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Russo's Catering & Events Catering Catalog

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How to Get Started:

Ready to start planning? Visit our website, www.russosevents.com, and submit our Catering Inquiry Form, or send us an email at russosevents@outlook.com, and a member of our team will contact you to schedule a consultation.

Deposit:

A \$1,000.00 Non-Refundable Deposit is required for Booking. If our catering services are cancelled, or rescheduled, the full amount of the deposit is forfeited. That is because, once we book your event, we start to turn away other potential clients for the same date/service. However, when the event moves forward as scheduled, the Deposit is applied toward your outstanding balance. So, it is not a separate or additional fee. It is a non-refundable deposit required for booking that is forfeited if our catering services are cancelled or rescheduled.

Booking Policy:

Upon receipt of your deposit, a member of our team will email you confirmation of booking. Your event is not booked until we receive your deposit and event details (names and contact information; event date; event location; menu items, packages and catering services; service times; and guest count). Booking is on a first come, first served basis – solely based on the date and time your deposit and the aforementioned event details were received. Regardless of whether you have consulted with our team, received a quote, and informed our team that you intend to book, your event is not booked until the deposit and event details are received.

Premium Dates:

We reserve the right to charge an Additional Fee of up to \$1,000 for Premium Dates, such as Saturdays during the Spring and Fall, Holidays, Holiday Weekends, days leading into and days following Holidays/Holiday Weekends, and any other date that our company determines is a Premium Date. Premium Dates are dates that are either highly sought after, resulting in booking conflicts, or dates that are difficult to staff and require us to pay increased wages in order to staff. For those reasons, we may require an additional fee. If your event falls on a Premium Date, any additional fee will be included in a line-item on your initial quote.

Additional Fees:

Additional Fees may apply for Premium Dates (as previously set forth), Extended Travel, and catering charges assessed by the venue. Extended Travel is travel that exceeds 1hr and 30minutes from 2526 Maple Ave., Zanesville, OH 43701. The Extended Travel fee is \$250 per each additional 30-minute travel increment and will be included as a line-item on your initial quote. Any catering charges assessed by the venue will be passed through to the client. Such charges may not appear on an initial quote. Client will be notified of any catering charges assessed by the venue when the caterer learns of such charges.

Modification of Event Details:

You may increase or reduce the guest count by no more than 20% of the guest count reported at the time of booking. The final guest count is due at least 14-days prior to your event. The final guest count must be within 20% of the guest count reported at the time of booking.

The date that is 60-days prior to your event is referred to as the Confirmation Date. You must confirm all services and menu items by the Confirmation Date. From the time of booking, until the Confirmation Date, you may modify any details without penalty or restriction. After the Confirmation Date, you will not be permitted to make modifications, including, but not limited to eliminating or reducing services, eliminating or reducing menu items, and/or exchanging menu items for lesser expensive menu items. Except that, after the Confirmation Date, you may modify your guest count as set forth above.

General Information About Our Standard Catering Service:

All of our services are self-serve buffet-style catering services that require guests to pass through a buffet line, or come to a station, and place their own food onto their own plates using the serving utensils provided (or dispense their own beverages from beverage dispensers). Unfortunately, we are unable to offer any food or beverage service at the guest tables. As such, we cannot provide plated meals served to the guests at their tables, family-style meals with platters of food at the guest tables, or beverage services that entail either pitchers/containers of beverages being placed at guest tables or staff refilling beverages at the guest tables.

Our standard food service time is for up to **2-hours** (excluding the time for set-up and tear-down). The charge for additional service time is **\$250** per hour. You may schedule a maximum of 2-hours of additional food service time.

Unless a package or service listed in this catalog specifies otherwise, our standard catering service includes:

- Catering staff shall arrive at your event location at least 1-hour prior to the scheduled start time for your catering service
- Caterer to provide buffet tables w/ black fitted linens that fit the buffet tables provided
- Catering staff shall set-up and tear-down the buffet
- Caterer to provide chafing sets w/ water and fuel; serving platters and serving utensils; and all equipment necessary to operate the buffet
- Caterer to provide disposable plates, napkins and plasticware that will be placed on the buffet
- Catering staff to shall maintain the buffet, keeping it clean and stocked during service

The following services and packages are not included in our standard catering service, but are available as add-on packages and additional services that carry additional fees. More information about the following services, including pricing, can be found later in the catalog on the relevant pages referenced in the Table of Contents.

