

Russo's Wood Fired
Carry Out Catering Menu
72 Hr. Advance Pre Order
\$50 Minimum Order
10% Delivery Fee

By the Pan
Half/Full

Salad

- \$27/\$45 House, Mixed Greens, Tomato, Cucumber, Black Olives, Mozzarella Cheese, Italian Vinaigrette, Ranch
- \$35/\$60 Caprese, Beefsteak Tomato, Fresh Mozzarella, Mixed Greens, Oregano, Basil, Red Wine Vinaigrette, Balsamic Glaze
- \$35/\$60 Chopped, Mixed Lettuces, Tomato, Cucumber, Avocado, Red Onion, Grilled Corn, Cheddar Cheese, Honey, Chipotle Vinaigrette
- \$27/\$45 Classic Caesar, Romaine, Parmesan, Garlic Crostini, Caesar Dressing

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, Tomato Basil Sauce, Parmesan Cheese, Mozzarella Cheese
- \$35/\$60 Baked Penne Vodka, Smoked Bacon, Tomato and Vodka Cream Sauce, Mozzarella Cheese
- \$35/\$60 Baked Bow Ties, Alfredo Cream Sauce, Spinach, Cherry Tomatoes, Mozzarella Cheese
- \$42/\$75 Baked Rigatoni, Tomato Basil 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 Sausage, Wild Mushroom and Asiago Stuffed Crepes, Alfredo Sauce, Mozzarella Cheese
- \$50/\$95 Baked Lasagna, Tomato Meat Sauce, Béchamel, Mozzarella Cheese, Parmesan Cheese, White Cheddar Cheese

Chicken

\$50/\$90	<i>Pan Seared Chicken Breast, Wild Mushrooms, Marsala Cream Sauce</i>
\$55/\$105	<i>Breaded Chicken Cutlets, Tomato Basil sauce, Mozzarella Cheese, Parmesan Cheese</i>
\$55/\$105	<i>Egg Battered Chicken Medallions, Lemon Caper and Parsley sauce</i>
\$65/\$120	<i>Egg Battered Chicken Medallions, Asparagus Tips, Sun Dried Tomatoes, Artichoke Hearts, Parmesan Cream Sauce</i>
\$65/\$120	<i>Fresh Mozzarella and Rosemary Crusted Chicken Breast, Creamy Tomato Sauce</i>
\$65/\$120	<i>Tempura Fried Chicken, Stir Fried Vegetables</i>
\$50/\$90	<i>Caribbean Jerk Chicken Breast, Honey Lime Glaze, Pineapple Salsa</i>
\$55/\$105	<i>Blackened Chicken Breast, Roasted Red Pepper Cream Sauce, Spinach</i>
\$43/\$75	<i>Rosemary and Parmesan Roasted Chicken Quarters, Balsamic Glaze</i>

Turkey

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

Fish

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

Beef

***Items Are Available In One Size And Feed Approximately 15 Guests**

\$275	<i>*Herb Rubbed and Roasted or Hickory Smoked Prime Rib, Au Jus, Horseradish</i>
\$275	<i>*Herb Rubbed and Roasted or Hickory Smoked Beef Tenderloin, Au Jus, Horseradish</i>

\$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

\$53/\$95 Signature Meatloaf, Brown Sugar Glaze

Pork

\$50/\$90 Smoked BBQ Pulled Pork Butt

\$38/\$75 Herb Rubbed and Smoked Pork Loin, Tabasco Slam, 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

***\$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)
**Brocolini with Garlic and Olive Oil*
**Stir Fried Vegetables*
**Creamed Corn Au Gratin*
**Baked Cauliflower Au'Gratin*

Starch \$30

***\$15 Up-Charge**

Garlic Whipped Potatoes
Rosemary and Herb Roasted Tuscan Potato Wedges
Parmesan Bistro Redskin Potatoes
**Asiago Potato 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 (Serves 12 People)

<i>Fresh Seasonal Fruit Display with Honey Cream Cheese Dip</i>	\$18
<i>Vegetable Tray with Creamy French Onion Dip</i>	\$18
<i>Gourmet Cheese Mirror with Assorted Crackers</i>	\$35
<i>Assorted Cookies</i>	\$20

Dips (Serves 12 People)

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

Cold (Items Priced Per Piece)

<i>California Roll (Crab, Cucumber, Avocado, Sticky Rice)</i>	
<i>Served with Soy Dipping Sauce</i>	\$.95 per piece
<i>Turkey, Cheddar, Vegetable and Hummus Pinnwheel</i>	\$.95 per piece
<i>Mini Tea Sandwiches (Chicken, Tuna, Egg)</i>	\$2.25 per piece
<i>BLT Biscuit</i>	\$.95 per piece
<i>Bruschetta with Tomato, Mozzarella and Balsamic Glaze</i>	\$1.25 per piece
<i>Hummus Crostini with Black Olive and Feta Cheese</i>	\$.85 per piece
<i>Poached Shrimp with Lemons and Cocktail Sauce</i>	\$2.65 per piece
<i>Beef Carpaccio and Fennel Roulade with Basil Pesto</i>	\$1.75 per piece
<i>New England Lobster Roll with Homemade Pickles</i>	\$3.25 per piece

Hot (Items Priced Per Piece)

<i>Teriyaki Chicken Satay with Chili Peanut Sauce and Fresh Scallions</i>	\$1.25 per piece
<i>Wild Mushroom and Parmesan Stuffed Phyllo Cups</i>	\$1.10 per piece
<i>Mini Meatballs, Marinara Braised or Sweet and Sour</i>	\$.95 per piece
<i>Bacon Wrapped Water Chestnuts</i>	\$.95 per piece
<i>Pizza Roll Up Bread with Marinara Sauce</i>	\$.95 per piece
<i>Caramelized Onion and Cheddar Sliders</i>	\$2.25 per piece
<i>Fried Chicken and Waffle Sliders</i>	\$2.25 per piece
<i>Black Pepper and Dijon Crusted Lamb Chops</i>	\$2.75 per piece
<i>Mild Italian Sausage and Parmesan Cheese Stuffed Mushrooms</i>	\$1.25 per piece
<i>Grilled Chicken Quesadilla</i>	\$1.25 per piece
<i>Vegetable Quesadillas</i>	\$.95 per piece
<i>Balsamic Chicken, Artichoke and Spinach Piada Quesadillas</i>	\$1.50 per piece
<i>Chicken Strips with Assorted Sauces</i>	\$1.75 per piece
<i>Korean BBQ Bacon Wrapped Shrimp and Pineapple</i>	\$2.65 per piece
<i>Shrimp Spring Rolls with Hot Mustard Sauce</i>	\$2.25 per piece
<i>Pork Spring Rolls</i>	\$2.00 per piece
<i>Maryland Style Crab Cakes with Tomato Jam</i>	\$2.00 per piece
<i>Coconut Shrimp with Pina Colada Sauce</i>	\$2.25 per piece
<i>Asian Glazed Baby Back Ribs</i>	\$1.75 per piece
<i>Thai Chili Glazed Scallop</i>	\$2.95 per piece