

piazza
MESSINA
Lakeside Venue & Special Events

5535 State Highway N • Cottleville, Missouri 63304

HORS D'OEUVRES & DINNER MENUS



Onsite Cottage



Booklet Contents:

Five Star Station Buffet
 Signature Hors d'oeuvres
 Happy Hour Appetizer Buffets

Dinner Buffet
 Seated Dinner
 Stations Buffet
 Family Style
 Express Buffet

Appetizer Additions
 Snacks
 Dessert Collection
 Wedding Cakes

Photos Courtesy of: Chameleon Imagery

Catering by

RUSSO'S
 EST. 1961
 CATERING

RUSSOSGOURMET.COM

Contact Us

636.232.0109

sales@piazamessina.com





Venue Info

Piazza MESSINA is the culmination of many years of hard work and is dedicated to Fran (Messina) Russo. Fran, along with her husband Matteo Russo, started our catering business in 1961. This lifelong business journey of commitment to quality and to our many loyal customers has enabled us to arrive at this exciting time.

Piazza MESSINA is the perfect marriage of rustic and modern Tuscan décor in a beautiful natural setting. Piazza MESSINA includes 8,000 + square feet of private event space situated on 14 ½ acres of agricultural land. Featuring a bistro, ballroom and both an indoor and outdoor bar, our venue overlooks a beautiful four-acre lake. One of the most unique features of Piazza MESSINA is the seamless transition from an indoor to outdoor setting, including a wraparound covered portico with a view of the lake. In addition, large panoramic doors open onto an open-air patio. Outdoor amenities includes decorative accent lighting, fountains, pergolas, fire pits, beautiful natural landscaping and of course our four-acre MESSINA "Lago".

Weddings at Piazza MESSINA offers a "destination" type setting without having to travel hours away. Lakeside Wedding sites are offered on the property, as well as a Cottage for the Bridal party to use prior to the Wedding.

All of us at Russo's are excited to be part of the Cottleville community and hope that you will join us very soon at Piazza MESSINA!



FIVE STAR STATIONS BUFFET

Your guests will be greeted with our butlered appetizer selections, followed by our wonderful hot and cold hors d'oeuvre station. Gourmet desserts & freshly brewed coffee also accompany this meal.

Passed Appetizers: choice of Four

- Caprese Bruschetta
- Smoked Salmon & Bleu Cheese Crostini
- Smoked BBQ Duck Bruschetta
- Spinach & Artichoke Puff Pastry
- Smoked Trout Bouchee
- Roasted Vegetable Napoleon
- Southwest Grilled Shrimp Canape
- Mix Grill Asian Wrap
- Mediterranean Hummus Triangles
- Salami Horns with Cream Cheese

Hot Hors d'oeuvres Station: choice of Four

- Charcrust Beef Sirloin
with assorted rolls & whipped horseradish
- Mini Potato Pancakes
with smoked chicken & sundried cherry sauce
- Petite Beef Wellington
with bearnaise sauce
- Ahi Tuna Napoleon
with shoyu sauce
- Boursin Stuffed Mushroom
- Roasted Red Pepper & Leek Quiche
- Stuffed Portabella Mushroom
with demi-glaze
- Mini Crab Cakes
with remoulade
- Crab Stuffed Mushroom
- Orange Glazed Pork Skewers
- Asiago Stuffed New Potatoes
- Mango & Brie Quesadillas
with sour cream & salsa
- Mini Shepherd Pies
- Feta Cheese & Sundried Tomatos in Phyllo
- Cashew Chicken Spring Roll
with sweet & sour sauce

Cold Hors d'oeuvres Station: choice of Two

Fresh Fruit & Specialty Cheese
Artfully displayed & garnished. Accompanied by assorted crackers & breads.