Add-on Packages/Additional Services:

- Hors d'oeuvres Packages
- Dessert Packages
- Beverage Package (Water, Lemonade, and Iced Tea)
- Add Coffee Station to either a Beverage Package or Dessert Package
- China, Stainless Flatware, Linen Napkins
- Table Bussing/Cleaning of Food and Beverage Debris
- Butler-Passed Hors d'oeuvres
- Carving Station
- Cake Cutting and Plating

Payment Schedule:

As mentioned above, a \$1,000.00 non-refundable deposit is due to be paid at the time of booking. That deposit is credited toward your outstanding balance. Payment of 50% of your remaining outstanding balance is due on the Confirmation Date. Said 50% payment amount is determined by arriving at a total price for catering services after you have confirmed your event details, then subtracting the \$1,000.00 deposit received, then dividing the resulting figure by 2. The remaining balance is due at least 14-days prior to event.

Menu Tasting

Free Tasting Prior to Booking:

If you wish to have a menu tasting prior to booking our catering services, the cost will be credited toward your final balance due if you book our catering services for your event within 30-days after the menu tasting. Custom menu tastings at a custom price may be available after booking. The cost of a custom menu tasting is not credited toward the final balance due for your booked catering services.

Location and Availability:

All menu tastings take place out our restaurant, located at 2526 Maple Avenue, Zanesville, OH 43701. Menu tastings are available on Tuesday, Wednesday and Thursday evenings by reservation only. The details for your menu tasting must be finalized at least 14-days prior to the date of your menu tasting.

Cost and Payment:

The menu tasting price is a \$30 per person (excludes menu items with a +\$ upcharge). The minimum number of guests attending is 2; and the maximum number of guests attending is 6. Payment shall be made at the time of the tasting. You may add beverages and items from our restaurant menu while attending the menu tasting and your server will close your tab at the end of the menu tasting.

What's Included?:

Each traditional menu tasting includes your choice of 2 appetizer selections, 2 entree selections and 2 side selections (additional fees apply to menu items with a +\$ upcharge). Each mobile wood fired pizza oven menu tasting includes your choice of 4 pizza selections and 2 entrée selections.

Contact us to Schedule:

To coordinate a menu tasting, please send us an email at russosevents@outlook.com, and a member of our team will contact you to assist in planning and scheduling.

Buffet Packages

Additional Fees May Apply for Premium Dates and Extended Travel

Berkshire

\$3,500 up to 100 guests, plus \$24 per each guest over 100

Includes:

Garlic Parmesan Baguette and Tomato Focaccia Bread
Select 1 Salad or Soup
Select 2 Soup, Side or Pasta
Select 2 Pasta or Entrée

Oxford

\$3,950 up to 100 guests, plus \$28 per each guest over 100

Includes:

Garlic Parmesan Baguette and Tomato Focaccia Bread
Select 1 Salad or Soup
Select 3 Soup, Side or Pasta
Select 2 Pasta or Entrée

Signature

\$6,950 up to 100 guests, plus \$50 per each guest over 100

Includes:

Oxford Package
Select 3 Hors d'oeuvres Package
Select 3 Dessert Package
Cake Cutting and Plating
China, Stainless Flatware, Linen Napkins
Additional Staff to Circulate and Clear Tables, Remove Food and Beverage Debris from
Reception Areas, and Remove Trash to Area/Bins Designated by the Venue

Buffet Packages (continued)

Additional Fees May Apply for Premium Dates and Extended Travel

Small Gathering

\$2,950 up to 50 guests

Available Sunday-Friday ONLY

Includes:

Garlic Parmesan Baguette and Tomato Focaccia Bread

Select 1 Salad or Soup

Select 2 Soup, Side or Pasta

Select 2 Pasta or Entrée

Select 2 Hors d'oeuvres or Dessert

Luncheon

\$1,950 up to 50 guests

Available 10:00 A.M. - 3 P.M. ONLY

Includes:

Select 1 Salad

Select 1 Soup or Side

Select 1 Side, Handheld or Pasta

Select 1 Pasta or Entrée

Select 2 Dessert

Lighter Fare

\$1,950 up to 50 guests

Available 10:00 A.M. - 3 P.M. ONLY

Includes:

Chicken Salad Focaccia, Creamy Chicken Salad, Mini Herb Focaccia Bread (D.F.)

