



2526 Maple Ave.
Zanesville, OH 43701
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Russo's Catering & Events

Carry Out Catering Catalog

48 Hour Minimum Advanced Pre-Order Required
No Service at the Site of the Event
Carry Out Food in Disposable Containers for Pick-Up or Delivery
Serving Utensils, Plates, Napkins and Silverware are **NOT** Included (Additional Fees Apply)
\$100 Minimum Order for Delivery
10% Local Delivery Fee (Additional Fees if Further than 10 Miles)
4% Credit Card Transaction Fee

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Russo's Catering & Events Carry Out Catering Menu

12 Servings Per Item

Salad

- \$30 House**, Iceberg, Tomato, Red Onion, Cucumber, Kalamata Olive, Mozzarella Cheese, Italian Vinaigrette, Ranch Dressing
- \$29 Caesar**, Romaine, Parmesan, Focaccia Croutons, Caesar Dressing
- \$32 The Mix**, Mixed Greens, Candied Pecan, Dried Cranberry, Red Onion, Feta Cheese, Raspberry Balsamic Vinaigrette
- \$32 Chopped Romaine**, Tomato, Cucumber, Red Onion, Corn, Hardboiled Egg, Cheddar Cheese, Roasted Red Pepper Ranch Dressing
- \$32 Spinach-Orzo**, Spinach, Orzo Pasta, Corn, Sun Dried Tomato, Red Onion, Feta Cheese, Roasted Red Pepper Ranch Dressing
- \$32 Cobb**, Mixed Greens, Tomato, Red Onion, Cucumber, Hard Boiled Egg, Gorgonzola Bleu Cheese, Italian Vinaigrette
- \$32 Mediterranean**, Iceberg, Tomato, Cucumber, Kalamata Olive, Artichoke Heart, Roasted Red Pepper, Feta Cheese, Italian Vinaigrette

Wraps

- \$41 Chicken Caprese**, Mozzarella Cheese, Spinach, Tomato, Red Onion, Pesto, Ranch Dressing
- \$41 Chicken Caesar**, Parmesan Cheese, Romaine Lettuce, Tomato, Caesar Dressing
- \$41 Italian**, Ham, Pepperoni, Mozzarella Cheese, Iceberg Lettuce, Tomato, Red Onion, Banana Pepper, Mayonnaise, Italian Vinaigrette
- \$41 Mediterranean Veggie**, Wood Fired Zucchini, Feta Cheese, Spinach, Sun Dried Tomato, Red Onion, Balsamic Glaze, Italian Vinaigrette

Soup

- \$35 Chicken, Vegetable and Orzo**
- \$35 Tomato Bisque**
- \$35 Italian Minestrone**

Bread

- \$15 Tomato Focaccia**
- \$15 Garlic Parmesan Baguette**
- \$21 Yeast Rolls with Butter**

12 Servings Per Item

Entrees

Pasta

- \$35 **Baked Penne**, Marinara Sauce, Béchamel, Parmesan Cheese, Mozzarella Cheese
- \$37 **Baked Penne Vodka**, Smoked Bacon, Tomato and Vodka Cream Sauce, Mozzarella Cheese
- \$37 **Baked Bow Ties**, Alfredo Cream Sauce, Spinach, Sun Dried Tomato, Mozzarella Cheese
- \$37 **Mac 'N' Cheese**, Cavatappi Pasta, Creamy Cheddar Sauce, Panko Crust
- \$50 **Lasagna**, Tomato Meat Sauce, Béchamel, Parmesan Cheese, Mozzarella Cheese, Provolone Cheese, Muenster Cheese