- Southwest Grilled Shrimp
with smoky Russian dressing
- Antipasto Display
Genoa Salami • Prosciutto • Provolone • Grilled Vegetables
Fettunta Bread with Spinach Dip • Tuscan Bean Dip
Tomato & Mozzarella Skewers • Antipasto Salad • Sliced French Bread
- Assorted Vegetable Sushi
with ginger, wasabi & soy

Gourmet Dessert & Coffee Station

In addition to the above 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 / Person: 200 or more guests: \$29 100 - 199 guests: \$30 35 - 99 guests: \$31

Pricing includes all necessary silver, china, glassware, guest table linens, our professional staff and the complete setup of buffet with skirting, linens & decor.

Prices are subject to: 22% labor charge (\$400 minimum) • applicable sales tax • minimum room rental charges
Minimum guest counts apply for weekend events. Please consult your sales representative for more information.

SIGNATURE HORS D'OEUVRES

This menu allows your guests to enjoy our fresh fruit & specialty cheeses upon their arrival, followed by our tastefully displayed, grand hors d'oeuvres buffet.

Fresh Fruit & Cheese Display

Seasonal fruit & specialty cheeses artfully displayed & garnished. Accompanied by assorted crackers & breads.

Carvery Station: choice of One

- Roasted Baron of Beef - Dollar Rolls & Whipped Horseradish
- Herb Marinated Rotisserie Turkey - Wheat Rolls & Raspberry Basil Mayo
- Smoked Pork Roast - Assorted Rolls & Blackberry BBQ Sauce
- Smoked Beef Brisket - Assorted Rolls & Blackberry BBQ Sauce (\$1.00 per person)

Hot Hors d'oeuvres: choice of Five

- | | | |
|---------------------------------------------------------------|---------------------------------------------------------------------------------------------------------|---------------------------------------------------------------|
| Crab Stuffed Mushrooms | Vegetable Spring Rolls
with sweet & sour sauce | Sundried Tomato Basil Bruschetta |
| Cajun Chicken Drumettes
with cool ranch dressing | Balsamic Grilled Vegetable Pizza
zucchini, red peppers, spinach, mushrooms,
red onions & tomatoes | Chicken Chipotle Quesadilla
with sour cream & salsa |
| Toasted Ravioli
with marinara sauce | Toasted Cannelloni
with pomodoro sauce | Grilled Veggie & Cheese Quesadilla
with sour cream & salsa |
| Breaded Chicken Tenderloins
with Parmesan peppercorn sauce | Hot Crab Dip
with crispy wonton strips | Shrimp Cocktail
boiled shrimp garnished & displayed on ice |
| Asian Pot Stickers
with soy ginger sauce | Great Wings of Fire
with cool ranch dressing | Tandoori Chicken Wings |
| Petite Italian Meatballs | Fennel Sausage Stuffed Mushrooms | Sesame Chicken Skewers
with thai peanut sauce |
| Summer Veggie Rolls
with ginger, wasabi & soy | | Warm Spinach & Artichoke Dip
with fettunta bread |

Dessert

An assortment of Mini Gourmet Dessert Selections

Price / Person: 200 or more guests: \$22 100 - 199 guests: \$23 35 - 99 guests: \$24

Pricing includes all necessary silver, china, glassware, guest table linens, our professional staff and the complete setup of buffet with skirting, linens & decor.

Upgrade Options

- | | |
|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|---------------|
| Add Salad to Buffet
Choose from Mediterranean, Classic Caesar & Garden Vegetable Salad | \$1.50/person |
| Substitute Southwestern Grilled Jumbo Shrimp for a hot hors d'oeuvre selection | \$1.75/person |
| Substitute a Quesadilla Station for a hot hors d'oeuvre selection
Includes on site cookery with chef prepared chicken quesadillas. Accompanied by sour cream, salsa & guacamole | \$2.00/person |

HAPPY HOUR APPETIZER BUFFET

These menus are designed for your guests enjoyment for prior to dinner or happy hour at end of day!

MENU #1

Fresh Fruit & Specialty Cheese

Artfully displayed & garnished. Accompanied by assorted crackers & breads.