Italian Minestrone, Garden Vegetables, Beans, Ditalini Pasta, Tomato Herb Broth

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

Very Berry Salad, Mixed Greens, Strawberry, Blueberry, Mandarin Orange, Red Onion,

Toasted Almond, Feta Cheese, Raspberry Balsamic Vinaigrette (G.F.)

Charcuterie Display, Platter of Assorted Cured Meats, Cheeses, Olives, Fruits, Jelly, Honey and Crackers

Buffet Packages (continued)

Additional Fees May Apply for Premium Dates and Extended Travel

Cocktail Party

\$1,950 up to 50 guests, plus \$29 per each guest over 50 - Excludes Friday & Saturday after 3 P.M.
\$4,500 up to 100 guests, plus \$29 per each guest over 100 - Friday & Saturday after 3 P.M.

Includes:

Select 1 Hors D'oeuvres Tray
Select 1 Hors D'oeuvres Dip
Select 2 Cold Hors d'oeuvres
Select 2 Hot Hors d'oeuvres

Taco Bar

\$1,950 up to 50 guests, plus \$24 per each guest over 50 - Excludes Friday & Saturday after 3 P.M.
\$3,500 up to 100 guests, plus \$24 per each guest over 100 - Friday & Saturday after 3 P.M.

Build Your Own Tacos and Nachos

Includes:

Flour Tortilla Shells, Hard Taco Shells, Tortilla Chips, (D.F., V)
Ground Beef, Roasted and Pulled Chicken, (G.F., D.F.)
Spanish Rice, Traditional Salsa, Guacamole, Sour Cream, Cheddar Cheese, (G.F.)
Shredded Lettuce, Diced Tomato, and Diced Red Onion (G.F., D.F., V)

Additions:

Pulled Pork +\$3 (G.F., D.F.)	Fajita Mix +\$2 (G.F., D.F., V)
Queso Sauce +\$2	Corn and Black Bean Salsa +\$2 (G.F., D.F., V)
Pico de Galo +\$2 (G.F., D.F., V)	

Rise and Shine

\$1,950 up to 50 guests, plus \$24 per each guest over 50 - Excludes Friday & Saturday after 3 P.M.
\$3,500 up to 100 guests, plus \$24 per each guest over 100 - Friday & Saturday after 3 P.M.

Select One:

Scrambled Eggs, Cheddar Cheese (G.F.)

Or

Frittata, Egg, Rosemary, Parmesan, Potato and Caramelized Onion (G.F.)

Includes:

Home Fried Potatoes, Roasted Red Pepper, Caramelized Onion (G.F., D.F., V)
Glazed Ham, Dried Cranberry, Pineapple (G.F., D.F.)
Chocolate Chip Pancakes, Maple Syrup
Fresh Fruit Salad (G.F., D.F., V)
Coffee & Orange Juice (G.F., D.F., V)

Additions:

Bacon or Sausage +\$3 (G.F., D.F.)	Bagels, Toast, Condiments & Toaster +\$3
Yogurt & Granola +\$2 (G.F.)	Upgrade Eggs to Live Action Egg/Omelet Station +\$5

Add-On Packages

Hors d'oeuvres Packages

Select 2 - \$1,250 up to 100 guests, plus \$10 per each guest over 100

Select 3 - \$1,750 up to 100 guests, plus \$15 per each guest over 100

Select 4 - \$2,150 up to 100 guests, plus \$19 per each guest over 100

Charcuterie - \$2,150 up to 100 guests, plus \$19 per each guest over 100

Dessert Packages

Select 2 - \$1,150 up to 100 guests, plus \$9 per each guest over 100

Select 3 - \$1,450 up to 100 guests, plus \$12 per each guest over 100

Select 4 - \$1,750 up to 100 guests, plus \$15 per each guest over 100

Add Coffee to Dessert Package - \$300 up to 100 guests, plus \$3 per each guest over 100