Chicken & Turkey

- \$50 **Chicken Marsala**, Pan Seared, Mushroom, Caramelized Onion, Marsala Cream Sauce
- \$55 **Chicken Parmesan**, Marinara Sauce, Mozzarella Cheese, Parmesan Cheese
- \$55 **Chicken Piccata**, Egg Battered Medallions, Caper, Lemon Parsley Sauce
- \$65 **Chicken Florentine**, Pan Seared, Parmesan Cream Sauce, Sun Dried Tomato, Spinach
- \$60 **Grilled Chicken Breast**, Bruschetta Tomatoes, White Wine Butter Sauce
- \$65 **Blackened Chicken Breast**, Apricot Glaze, Spicy Pepper Panzanella
- \$43 **BBQ Chicken**, Legs and Thighs, Grilled, Sweet BBQ Sauce
- \$58 **Oven Roasted Turkey Breast**, Rosemary and Sage Spiced, Orange-Cranberry Sauce, Traditional Gravy (Carved)

Fish

- \$85 **Salmon**, Pan Seared, Brown Sugar and Bourbon Glaze, Pineapple, Roasted Red Pepper, Cilantro
- \$95 **Crab Cakes**, Corn Succotash, Signature Remoulade
- \$125 **Jumbo Shrimp Scampi**, Sautéed, White Wine Butter Sauce, Cherry Tomato, Spinach

Beef

- \$265 **Prime Rib**, Dry Rubbed and Roasted, Au Jus, Horseradish Sauce, (Carved)
- \$265 **Beef Tenderloin**, Dry Rubbed and Roasted, Au Jus, Horseradish Sauce (Carved)
- \$105 **Tuscan Beef Short Rib**, Red Wine and Herb Demi Glaze
- \$85 **Roast Beef**, Dry Rubbed and Roasted, Rosemary, Au Jus, Horseradish Sauce (Carved)
- \$95 **Flank Steak**, Marinated and Grilled, Chimichurri (Carved)
- \$50 **Meatballs**, Marinara Braised
- \$55 **Signature Meatloaf**, Brown Sugar Glaze

Pork

- \$55 **Pulled Pork**, Texas Dry Rub, Sweet BBQ Sauce, Slider Buns
- \$55 **Pork Loin**, Roasted, Bacon Lardoon, Rosemary and Sage Cream Sauce (Carved)
- \$50 **Black Forrest Smoked Ham**, Dried Cranberry, Pineapple (Carved)

12 Servings Per Item

Sides

Vegetables

\$40	Green Beans , Candied Pecans, Golden Raisins
\$40	Grilled Asparagus
\$30	Steamed Buttered Broccoli
\$30	Glazed Carrots , Candied Pecans
\$40	Peas & Cheese
\$30	Buttered Sweet Corn
\$40	Grilled Mediterranean Medley , Asparagus, Peppers, Zucchini, Balsamic Glaze
\$40	Mixed Vegetables , Green Beans, Cauliflower, Carrots

Starch

\$30	Whipped Potatoes
\$40	Au Gratin Potatoes , Asiago Cheese
\$30	Fried Redskin Potatoes , Parmesan Cheese, Garlic, Rosemary
\$35	Mediterranean Pasta Salad , Penne Pasta, Feta Cheese, Kalamata Olive, Tomato, Red Onion, Spinach, Creamy Italian Dressing
\$30	Homemade Potato Chips

Beverages and Sweet Treats

\$18	Assortment of Soft Drinks (Pepsi, Diet Pepsi, Mt. Dew Cans; and Bottled Water)
\$36	Cupcakes – (<i>One Dozen</i>) Vanilla Bean or Chocolate Nutella
\$30	Half Sheet Cake – (<i>36 Servings</i>) Vanilla or Chocolate Cake with Vanilla or Chocolate Buttercream Frosting
\$32	Strawberry Cheesecake – (<i>16 Servings</i>)
\$28	Assortment of Mini Chocolate Chip Cookies & Buckeye Brownies (<i>15 Servings</i>)

Miscellaneous

\$12	Serving Utensils; Disposable Plates, Napkins and Plasticware (per 12 Guests)
\$20	Disposable Chaffing Wire Stands and Fuel (holds 2 hot pans)
10%	Fee for Delivery within 10 Miles
10% + \$25	Fee for Delivery Further than 10 Miles , 10%, plus \$25 for each additional 10 miles

Appetizers and Snacks

Trays (Serve 15 People)

