



# RUSSO'S

## WOOD FIRED PIZZA

### CARRY OUT CATERING

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## BY THE PAN - HALF/FULL

### SALAD

- \$27/\$45 House**, Iceberg, Tomato, Cucumber, Kalamata Olive, Mozzarella Cheese, Italian Vinaigrette, Ranch
- \$35/\$60 Caprese**, Tomato, Fresh Mozzarella, Mixed Greens, Oregano, Basil, Italian Vinaigrette, Balsamic Glaze
- \$35/\$60 Chopped**, Iceberg, Tomato, Cucumber, Red Onion, Grilled Corn, Jalapeño, Cheddar Cheese, Cilantro Lime Vinaigrette
- \$27/\$45 Classic Caesar**, Romaine, Parmesan, Herb Focaccia Croutons, Caesar Dressing
- \$30/\$50 Mix**, Mixed Greens, Candied Pecans, Dried Cranberry, Red Onion, Gorgonzola Bleu Cheese, Raspberry Balsamic Vinaigrette
- \$35/\$60 Spinach Orzo**, Spinach, Orzo Pasta, Corn, Sun Dried Tomato, Red Onion, Feta Cheese, Roasted Red Pepper Ranch Dressing
- \$27/\$45 Cobb**, Mixed Greens, Tomato, Red Onion, Hard Boiled Egg, Gorgonzola Bleu Cheese, Italian Vinaigrette
- \$35/\$60 Mediterranean**, Iceberg, Tomato, Cucumber, Kalamata Olive, Artichoke Heart, Roasted Red Pepper, Feta Cheese, Italian Vinaigrette

### SOUP

- \$20/\$30** Chicken, Vegetable and Orzo
- \$20/\$30** Creamy Tomato and Basil
- \$20/\$30** Italian Minestrone
- \$35/\$45** New England Clam Chowder

### BREAD

- \$10/\$19** Tomato Focaccia
- \$10/\$19** Garlic Parmesan Loaf

### PASTA

- \$30/\$50 Baked Penne**, Marinara Sauce, Parmesan Cheese, Mozzarella Cheese
- \$35/\$60 Baked Penne Vodka**, Smoked Bacon, Tomato and Vodka Cream Sauce, Mozzarella Cheese
- \$42/\$75 Penne Carbonara**, Bacon, Corn, Cherry Tomatoes, Parmesan Cream Sauce
- \$35/\$60 Orecchiette**, Baby Broccoli, Sun Dried Tomatoes, Sausage, White Wine Butter Sauce
- \$42/\$75 Baked Tortellini**, Sun Dried Tomato Cream Sauce, Panko Crust
- \$35/\$60 Baked Bow Ties**, Alfredo Cream Sauce, Spinach, Cherry Tomatoes, Mozzarella Cheese
- \$42/\$75 Baked Rigatoni**, Marinara Sauce, Italian Sausage, Banana Peppers, Ricotta Cheese, Mozzarella Cheese
- \$42/\$75 Baked Stuffed Shells**, Italian Cheese Filling, Creamy Vegetable Tomato Sauce, Mozzarella Cheese

- \$35/\$60 Baked Manicotti**, Italian Cheese Filling, Creamy Tomato Sauce, Mozzarella Cheese
- \$35/\$60 Baked Macaroni and Cheese**, Creamy Cheddar Sauce, Panko Crust
- \$42/\$75 Egg Noodles with Creamed Chicken**, Cheddar Cream Sauce, Herb Panko Crust
- \$35/\$60 Stuffed Crepes**, Sausage, Wild Mushroom, Asiago Cheese, Alfredo Sauce, Mozzarella Cheese
- \$50/\$95 Baked Lasagna**, Tomato Meat Sauce, Béchamel, Mozzarella Cheese, Parmesan Cheese, White Cheddar Cheese

### CHICKEN

- \$50/\$95** Pan Seared Twin Chicken Breast, Wild Mushrooms, Marsala Cream Sauce
- \$55/\$105** Breaded Chicken Cutlets, Marinara Sauce, Mozzarella Cheese, Parmesan Cheese
- \$65/\$120** Parmesan Crusted Chicken Cutlets, Fresh Lemon, Arugula, Cherry Tomatoes, Fresh Mozzarella
- \$55/\$105** Egg Battered Chicken Medallions, Lemon, Capers and Parsley sauce
- \$65/\$120** Egg Battered Chicken Medallions, Asparagus Tips, Sun Dried Tomatoes, Artichoke Hearts, Parmesan Cream Sauce
- \$65/\$120** Fresh Mozzarella and Rosemary Crusted Chicken Breast, Creamy Tomato Sauce
- \$65/\$120** Teriyaki Chicken, Stir Fried Vegetables
- \$50/\$90** Caribbean Jerk Chicken Breast, Honey Lime Glaze, Pineapple Salsa
- \$55/\$105** Blackened Chicken Breast, Roasted Red Pepper Cream Sauce, Spinach
- \$43/\$75** Rosemary and Parmesan Roasted Chicken Quarters, Balsamic Glaze
- \$50/\$90** Apricot Glazed Roasted Chicken, Spicy Pepper Panzanella