Includes: Disposable Coffee Cups, Stirrers, Creamer and Sweetener

Beverage Package

\$500 up to 100 guests, plus \$5 per each guest over 100

Self-Serve Beverage Dispensing Station

Includes:

Iced Tea, Lemonade, Water

Buffet Table w/ Buffet Table Linen and 3 Large Glass Beverage Dispensers

Disposable Cups and Napkins

Add Coffee to Beverages - \$200 up to 100 guests, plus \$2 per each guest over 100

Includes: Disposable Coffee Cups, Stirrers, Creamer and Sweetener

Additional Services

China Service

\$750 up to 50 guests, plus \$10 per each guest over 50 – Excludes Saturday
\$1,500 up to 150 guests, plus \$10 per each guest over 150

For main meal buffet service only. Excludes hors d'oeuvres, desserts and beverages. Add-On Services to remain disposable. Custom pricing available for China for Add-On Services.

Includes:

White China, Stainless Flatware and Linen Napkins (color of choice)
Additional Staff to circulate, collect and crate China and Flatware, and clear food and beverage debris from guest tables and reception area during food service

The above-mentioned cleanup services are for a maximum of up to **3-hours**, starting 1-hour prior to the service start-time of the main meal buffet; and include cleanup-of hors d'oeuvres, beverages and desserts, even if those items were not provided by caterer. Catering staff shall remove trash to the receptacles and bins designated by the venue

Additional Staff to Clear Tables and Cleanup

Disposable:

\$500 up to 100 guests, plus \$5 per each guest over 100

Our Staff will circulate and clear food and beverage related debris from guest tables and reception areas during food service. This service is for disposable tableware and disposable glassware, regardless of whether it is provided by caterer, client, venue or another vendor.

See Disclaimer at the bottom of this page.

China, Glassware and Flatware:

\$750 up to 100 guests, plus \$5 per each guest over 100

During food service, our Staff will circulate; clear food and beverage related debris from guest tables and reception areas; and collect and crate China, Glassware, Flatware, and Linen Napkins. This service is for China, Glassware, Flatware and Linen Napkins that are not provided by caterer. Such items must be provided by client, venue or another vendor for this service to apply. This service does not include washing of Tableware, Glassware or Linens. Caterer will package the dirty Tableware, Glassware and Linen Napkins into the containers provided by client, venue or the vendor providing the Tableware, Glassware and Linen Napkins.

Both of the above-mentioned cleanup services are for a maximum of up to 3-hours, starting 1-hour prior to the service start-time of the main meal buffet; and include cleanup-of hors d'oeuvres, beverages and desserts, even if those items were not provided by caterer. Catering staff shall remove trash to the receptacles and bins designated by the venue

Additional Services (continued)

Carving Station

\$250 per menu item that requires carving

This is a live-action carving station that is staffed by caterer. Catering staff to carve and place the carved menu item onto each guest's plate.

This is a service only. The menu item is priced separately.

Butler-Passed Hors d'oeuvres

\$250 per hors d'oeuvres - Excludes Charcuterie

The service does not replace the hors d'oeuvres station. All hors d'oeuvres shall remain on a station and also all hors d'oeuvres shall be butler-passed in addition to the hors d'oeuvres station.

This is a service only. The Hors d'oeuvres are priced separately.

Cake Cutting and Plating - Buffet Service

\$375 up to 100 guests, plus \$3 per each guest over 100

Cake Not Included

Includes:

Staff, Cake Cutting Utensils, Buffet Table, Disposable Plates, Forks and Napkins

Inquire about ordering sheet cakes to back up your Wedding Cake

Menu

(G.F.) = Gluten Free; (D.F.) = Dairy Free; (V) = Vegan

Hors d'oeuvres

Trays

Fresh Seasonal Fruit (G.F.), Strawberry Cream Cheese Dip
Vegetable Crudit  (G.F.), Creamy Ranch Dip, Roasted Red Pepper Hummus
Assorted Domestic Cheese, Assorted Crackers
Shrimp Cocktail (G.F., D.F.) +\$3, Poached Shrimp, Cocktail Sauce, Lemons & Limes

