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## Russo's Catering & Events Carry Out Catering Menu

48 Hr. Advance Pre Order  
\$100 Minimum Order for Delivery  
10% Local Delivery Fee (Additional Fees If Further Than 10 Miles)  
4% Credit Card Transaction Fee

### 12 Servings Per Item

#### Salad

- \$30 Iceberg, Tomato, Red Onion, Cucumber, Kalamata Olive, Mozzarella Cheese, Italian Vinaigrette, Ranch Dressing
- \$32 Heirloom Tomato, Fresh Mozzarella Cheese, Mixed Greens, Oregano, Basil, Italian Vinaigrette, Balsamic Glaze
- \$32 Romaine, Tomato, Cucumber, Red Onion, Corn, Jalapeño, Cheddar Cheese, Roasted Red Pepper Ranch Dressing
- \$27 Romaine, Parmesan, Focaccia Croutons, Caesar Dressing
- \$32 Mixed Greens, Candied Pecan, Dried Cranberry, Red Onion, Gorgonzola Bleu Cheese, Raspberry Balsamic Vinaigrette
- \$32 Spinach, Orzo Pasta, Corn, Sun Dried Tomato, Red Onion, Feta Cheese, Roasted Red Pepper Ranch Dressing
- \$32 Mixed Greens, Tomato, Red Onion, Cucumber, Corn, Hard Boiled Egg, Gorgonzola Bleu Cheese, Italian Vinaigrette
- \$32 Iceberg, Tomato, Cucumber, Kalamata Olive, Artichoke Heart, Roasted Red Pepper, Feta Cheese, Italian Vinaigrette

#### Wraps

- \$41 Grilled Chicken, Mozzarella Cheese, Spinach, Tomato, Red Onion, Pesto, Ranch Dressing
- \$41 Grilled Chicken, Parmesan Cheese, Romaine Lettuce, Tomato, Caesar Dressing
- \$41 Ham, Pepperoni, Mozzarella Cheese, Iceberg Lettuce, Tomato, Red Onion, Banana Pepper, Mayonnaise, Italian Vinaigrette
- \$41 Wood Fired Zucchini, Feta Cheese, Spinach, Sun Dried Tomato, Red Onion, Balsamic Glaze, Italian Vinaigrette

#### Soup

- \$35 Chicken, Vegetable and Orzo
- \$35 Tomato Bisque
- \$35 Italian Minestrone
- \$50 New England Clam Chowder

#### Bread

- \$15 Tomato Focaccia
- \$15 Garlic Parmesan Baguette

## 12 Servings Per Item

### Entrees

#### Pasta

- \$35 Baked Penne, Marinara Sauce, Béchamel, Parmesan Cheese, Mozzarella Cheese
- \$37 Baked Penne Vodka, Smoked Bacon, Tomato and Vodka Cream Sauce, Mozzarella Cheese
- \$42 Penne Carbonara, Bacon, Corn, Cherry Tomato, Parmesan Cream Sauce
- \$37 Orecchiette, Baby Broccoli, Sun Dried Tomato, Sausage, White Wine Butter Sauce
- \$42 Baked Tortellini, Sun Dried Tomato Cream Sauce, Panko Crust
- \$37 Baked Bow Ties, Alfredo Cream Sauce, Spinach, Sun Dried Tomato, Mozzarella Cheese
- \$42 Baked Rigatoni, Marinara Sauce, Italian Sausage, Banana Pepper, Ricotta Cheese, Mozzarella Cheese
- \$42 Baked Stuffed Shells, Italian Cheese Filling, Marinara Sauce, Peas, Carrots, Mozzarella Cheese
- \$37 Baked Manicotti, Italian Cheese Filling, Marinara Sauce, Mozzarella Cheese
- \$37 Baked Mac N'Cheese, Cavatappi, Creamy Cheddar Sauce, Panko Crust
- \$42 Egg Noodles, Creamed Chicken, Cheddar Cream Sauce, Herb Panko Crust
- \$50 Baked Lasagna, Tomato Meat Sauce, Béchamel, Parmesan Cheese, Mozzarella Cheese, Provolone Cheese, Muenster Cheese

#### Chicken

- \$50 Chicken Breast, Pan Seared, Mushroom, Caramelized Onion, Marsala Cream Sauce
- \$55 Parmesan Chicken Cutlet, Marinara Sauce, Mozzarella Cheese, Parmesan Cheese
- \$65 Parmesan Chicken Cutlet, Lemon Aioli, Arugula, Cherry Tomato, Fresh Mozzarella
- \$55 Chicken Medallions, Egg Battered, Caper, Lemon Parsley Sauce
- \$65 Chicken Breast, Pan Seared, Parmesan Cream Sauce, Sun Dried Tomato, Spinach
- \$65 Chicken Breast, Fresh Mozzarella and Panko Crusted, Creamy Tomato Sauce
- \$50 Chicken Breast, Jerk Seasoned, Honey Lime Butter Sauce, Pineapple Salsa
- \$65 Chicken Breast, Blackened, Apricot Glaze, Spicy Pepper Panzanella
- \$43 Chicken Legs and Thighs, Caccitore Style, Mushroom, Parmesan, Herbs
- \$43 Chicken Legs and Thighs, Grilled, Sweet BBQ Sauce
- \$58 Creamed Chicken (or Turkey) Over Homemade Biscuits

