



2526 Maple Ave.
Zanesville, OH 43701
614-285-7028 Phone
740-487-1539 Fax
russosevents@outlook.com
www.russosevents.com

Russo's Catering & Events Catering Catalog

\$1,000.00 Non-Refundable Deposit to Reserve Date
\$1,000.00 Premium Date Fee for Saturdays in June, September and October
4% Credit Card Transaction Fee
2 Hours of Self-Serve Buffet Service, Includes:
Food Delivery; Buffet Set Up and Tear Down
Buffet Tables and Buffet Table Linens
Service Staff to Maintain Buffet
Disposable Plates, Napkins and Plasticware
Hot Holding Chafing Dishes w/ Water and Fuel
Serving Platters and Serving Utensils

Table of Contents

Page

2-11	Buffet Packages
12-14	Food Truck Services
15-20	Buffet Catering Menu
15	Salad; Soup; Bread
16	Pasta; Chicken; Turkey
17	Fish; Beef; Pork
18	Sides; Desserts; Beverages
19	Hors D'oeuvres
21-23	Vegan Buffet Catering Menu
24	Cake Cutting and Plating Service



2526 Maple Ave.
Zanesville, OH 43701
614-285-7028 Phone
740-487-1539 Fax
russosevents@outlook.com
www.russosevents.com

Russo's Catering & Events Buffet Packages

A **\$3,000.00** Minimum Applies to All Buffet Packages (plus applicable fees)

A **\$500.00** Service Fee Applies to All Buffet Packages

An Additional **\$1,000.00** Premium Date Fee Applies to Saturdays in June, September and October

Travel Fees May Apply if Outside of the Columbus Market

Included with all Buffet Packages:

1. 2 hrs. Self-Serve Buffet Service.
2. Buffet Tables and Buffet Linens.
3. Buffet Set up and Tear Down.
4. Chafing Dish Sets with Water and Fuel.
5. Serving Platters and Serving Utensils.
6. Disposable Plates, Napkins and Plasticware.
7. Uniformed Russo's Staff to Maintain Buffet.
8. All Prices Listed Include Taxes.

Additional Fees and Services

1. Hors d'oeuvres Packages:
Select 2 – Add \$8 per person; Select 3 – Add \$12 per person.
See Page 11 for Options.
2. White China, Stainless Flatware, Linen Napkins – custom pricing applies.
3. Beverage Dispensing Station (Water, Lemonade and Iced Tea), \$4 per person. See Page 18 for Info.
4. Coffee, Hot Chocolate and Desserts. See Page 18 for Options.
5. Wedding Cake Cutting Service, \$3 per person. See pg. 24.
6. Carving Stations – custom pricing applies.
7. Staff to Serve Buffet – custom pricing applies.
8. Cocktail Hour Buffet Fee, \$250.
9. Staff to Butler Pass Hors D'Oeuvres – custom pricing applies.
10. Staff to Circulate and Clear Tables – custom pricing applies.
11. Staff to Perform Clean-Up Services – custom pricing applies.

Berkshire

\$24 per person

Bread

Garlic Parmesan Baguette

Salad

(Select 1)

Garden

Iceberg Lettuce, Tomato, Cucumber, Red Onion,
Mozzarella Cheese, Ranch Dressing, Italian Vinaigrette

Caesar

Romaine Lettuce, Parmesan Cheese,
Focaccia Croutons, Caesar Dressing

Sides

(Select 2)

Whipped Potatoes

Roasted Redskin Potato

Parmesan Cheese, Garlic, Rosemary, Olive Oil

Baked Penne

Marinara Sauce, Bechamel, Mozzarella Cheese

Green Beans

Candied Pecan, Golden Raisin

Steamed Broccoli

Mediterranean Pasta Salad

Penne Pasta, Feta Cheese, Kalamata Olive, Tomato,
Red Onion, Spinach, Creamy Italian Dressing

Entrées

(Select 2)

Chicken Marsala

Roasted Mushroom, Caramelized Onion

Chicken Parmesan

Marinara Sauce

Pulled Pork

Texas Dry Rub, Sweet BBQ Sauce, Slider Buns

Meatballs

Marinara Sauce

Chicken Piccata

Lemon Caper Sauce

Lasagna Bolognese

Béchamel, Italian Cheese Medley

Add Hors d'oeuvres Package

(See Hors d'oeuvres Packages Page for Options)

Oxford
\$29 per person

Bread

Garlic Parmesan Baguette
Tomato Focaccia

Salad

(Select 1)

Garden

Iceberg Lettuce, Tomato, Cucumber, Red Onion,
Mozzarella Cheese, Ranch Dressing, Italian Vinaigrette