Dips

Spinach Artichoke Dip, Bread, Tortilla Chips (Served Cold or Hot)
Crab & Parmesan Dip, Tortilla Chips (Served Hot)
Tomato Bruschetta, Toasted Crostini (Served Cold)
Buffalo Chicken Dip, Tortilla Chips (Served Hot)
Black Bean and Corn Salsa (D.F., V), Tortilla Chips (Served Cold)
B.L.T. Dip, Topped with Lettuce and Tomato, Tortilla Chips (Served Hot)

Cold Hors d'oeuvres

Flatbread (D.F., V), Hummus, Asparagus Tips, Zucchini, Sun Dried Tomato, Feta, Kalamata Olive
Mini Chicken Salad Focaccia Sandwich
Bruschetta Crostini, Garlic Crostini, Tomato, Mozzarella, Basil, Balsamic Glaze
Caprese Skewer, Fresh Mozzarella, Cherry Tomato, Kalamata Olive, Basil, Balsamic Glaze
New England Lobster Roll +\$6, Sweet and Spicy Pickles
Smoked Salmon Canape, Cucumber Salsa
Chili-Lime Shrimp Cocktail (G.F., D.F.) +\$4, Bloody Mary Shooter

Hot Hors d'oeuvres

Pesto Chicken Skewer, Bacon Wrapped, Pesto, Parmesan Cream Sauce
Bourbon Chicken Satay (G.F.), Pineapple Salsa
Pierogi, Cheese, Potato, Crispy Onion, Sour Cream
Phyllo Cup, Wild Mushroom, Cheese Medley, Fresh Herbs
Arancini Rice Ball, Parmesan, Panko, Marinara
Mini Meatball, Marinara Braised or Blackberry BBQ
Breaded Cheese Ravioli, Crispy Bacon, Wilted Arugula, Hot Honey
Pizza Pinwheel, Garlic Oil, Pepperoni, Salami, Mozzarella Blend, Pesto, Marinara
Street Taco +\$2, Pulled Pork, Corn Salsa, Pickled Red Onion, White BBQ Sauce
Black Angus Beef Slider +\$4, American Cheese, Special Stack Sauce, Sweet and Spicy Pickle
Roasted & Sliced Beef Tenderloin +\$4, Garlic Crostini, Horseradish Cream,
Blistered Cherry Tomato, Baby Arugula, Balsamic Glaze (Served Room Temperature)
Stuffed Mushroom (G.F.), Italian Sausage, Parmesan
Mini Crab Cake +\$4, Signature Remoulade
Shrimp Scampi (G.F.) +\$3, Garlic, White Wine Butter Sauce, Blistered Cherry Tomato, Spinach

Charcuterie

Assortment of Prosciutto, Hard Salami, Sopresatta, Summer Sausage, Brie, Asiago, Cheddar, Gruyere, Pepper Jack, Olives, Crackers, Focaccia, Baguette, Grapes, Strawberries, Honey, and Berry Jam

Bread

Garlic Parmesan Baguette

Tomato Focaccia (D.F.)

Salad

Garden (G.F.)

Iceberg, Tomato, Cucumber, Red Onion,
Mozzarella, Ranch, Italian Vinaigrette

Caesar

Romaine, Parmesan, Focaccia Croutons,
Caesar Dressing

Very Berry Salad (G.F.) +\$1

Mixed Greens, Strawberry, Blueberry,
Mandarin Orange, Red Onion, Toasted Almond,
Feta, Raspberry Balsamic Vinaigrette

Chopped Romaine (G.F.) +\$1

Tomato, Cucumber, Red Onion, Corn,
Hardboiled Egg, Cheddar,
Roasted Red Pepper Ranch

The Mix (G.F.) +\$1

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

Soup

Tomato Bisque (G.F.)

Italian Minestrone

Garden Vegetables, Beans, Ditalini Pasta,
Tomato Herb Broth

Tuscan Chicken and White Bean

Roasted Chicken, Spinach, Vegetables,
Cannellini Beans, Creamy Herb Broth

Handheld

Italian Hoagie

Salami, Ham, Pepperoni, Provolone, Lettuce,
Tomato, Banana Pepper, Garlic Aioli,
Italian Vinaigrette

Mini Chicken Salad Focaccia (D.F.)

