



RUSSO'S

WOOD FIRED PIZZA ON SITE CATERING

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BUILD YOUR OWN BUFFET (Items Priced Per Person)

SALAD

- \$2.5 House**, Iceberg, Tomato, Cucumber, Kalamata Olive, Mozzarella Cheese, Italian Vinaigrette, Ranch
- \$3.5 Caprese**, Tomato, Fresh Mozzarella, Mixed Greens, Oregano, Basil, Italian Vinaigrette, Balsamic Glaze
- \$3.5 Chopped**, Iceberg, Tomato, Cucumber, Red Onion, Grilled Corn, Jalapeño, Cheddar Cheese, Cilantro Lime Vinaigrette
- \$2.5 Classic Caesar**, Romaine, Parmesan, Herb Focaccia Croutons, Caesar Dressing
- \$3.5 Mix**, Mixed Greens, Candied Pecans, Dried Cranberry, Red Onion, Gorgonzola Bleu Cheese, Raspberry Balsamic Vinaigrette
- \$3.5 Spinach Orzo**, Spinach, Orzo Pasta, Corn, Sun Dried Tomato, Red Onion, Feta Cheese, Roasted Red Pepper Ranch Dressing
- \$3.5 Cobb**, Mixed Greens, Tomato, Red Onion, Hard Boiled Egg, Gorgonzola Bleu Cheese, Italian Vinaigrette
- \$3.5 Mediterranean**, Iceberg, Tomato, Cucumber, Kalamata Olive, Artichoke Heart, Roasted Red Pepper, Feta Cheese, Italian Vinaigrette

SOUP

- \$2** Chicken, Vegetable and Orzo
- \$2** Creamy Tomato and Basil
- \$2** Italian Minestrone
- \$3** New England Clam Chowder

BREAD

- \$.5** Tomato Focaccia
- \$.5** Garlic Parmesan Loaf

PASTA

- \$3 Baked Penne**, Marinara Sauce, Parmesan Cheese, Mozzarella Cheese
- \$4 Baked Penne Vodka**, Smoked Bacon, Tomato and Vodka Cream Sauce, Mozzarella Cheese
- \$4 Orecchiette**, Baby Broccoli, Sun Dried Tomatoes, Sausage, White Wine Butter Sauce
- \$5 Baked Tortellini**, Sun Dried Tomato Cream Sauce, Panko Crust
- \$4 Baked Bow Ties**, Alfredo Cream Sauce, Spinach, Cherry Tomatoes, Mozzarella Cheese
- \$5 Penna Carbonara**, Bacon, Corn, Cherry Tomatoes, Parmesan Cream Sauce
- \$5 Baked Rigatoni**, Marinara Sauce, Italian Sausage, Banana Peppers, Ricotta Cheese, Mozzarella Cheese
- \$5 Baked Stuffed Shells**, Italian Cheese Filling, Creamy Vegetable Tomato Sauce, Mozzarella Cheese

- \$4 Baked Manicotti**, Italian Cheese Filling, Creamy Tomato Sauce, Mozzarella Cheese
- \$4 Baked Macaroni and Cheese**, Creamy Cheddar Sauce, Panko Crust
- \$5 Egg Noodles with Creamed Chicken**, Cheddar Cream Sauce, Herb Panko Crust
- \$4 Stuffed Crepes**, Sausage, Wild Mushroom, Asiago Cheese, Alfredo Sauce, Mozzarella Cheese
- \$6 Baked Lasagna**, Tomato Meat Sauce, Béchamel, Mozzarella Cheese, Parmesan Cheese, White Cheddar Cheese

CHICKEN

- \$5.5** Pan Seared Twin Chicken Breast, Wild Mushrooms, Marsala Cream Sauce
- \$6.5** Breaded Chicken Cutlets, Marinara Sauce, Mozzarella Cheese, Parmesan Cheese
- \$7.5** Parmesan Crusted Chicken Cutlets, Fresh Lemon, Arugula, Cherry Tomatoes, Fresh Mozzarella
- \$6.5** Egg Battered Chicken Medallions, Lemon, Capers and Parsley sauce
- \$7.5** Egg Battered Chicken Medallions, Asparagus Tips, Sun Dried Tomatoes, Artichoke Hearts, Parmesan Cream Sauce
- \$7.5** Fresh Mozzarella and Rosemary Crusted Chicken Breast, Creamy Tomato Sauce
- \$7.5** Teriyaki Chicken, Stir Fried Vegetables
- \$5.5** Caribbean Jerk Chicken Breast, Honey Lime Glaze, Pineapple Salsa
- \$6.5** Blackened Chicken Breast, Roasted Red Pepper Cream Sauce, Spinach
- \$4.5** Rosemary and Parmesan Roasted Chicken Quarters, Balsamic Glaze
- \$6.5** Apricot Glazed Roasted Chicken, Spicy Pepper Panzanella
- \$6.5** Creamed Chicken over Homemade Biscuits

TURKEY

- \$6** Herb Rubbed and Citrus Roasted Carved Turkey, Homemade Gravy
- \$7** Hickory Smoked Boneless Turkey, Apricot Glaze, Smoked Turkey Gravy
- \$7** Creamed Turkey Over Homemade Biscuits