Caesar

Romaine Lettuce, Parmesan Cheese,
Focaccia Croutons, Caesar Dressing

Spring Salad

Mixed Greens, Strawberries, Mandarin Orange, Red
Onion, Toasted Almond, Raspberry Balsamic Vinaigrette

Sides

(Select 3)

Whipped Potatoes

Roasted Redskin Potatoes

Parmesan Cheese, Garlic, Rosemary, Olive Oil

Baked Penne

Marinara Sauce, Bechamel, Mozzarella Cheese

Green Beans

Candied Pecans, Golden Raisin

Steamed Broccoli

Mediterranean Pasta Salad

Mac 'N' Cheese

Cavatappi Pasta, Panko Crust

Baked Bow Tie Pasta

Alfredo Cream Sauce, Spinach, Sun Dried Tomato,
Mozzarella Cheese

Mixed Vegetables

Green Beans, Cauliflower, Carrots

Entrées

(Select 2)

(Additional Entrée Selections \$5 per person)

Chicken Marsala

Roasted Mushrooms, Caramelized Onion

Chicken Parmesan

Marinara Sauce

Pulled Pork

Texas Dry Rub, Sweet BBQ Sauce, Slider Buns

Meatballs

Marinara Sauce

Chicken Piccata

Lemon Caper Sauce

Lasagna Bolognese

Béchamel, Italian Cheese Medley

Grilled Chicken

Bruschetta Tomatoes, White Wine Butter Sauce

Chicken Florentine

Sun Dried Tomato, Spinach

Roasted Pork Loin

Bacon Lardoons, Rosemary and Sage Cream Sauce

Roasted Beef Top Round

Red Wine and Herb Demi Glaze

Add Hors d'oeuvres Package

(See Hors d'oeuvres Packages Page for Options)

Winchester

\$39 per person

Bread

Garlic Parmesan Baguette
Tomato Focaccia

Salads

(Select 1)

Garden

Iceberg Lettuce, Tomato, Cucumber, Red Onion,
Mozzarella Cheese, Ranch Dressing, Italian Vinaigrette

Caesar

Romaine Lettuce, Parmesan Cheese,
Focaccia Croutons, Caesar Dressing

Spring Salad

Mixed Greens, Strawberries, Mandarin Orange, Red
Onion, Toasted Almond, Raspberry Balsamic Vinaigrette

Sides

(Select 3)

Whipped Potatoes

Roasted Redskin Potatoes

Parmesan Cheese, Garlic, Rosemary, Olive Oil

Baked Penne

Marinara Sauce, Bechamel, Mozzarella Cheese

Green Beans

Candied Pecans, Golden Raisin

Steamed Broccoli

Mediterranean Pasta Salad

Baked Mac 'N' Cheese

Cavatappi Pasta, Panko Crust

Baked Bow Tie Pasta

Alfredo Cream Sauce, Spinach, Sun Dried Tomato,
Mozzarella Cheese

Mixed Vegetables

Green Beans, Cauliflower, Carrots

Grilled Mediterranean Medley

Asparagus, Bell Pepper, Zucchini, Balsamic Glaze

Entrées

(Select 2)

(Additional Entrée Selections \$7 per person)

Chicken Marsala

Roasted Mushrooms, Caramelized Onion

Chicken Parmesan

Marinara Sauce

Pulled Pork

Texas Dry Rub, Sweet BBQ Sauce, Slider Buns

Meatballs

Marinara Sauce

Chicken Piccata

Lemon Caper Sauce

Lasagna Bolognese

Béchamel, Italian Cheese Medley

Grilled Chicken

Bruschetta Tomatoes, White Wine Butter Sauce

Chicken Florentine

Sun Dried Tomato, Spinach

Roasted Pork Loin

Bacon Lardoons, Rosemary and Sage Cream Sauce

Roasted Beef Top Round

Red Wine and Herb Demi Glaze

Cedar Plank Salmon

Golden Raisin, Arugula, Brown Sugar Bourbon Glaze

Crab Cakes

Corn Succotash, Arugula, Signature Remoulade

Tuscan Beef Short Rib

Red Wine and Herb Demi Glaze

***Prime Rib or Beef Tenderloin Carving Station**

Red Wine Herb Demi Glaze

(*additional costs apply)

Add Hors d'oeuvres Package

(See Hors d'oeuvres Packages Page for Options)

Tuscany

\$24 per person

Chicken Florentine, Pan Seared Breast, Parmesan Cream Sauce, Sun Dried Tomato, Spinach
Meatballs, Marinara Braised
Baked Penne, Marinara, Bechamel, Parmesan Cheese, Mozzarella Cheese
Tuscan Green Beans, Plum Tomatoes, Garlic, Caramelized Onion
Caesar Salad, Romaine, Parmesan Cheese, Focaccia Croutons, Caesar Dressing
Tomato Focaccia Bread