- \$35 **Fresh Seasonal Fruit**, Strawberry Cream Cheese Dip
- \$35 **Fresh Vegetables**, Creamy Ranch Dip
- \$55 **Assorted Domestic Cheeses**, Assorted Crackers

Dips (Serve 15 People)

- \$30 **Tomato Bruschetta Dip**, Toasted Crostini (Served Cold)
- \$45 **Buffalo Chicken Dip**, Tortilla Chips (Served Hot)
- \$45 **Spinach Artichoke Dip**, Bread, Tortilla Chips (Served Hot or Cold)
- \$55 **Chipotle Crab & Corn Queso Dip**, Tortilla Chips (Served Hot)
- \$30 **Black Bean and Corn Salsa**, Tortilla Chips (Served Cold)
- \$35 **Red Pepper Hummus**, Feta Cheese, Pita (Served Cold)

Served Cold (Priced per 50 Pieces)

- \$70 **Grilled Flatbread**, Hummus, Asparagus Tips, Sun Dried Tomato, Feta, Kalamata Olive
- \$65 **Sun Dried Tomato Pinwheels**, Flour Tortilla, Spinach, Cream Cheese, Parmesan, Herbs
- \$95 **Mini Chicken Salad Focaccia Sandwiches**
- \$120 **Street Tacos**, Flour Tortilla, Chipotle Chicken, Lime Sour Cream, Black Bean and Corn Salsa
- \$110 **Spring Rolls**, Carrot, Cucumber, Red Pepper, Cabbage, Cilantro, Thai Ginger Dipping Sauce
- \$95 **Lettuce Wraps**, Blackened Chicken, Black Bean & Corn Salsa
- \$75 **Bruschetta Crostini**, Tomatoes, Garlic Crostini, Tomato, Mozzarella, Basil, Balsamic Glaze
- \$105 **Caprese Skewers**, Fresh Mozzarella, Cherry Tomato, Kalamata Olive, Basil, Balsamic Glaze
- \$125 **Shrimp Cocktail**, Poached Jumbo Shrimp, Lemon, Cocktail Sauce

Served Hot (Priced Per 50 Pieces)

- \$95 **Chicken Skewers**, Bacon Wrapped, Pesto, Herb Cream Sauce
- \$50 **Water Chestnuts**, Bacon Wrapped, Rumaki Sauce
- \$65 **Wild Mushroom and Parmesan Stuffed Phyllo Cups**
- \$50 **Mini Meatballs**, Marinara Braised or Blackberry BBQ
- \$50 **Pizza Roll Up Bread**, Marinara Sauce
- \$150 **Black Angus Beef Sliders**, American Cheese, Stack Sauce, Pickle
- \$80 **Stuffed Mushrooms**, Italian Sausage, Parmesan Cheese
- \$125 **Mini Crab Cakes**, Signature Remoulade
- \$125 **Jumbo Shrimp Scampi**, Sautéed, White Wine Butter Sauce, Cherry Tomato, Spinach
- \$75 **Boneless Chicken Wings**, BBQ Sauce or Mild Buffalo Sauce
- \$75 **Chicken Wings**, Fried or Wood Fired
(BBQ Sauce, Mild Buffalo Sauce or Garlic Parmesan Dry Rub)



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Carry Out Catering Packages

Boxed Lunch

\$11 per person
(Minimum of 10)

Choose a Wrap (Minimum of 10 of each type):

Chicken Caprese; Chicken Caesar; Italian; or Mediterranean Veggie

Mediterranean Pasta Salad

Chocolate Chip Cookie

Bottled Water

Wrap Pack

\$160
(Serves 15 people)

Select 2 Types of Wraps:

Chicken Caprese, Chicken Caesar, Italian or Mediterranean Veggie

Select One Salad:

House or Caesar

Select One Side:

Mediterranean Pasta Salad or Assorted Chocolate Chip Cookie & Buckeye Brownie Tray

Pasta Pack

\$165
(Serves 15 people)