### TURKEY

- \$50/\$90** Herb Rubbed and Citrus Roasted Carved Turkey, Homemade Gravy
- \$58/\$105** Hickory Smoked Boneless Turkey, Apricot Glaze, Smoked Turkey Gravy
- \$58/\$105** Creamed Turkey (or Chicken) Over Homemade Biscuits

# BY THE PAN - HALF/FULL

## FISH

- \$80/\$150** Brown Sugar and Bourbon Glazed Salmon, Pineapple, Cilantro  
**\$80/\$150** Cedar Plank Roasted Salmon, Blackberry Molasses Glaze, Spinach, Fresh Blackberries  
**\$145/\$275** Grilled Halibut, Sweet Corn and Crab Succotash, Lobster Cream  
**\$145/\$275** Blackened Grouper, Roasted Pepper and Charred Red Onion Salad, Chili Oil  
**\$80/\$150** Sun Dried Tomato Crusted Cod, White Wine Butter Reduction  
**\$95/\$180** Maryland Crab Cakes, Sweet Tomato Jam, Potato Crisps  
**\$73/\$135** Potato Crusted Tilapia, Smoked Paprika Cream Sauce  
**\$80/\$150** Potato Crusted Cod, Truffle Butter Sauce  
**\$95/\$180** Jerk Mahi Mahi, Honey Lime Glaze, Tropical Salsa  
**\$80/\$150** Grilled Salmon, Cherry Tomatoes, Pesto Cream Sauce, Balsamic Glaze  
**\$88/\$165** Thai Chili Glazed Salmon, Oriental Slaw  
**\$95/\$180** Seared Orange Roughy, Capers, Parsley, Lemon Butter Sauce  
**\$103/\$195** Sautéed Shrimp, Cherry Tomatoes, Spinach, Garlic, White Wine Butter Sauce  
**\$118/\$225** Crab Stuffed Shrimp, Roasted Red Pepper Cream Sauce, Arugula  
**\$103/\$195** Grilled Swordfish, Wild Mushrooms, Marsala Cream Sauce  
**\$95/\$180** Fried Flounder, Bacon, Tomatoes, Corn, Jalapeño Cream Sauce

## BEEF

\*Items Are Available in One Size and Serve Approximately 15 Guests

- \*\$275** Herb Rubbed and Roasted or Hickory Smoked Prime Rib, Au Jus, Horseradish  
**\*\$275** Herb Rubbed and Roasted or Hickory Smoked Beef Tenderloin, Au Jus, Horseradish  
**\$83/\$155** Orange and Rosemary Braised Beef Short Rib  
**\*\$295** Bacon Wrapped Smoked Beef Tenderloin, Au Jus, Béarnaise  
**\*\$155** Herb Rubbed and Roasted Top Sirloin with Au Jus and Horseradish Sauce  
**\$78/\$145** Marinated Grilled Flank Steak with Citrus Chimichurri  
**\$48/\$95** Braised Meatballs Marinara  
**\$48/\$95** Signature Meatloaf, Brown Sugar Glaze

## PORK

- \$50/\$90** Smoked BBQ Pulled Pork  
**\$38/\$75** Herb Rubbed and Smoked Pork Loin, Tabasco Slaw, Bacon Lardons, Herb Demi Glaze  
**\$38/\$75** Black Forrest Smoked Ham with Tropical Salsa  
**\$95/\$180** Asian or Sweet BBQ Glazed St Louis Style Ribs  
**\$50/\$90** Italian Sausage, Roasted Peppers, Onions, BBQ Reduction

## VEGETABLES \$30

Half Pan

\*\$15 Up-Charge

- Green Beans Almandine  
\*Tuscan Green Beans (Plum Tomatoes, Garlic, Caramelized Shallot)  
\*Grilled Asparagus  
Steamed Broccoli with Lemon Zest  
Sautéed Brussels Sprouts and Bacon  
Glazed Carrots  
Garlic and White Wine Sautéed Zucchini  
Corn on the Cob  
\*Grilled Mediterranean Medley (Asparagus, Peppers, Zucchini)  
\*Broccolini with Garlic and Olive Oil  
\*Stir Fried Vegetables  
\*Creamed Corn Au Gratin  
\*Baked Cauliflower Au Gratin  
\*Peas and Cheese