Nashville

\$26 per person

Blackened Chicken Breast, Apricot Glaze, Spicy Pepper Panzanella
Pork Loin, Hard Wood Smoked, Bacon Lardoons, Honey Mustard Glaze
Mac 'N' Cheese, Cavatappi Pasta, Creamy Cheddar Sauce, Panko Crust
Green Beans, Candied Pecans, Golden Raisin
Chopped Romaine Salad, Romaine, Tomato, Cucumber, Red Onion, Corn, Hardboiled Egg,
Cheddar Cheese, Roasted Red Pepper Ranch Dressing
Butter Yeast Roll

Manhattan

\$35 per person

Tuscan Beef Short Rib, Red Wine and Herb Demi Glaze
Cedar Plank Salmon, Golden Raisin, Arugula, Brown Sugar Bourbon Glaze
Baked Bow Tie Pasta, Alfredo Cream Sauce, Spinach, Sun Dried Tomato, Mozzarella Cheese
Grilled Mediterranean Medley Asparagus, Bell Pepper, Zucchini, Balsamic Glaze
Spring Salad, Mixed Greens, Strawberry, Mandarin Orange, Red Onion, Toasted Almond
Feta Cheese, Raspberry Balsamic Vinaigrette
Garlic Parmesan Baguette

The Pasta Bar

\$24 per person

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
Mixed Vegetables, Green Beans, Cauliflower, Carrots
House Salad, Iceberg, Tomato, Red Onion, Cucumber, Kalamata Olive,
Mozzarella Cheese, Italian Vinaigrette, Ranch Dressing
Garlic Parmesan Baguette

Summer Fun

\$29 per person

Grilled Chicken Breast, Bruschetta Tomatoes, White Wine Butter Sauce
Cedar Plank Salmon, Golden Raisin, Arugula, Brown Sugar Bourbon Glaze
Grilled Mediterranean Medley, Asparagus, Bell Peppers, Zucchini, Balsamic Glaze
Avocado Salad, Corn, Cherry Tomato, Cucumber, Red Onion, Herb Vinaigrette
Spring Salad, Mixed Greens, Strawberry, Mandarin Orange, Red Onion, Toasted Almond,
Feta Cheese, Blood Orange Vinaigrette

Backyard BBQ

\$28 per person

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
Sweet Corn on the Cob, Creole Butter
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

\$29 per person

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, Hard Boiled Egg,
Cheddar Cheese, Roasted Red Pepper Ranch Dressing
Tomato Focaccia Bread

Spring Shower

\$24 per person

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

\$24 per person

Glazed Ham, Pineapple, Dried Cranberry

Baked Lasagna Bolognese

Mixed Vegetables, Green Beans, Cauliflower, Carrots

Fried Red Skin Potatoes, Parmesan Cheese, Rosemary, Garlic

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

Garlic Parmesan Baguette

Cleveland Clam Bake

\$34 per person

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

The Windsor

Market Price

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

Sea Bass, Pan Seared, Sweet Corn Cream Sauce, Wilted Arugula, 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

Summer Grillin'

\$24 per person

Black Angus Hamburgers w/ Brioche Buns
All Beef Hot Dogs w/ Buns
Mac 'N' Cheese
Buttered Sweet Corn
Potato Chips
Fresh Seasonal Fruit Salad
Cheddar, Swiss & American Cheeses
Lettuce, Tomato, Red Onion, & Tony Paco Pickles
Ketchup, Mustard, & Mayonnaise

Additions:

Grilled Chicken Breast +\$5 per person
Pulled Pork +\$4 per person
Baked Beans with Molasses and Maple Bacon +\$2 per person

Baja Taco Bar

\$24 per person

Build Your Own Tacos, Nachos and Taco Salad

Includes:

Flour Tortilla Shells
Hard Taco Shells
Tortilla Chips
Ground Beef
Roasted and Pulled Chicken
Spanish Rice
Traditional Salsa
Guacamole
Sour Cream
Shredded Cheddar Cheese
Shredded Lettuce
Diced Tomato
Diced Red Onion

Additions:

Queso Sauce +\$2 per person
Pico de Galo +\$2 per person
Corn & Black Bean Salsa +\$1.50 per person
Fajita Mix +\$2.50 per person
Pulled Pork +\$3 per person

Cocktail Party

\$35 per person

**Select Two of the \$ Hors d'oeuvres listed on Pages 18-19; and
Select Two of the \$\$ Hors d'oeuvres listed on Pages 18-19; and
Select One of the \$\$\$ Hors d'oeuvres listed on Pages 18-19**

Additions:

Butler Pass Hors d'oeuvres +\$6 per person
Add One \$ Hors d'oeuvres +\$4 per person
Add One \$\$ Hors d'oeuvres +\$6 per person
Add One \$\$\$ Hors d'oeuvres +\$9 per person
Add One \$\$\$\$ Hors d'oeuvres +market price per person