Baked Penne, Marinara Sauce, Béchamel, Parmesan Cheese, Mozzarella Cheese

Baked Bow Ties, Alfredo Cream Sauce, Spinach, Sun Dried Tomato, Mozzarella Cheese

Meatballs, Braised in Marinara Sauce

House Salad, Iceberg, Tomato, Red Onion, Cucumber, Kalamata Olive,

Mozzarella Cheese, Italian Vinaigrette, Ranch Dressing

Garlic Parmesan Baguette

Soup and Salad Pack

\$155

(Serves 15 people)

Tomato Bisque

Chicken, Vegetable and Orzo Soup

House Salad, Iceberg, Tomato, Red Onion, Cucumber, Kalamata Olive,
Mozzarella Cheese, Italian Vinaigrette, Ranch

The Mix Salad, Mixed Greens, Candied Pecan, Dried Cranberry, Red Onion,
Feta, Raspberry Balsamic Vinaigrette

Tomato Focaccia Bread

Garlic Parmesan Baguette

Get Fit

\$265.00

(Serves 15 people)

Grilled Chicken Breast, Bruschetta Tomatoes, White Wine Butter Sauce

Salmon, Pan Seared, Brown Sugar Bourbon Glaze, Pineapple,
Roasted Red Pepper, Cilantro

Grilled Mediterranean Medley, Asparagus, Peppers, Zucchini, Balsamic Glaze

Avocado Salad, Corn, Cherry Tomato, Red Onion, Cucumber, Herb Vinaigrette

Spring Mix Salad, Mixed Greens, Strawberry, Mandarin Orange, Red Onion,
Toasted Almond, Feta Cheese, Blood Orange Vinaigrette

Backyard BBQ

\$275

(Serves 15 people)

Pulled Pork, Texas Dry Rub, Sweet BBQ Sauce, Slider Buns

BBQ Chicken, Legs & Thighs, Grilled, Dry Rub, Sweet BBQ Sauce,
Toasted Sesame Seeds, Cilantro

Mac 'N' Cheese, Cavatappi Pasta, Creamy Cheddar Sauce, Panko Crust

Buttered Sweet Corn

Baked Beans, Molasses, Brown Sugar, Bacon, Cheddar Cheese

Spring Salad, Mixed Greens, Strawberry, Mandarin Orange, Red Onion, Toasted Almond,
Feta Cheese, Raspberry Balsamic Vinaigrette

Corn Bread

West Coast Grill

\$275

(Serves 15 people)

Flank Steak, Marinated and Grilled, Chimichurri
Grilled Chicken Breast, Bruschetta Tomatoes, White Wine Butter Sauce
Roasted Red Skin Potatoes, Garlic, Paprika
Grilled Mediterranean Medley, Asparagus, Peppers, Zucchini, Balsamic Glaze
Chopped Romaine, Tomato, Cucumber, Red Onion, Corn, Hardboiled Egg,
Cheddar Cheese, Roasted Red Pepper Ranch Dressing
Tomato Focaccia Bread

Spring Shower

\$185

(Serves 15 people)

Mini Chicken Salad Focaccia Sandwiches
Wood Fired Zucchini Wrap, Feta Cheese, Spinach, Sun Dried Tomato, Red Onion,
Balsamic Glaze, Italian Vinaigrette
Mediterranean Pasta Salad, Penne Pasta, Feta Cheese, Kalamata Olive, Tomato,
Red Onion, Spinach, Creamy Italian Dressing
Spring Salad, Mixed Greens, Strawberry, Mandarin Orange, Red Onion, Toasted Almond,
Feta Cheese, Raspberry Balsamic Vinaigrette
Homemade Potato Chips

The Holiday

\$220

(Serves 15 people)

Glazed Ham, Pineapple, Dried Cranberry
Baked Lasagna Bolognese
Mixed Vegetables, Green Beans, Cauliflower, Carrots
Fried Red Skin Potatoes, Parmesan Cheese, Garlic, Rosemary
House Salad, Iceberg, Tomato, Cucumber, Kalamata Olive, Red Onion,
Mozzarella Cheese, Ranch Dressing, Italian Vinaigrette
Garlic Parmesan Baguette