BUILD YOUR OWN BUFFET (Items Priced Per Person)

FISH

- \$9** Brown Sugar and Bourbon Glazed Salmon, Pineapple, Cilantro
- \$9** Cedar Plank Roasted Salmon, Blackberry Molasses Glaze, Spinach, Fresh Blackberries
- \$16** Grilled Halibut, Sweet Corn and Crab Succotash, Lobster Cream
- \$15** Blackened Grouper, Roasted Pepper and Charred Red Onion Salad, Chili Oil
- \$10** Sun Dried Tomato Crusted Cod, White Wine Butter Reduction
- \$12** Maryland Crab Cakes, Sweet Tomato Jam, Potato Crisps
- \$9** Potato Crusted Tilapia, Smoked Paprika Cream Sauce
- \$10** Potato Crusted Cod, Truffle Butter Sauce
- \$12** Jerk Mahi Mahi, Honey Lime Glaze, Tropical Salsa
- \$8** Grilled Salmon, Cherry Tomatoes, Pesto Cream Sauce, Balsamic Glaze
- \$10** Thai Chili Glazed Salmon, Oriental Slaw
- \$12** Seared Orange Roughy, Capers, Parsley, Lemon Butter Sauce
- \$13** Sautéed Shrimp, Cherry Tomatoes, Spinach, Garlic, White Wine Butter Sauce
- \$15** Crab Stuffed Shrimp, Roasted Red Pepper Cream Sauce, Arugula
- \$13** Grilled Swordfish, Wild Mushrooms, Marsala Cream Sauce
- \$12** Fried Flounder, Bacon, Tomatoes, Corn, Jalapeño Cream Sauce

BEEF

- *Optional - Carving Station \$100 per Station**
- *\$14** Herb Rubbed and Roasted or Hickory Smoked Prime Rib, Au Jus, Horseradish
- *\$15** Herb Rubbed and Roasted or Hickory Smoked Beef Tenderloin, Au Jus, Horseradish
- \$9** Orange and Rosemary Braised Beef Short Rib
- *\$16** Bacon Wrapped Smoked Beef Tenderloin, Au Jus, Béarnaise
- *\$9** Herb Rubbed and Roasted Top Sirloin with Au Jus and Horseradish Sauce
- *\$9** Marinated Grilled Flank Steak with Citrus Chimichurri
- \$6** Braised Meatballs Marinara
- \$6** Signature Meatloaf, Brown Sugar Glaze

PORK

- \$6** Smoked BBQ Pulled Pork
- \$5** Herb Rubbed and Smoked Pork Loin, Tabasco Slaw, Bacon Lardons, Herb Demi Glaze
- \$8** Black Forrest Smoked Ham with Tropical Salsa
- \$12** Asian or Sweet BBQ Glazed St Louis Style Ribs
- \$6** Italian Sausage, Roasted Peppers, Onions, BBQ Reduction

VEGETABLES \$2

***\$1 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 \$2

***\$1 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

PASTA SAUTÉ STATION

\$200 additional staff fee

\$10 per person

2 HOURS OF FULL SERVICE MADE TO ORDER PASTA SAUTÉ STATION

CHOOSE YOUR PASTA, SAUCE AND FRESH INGREDIENTS

(We Sauté Every Dish to Order)

CHOICE OF TWO PASTAS:

Penne, Spaghetti, Fettuccine, Rotini, Rigatoni

SAUCES:

Marinara Sauce, Alfredo Sauce, Pesto, Garlic and Olive Oil

VEGETABLES:

Broccoli, Roasted Red Peppers, Mushrooms, Caramelized Onions, Spinach, Artichoke Hearts

ADDITIONS:

- \$3** Chicken
- \$4** Meatballs
- \$5** Shrimp

HORS D'OEUVRES

TRAYS

\$1.95 per person Fresh Seasonal Fruit Tray with Honey Cream Cheese Dip

\$1.95 per person Vegetable Tray with Creamy French Onion Dip

\$2.45 per person Gourmet Cheese Mirror with Assorted Crackers

\$1.95 per person Assorted Cookies

DIPS

\$2.00 per person Tomato Bruschetta, Toasted Crostini (Cold)

\$2.50 per person Buffalo Chicken Dip, Pita (Hot)

\$2.50 per person Spinach Artichoke Dip, Bread, Tortilla Chips (Hot or Cold)

\$3.50 per person Chipotle Crab and Corn, Tortilla Chips (Hot)

\$5.00 per person Smoked Salmon, Crostini (Cold)

\$1.50 per person Black Bean and Corn Salsa, Tortilla Chips (Cold)

BUILD YOUR OWN BUFFET (Items Priced Per Piece)

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 wing** Wood Fired and Grilled Chicken Wings (Garlic Parmesan, Blackberry BBQ, Sweet and Spicy)



ON SITE CATERING

**\$125.00 SERVICE FEE
2 HOURS OF
BUFFET SERVICE**

\$625.00 FOOD MINIMUM

**Inquire with Chef Anthony Russo
about additional options
and services.**

On Site Catering includes

- Food Delivery
- Buffet Set Up and Tear Down
- Service Staff
- Disposable Plates, Napkins, and Utensils
- Hot Holding Chaffing Dishes w/ Fuel
- Heat Lamps
- Serving Utensils