Brunch

\$24 per person

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

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

Additions:

Upgrade Frittata to Live Action Egg/Omelet Station +\$5 per person

Rise and Shine

\$24 per person

Scrambled Eggs, Cheddar Cheese

or

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

Home Fried Potatoes, Roasted Red Pepper, Caramelized Onion

Glazed Ham, Pineapple Salsa

Chocolate Chip Pancakes, Maple Syrup

Fresh Fruit Salad

Coffee

Orange Juice

Additions:

Yogurt & Granola +\$2 per person
Bagels, Toast, Condiments & Toaster +\$3 per person
Bacon +\$3 per person
Sausage +\$3 per person
Upgrade Scrambled Eggs to Live Action Egg/Omelet Station +\$5 per person

Hors d'oeuvres Packages

(add to a Buffet Package)

Select 2 -- \$8.00 Per Person (**Minimum \$1,000.00, plus applicable fees**)

Select 3 -- \$12.00 Per Person (**Minimum \$1,500.00, plus applicable fees**)

Trays & Dips

Fresh Seasonal Fruit Tray, Strawberry Cream Cheese Dip

Fresh Vegetable Tray, Creamy Ranch Dip

Assorted Domestic Cheese Tray, Assorted Crackers

Tomato Bruschetta Dip, Toasted Crostini (Served Cold)

Buffalo Chicken Dip, Tortilla Chips (Served Hot)

Spinach Artichoke Dip, Bread, Tortilla Chips (Served Cold or Hot)

Black Bean and Corn Salsa, Tortilla Chips (Served Cold)

Red Pepper Hummus, Feta Cheese, Pita (Served Cold)

Hors d'oeuvres

Chicken Skewer, Bacon Wrapped, Pesto, Parmesan Cream Sauce (Served Hot)

Pierogi, Cheese, Potato, Crispy Onion, Sour Cream, (Served Hot)

Arancini Rice Ball, Parmesan Cheese, Panko, Marinara Sauce (Served Hot)

Mini Meatball, Marinara Braised or Blackberry BBQ

Wild Mushroom and Parmesan Phyllo Cup (Served Room Temperature)

Sun Dried Tomato Pinwheel, Flour Tortilla, Spinach, Cream Cheese,
Parmesan Cheese, Herbs

Bruschetta Crostini, Tomato, Garlic Crostini, Mozzarella, Basil,
Balsamic Glaze (Served Cold)

Chicken Caesar Grilled Flatbread, Caesar, Roasted Chicken, Cherry Tomato,
Shredded Romaine, Parmesan, (Served Room Temperature)

Stuffed Mushroom, Italian Sausage, Parmesan Cheese (Served Hot)

Water Chestnut, Bacon Wrapped, Rumaki Sauce (Served Hot)

Caprese Skewer, Fresh Mozzarella, Cherry Tomato, Kalamata Olive,
Basil, Balsamic Glaze (Served Cold)

Lettuce Wrap, Blackened Chicken, Lime Sour Cream,
Black Bean and Corn Salsa (Served Cold)

Premium Hors d'oeuvres

Crab Cake, Signature Remoulade (Served Hot) **+\$4.00 per person**

Black Angus Slider, Brioche Bun, Cheddar Cheese, Caramelized Onion, Special Sauce,
Sweet and Spicy Pickle (Served Hot) **+\$4.00 per person**

Tuscan Beef Short Rib, Garlic Crostini, Herb Cream Cheese,
Cherry Reduction, Micro Arugula (Served Room Temperature) **+\$4.00 per person**

Crispy Pork Belly Skewer, Pineapple, Bourbon Glaze (Served Hot) **+\$4.00 per person**

Shrimp Cocktail, Poached Shrimp, Cocktail Sauce, Lemons & Limes
(Served Chilled on Ice) **+\$6.00 per person**



2526 Maple Ave.
Zanesville, OH 43701
614-285-7028 Phone
740-487-1539 Fax
russoserevents@outlook.com
www.russoserevents.com

Russo's Catering & Events Food Truck Services

\$1,000.00 Service Fee Applies to All Food Truck Services for Each 2hr Service Time Period
\$1,000.00 Premium Date Fee for Saturdays in June, September and October
Travel Fees and Other Additional Fees May Apply

WOOD FIRED PIZZA

All you can eat buffet, with three pizzas, house salad and choice of marinara braised meatballs or baked penne. We set up the buffet in front of our mobile wood fired oven so that guests can watch our staff make pizza and cook in the wood fired oven.

We bring only the pizza ingredients necessary to make the pre-selected pizzas.

We provide the buffet tables, buffet table linens, serving platters, serving utensils, disposable plates, disposable napkins and disposable plasticware.

Our staff sets up and tears down the buffet, and keeps the buffet clean and stocked during service.