Cleveland Clam Bake

\$375

Serves 15 people

The Boil Includes:

Steamed Littleneck Clams
Jumbo Shrimp
Roasted Red Skin Potatoes
Corn on The Cob
Kielbasa Sausage
Spinach

Rotisserie Chicken (Cooked and Served Separate from The Boil)

Garlic Parmesan Baguette

Tailgate Party

\$250

(Serves 15 people)

5 Signature Wood Fired Pizzas

Chicken Wings, Fried or Wood Fired

(Sauces – BBQ Sauce, Mild Buffalo Sauce or Garlic Parmesan Dry Rub)

Assorted Domestic Cheese Tray, Assorted Crackers

Mini Meatballs, Marinara Braised

Spinach Artichoke Dip, Tortilla Chips

The Windsor

\$595*

(Serves 15 people)

*price listed for this package is an estimate and is subject to change due to market rate fluctuations of the cost of beef tenderloin and scallops

Beef Tenderloin, Dry Rubbed, Au' Jus, Horseradish Sauce

Sea Bass, Pan Seared, Sweet Corn Cream Sauce, Cherry Tomato

Baked Tortellini, Sun Dried Tomato Cream Sauce, Panko Crust

Truffle Whipped Potatoes

Grilled Mediterranean Medley, Asparagus, Peppers, Zucchini, Balsamic Glaze

House Salad, Iceberg, Tomato, Cucumber, Kalamata Olive, Red Onion,

Mozzarella Cheese, Ranch Dressing, Italian Vinaigrette

Garlic Parmesan Baguette and Tomato Focaccia Bread

Baja Taco Bar

\$225

(Serves 15 people)

Includes:

Flour Tortilla Shells
Tortilla Chips
Roasted and Pulled Chicken
Spanish Rice
Traditional Salsa
Guacamole
Fajita Mix
Corn & Black Bean Salsa
Shredded Cheddar Cheese
Shredded Lettuce
Diced Tomato
Diced Red Onion

Additions:

Queso Sauce **+\$40**
Pico de Galo **+\$30**
Seasoned Ground Beef **+\$55**
Carnitas (Pulled Pork) **+\$50**
Sour Cream **+\$15**
Hard Taco Shells **+\$20**

Brunch

\$215

(Serves 15 people)

Mini Chicken Salad Focaccia Sandwiches

Frittata, Eggs, Rosemary, Parmesan, Potato and Caramelized Onion

Bow Tie Pasta, Alfredo Cream Sauce, Spinach, Sun Dried Tomato, Mozzarella Cheese

Fresh Seasonal Fruit Tray, Strawberry Cream Cheese Dip

Spring Salad, Mixed Greens, Strawberry, Mandarin Orange, Red Onion, Toasted Almond,
Feta Cheese, Raspberry Balsamic Vinaigrette

Rise and Shine

\$700

(Serves 50 people)

Scrambled Eggs, Cheddar Cheese

Home Fried Potatoes, Roasted Red Pepper, Caramelized Onion

Glazed Ham, Pineapple Salsa

Chocolate Chip Pancakes, Maple Syrup

Fresh Seasonal Fruit Tray, Strawberry Cream Cheese Dip

Coffee

Orange Juice



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Russo's Catering & Events Vegan Carry Out Catering Menu

12 Servings Per Item

Salad

- \$30** **Vegan House**, Iceberg, Tomato, Red Onion, Cucumber, Kalamata Olive, Italian Vinaigrette
- \$32** **Vegan Spring**, Spinach, Strawberry, Blueberry, Mandarin Orange, Toasted Almond, Red Onion, Blood Orange Vinaigrette
- \$39** **Root and Vine**, Mixed Greens, Roasted Beet, Golden Raisin, Candied Pecan, Red Onion, Raspberry Balsamic Vinaigrette
- \$32** **Vegan Mix**, Mixed Greens, Candied Pecan, Dried Cranberry, Red Onion, Raspberry Balsamic Vinaigrette
- \$37** **Californian**, Mixed Greens, Tomato, Red Onion, Cucumber, Corn, Avocado, White Balsamic Chipotle Vinaigrette
- \$32** **Vegan Mediterranean**, Iceberg, Tomato, Cucumber, Kalamata Olive, Artichoke Heart, Roasted Red Pepper, Italian Vinaigrette