Grilled Vegetable Platter

Asparagus • Red & Yellow Peppers • Mushrooms • Green Beans
Potatoes • Malibu Carrots • Zucchini • Balsamic Aioli Dipping Sauce

Toasted Ravioli

with marinara sauce

Asian Pot Stickers

with soy ginger

Buffalo Chicken Wings

with cool ranch dressing

MENU #2

Fresh Fruit & Specialty Cheese

Artfully displayed & garnished. Accompanied by assorted crackers & breads.

Chicken Chipotle Quesadillas

with sour cream & salsa

Petite Italian Meatballs

Balsamic Grilled Vegetable Pizza

zucchini, red peppers, spinach, mushrooms, red onions & tomatoes

Southwest Layer Dip

with tri-colored tortilla chips

Shrimp Cocktail

boiled shrimp garnished & displayed on ice

MENU #3

Petite Gourmet Sandwiches

roast beef on dollar rolls & turkey on wheat rolls

Sesame Chicken Skewers

with thai peanut sauce

Fennel Sausage Stuffed Mushrooms

Southwestern Grilled Shrimp

with smoky Russian sauce

Hot Crab Dip

with crispy wonton strips

Grilled Vegetable Pinwheels

MENU #4

Open Faced Tenderloin Sandwiches

teriyaki glazed tenderloin with horseradish mousse
on grilled fettunta

Asiago Stuffed New Potatoes

Coconut Shrimp

with sundried cherry dipping sauce

Roasted Chicken Pesto Bruschetta

Roasted Vegetable Napoleons

layers of sliced potato, eggplant, zucchini
& tomato between herb cheeses

Price / Person:

200 or more
100 - 199
35 - 99

MENU #1

\$14
\$15
\$16

MENU #2

\$16
\$17
\$18

MENU #3

\$18
\$19
\$20

MENU #4

\$19
\$20
\$21

Pricing includes all necessary silver, china, glassware, guest table linens,
our professional staff and the complete setup of the dinner buffet with skirting, linens & decor.

Prices are subject to: 22% labor charge (\$175 minimum) • applicable sales tax • minimum room rental charges
Minimum guest counts apply for weekend events. Please consult your sales representative for more information.

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

- 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 • Orchietta 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

Dessert

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

Price / Person: 200 or more guests: \$25 100 - 199 guests: \$26 35 - 99 guests: \$27

Prices include complete silver, china & glassware service

Prices are subject to: 22% labor charge (\$350 minimum) • applicable sales tax • minimum room rental charges
Minimum guest counts apply for weekend events. Please consult your sales representative for more information.

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

	Price / Person		
	200+	100+	35+
Stuffed Chicken Palermo - Inlaid fresh spinach, prosciutto & roasted pepper • Champagne sauce	\$31	\$32	\$33
Roasted Chicken Ballotine - Stuffed with forest mushrooms & herbs de Provence • Shallot Marsala sauce	\$31	\$32	\$33
Chicken Sebastian - Rolled & stuffed chicken breast with herbs, asparagus & roasted tomato • Champagne sauce	\$31	\$32	\$33
Chicken Portofino - Shrimp, crab & scallop mousseline • Lemon Chardonnay sauce	\$33	\$34	\$35
Sesame Almond Encrusted Pork Tenderloin - Roasted pork tenderloin • Mandarin hoisin glaze	\$35	\$36	\$37
Apple Grilled Center Cut Pork Chop - Charbroiled French chops • Calvados sweet onion glaze	\$36	\$37	\$38
Pistachio Encrusted Salmon - Panko pistachio herb crust • Lemon chive velouté	\$37	\$38	\$39
	\$38	\$39	\$40