Buffet **\$24 per person (Minimum \$3,000.00, plus applicable fees)** – includes the following: House Salad with Ranch and Italian Dressings; Choice of Marinara Braised Meatballs or Baked Penne; Three (3) Pre-selected Pizzas: cheese pizza; a pre-selected one-topping pizza (tomato sauce, mozzarella cheese and one topping); and a pre-selected signature pizza

Additions: **\$4 per person** – add one additional Pizza to the buffet
\$4 per person – both Baked Penne and Marinara Braised Meatballs

Signature Pizzas

Bianco: Alfredo Sauce, Mozzarella Blend, Chicken, Bacon, Sun Dried Tomato

Bruschetta: Garlic Oil, Ricotta, Mozzarella Blend, Tomato, Pesto, Italian Seasoning

Buffalo: Buffalo Tomato Sauce, Mozzarella Blend, Blue Cheese, Chicken, Red Onion

Greek: Garlic Oil, Feta Cheese, Artichoke, Kalamata Olive, Roasted Red Pepper, Pesto

Hawaiian BBQ: Sweet BBQ Sause, Cheddar Cheese, Ham, Bacon, Pineapple, Red Onion, Cilantro

Margherita: Tomato Sauce, Fresh Mozzarella Cheese, Basil

Mobster: Tomato Sauce, Mozzarella Blend, Meatball, Ricotta, Caramelized Onion, Pesto

Porky Pig: Tomato Sauce, Mozzarella Blend, Pepperoni, Sausage, Bacon

Signature Pizzas (continued)

Santa Fe: Garlic Oil, Cheddar Cheese, Chicken, Corn, Tomato, Jalapeno, Cilantro, Roasted Red Pepper Ranch

Sweet & Spicy: Tomato Sauce, Mozzarella Blend, Pepperoni, Sausage, Banana Pepper, Red Pepper Flake

Tuscan: Garlic Oil, Mozzarella Blend, Chicken, Tomato, Spinach, Parmesan Cheese, Balsamic Glaze

Veggie: Tomato Sauce, Mozzarella Blend, Mushroom, Red Onion, Green Pepper, Black Olive

Create Your Own: Select a Sauce, a Cheese, up to Three (3) Toppings, and Seasoning

Sauce

Tomato Sauce, Garlic Oil, Alfredo, Sweet BBQ, Buffalo Tomato

Cheese

Mozzarella Blend, Cheddar, Blue Cheese, Feta, Fresh Mozzarella, Ricotta

Vegetable Toppings

Mushroom, Tomato, Red Onion, Caramelized Onion, Green Pepper, Banana Pepper, Jalapeno, Roasted Red Pepper, Black Olive, Kalamata Olive, Sun Dried Tomato, Artichoke, Spinach, Corn, Pineapple

Meat Toppings

Pepperoni, Sausage, Ham, Bacon, Meatball, Chicken, Anchovy

Seasoning

Italian Seasoning Blend, Salt, Pepper, Garlic Powder, Red Pepper Flake, Parmesan Cheese, Oregano, Basil, Cilantro, Pesto, Balsamic Glaze, Roasted Red Pepper Ranch, Buffalo Sauce, Sweet BBQ Sauce, Olive Oil, Sriracha

STACKBURGER

Guests are served from the food truck window.

Food is served in disposable cardboard containers.

Disposable napkins, ketchup, mustard and mayonnaise are included.

All platters include Seasoned French Fries.

Guests choose between a StackBurger platter or a second platter option.

Limit of one platter per guest.

We bring only the ingredients necessary to make the pre-selected platters.

Hamburger Food Truck \$14 per person (Minimum \$2,000.00, plus applicable fees)

Burger Platters (include seasoned fries)

StackBurger: Double Beef Patty, American Cheese, Lettuce, Tomato, Pickle and Stack Sauce, on a Brioche Bun

Pre-select one of the following as a second menu option for guests to choose from:

The Melt: Double Beef Patty, Swiss Cheese, Grilled Mushrooms and Onions, Lettuce, Tomato, Pickle and Stack Sauce, on a Brioche Bun

BBQ Bacon: Double Beef Patty, Cheddar Cheese, Bacon, Onion Ring, Lettuce, Tomato, Pickle and Sweet BBQ Sauce, on a Brioche Bun