Soup

- \$35** **Italian Minestrone**
- \$50** **Kale and White Bean**

Bread

- \$15** **Tomato Focaccia**
- \$15** **Garlic Baguette**
- \$21** **Yeast Rolls**

Entrees

- \$37** **Penne Pasta**, Marinara Sauce, Fresh Basil
- \$50** **Grilled Cauliflower Steaks**, Sauce Chimichurri
- \$65** **Ratatouille Stuffed Yellow Bell Pepper**, Tomato Coulis
- \$50** **Zucchini Noodles**, Marinara Sauce
- \$65** **Crispy Brussels Sprouts**, Sweet and Spicy Glaze, Steamed White Rice
- \$50** **Stuffed Zucchini Boat**, Rice, Bell Pepper, Tomato, Herbs
- \$80** **Roasted Vegetable and Quinoa Pilaf**, Cauliflower, Zucchini, Mushrooms, Green Beans

12 Servings Per Item

Vegetables

\$40	Green Beans , Candied Pecan, Dried Cranberry
\$40	Tuscan Green Beans , Plum Tomato, Garlic, Caramelized Onion
\$40	Grilled Asparagus
\$30	Steamed Broccoli
\$30	Glazed Carrots , Candied Pecan
\$40	Roasted Peas , Pearl Onions
\$30	Grilled Corn on the Cob , Olive Oil, Creole Spice
\$40	Grilled Vegetable Medley , Asparagus, Peppers, Zucchini)
\$40	Broccolini , Garlic, Olive Oil
\$30	Wood Fired Zucchini , Pesto, Caramelized Onion, Herbs

Starch

\$30	Fried Redskin Potatoes , Garlic, Rosemary
\$30	Roasted Redskin Potatoes , Garlic, Paprika
\$40	Yukon Gold Potato , Roasted, Olive Oil, Dill
\$30	Vegetable Rice Pilaf
\$30	Spanish Rice
\$30	Homemade Potato Chips

Vegan Appetizers and Snacks

Trays (Serve 15 People)

- \$35** **Vegan Fresh Seasonal Fruit**
- \$35** **Vegan Fresh Vegetables, Hummus**

Dips (Serve 15 People)

- \$45** **Guacamole, Tortilla Chips (Served Cold)**
- \$45** **Tomato & Chickpea Bruschetta, Toasted Crostini (Served Cold)**
- \$30** **Black Bean and Corn Salsa, Tortilla Chips (Served Cold)**
- \$38** **Vegan Red Pepper Hummus, Roasted Peppers, Kalamata Olive, Pita (Served Cold)**

Served Cold (Priced per 50 Pieces)

- \$70** **Vegan Grilled Flatbread, Hummus, Asparagus Tips, Zucchini, Sun Dried Tomato, Kalamata Olive**
- \$110** **Spring Roll, Carrot, Cucumber, Red Pepper, Cabbage, Cilantro, Thai Ginger Dipping Sauce**
- \$95** **Vegan Lettuce Wrap, Blackened Cauliflower, Black Bean & Corn Salsa**
- \$75** **Garlic Crostini, Chickpea Puree, Bruschetta Tomatoes, Basil, Balsamic Glaze**

Served Hot (Priced Per 50 Pieces)

- \$80** **Tempura Avocado, Buffalo Sauce**
- \$65** **Wild Mushroom and Herb Stuffed Phyllo Cup**
- \$80** **Vegan Arancini Rice Ball, Peas, Panko, Marinara Sauce**
- \$75** **Spicy Quesadilla, Black Bean, Roasted Pepper, Jalapeno, Apricot Jam, Vegan Mozzarella**