Creamy Chicken Salad, Mini Herb Focaccia Bread

Side

Mediterranean Pasta Salad

Whipped Potatoes (G.F.)

Roasted Red Skin Potatoes (G.F.)

Parmesan, Garlic, Rosemary, Olive Oil

Green Beans (G.F.)

Candied Pecan, Golden Raisin

Steamed Broccoli (G.F., D.F., V)

Grilled Asparagus (G.F., D.F., V)

Buttered Corn (G.F.)

Off the Cob

Glazed Carrots (G.F.)

Candied Pecan

Roasted Cauliflower (G.F.)

Truffle Oil, Parmesan

Broccolini (G.F., D.F., V) +\$2

Roasted Garlic, Chili Flake, Olive Oil

Mixed Vegetables (G.F.)

Green Beans, Cauliflower, Carrots

Grilled Vegetable Medley (G.F., D.F., V) +\$2

Asparagus, Bell Pepper, Zucchini, Balsamic Glaze

Pasta

Baked Penne

Marinara, Bechamel, Mozzarella

Baked Mac 'N' Cheese

Cavatappi Pasta, Panko Crust

Baked Penne Vodka

Smoked Bacon, Tomato, Vodka Cream Sauce,
Mozzarella

Baked Tortellini Carbonara

Alfredo, Smoked Ham, Peas,
Black Pepper, Mozzarella

Baked Bow Tie Pasta

Alfredo, Spinach, Sun Dried Tomato, Mozzarella

Entrée

Chicken Marsala

Roasted Mushroom, Caramelized Onion

Chicken Parmesan

Marinara, Mozzarella

Pulled Pork (G.F., D.F.)

Texas Dry Rub, Sweet BBQ Sauce, Slider Buns

Meatballs

Marinara Braised

Chicken Piccata

Lemon Caper Sauce

Lasagna Bolognese +\$2

Béchamel, Italian Cheese Medley

Glazed Ham (G.F., D.F.)

Dried Cranberry, Pineapple

Chicken Bruschetta

Bruschetta Tomatoes, White Wine Butter Sauce

Chicken Florentine

Sun Dried Tomato, Spinach

Chicken Cacciatore (G.F., D.F.)

Braised Legs and Thighs, Mushrooms, Tomato, Kalamata Olive, Herbs

BBQ Chicken (G.F., D.F.)

Roasted Legs and Thighs, Sweet BBQ

Blackened Chicken Breast (D.F.)

Apricot Glaze, Spicy Pepper Panzanella

Roasted Pork Loin

Bacon Lardoons, Rosemary and Sage Cream Sauce

Roasted Beef Top Round

Red Wine and Herb Demi Glaze

Cedar Plank Salmon (G.F.) +\$3

Golden Raisin, Arugula,
Brown Sugar Bourbon Glaze

Crab Cakes

Corn Succotash, Arugula, Signature Remoulade

Shrimp Scampi (G.F.)

Garlic, White Wine Butter Sauce,
Cherry Tomato, Spinach

Tuscan Beef Short Rib (D.F.) +\$4

Red Wine and Herb Demi Glaze

Prime Rib or Beef Tenderloin Carving Station

MKT (additional cost based on market price)

Red Wine Herb Demi Glaze

Dessert

Vanilla Bean Cupcakes

Chocolate Hazelnut Cupcakes

Mini Chocolate Chip Cookies

Mini Buckeye Brownies

Lemon Cake Balls

Mini Cannoli

Italian Cream Filled Pastry Shells, Dipped in
Chocolate Chips, Dusted with Powdered Sugar

N.Y. Style Cheesecake +\$2

Strawberry Topping, Whipped Cream

Vegan Menu

(G.F.) = Gluten Free; (D.F.) = Dairy Free

Vegan Hors d'oeuvres

Trays

Fresh Seasonal Fruit (G.F.),

Strawberry Coconut Dip

Vegetable Crudité (G.F.), Red Pepper Hummus

Dips (Served Cold)