2526 Maple Ave.
Zanesville, OH 43701
614-285-7028 Phone
740-487-1539 Fax
russosevents@outlook.com
www.russosevents.com

Russo's Catering & Events Buffet Catering Menu

Price Range

Less Expensive \$ - \$\$\$\$ More Expensive

Salad

- \$ **House**, Iceberg, Tomato, Red Onion, Cucumber, Kalamata Olive, Mozzarella Cheese, Italian Vinaigrette, Ranch Dressing
- \$ **Caprese**, Heirloom Tomato, Fresh Mozzarella Cheese, Mixed Greens, Oregano, Basil, Italian Vinaigrette, Balsamic Glaze
- \$ **Chopped Romaine**, Tomato, Cucumber, Red Onion, Corn, Hardboiled Egg, Cheddar Cheese, Roasted Red Pepper Ranch Dressing
- \$ **Caesar**, Romaine, Parmesan, Focaccia Croutons, Caesar Dressing
- \$ **The Mix**, Mixed Greens, Candied Pecan, Dried Cranberry, Red Onion, Feta Cheese, Raspberry Balsamic Vinaigrette
- \$ **Spinach-Orzo**, Spinach, Orzo Pasta, Corn, Sun Dried Tomato, Red Onion, Feta Cheese, Roasted Red Pepper Ranch Dressing
- \$ **Spring**, Mixed Greens, Strawberry, Mandarin Orange, Red Onion, Toasted Almond, Feta Cheese, Raspberry Balsamic Vinaigrette
- \$ **Mediterranean**, Iceberg, Tomato, Cucumber, Kalamata Olive, Artichoke Heart, Roasted Red Pepper, Feta Cheese, Italian Vinaigrette

Soup

- \$ **Chicken**, Vegetable and Orzo
- \$ **Tomato Bisque**
- \$ **Italian Minestrone**
- \$ **New England Clam Chowder**

Bread

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

Entrees

Pasta

- \$\$ **Baked Penne**, Marinara Sauce, Béchamel, Parmesan Cheese, Mozzarella Cheese
- \$\$ **Baked Penne Vodka**, Smoked Bacon, Tomato and Vodka Cream Sauce, Mozzarella Cheese
- \$\$ **Penne Carbonara**, Bacon, Corn, Cherry Tomato, Parmesan Cream Sauce
- \$\$ **Orecchiette**, Baby Broccoli, Sun Dried Tomato, Sausage, White Wine Butter Sauce
- \$\$ **Baked Tortellini**, Sun Dried Tomato Cream Sauce, Panko Crust
- \$\$ **Baked Bow Ties**, Alfredo Cream Sauce, Spinach, Sun Dried Tomato, Mozzarella Cheese
- \$\$ **Baked Rigatoni**, Marinara Sauce, Italian Sausage, Banana Pepper, Ricotta Cheese, Mozzarella Cheese
- \$\$ **Stuffed Shells**, Italian Cheese Filling, Marinara Sauce, Peas, Carrots, Mozzarella Cheese
- \$\$ **Manicotti**, Italian Cheese Filling, Marinara Sauce, Mozzarella Cheese
- \$\$ **Mac 'N' Cheese**, Cavatappi, Creamy Cheddar Sauce, Panko Crust
- \$\$\$ **Egg Noodles**, Creamed Chicken, Cheddar Cream Sauce, Herb Panko Crust
- \$\$\$ **Lasagna**, Tomato Meat Sauce, Béchamel, Parmesan Cheese, Mozzarella Cheese, Provolone Cheese, Muenster Cheese

Chicken

- \$\$\$ **Chicken Marsala**, Pan Seared Medallions, Mushroom, Caramelized Onion, Marsala Cream Sauce
- \$\$\$ **Chicken Parmesan**, Marinara Sauce, Mozzarella Cheese, Parmesan Cheese
- \$\$\$ **Grilled Chicken Breast**, Bruschetta Tomatoes, White Wine Butter Sauce
- \$\$\$ **Chicken Milanese**, Lemon Aioli, Parmesan, Arugula, Cherry Tomato, Fresh Mozzarella
- \$\$\$ **Chicken Piccata**, Egg Battered Medallions, Capers, Lemon Parsley Sauce
- \$\$\$ **Chicken Florentine**, Pan Seared Breast, Parmesan Cream Sauce, Sun Dried Tomato, Spinach
- \$\$\$ **Panko Crusted Chicken Breast**, Fresh Mozzarella, Creamy Tomato Sauce
- \$\$\$ **Blackened Chicken Breast**, Apricot Glaze, Spicy Pepper Panzanella
- \$\$\$ **Chicken Cacciatore**, Legs and Thighs, Mushroom, Parmesan, Herbs
- \$\$\$ **BBQ Chicken**, Legs and Thighs, Grilled, Sweet BBQ Sauce
- \$\$\$ **Creamed Chicken** (or Turkey), Over Homemade Biscuits

Turkey

- \$\$\$ **Whole Turkey**, Oven Roasted or Smoked, Rosemary and Sage Spiced, Orange-Cranberry Sauce, Traditional Gravy
- \$\$\$ **Turkey Breast**, Oven Roasted or Smoked, Rosemary and Sage Spiced, Orange-Cranberry Sauce, Traditional Gravy
- \$\$\$ **Creamed Turkey** (or Chicken), Over Homemade Biscuits

