

russo's
Catering Menu





To call in your order

617.719.4107 *Ask for Catering.*

You can also call our main number at 617.923.1500.

To contact us

victor@russos.com

Please be advised, we can not accept orders via email.

Russo's store hours

Monday - Saturday 8am - 7pm

Sunday 8am - 6pm

Look for our Weekly Specials, recipes & more!

www.russos.com

Before placing your order, please inform your server if a person in your party has a food allergy.

Featured on the cover: Mini Crabcakes

DIPS

French Onion Dip

We use fresh caramelized onions in this classic dip.
\$6.98/pt

Clam & Bacon Dip

A combination of tender minced clams and cob-smoked bacon.
\$6.98/pt

HORS D'OEUVRES

Mini Meat Balls

\$16.98/doz

Japanese Fried Chicken

\$7.98/lb

Pizza Diamonds

\$12.50/doz

Teriyaki Chicken Wings

\$6.98/lb

Buffalo Chicken Wings

\$6.98/lb *1lb serves 1-3*

Sausage-stuffed Mushrooms

Stuffed with sweet Italian sausage, Mozzarella, fennel and breadcrumbs.
\$16.98/doz

Chicken Satay

With spicy dipping sauce.
\$21.00/doz

Beef Satay

With coconut curry dipping sauce.
\$23.00/doz

Vegetable Spring Rolls

Served with Pad Thai sauce.
\$4.98/ea

Asparagus Wraps

Asparagus with Asiago cheese wrapped with a delicious pull pastry.
\$16.98/doz

Wild Mushroom Pinwheel Crostini

Wild mushrooms, comte cheese, and finished with roasted red peppers.
\$16.98/doz

Cran-Walnut Dip

A blend of dried cranberries, toasted walnuts, cream cheese and goat cheese.
\$6.98/pt

Caprese Skewers

Baby mozzarella, grape tomatoes and basil
\$24.98/doz

Fillo Cups

Stuffed with a fig, Gorgonzola and red onion compote.
\$16.98/doz

Mini Crabcakes

\$28.98/doz

Jumbo Shrimp

Gently poached or flame-grilled shrimp served with complimentary cocktail sauce.
\$29.98/doz

Smoked Salmon Pinwheel Crostini

\$23.00/doz

Baked Brie en Croûte

A wheel of ripe Brie topped with cracked pepper, layered with raspberry preserves or caramelized pear, baked inside a buttery puff pastry.
\$19.98/ea

Mini Curried Vegetable Croquettes

With mango chutney.
\$16.98/doz

Mini Quiche

Eight bite-sized pieces. Choose:
Lorraine
Portabella
Broccoli & Cheese
Caprese
Roasted Vegetable
Seafood
\$5.98/ea whole
\$6.98/cut into eights

PLATTERS & APPETIZER BASKETS

Fresh Bread Basket

An assortment of foccacia, baguettes, and rustica bread garnished with grissini and fresh herbs.

Serves 10-12 \$17.98/ea

Baked Brie en Croûte

Ripe wheel of brie topped with caramelized pears or raspberry jam. Wrapped in puff pastry and baked till golden.

Serves 6-8 \$19.98/ea

Chef's Antipasto

A selection of Italian dry cured meats, imported aged cheeses & olives: all presented over a chopped green salad.

10 person minimum \$7.98/pp

Traditional Meat and Cheese

Roast beef, smoked ham, smoked turkey, salami, Swiss cheese, Provolone cheese, garnished with lettuce, tomatoes, and olives. Served with finger rolls.

Small *serves 12* \$45.98

Large *serves 35* \$89.98

Premium Italian Meat and Cheese

Prosciutto di Parma, mortadella, Prosciutto Cotto, Genoa salami, Toscano salami, hot and mild capicola, Provolone cheese, garnished with lettuce, tomatoes, and olives. Served with finger rolls.

Small *serves 10* \$49.98

Large *serves 35* \$99.98

Traditional Cheese with Fruits & Crackers

Havarti (Denmark), Cheddar (U.S.A.), Provolone (Italy), Emmenthaler (Switzerland), Double Gloucester (England), garnished with fresh fruit and served with a basket of assorted crackers.

Small *serves 12* \$45.98

Large *serves 35* \$89.98

Premium Cheese with Fruits & Crackers

An assortment of the finest cheeses available. This will usually include a triple-crème, a blue, a sheep's milk cheese, and a chèvre, depending on the season and availability. Always exceptional, garnished with fresh fruit, and served with a basket of assorted crackers.

Small *serves 10* \$49.98

Large *serves 35* \$99.98

PLATTERS & APPETIZER BASKETS *continued*

Fruit Platter

A bursting display of fresh fruit: grapes, melons, mangos, strawberries, pineapple, kiwi and blueberries.

Small *serves 10-15* \$39.98

Medium *serves 20-35* \$58.98

Large *serves 45-55* \$89.98

Jumbo Shrimp

Gently poached or flame-grilled shrimp served with complimentary cocktail sauce.

\$29.98/doz

Mediterranean Platter

Hummus, metch, baba ganoush, mouhammara, olives & pita bread basket on the side.