Guacamole (G.F.), Tortilla Chips

Tomato & Chickpea Bruschetta, Toasted Crostini

Black Bean and Corn Salsa (G.F.), Tortilla Chips

Vegan Red Pepper Hummus, Roasted Peppers,
Kalamata Olive, Pita

Cold Hors d'oeuvres

Vegan Grilled Flatbread (G.F.),

Hummus, Asparagus Tips, Zucchini,

Sun Dried Tomato, Kalamata Olive

Spring Roll (G.F.), Carrot, Cucumber, Red Pepper,

Cabbage, Cilantro, Thai Chili Dipping Sauce

Vegan Lettuce Wrap (G.F.),

Blackened Cauliflower, Black Bean & Corn Salsa

Garlic Crostini, Chickpea Puree,

Bruschetta Tomatoes, Basil, Balsamic Glaze

Hot Hors d'oeuvres

Zucchini Fritters, Vegan Tzatziki

Wild Mushroom and Herb Stuffed Phyllo Cups

Vegan Arancini Rice Ball, Peas, Panko,

Marinara Sauce

Eggplant Caponata Stuffed Mushroom

Bread

Vegan Tomato Focaccia

Vegan Garlic Baguette

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

Vegan Soup

Italian Minestrone

Kale and White Bean (G.F.)

Vegan Sides (G.F.)

Roasted Red Skin Potatoes,

Garlic, Rosemary, Olive Oil

Vegetable Rice Pilaf

Spanish Rice

Green Beans, Candied Pecan, Golden Raisin

Grilled Asparagus

Steamed Broccoli

Glazed Carrots, Candied Pecan

Corn off the Cob, Plant Based Butter

Grilled Vegetable Medley +\$2

Asparagus, Bell Pepper, Zucchini, Balsamic Glaze

Broccolini +\$2,

Roasted Garlic, Chili Flake, Olive Oil

Wood Fired Zucchini,

Pesto, Caramelized Onion, Herbs

Vegan Menu (continued)

(G.F.) = Gluten Free; (D.F.) = Dairy Free

Vegan Entrees

Penne Pasta

Marinara Sauce, Fresh Basil

Wood Fired Cauliflower (G.F.)

Basil Pesto, Truffle Oil

Ratatouille Stuffed Yellow Bell Pepper (G.F.)

Tomato Coulis

Orecchiette Pasta

Vegan Sausage Bolognese

Crispy Brussels Sprouts (G.F.)

Sweet and Spicy Glaze, Steamed White Rice

Stuffed Zucchini Boat (G.F.)

Rice, Bell Pepper, Tomato, Herbs

Roasted Vegetable and Quinoa Pilaf (G.F.)

Cauliflower, Zucchini, Mushrooms, Green Beans



2526 Maple Ave.
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www.russosevents.com

Russo's Wood Fired Pizza

Additional Fees May Apply for Premium Dates and Extended Travel

Mobile Wood Fired Pizza Oven Buffet Package

\$2,950 up to 50 guests, plus \$19 per each guest over 50 - Excludes Saturday after 3 P.M.

\$3,995 up to 100 guests, plus \$19 per each guest over 100 - Saturday after 3 P.M.

All you can eat buffet, with three pizza selections, house salad, and choice of either marinara braised meatballs or baked penne. We set up the buffet in front of our mobile wood fired pizza oven so that our staff can take fresh, hot pizzas out of the oven and place them directly onto the buffet. As guests pass through the buffet line, they enjoy watching 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, disposable plasticware, and all equipment necessary to operate the buffet.

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

Includes:

House Salad with Ranch and Italian Dressings

1 Entrée (Pre-select either Marinara Braised Meatballs or Baked Penne)

Cheese Pizza

1 Pre-selected One-Topping Pizza (tomato sauce, mozzarella, one topping)

1 Pre-selected Signature Pizza

Additions:

Add One Additional Pizza to the Buffet +\$4

Add 2nd Entrée to the Buffet (Marinara Braised Meatballs or Baked Penne) +\$4

Signature Pizzas

Like Mike: Tomato Basil Sauce, Mozzarella Blend, Pepperoni, Jalapeno, Hot Honey

Margherita: Tomato Basil Sauce, Fresh Mozzarella, Basil

The Meats: Tomato Basil Sauce, Mozzarella Blend, Pepperoni, Sausage, Bacon, Ham

Old World: Tomato Basil Sauce, Mozzarella Blend, Ricotta, Meatball, Parmesan, Pesto