#### Turkey

- \$75 Whole Turkey, Oven Roasted or Smoked, Rosemary and Sage Spiced, Orange-Cranberry Sauce, Traditional Gravy
- \$58 Turkey Breast, Oven Roasted or Smoked, Rosemary and Sage Spiced, Orange-Cranberry Sauce, Traditional Gravy
- \$58 Creamed Turkey (or Chicken) Over Homemade Biscuits

## 12 Servings Per Item

### Entrees (continued)

#### Fish

\$85	Salmon, Pan Seared, Brown Sugar and Bourbon Glaze, Grilled Pineapple, Roasted Red Pepper, Cilantro
\$90	Salmon, Cedar Plank Roasted, Blackberry Balsamic Glaze, Spinach, Fresh Blackberry
\$85	Salmon, Grilled, Cherry Tomato, Pesto Cream Sauce, Balsamic Glaze
MKT	Scallops, Pan Seared, Sweet Corn Cream Sauce
MKT	Grouper, Blackened, Roasted Red Pepper Sauce, Grilled Red Onion Salad
\$85	Cod, Sun Dried Tomato Crusted, White Wine Butter Reduction
\$95	Crab Cakes, Sweet Tomato Jam, Potato Crisps
\$90	Tilapia, Parmesan and Black Pepper Crusted, Cherry Tomato, Lemon-Caesar Aioli
\$90	Mahi Mahi, Jerk Spiced, Honey Lime Glaze, Tropical Salsa
\$110	Jumbo Shrimp, Sautéed, Scampi Style, White Wine Butter Sauce, Cherry Tomato, Spinach
\$130	Jumbo Shrimp, Butterflied, Crab Stuffing, Roasted Red Pepper Cream Sauce, Arugula
\$95	Flounder, Pan Seared, Charred Poblano Cream Sauce, Bacon, Tomato, Corn

#### Beef

MKT	Prime Rib, Dry Rubbed, Smoked or Roasted, Au Jus, Horseradish Sauce (Carved)
MKT	Beef Tenderloin, Dry Rubbed, Smoked or Roasted, Au Jus, Horseradish Sauce (Carved)
\$85	Beef Short Rib, Red Wine and Herb Braised, Potato Crisps
MKT	Beef Tenderloin, Bacon Wrapped, Smoked, Au Jus, Horseradish Sauce (Carved)
\$155	Top Sirloin Roast, Dry Rubbed, Au Jus, Horseradish Sauce (Carved)
\$95	Flank Steak, Marinated and Grilled, Chimichurri (Carved)
\$50	Meatballs, Marinara Braised
\$55	Signature Meatloaf, Brown Sugar Glaze

#### Pork

\$50	Pulled Pork, Dry Rubbed, Sweet BBQ Sauce
\$55	Pork Loin, Smoked, Bacon Lardoon, Honey Mustard Glaze
\$50	Black Forrest Smoked Ham, Dried Cranberry, Pineapple
\$95	St Louis Ribs, Asian BBQ
\$55	Italian Sausage, Roasted Red Pepper, Onion, Marinara Sauce

## 12 Servings Per Item

### Sides

#### Vegetables

\$40	Green Beans, Candied Pecan, Dried Cranberry
\$40	Green Beans, Plum Tomato, Garlic, Caramelized Onion
\$40	Grilled Asparagus
\$30	Steamed Broccoli
\$30	Glazed Carrots, Candied Pecan
\$40	Peas & Cheese
\$30	Corn on the Cob
\$30	Corn Succotash, Red Pepper, Onion, Zucchini
\$40	Grilled Vegetable Medley (Asparagus, Peppers, Zucchini)
\$40	Broccolini, Garlic, Olive Oil
\$40	Creamed Corn Au' Gratin
\$40	Cauliflower Au' Gratin, Cheddar Cream Sauce
\$30	Wood Fired Zucchini, Parmesan Cheese, Pesto, Caramelized Onion, Herbs

#### Starch

\$30	Whipped Potatoes
\$40	Whipped Potatoes, Roasted Garlic
\$40	Au' Gratin Potatoes, Asiago Cheese
\$30	Redskin Potatoes, Fried, Parmesan Cheese, Garlic, Rosemary
\$30	Redskin Potatoes, Roasted, Garlic, Paprika
\$40	Yukon Gold Potatoes, Roasted, Olive Oil, Dill
\$30	Vegetable Rice Pilaf
\$30	Spanish Rice
\$40	Risotto, Parmesan Cheese, Marinara Sauce
\$35	Penne Pasta Salad, Feta Cheese, Kalamata Olive, Tomato, Red Onion, Spinach, Creamy Italian Dressing
\$30	Potato Chips, Homemade
\$18	Potato Chips, Kettle Cooked, Individually Bagged ( <i>Original or BBQ</i> )

#### Beverages and Sweet Treats

\$18	Assortment of Canned Soft Drinks (Pepsi, Diet Pepsi, Mt. Dew) and Bottled Water
\$36	Cupcakes – ( <i>One Dozen</i> ) Vanilla Bean or Chocolate Nutella
\$30	Half Sheet Cake – ( <i>36 Servings</i> ) Vanilla or Chocolate
\$32	Strawberry Cheesecake - ( <i>16 Servings</i> )
\$28	Assortment of Mini Chocolate Chip Cookies & Buckeye Brownies ( <i>15 Servings</i> )

#### Miscellaneous

\$12	Serving Utensils; Disposable Plates, Napkins and Plasticware (per 12 Guests)
\$20	Disposable Chaffing Wire Stands and Fuel (per 2 hot items)
10%	Fee for Delivery within 10 Miles
10% + \$25	Fee for Delivery Further than 10 Miles is 10%, plus \$25 for each additional 10 miles