Entrees (continued)

Fish

- \$\$\$\$ **Cedar Plank Salmon**, Golden Raisin, Arugula, Brown Sugar Bourbon Glaze
- \$\$\$\$ **Grilled Salmon**, Cherry Tomato, Parmesan Cream Sauce, Balsamic Glaze
- \$\$\$\$\$ **Scallops**, Pan Seared, Sweet Corn Cream Sauce
- \$\$\$\$\$ **Grouper**, Blackened, Roasted Red Pepper Sauce, Grilled Red Onion Salad
- \$\$\$\$ **Cod**, Potato Crusted, Thyme, White Wine Butter Reduction
- \$\$\$\$ **Crab Cakes**, Corn Succotash, Signature Remoulade, Arugula
- \$\$\$\$ **Tilapia**, Parmesan and Black Pepper Crusted, Cherry Tomato, Lemon-Caesar Aioli
- \$\$\$\$ **Mahi Mahi**, Jerk Spiced, Honey Lime Glaze, Tropical Salsa
- \$\$\$\$ **Jumbo Shrimp**, Sautéed, Scampi Style, White Wine Butter Sauce, Cherry Tomato, Spinach

Beef

- \$\$\$\$\$ **Prime Rib**, Dry Rubbed and Roasted, Au Jus, Horseradish Sauce
- \$\$\$\$\$ **Beef Tenderloin**, Dry Rubbed and Roasted Au Jus, Horseradish Sauce
- \$\$\$\$ **Tuscan Beef Short Rib**, Red Wine and Herb Demi Glaze
- \$\$\$\$ **Top Sirloin Roast**, Dry Rubbed and Roasted, Au Jus, Horseradish Sauce
- \$\$\$\$ **Flank Steak**, Marinated and Grilled, Chimichurri
- \$\$\$ **Meatballs**, Marinara Braised
- \$\$\$ **Signature Meatloaf**, Brown Sugar Glaze

Pork

- \$\$\$ **Pulled Pork**, Dry Rubbed, Sweet BBQ Sauce, Slider Buns
- \$\$\$ **Pork Loin**, Roasted, Bacon Lardoons, Rosemary and Sage Cream Sauce
- \$\$\$ **Glazed Ham**, Dried Cranberry, Pineapple
- \$\$\$ **Italian Sausage**, Roasted Red Pepper, Onion, Marinara Sauce

Sides

Vegetables

- \$ **Green Beans**, Candied Pecan, Golden Raisin
- \$ **Tuscan Green Beans**, Plum Tomato, Garlic, Caramelized Onion
- \$ **Grilled Asparagus**
- \$ **Steamed Broccoli**
- \$ **Glazed Carrots**, Candied Pecan
- \$ **Peas & Cheese**
- \$ \$ **Grilled Mediterranean Medley**, Asparagus, Peppers, Zucchini, Balsamic Glaze
- \$ **Broccolini**, Garlic, Olive Oil
- \$ **Buttered Sweet Corn**
- \$ **Creamed Corn Au Gratin**
- \$ **Mixed Vegetables**, Green Beans, Cauliflower, Carrot

Starch

- \$ **Whipped Potatoes**
- \$ **Roasted Garlic Whipped Potatoes**
- \$ **Au Gratin Potatoes**, Asiago Cheese
- \$ **Fried Redskin Potatoes**, Parmesan Cheese, Garlic, Rosemary
- \$ **Roasted Redskin Potatoes**, Garlic, Paprika
- \$ **Yukon Gold Potato**, Roasted, Olive Oil, Dill
- \$ **Vegetable Rice Pilaf**
- \$ **Spanish Rice**
- \$ **Risotto**, Parmesan Cheese, Marinara Sauce
- \$ **Mediterranean Pasta Salad**, Penne Pasta, Feta Cheese, Kalamata Olive, Tomato, Red Onion, Spinach, Creamy Italian Dressing
- \$ **Homemade Potato Chips**

Desserts

- \$ **Cupcakes** - Vanilla Bean or Chocolate Nutella
- \$ **Sheet Cake** - Vanilla or Chocolate with Vanilla or Chocolate Buttercream Frosting
- \$ **Mini Chocolate Chip Cookies**
- \$ **Mini Buckeye Brownies**
- \$ **Strawberry Cheesecake**

Beverages (non-alcoholic)

- \$ **Assortment of Canned Soft Drinks** (Pepsi, Diet Pepsi, Mt. Dew and Bottled Water), Includes: Beverage Tub and Ice (*minimum of \$375.00*)
- \$ **Cold Beverage Dispensing Service**, Includes: Iced Tea, Lemonade, Water, Buffet Table, Beverage Dispensers, Cups and Ice (*minimum of \$500.00*)
- \$ **Add Hot Chocolate** to Beverage Dispensing Service, Includes Cups
- \$ **Add Coffee** to Beverage Dispensing Service, Includes Cups, Stirrers, Creamer, Sweetener