10 person minimum \$5.98/pp

Crudités with Dips

A flowering medley of broccoli, zucchini, summer squash, carrots, peppers, red onions, celery, asparagus, and tomatoes, with a choice of dips: Cucumber Ranch, Blue Cheese, Balsamic or Italian Vinaigrette.

Small *serves 10-15* \$29.98

Medium *serves 20-35* \$48.98

Large *serves 45-55* \$58.98

Smoked Salmon Platter

Smoked Nova Salmon with cream cheese, tomato, cucumbers, capers & onion.

10 person minimum \$7.98/pp

Grilled Vegetable Platter

A colorful array of eggplant, sweet peppers, portabella, red onion, zucchini, summer squash, and asparagus.

10 person minimum \$5.98/pp

Italian Appetizer Sandwich Platter

24 finger roll sandwiches made with Italian cold cuts, mortadella, cappicola, Tuscan salami & Provolone arranged in an attractive platter.

Serves 12-15 \$59.95

Cocktail Wrap Platter

56 mini wrap sandwiches made with an assortment of turkey, ham, rotisserie chicken salad & tuna salad arranged in an attractive platter.

Serves 20-25 \$89.98



Ask about our daily home-made soups and our special hors d'oeuvre selections.

For SIDE DISHES see inside back cover.

SALADS

1lb. serves 2-3 people

Cole Slaw
Dijon Potato Salad
Country Potato Salad
\$4.98/lb

Farfale & Cherry Tomato
Gemelli Asiago
Sesame Noodle
Snow Peas & Carrots
Pesto Penne with Asparagus & Peas
Cranberry Cous Cous
Cucumber & Peppers
Tortellini Pesto
Pasta Primavera
Greek Orzo Pasta Salad
Sugar Snap Pea Provencal
\$6.98/lb

Brazilian Chicken Salad
\$7.98/lb

Mozzarella Tomato Basil
Tuna Salad
Egg Salad
\$7.98/lb

COMPOSED SALADS

Tossed Green Salad \$2.50/pp

Red & green lettuce tossed with cucumbers, tomatoes, mushrooms, croutons, and red onion. Your choice of salad dressings.

Spinach & Pancetta \$3.00/pp

Tender baby spinach tossed with crisped Italian pancetta and gorgonzola cheese. Italian vinaigrette on the side.

Caesar \$3.00/pp

Crisp romaine & Parmigiana croutons tossed with our own zesty Caesar dressing.

Chicken Caesar \$4.95/pp

Crisp romaine, grilled chicken & Parmigiana croutons tossed with our own zesty Caesar dressing.

Mesclun \$3.00/pp

A flavorful variety of young tender field greens, extra virgin olive oil and Balsamic vinaigrette on the side.

Greek Salad \$3.00/pp

Iceberg lettuce, red onions, tomatoes, cucumbers, feta cheese and kalamata olives with a Greek vinaigrette.

LASAGNA & EGGPLANT PARMIGIANA

Half pan serves 8-10

Full pan serves 15-20

Bolognese

Layers of hearty beef & sausage ragú and fresh ricotta.

Half pan \$49.98

Full pan \$89.98

Five Cheese

A blend of ricotta, mozzarella, parmigiana, Provolone & fontina cheeses.

Half pan \$39.98

Full pan \$69.98

Roasted Vegetable

Oven-roasted summer vegetables & fresh herbs.

Half pan \$44.98

Full pan \$79.98

Mushroom

Porcini and portabella mushrooms with Alfredo sauce and ricotta.

Half pan \$44.98

Full pan \$89.98

Eggplant Parmigiana

Layers of breaded eggplant, marinara, parmigiana & mozzarella.

Half pan \$39.98

Full pan \$69.98

ENTREES

Fish & Chips

Tender cod loin battered with Japanese bread crumbs. Served with oven house fries and choice of cole slaw or potato salad.

\$7.98/pp

Salmon with Parsley Sauce

Salmon gently poached with a savory caper parsley sauce.

\$8.98/pp

Teriyaki Salmon

North Atlantic salmon baked with our own teriyaki sauce.

\$8.98/pp

Vegetarian Eggplant Rollatini

Slices of eggplant cutlet wrapped around an herbed ricotta filling, baked with marinara sauce and served over spaghetti.

\$6.98/pp

More ENTREES next page

ENTREES *continued*

Quiche

Choose Lorraine, Portabella, Broccoli/Cheese, or Caprese.

10" \$19.98/8 slices
Mini quiche \$5.98/ea 1 per person

Rotisserie Chicken Dinner

Our famous herb-brined Bell & Evans chicken, rotisserie-roasted and served with your choice of two sides.

Serves 2-4 \$12.98

Roast Turkey Breast with Herbs

Fresh boneless breast of turkey, herb-brined and slow roasted to tender and juicy perfection.

\$12.98/lb

Grilled Sirloin Steak Tips with Peppers and Onions

Tender pieces of sirloin steak marinated with red wine, olive oil, salt, black pepper and grilled over a charcoal fire.

