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Russo's Catering & Events

Wedding Catering Buffet Packages

(Minimum of 50 Guests)

A \$500.00 Service Fee Applies to All Buffet Packages

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. Travel.
9. All Prices Listed Include Taxes.

Additional Fees and Services

1. Hors d'oeuvres Packages:
Select 2 – Add \$6 per person; Select 3 – Add \$8 per person.
See Following Hors d'oeuvres Packages Page Options.
2. White China, Stainless Flatware, Linen Napkins – custom pricing applies.
3. Beverage Dispensing Station (Water, Lemonade and Iced Tea), \$3 per person. See Full Catalog for Info.
4. Bar Service – Full Catalog for Info and Options.
5. Coffee, Hot Chocolate and Desserts. See Full Catalog.
6. Wedding Cake. See Full Catalog for Info and Options.
7. Wedding Cake Cutting Service, \$2 per person.
8. Carving Stations – custom pricing applies.
9. Additional Russo's Staff to Serve Buffet – custom pricing applies.
10. Additional Cocktail Hour Buffet Service Fee, \$250.

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

Hors d'oeuvres

(See Following Hors d'oeuvres Packages Page for Options)

Select 2 - Add \$6.00 Per Person

Select 3 - Add \$8.00 Per Person

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

Hors d'oeuvres

(See Following Hors d'oeuvres Packages Page for Options)

Select 2 - Add \$6.00 Per Person

Select 3 - Add \$8.00 Per Person

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)

Hors d'oeuvres

(See Following Hors d'oeuvres Packages Page for Options)

Select 2 - Add \$6.00 Per Person

Select 3 - Add \$8.00 Per Person

Tuscany

\$23 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

\$25 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

\$34 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

\$19 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
House Salad, Iceberg, Tomato, Red Onion, Cucumber, Kalamata Olive,
Mozzarella Cheese, Italian Vinaigrette, Ranch Dressing
Garlic Parmesan Baguette

Summer Fun

\$28 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, Peppers, Zucchini, Balsamic Glaze
Avocado Salad, Corn, Cherry Tomato, Red Onion, Cucumber, Herb Vinaigrette
Spring Salad, Mixed Greens, Strawberry, Mandarin Orange, Red Onion, Toasted Almond,
Feta Cheese, Blood Orange Vinaigrette

Backyard BBQ

\$27 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, Hardboiled Egg,
Cheddar Cheese, Roasted Red Pepper Ranch Dressing
Tomato Focaccia Bread

Spring Shower

\$19 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

\$22 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

\$32 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**

\$42 per person

*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, 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'

\$19 per person

Black Angus Hamburgers w/ Brioche Buns
All Beef Hot Dogs w/ Buns
Mac 'N' Cheese
Corn Succotash
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

\$19 per person

Build Your Own Tacos, Nachos and Taco Salad

Includes:

Flour Tortilla Shells
Hard Taco Shells
Tortilla Chips
Ground Beef
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
Roasted and Pulled Chicken +\$3 per person
Pulled Pork +\$3 per person

Brunch

\$19 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

\$19 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 Buffet Packages)

Select 2 -- \$6.00 Per Person

Select 3 -- \$8.00 Per Person

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) **+\$3.00 per person**

Black Angus Slider, Brioche Bun, Cheddar Cheese, Caramelized Onion, Special Sauce,
Sweet and Spicy Pickle (Served Hot) **+\$3.00 per person**

Tuscan Beef Short Rib, Garlic Crostini, Herb Cream Cheese,
Cherry Reduction, Micro Arugula (Served Room Temperature) **+\$3.00 per person**

Crispy Pork Belly Skewer, Pineapple, Bourbon Glaze (Served Hot) **+\$3.00 per person**

Shrimp Cocktail, Poached Shrimp, Cocktail Sauce, Lemons & Limes
(Served Chilled on Ice) **+\$3.00 per person**