## STARCH \$30

Half Pan

\*\$15 Up-Charge

- Garlic Whipped Potatoes  
Rosemary and Herb Roasted Tuscan Potato Wedges Parmesan Bistro  
Red Skin Potatoes  
\*Asiago Potatoes Au Gratin  
Paprika and Garlic Roasted Red Skin Potatoes  
Yukon Gold Potatoes with E.V.O.O. and Dill  
\*Herb Roasted Fingerling Potatoes  
Stir Fried Rice  
Vegetable Rice Pilaf

## HORS D'OEUVRES

### TRAYS Serve 12 People

- \$18** Fresh Seasonal Fruit Tray with Honey Cream Cheese Dip  
**\$18** Vegetable Tray with Creamy French Onion Dip  
**\$35** Gourmet Cheese Mirror with Assorted Crackers  
**\$20** Assorted Cookies

### DIPS Serve 12 People

- \$30** Tomato Bruschetta, Toasted Crostini (Cold)  
**\$35** Buffalo Chicken Dip, Pita (Hot)  
**\$35** Spinach Artichoke Dip, Bread, Tortilla Chips (Hot or Cold)  
**\$45** Chipotle Crab and Corn, Tortilla Chips (Hot)  
**\$70** Smoked Salmon, Crostini (Cold)  
**\$20** Black Bean and Corn Salsa, Tortilla Chips (Cold)

### COLD Items Priced Per Piece

- \$1.10 per piece** California Roll (Crab, Cucumber, Avocado, Sticky Rice) Served with Soy Dipping Sauce
- \$.95 per piece** Turkey, Cheddar, Cucumber, and Hummus Pinwheel
- \$1.95 per piece** Mini Tea Sandwiches (Chicken, Tuna, Ham, Egg)
- \$1.10 per piece** BLT Biscuit
- \$1.25 per piece** Bruschetta with Tomato, Mozzarella and Balsamic Glaze
- \$.95 per piece** Hummus Crostini with Kalamata Olive and Feta Cheese
- \$2.50 per piece** Poached Shrimp with Lemons and Cocktail Sauce
- \$2.75 per piece** Blackened Shrimp and Pineapple Skewer
- \$1.50 per piece** Caprese Skewer (Fresh Mozzarella, Cherry Tomato, Kalamata Olive)
- \$3.25 per piece** New England Lobster Roll with Homemade Pickles

### HOT Items Priced Per Piece

- \$1.50 per piece** Bacon Wrapped Chicken Skewers, Pesto Marinated
- \$1.10 per piece** Wild Mushroom and Parmesan Stuffed Phyllo Cups
- \$.95 per piece** Mini Meatballs, Marinara Braised or Blackberry BBQ
- \$.95 per piece** Bacon Wrapped Water Chestnuts
- \$.95 per piece** Pizza Roll Up Bread with Marinara Sauce
- \$2.25 per piece** Caramelized Onion and Cheddar Sliders
- \$2.25 per piece** Fried Chicken and Waffle Sliders
- \$2.75 per piece** Black Pepper and Dijon Crusted Lamb Chops
- \$1.25 per piece** Mild Italian Sausage and Parmesan Cheese Stuffed Mushrooms
- \$1.50 per piece** Balsamic Chicken, Artichoke and Spinach Piada Quesadillas
- \$1.75 per piece** Chicken Strips with Assorted Sauces
- \$2.65 per piece** Korean BBQ Bacon Wrapped Shrimp and Pineapple
- \$2.00 per piece** Pork Spring Rolls, Thai Chili Sauce
- \$2.00 per piece** Maryland Style Crab Cakes with Tomato Jam
- \$2.25 per piece** Coconut Shrimp with Piña Colada Sauce
- \$1.75 per piece** Asian Glazed Baby Back Ribs
- \$3.25 per piece** Thai Chili Glazed Scallops
- \$1.25 per piece** Wood Fired and Grilled Chicken Wings (Garlic Parmesan, Blackberry BBQ, Sweet and Spicy)



## CARRY OUT CATERING

**48 HR. ADVANCE  
PRE ORDER**

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**\$100.00 MINIMUM  
ORDER FOR DELIVERY**

**10% DELIVERY FEE**