



2526 Maple Ave.  
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www.russosevents.com

## **Russo's Catering & Events**

### **On Site Catering Catalog**

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  
\$1,000.00 Non-Refundable Deposit to Reserve Date  
4% Credit Card Transaction Fee

### **Table of Contents**

#### **Page**

<b>2-11</b>	<b>Buffet Packages</b>
<b>12-14</b>	<b>Food Truck Services</b>
<b>15-20</b>	<b>Buffet Catering Menu</b>
	15 Salad; Soup; Bread
	16 Pasta; Chicken; Turkey
	17 Fish; Beef; Pork
	18 Sides; Desserts; Beverages
	19 Hors D'oeuvres
<b>21-23</b>	<b>Vegan Buffet Catering Menu</b>
<b>24</b>	<b>Bar Service</b>
<b>25</b>	<b>Wedding Cake and Cake Service</b>



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## **Russo's Catering & Events**

### **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 Page 11 for Options.
2. White China, Stainless Flatware, Linen Napkins – custom pricing applies.
3. Beverage Dispensing Station (Water, Lemonade and Iced Tea), \$3 per person. See Page 18 for Info.
4. Bar Service – See Page 24 for Info and Options.
5. Coffee, Hot Chocolate and Desserts. See Page 18 for Options.
6. Wedding Cake. See Page 25 for Info and Options.
7. Wedding Cake Cutting Service, \$2 per person. See pg. 25.
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, 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**

*\$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, Hard Boiled 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**  
**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**

*\$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**



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## Russo's Catering & Events Food Truck Services

A \$1,000.00 Service Fee Applies to All Food Truck Services  
Additional Fees May Apply

### WOOD FIRED PIZZA

All you can eat pizza buffet. 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 ingredients necessary to make the pre-selected pizzas and the buffet is stocked with the pre-selected pizzas during the service.

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.

**Pizza Buffet**      **\$9 per person** – the pizza buffet includes the following 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

**Additional Pizza**      **\$3 per person** – add one additional pizza to the buffet

### 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 Sauce, 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     \$9 per person**

### **Sandwich 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

**Grilled Cheese:** Double American Cheese Melted Between Thick Buttered and Grilled Texas Toast



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## 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, Gorgonzola Bleu 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**

*Wedding Cake Information Can be Found in the Wedding Cake and Cake Service Section*

## Beverages (non-alcoholic)

- \$ **Assortment of Canned Soft Drinks** (Pepsi, Diet Pepsi, Mt. Dew and Bottled Water), Includes: Beverage Tub and Ice
- \$ **Cold Beverage Dispensing Service**, Includes: Iced Tea, Lemonade, Water, Buffet Table, Beverage Dispensers, Cups and Ice (*minimum of 50 guests*)
- \$ **Add Hot Chocolate** to Beverage Dispensing Service, Includes Cups
- \$ **Add Coffee** to Beverage Dispensing Service, Includes Cups

## 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)



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## 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



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## Russo's Catering & Events

### Bar Service

*(Minimum 100 Guests)*

### Beer and Wine Package

*\$18.00 per person*

*add a Custom Craft Cocktail for \$3-5 per person*

Package Includes: 5 hours of Open Bar Service, Bar Staff, Bar, Bar Utensils, Beverage Tubs, Ice, Napkins, Straws, Disposable Cups and the Following Beverages:

#### Select Two

Bud Light  
 Miller Lite  
 Coors Light  
 Budweiser  
 Yuengling  
 Michelob Ultra  
 Busch Light  
 Pabst Blue Ribbon

#### Select One

White Claw  
 Bud Light Seltzer  
 Stella Artois  
 Corona  
 Heineken  
 Rhinegeist Bubbles  
 Jackie O's Razz Wheat  
 Columbus IPA

#### Select Two

14 Hands Cabernet  
 Mark West Pinot Noir  
 14 Hands Merlot  
 Yellow Tail Shiraz  
 Cupcake Chardonnay  
 Ecco Domani Pino Grigio  
 Simi Sauvignon Blanc

#### Select One

Bartenura Moscato  
 Vipra Sweet Red  
 Roscato Sweet Red  
 Cupcake Rose  
 White Claw  
 Bud Light Setzler

### Full Bar Package

*\$35.00 per person*

*add a Custom Craft Cocktail for \$3-5 per person*

Package Includes: Beer and Wine Package, Plus the Following:

#### Liquor

Bacardi Light Rum  
 Captain Morgan Spiced Rum  
 Cuervo Especial Gold Tequila  
 Tito's Vodka  
 Tangueray Gin  
 Jack Daniels Whiskey  
 Crown Royal Whiskey

#### Mixers

Lime Juice  
 Margarita Mix  
 Sour Mix  
 Triple Sec  
 Cranberry Juice  
 Orange Juice  
 Sprite  
 Coke  
 Diet Coke  
 Club Soda  
 Tonic

#### Garnishes

Lemons  
 Limes  
 Salt  
 Sugar

### Premium Bar Package

*\$48.00 per person*

Package Includes: Full Bar Package, Plus Two Custom Craft Cocktails, and the Following:

#### Liquor

Grey Goose Vodka  
 Patron Silver Tequila  
 Fireball Whiskey  
 Johnny Walker Black Scotch  
 Jameson Irish Whiskey  
 Knob Creek Rye Whiskey  
 Courvoisier VSOP Cognac  
 Cointreau  
 Bailey's Irish Cream  
 Disaronno Amaretto  
 Kahlua

#### Mixers

Grenadine  
 Ginger Beer  
 Ginger Ale  
 Blue Agave Nectar  
 Tomato Juice  
 Grapefruit Juice  
 Pineapple Juice  
 Angostura Bitters  
 Heavy Cream  
 Red Bull  
 Sweet Vermouth  
 Dry Vermouth

#### Garnishes

Oranges  
 Maraschino Cherries  
 Spanish Olives  
 Mint  
 Chocolate Syrup





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## **Russo's Catering & Events**

### **Wedding Cake and Cake Service**

#### **Cake Service**

*(Minimum \$200)*

\$2 per person      Buffet Cake Service, Includes: Staff; Buffet Table; Cutlery; and Disposable Plates, Forks and Napkins to Serve the Cake (cake not included)

#### **Wedding Cake**

\$750                      -Traditional 4 Tier Wedding Cake, Serves 100 Guests with Top Tier Saved,  
                                  Vanilla or Chocolate Cake with Vanilla Buttercream Frosting  
-Includes Choice of One Filling: Vanilla Buttercream Frosting,  
                                  Chocolate Nutella Buttercream Frosting, or Raspberry Pastry Filling  
-No Fondant  
-Bride and Groom to Provide Wedding Cake Topper and all Non-Edible  
                                  Decorative Touches, Such as Flowers, etc.  
-Does Not Include Cake Service

\$835	Cake for 140 Guests
\$910	Cake for 180 Guests
\$995	Cake for 220 Guests
\$1,070	Cake for 260 Guests
\$1,155	Cake for 300 Guests
\$1,230	Cake for 340 Guests
\$1,315	Cake for 380 Guests

***PLEASE INQUIRE ABOUT A CUSTOM WEDDING CAKE***