Hors d'oeuvres

Trays

- \$ Fresh Seasonal Fruit, Strawberry Cream Cheese Dip
- \$ Fresh Vegetables, Creamy Ranch Dip
- \$\$ Assorted Domestic Cheese, Assorted Crackers
- \$\$\$\$ Shrimp Cocktail, Poached Shrimp, Cocktail Sauce, Lemons & Limes

Dips

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

Cold Hors d'oeuvres

- \$\$ Vegetable Grilled Flatbread, Hummus, Asparagus Tips, Zucchini,
Sun Dried Tomato, Feta, Kalamata Olive
- \$\$ Chicken Caesar Grilled Flatbread, Caesar, Roasted Chicken, Cherry Tomato,
Shredded Romaine, Parmesan
- \$\$ Sun Dried Tomato Pinwheel, Flour Tortilla, Spinach,
Cream Cheese, Parmesan Cheese, Herbs
- \$\$ Mini Chicken Salad Focaccia Sandwich
- \$\$ BLT Biscuit
- \$\$ Spring Roll, Carrot, Cucumber, Red Pepper,
Cabbage, Cilantro, Thai Chili Dipping Sauce
- \$\$ Lettuce Wrap, Blackened Chicken, Lime Sour Cream,
Black Bean & Corn Salsa
- \$\$ Bruschetta Crostini, Tomato, Garlic Crostini, Mozzarella, Basil, Balsamic Glaze
- \$\$ Caprese Skewer, Fresh Mozzarella, Cherry Tomato,
Kalamata Olive, Basil, Balsamic Glaze
- \$\$\$\$ New England Lobster Roll, Homemade Pickles
- \$\$\$ Creole Shrimp Cocktail Shooter, Pineapple Salsa

Hot Hors d'oeuvres

- \$\$ Chicken Skewer, Bacon Wrapped, Pesto, Parmesan Cream Sauce
- \$\$ Pierogi, Cheese, Potato, Crispy Onion, Sour Cream
- \$ Water Chestnut, Bacon Wrapped, Rumaki Sauce
- \$ Wild Mushroom and Parmesan Stuffed Phyllo Cup
- \$\$ Arancini Rice Ball, Parmesan Cheese, Panko, Marinara Sauce
- \$ Mini Meatball, Marinara Braised or Blackberry BBQ
- \$ Pizza Roll Up Bread, Marinara Sauce
- \$\$\$ Black Angus Beef Slider, Caramelized Onion, Cheddar Cheese
- \$\$\$ Tuscan Beef Short Rib, Garlic Crostini, Herb Cream Cheese,
Cherry Reduction, Micro Arugula

Hot Hors d'oeuvres (continued)

- \$\$\$ **Seared Lamb Lollipop**, Garlic Dry Rub, Tzatziki Sauce
- \$\$ **Stuffed Mushroom**, Italian Sausage, Parmesan Cheese
- \$\$\$ **Mini Crab Cake**, Signature Remoulade
- \$\$\$ **Jumbo Shrimp**, Sautéed Scampi Style, White Wine Butter Sauce,
Cherry Tomato, Spinach
- \$\$\$ **Crispy Pork Belly Skewer**, Pineapple, Bourbon Glaze
- \$\$ **Chicken Wing**, Fried or Wood Fired
(Garlic Parmesan, Blackberry BBQ, or Sweet and Spicy)



2526 Maple Ave.
Zanesville, OH 43701
614-285-7028 Phone
740-487-1539 Fax
russosevents@outlook.com
www.russosevents.com

Russo's Catering & Events Vegan Buffet Catering Menu

Price Range

Less Expensive \$ - \$\$\$\$ More Expensive

Salad

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

Soup

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

Bread

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

Entrees

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

Sides

Vegetables

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

Starch

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

Vegan Hors d'oeuvres

Trays

- \$ **Vegan Fresh Seasonal Fruit**
- \$ **Vegan Fresh Vegetables**, Red Pepper Hummus

Dips

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

Cold Hors d'oeuvres

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

Vegan Hors d'oeuvres (continued)

Hot Hors d'oeuvres

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



2526 Maple Ave.
Zanesville, OH 43701
614-285-7028 Phone
740-487-1539 Fax
russosevents@outlook.com
www.russosevents.com

Russo's Catering & Events

Wedding Cake Cutting and Plating Buffet Service

Cake Cutting and Plating Buffet Service *(Minimum \$375)*

\$3 per person Buffet Cake Service, Includes: Staff; Buffet Table; Cutlery; and Disposable Plates, Forks and Napkins to Serve the Cake (cake not included)