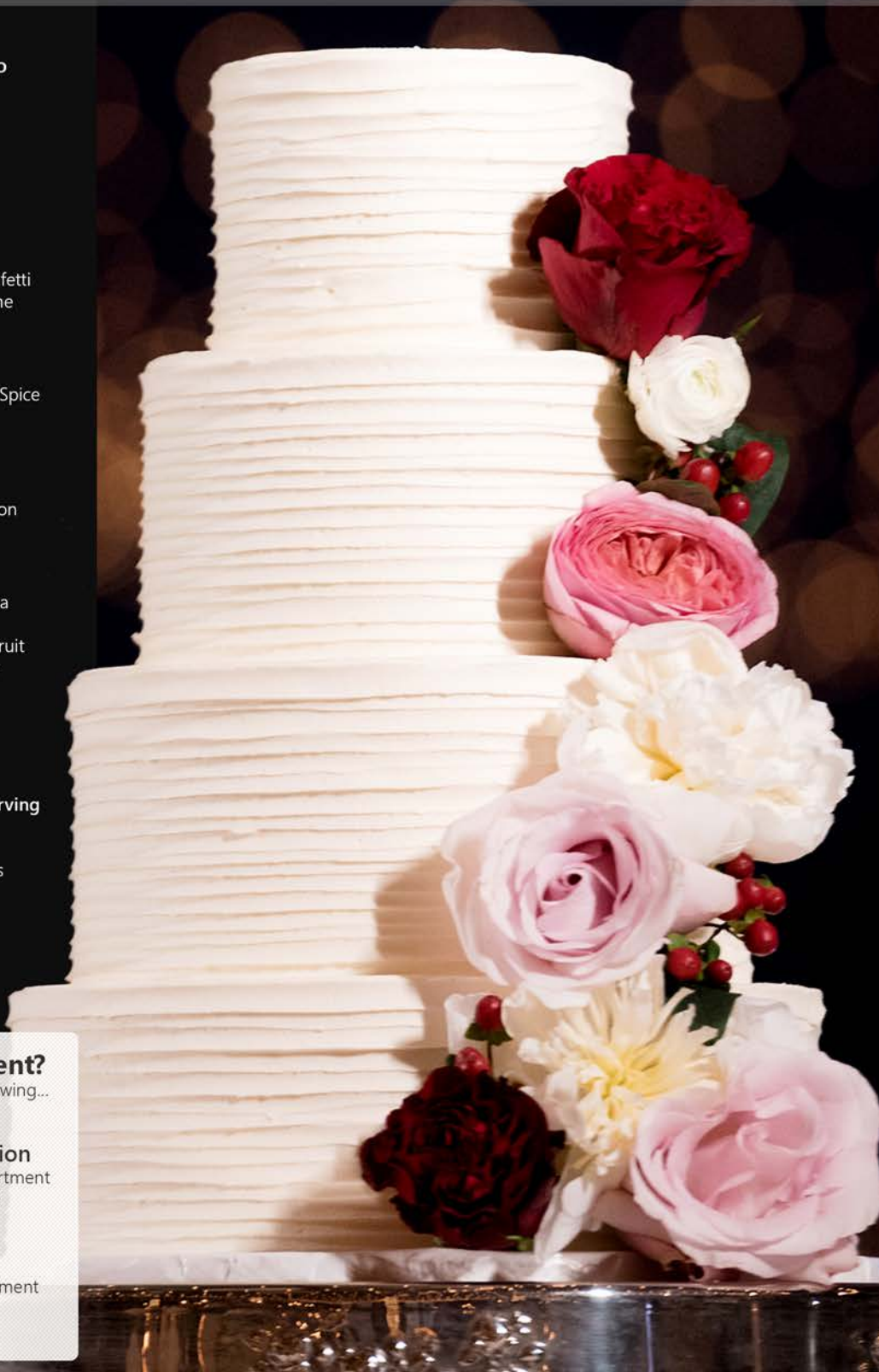
Substitute your Wedding Cake for one of the following...

#### 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.



# RUSSO'S

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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)