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

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

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

Buffalo: Garlic Oil, Cheddar, Grilled Chicken, Bacon, Buffalo Sauce

Chicken Bacon Ranch: Garlic Oil, Mozzarella Blend, Grilled Chicken, Bacon,
Roasted Red Pepper Ranch

Hawaiian BBQ: Garlic Oil, Cheddar, Ham, Bacon, Pineapple, Red Onion, Sweet BBQ

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

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

Bianco: Alfredo, Mozzarella Blend, Grilled Chicken, Bacon, Sun-Dried Tomato

Tipsy Tomato Pie: Vodka Sauce, Fresh Mozzarella, Pepperoni, Parmesan, Red Pepper Flake

Create Your Own: Select One (1) Sauce, One (1) Cheese, up to Three (3) Toppings, & Seasoning

Sauce

Tomato Basil Sauce, Garlic Oil, Alfredo

Cheese

Mozzarella Blend, Cheddar, Feta, Fresh Mozzarella, Ricotta

Vegetable Toppings

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

Meat Toppings

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

Seasoning

Italian Seasoning Blend, Salt, Pepper, Garlic Powder, Red Pepper Flake,
Parmesan, Oregano, Basil, Pesto, Roasted Red Pepper Ranch,
Buffalo Sauce, Sweet BBQ, Hot Honey, Balsamic Glaze



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Russo's Catering & Events

Food Truck Services

Additional Fees May Apply for Premium Dates and Extended Travel

Looking For a Food Truck?

Our delicious certified angus burgers definitely **STACK** up!
This is a **GREAT** option for corporate luncheons and smaller events.

StackBurger Food Truck

\$1,950 up to 50 guests, plus *\$19* per each guest over 50
Additional **\$1,000** for Friday and Saturday after 3 P.M.

This Is How We Roll!

Guests are served from the food truck window
Food is served in disposable cardboard containers
Disposable napkins, ketchup, mustard and mayonnaise are included
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
All platters include seasoned French Fries

Includes:

StackBurger

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

AND Choose one of the following as a 2nd 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

Ultimate Grilled Cheese

Provolone, American and Cheddar Cheeses, on Buttered Toasted Texas Toast



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Venues

We are proud to work with a variety of exceptional venues throughout central Ohio. Our relationship and familiarity with each location allows us to deliver a seamless, elevated experience tailored to every occasion. From exquisite weddings to sophisticated corporate gatherings, we collaborate with venue teams to ensure every detail is perfectly aligned with our client's vision. Below is a selection of venues that would be great for your next celebration!

22 Acres Farm	St. Nickolas Activity Center
630 Main	St. Thomas Activity Center
Alum Creek Farm	Stonecrest Vineyards
Aspen and Alston	Straker Hall at The Wilds
Bell Brooke Ranch	The Barn at Rush Creek
Bell Manor	The Barn at Sunset Valley
Bellwood Farm	The Beverly Mansion
Black Run Farm	The Brickyard on Main
Blossom Grove Farm	The Brooke
Bryn Du Mansion	The Crawford Barn
Burt's & Bees Venu	The Dairy Barn
Buss Farms	The Farm at Harvest Hills
Circle KD Tree Farm	The Greenhouse at Vista
Crockett's Run	The Hangar House
Dandelion Farm	The Hitching Post Ranch
Elderberry Farms	The Meadowood
Everal Barn and Homestead	The Mercantile
Forget Me Knot	The Mill (Lancaster)
Four Seasons Barn	The Mill at Jonathan Creek
Grizer Castle	The Mohicans Treehouse Resort
Henry Manor	The Oakmont at Eaglesticks
Homestead of Radnor	The Ohio Barn
Lake Park	The Old Blue Rooster
Laura Rose Barn	The Scale House
Lavander Ridge Farm	The Skylight
Lightning Tree Barn	Thirty One West
Little Brooke Meadows	Urban 501
M Event Centre	Weatherington Woods
Meekers Venue	Whetstone Park of Roses
North Bank Park Pavillion	Wild Goose Creative
Pritchard Laughlin Civic Center	Willow Haven Events Center
Rivercrest Farm	Zenner House
Rustic Ridge Event Center	