Deluxe Entree Selections

Old Fashioned Bacon Wrapped Sirloin - Served with bordelaise sauce	\$43	\$44	\$45
Tuscan Veal Roulade - Sundried tomatoes, basil leaves & pancetta • Roasted tomato cream sauce	\$44	\$45	\$46
Tournedos of Beef Tenderloin - Twin filets with mushroom duxelle • Pinot Noir sauce	\$45	\$46	\$47
Stuffed Tenderloin Florentine - Caramelized leeks, baby spinach & gorgonzola cheese • Balsamic demi-glaze	\$46	\$47	\$48
Beef Tenderloin Modiga - Lightly breaded & charbroiled • White wine lemon sauce	\$46	\$47	\$48
Seared New York Strip Steak - Served with caramelized onions • Jack Daniel's sauce	\$48	\$49	\$50

Premium Twin Entree Pairings

Beef Tenderloin Modiga & Roasted Chicken Ballotine	\$40	\$41	\$42
Tournedos of Beef Tenderloin & Stuffed Chicken Palermo	\$40	\$41	\$42
Poached Norwegian Salmon & Filet Mignon	\$42	\$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: 22% labor charge (\$550 minimum) • applicable sales tax • minimum room rental charges
Minimum guest counts apply for weekend events. Please consult your sales representative for more information.

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 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 / Person: 200 or more guests: \$33 100 - 199 guests: \$34 35 - 99 guests: \$35

Prices include complete silver, china & glassware service

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 Scaloppini 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

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 / Person: 200 or more guests: \$30 100 - 199 guests: \$31 35 - 99 guests: \$32

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

Prices are subject to: 22% labor charge (\$550 minimum) • applicable sales tax • minimum room rental charges
Minimum guest counts apply for weekend events. Please consult your sales representative for more information.

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 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 / Person: 200 or more guests: \$22 100 - 199 guests: \$23 35 - 99 guests: \$24

Prices include complete silver, china & glassware service

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 (\$275 minimum) • applicable sales tax • minimum room rental charges
Minimum guest counts apply for weekend events. Please consult your sales representative for more information.

- DISPLAYS & STATIONS -

Fresh Fruit & Specialty Cheese Display

Artfully displayed & garnished. Accompanied by assorted crackers & breads.
\$3.25/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
\$4.00/person

Add Jumbo Stuffed Toasted Ravioli with Marinara for \$2.00/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
\$6.50/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 • Toasted Cannelloni
\$5.00/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
Caprese Bruschetta • Fresh Fruit Bruschetta • Caramelized Bacon Skewers
\$6.00/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 • Shrimp & Crab Martini • Prosciutto & Asiago Stuffed New Potatoes
Roasted Tomato Bisque Shooters with Grilled Cheese Panini
\$7.00/person

- Additional Menu Selections are available upon request -

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
\$3.00/person

Nacho Bar
includes tri-colored tortilla chips, nacho cheese, jalapenos & sour cream
\$2.25/person

* add ground beef \$1.00

Cookie & Milk Shooter Bar
includes home-baked chocolate chip cookies, st. louis gooey butter cookies & milk shooters
\$2.25/person

S'more's Station
includes graham crackers, Hersey's chocolate, marshmallows & roasting sticks
\$2.75/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



Gateway Classics

Gus Pretzels
with honey mustard & cheese
\$1.75/person

Ted Drewes Cup
with chocolate & vanilla
\$2.75/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

Mini Gourmet Desserts: \$2.25/person

(Includes preparation amount of 1.5/person)

Apple Berry Crunch

Mimosa Swirl Cake

Chocolate Opera Cake Square

Classic Carrot Cake

Rocky Road Brownie

Lemon Meringue Crunch Torte

Chocolate Cookies -n- Cream Cheesecake

St. Louis Goey Butter Square

Key Lime Cheesecake

Tiramisu Parfait

Salted Caramel Shot Glass

White Chocolate Strawberry Torte

Premium Dessert Selection: \$2.75/person

(Includes preparation amount of 1.5/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/person

(Includes preparation amount of 1.25/person)

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

Wedding Cakes: \$3.50/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
Please call or visit russosgourmet.com for more info.

Specialty Cakes & Pies: \$2.75/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: +\$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



RUSSO'S
EST. 1961

CATERING

RUSSO'S

EST. 1961

CATERING

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