\$15.98/lb

Grilled Flank Steak

Grilled flank steak with balsamic vinegar, salt, olive oil, black pepper and finished with fresh basil.

\$15.98/lb

PAN ENTREES

Half pan serves 8-10 Full pan serves 15-20

Meatballs & Marinara

Meatballs made from a secret Russo family recipe simmered in Russo's own marinara sauce.

Half pan \$49.98
Full pan \$99.98

Grilled Sweet Italian Sausage & Peppers

Local dePasquale sausages grilled over a charcoal fire.

Half pan \$49.98
Full pan \$99.98

Char Siu

Boneless pork or chicken marinated in a Chinese barbecue sauce then grilled. Served over rice with stir-fry vegetables.

Half pan \$59.98
Full pan \$119.98

For SIDE DISHES see last page.

Chicken Parmigiana

Crisp and tender chicken cutlet topped with parmigiana, marinara sauce, and mozzarella. Served with baked ziti or spaghetti.

Half pan	\$69.98
Full pan	\$139.98

Chicken Piccata

Medallions of chicken breast sautéed with crimini mushrooms and capers. Presented in a light lemon chicken sauce. Choice of rice or buttered noodles.

Half pan	\$89.98
Full pan	\$179.98

Chicken Marsala

Medallions of chicken breast sautéed with crimini mushrooms. Flamed with sweet Marsala wine. Choice of rice or buttered noodles.

Half pan	\$99.98
Full pan	\$199.98

Baked Chicken Saltimbocca

Tender filets of chicken layered with prosciutto, fresh sage, and Provolone cheese. Finished in a white wine sauce. Choice of rice or baked ziti.

Half pan	\$99.98
Full pan	\$189.98

Chicken Cacciatore

Chicken leg and thigh long-simmered with peppers, mushrooms, onions and marinara sauce. Choice of rice or baked ziti.

Half pan	\$49.98
Full pan	\$99.98

Chicken, Broccoli and Ziti Alfredo

Tender morsels of boneless chicken breast sautéed with broccoli and thick- sliced mushrooms. Tossed with penne rigate in a cream Alfredo sauce.

Half pan	\$59.98
Full pan	\$119.98

Bacon Wrapped Chicken with Apricot Glace

Boneless chicken thighs wrapped with bacon and marinated with fresh herbs.

Half pan	\$55.00
Full pan	\$110.00

Pasta al Forno

Rigatoni pasta tossed with creamy ricotta cheese and finished with Cheddar cheese.

Half pan	\$49.99
Full pan	\$89.99

Pasta al Pesto

Penne pasta tossed with a fresh pesto sauce.

Half pan	\$49.98
Full pan	\$89.98

CROWD PLEASERS

Sicilian Pizza

Choose your own toppings.

Half pan *serves 8-10* \$9.98/ea

Add a topping \$1.00/ea

Full pan *serves 15-20* \$19.98/ea

Add a topping \$2.00/ea

Calzones

Choose from cold cuts, chicken, eggplant, broccoli, mushrooms, smoked turkey, ham & cheeses.

Serves 4-6 \$19.98/ea

Teriyaki Chicken Wings

Meaty chicken wings slow-cooked in our own teriyaki sauce.

Serves 1-3 \$6.98/lb

Japanese Fried Chicken

Tender boneless chicken with savory flavors of ginger, garlic & soy sauce.

Serves 1-3 \$7.98/lb

Buffalo Chicken Wings

Spicy and delicious!

Serves 1-3 \$6.98/lb

Pulled Pork

Delicious barbecued pork shoulder, Georgia style! Pile on soft rolls or cornbread.

Great with cole slaw!

Serves 1-3 \$6.98/lb

Traditional Mac & Cheese

Creamy elbow pasta & Cheddar cheese finished with Panko bread crumbs.

Half pan *serves 8-10* \$49.98/ea

Full pan *serves 15-20* \$89.98/ea

SIDES

1lb. serves 3-4 people

Garlic Mashed Potatoes

Yukon Golds mashed with roasted garlic, cream & butter.
\$4.98/lb

Roasted Red Bliss Potatoes

Finished with fresh rosemary and a touch of roasted garlic.
\$4.98/lb

Potato Prosciutto Gratin

Thin-sliced potato tossed with diced prosciutto and cream.
Baked till golden brown.
\$5.98/lb

Medley of Roasted Vegetables

\$4.98/lb

Pan Seared Green Beans

Sweet tender green beans sautéed with garlic, butter & soy sauce.
\$4.98/lb

Green Beans Almondine

Sweet tender green beans tossed with freshly toasted almonds.
\$4.98/lb

Roasted Cauliflower

Cauliflower florettes tossed in bread crumbs, butter, and extra virgin olive oil.
Roasted to a crisp golden brown.
\$5.98/lb

White Rice

Steamed Jasmine rice, water, salt and lemon zest.
\$4.98/lb



To place your order, call

617.719.4107 *Ask for Catering.*

You can also call our main number at 617.923.1500.

We are happy to accommodate special orders.

russo's

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Watertown, MA 02472

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www.russos.com