



Xavier
Grand Ballroom
at St. Francis Xavier College Church

3628 Lindell Boulevard • St. Louis, Missouri 63106

BREAKFAST, BRUNCH & LUNCH MENUS



Booklet Contents:

Continental Breakfast
Blue Ribbon Breakfast
Garden Grill Brunch
Healthy Start Brunch

SSS Lunch Buffet
Cold Deli Lunch Buffet
Cold Seated Lunch
Hot Seated Lunch
Traditional Luncheon Buffet
Pasta Luncheon Buffet
Gourmet Food Bars

Appetizer Additions
Dessert Collection

Catering by

RUSSO'S
EST. 1961
CATERING

RUSSOSGOURMET.COM

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Venue Info

Twelve stately columns punctuate the space with grandeur, while thermal stained glass windows expand the vistas into the meticulously planned lawns of Saint Louis University. In the warm light of day or delicate glow of evening, the Ballroom at the College Church will frame your memorable occasion with the elegant style you deserve.



Xavier
Grand Ballroom
at St. Francis Xavier College Church

Continental Breakfast Buffet

Seasonal Fresh Fruit

Sliced whole fresh fruit including honeydew, cantaloupe & pineapple paired with other in-season fruits



Scones

Russo's Pastry Selections : choice of three

Accompanied by whipped butter & cream cheese

Homestyle Muffins

Fruit Danish

Scones

Baked Breakfast Breads

Bread Sliced Bagels



Bread Sliced
Bagels



Homestyle Muffins

Beverages

Freshly Brewed Coffee

Ice Water



Baked Breakfast
Breads



Fruit Danish

\$12/person (100 or more)

\$13/person (35 - 99 guests)

Pricing includes all necessary silver, china, glassware, table linens, our professional staff and the complete setup of buffet with linens & decor.

Prices are subject to 22% labor charge (\$300 minimum), applicable sales tax and minimum room rental charges. Minimum guest counts apply for weekend events. Please consult your sales representative for more information.

* Gluten free options available at an additional cost

Deluxe Breakfast Buffet

Seasonal Fresh Fruit

Sliced whole fresh fruit including honeydew, cantaloupe
& pineapple paired with other in-season fruits

Entrees : choice of one

Fluffy Scrambled Eggs • Western Egg Scramble • Egg & Cheese Quesadillas
Vegetable Egg Strata Casserole • Gourmet Cheese Omelet

* substitute egg whites for \$0.50/person



Fluffy Scrambled Eggs

Accompaniments : choice of three

Sausage • Turkey Sausage • Bacon • Sliced Baked Ham • Yukon Gold Breakfast Potatoes
Buttermilk Biscuits & Country Gravy • French Toast • Turkey Bacon (+\$0.50/person)



Sausage

Assortment of Pastries : choice of two

Accompanied by whipped butter & preserves

Homestyle Muffins • Fruit Danish
Baked Breakfast Breads • Bread Sliced Bagels

Beverages

Fresh Brewed Coffee
Chilled Orange Juice in Carafes
Ice Water

\$18/person (100 or more)

\$19/person (35 - 99 guests)

Pricing includes all necessary silver, china, glassware, table linens, our professional staff
and the complete setup of buffet with linens & decor.

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Signature Brunch Buffet

Your guests will enjoy a wonderful combination of Russo's carved meat and side dishes.

Carvery Station : choice of one

Charcrust Top Round of Beef
with au jus, mushroom bordelaise & whipped cream horseradish
Ginger & Honey Glazed Ham
with brown sugar glaze
Herb Marinated Rotisserie Turkey
with thyme pan gravy & cranberry orange chutney

Accompaniments : choice of three

Western Style Omelet • Quiche Lorraine • Vegetable Egg Strata Casserole • Fluffy Scrambled Eggs
Chicken Monte Cristo • Pasta con Broccoli • Penne Primavera in Tomato Broth • Yukon Gold Breakfast Potatoes
Chef's Vegetable Medley • Teriyaki Salmon (add \$2.00/person) • Lemon Herb Chicken (* Gluten Free version available for \$0.50/person)

Served With:

Seasonal Fresh Fruit

Sliced whole fresh fruit including honeydew, cantaloupe
& pineapple paired with other in-season fruits

Buttermilk Biscuits & Country Gravy

Beverages

Fresh Brewed Coffee • Iced Tea • Chilled Orange Juice in Carafes • Ice Water

\$25/person (100 or more)

\$26/person (35 - 99 guests)

Pricing includes all necessary silver, china, glassware, table linens, our professional staff
and the complete setup of buffet with linens & decor.

Prices are subject to 22% labor charge (\$450 minimum), applicable sales tax and minimum room rental charges.
Minimum guest counts apply for weekend events. Please consult your sales representative for more information.

* Gluten free options available at an additional cost

S.S.S. Lunch Buffet

A combination of light, fresh and delicious selections from our soup, salad and sandwich collection.

Soup Station : choice of one

Roasted Vegetable Minestrone • Southwest Chicken & Rice • Canadian Cheddar Cheese
Baked Potato & Leek • Chicken Tortilla • Cream of Broccoli • Vegetable Beef Barley
Ham & Bean • Chicken Noodle • Cream of Asparagus

Salads : choice of two

Potato Salad • Italian Pasta Salad • Coleslaw • Seven Layer Salad
Italian Salad • Garden Vegetable Salad • Caesar Salad

Sandwiches : choice of three

Roast Beef & Swiss on White Bolillo Roll • Sliced Turkey & Provolone on Wheat Bolillo Roll
Ham, Turkey & Bacon Club Sandwich on Italian Flatbread • Grilled Chicken on Wheat Bread
Ham & Cheddar on Pretzel Roll • Grilled Vegetable Wrap with Spinach Tortilla Shell
Santa Fe Chicken Wrap with Tomato Basil Shell • Chicken Salad on Crossiant

* gluten free / lettuce wrap options available

Accompaniments

Honey Mustard • Horseradish • Italian Mayonnaise

* add homemade bistro chips for \$1.25/person

Dessert

Fresh Baked Assorted Cookies

Beverages

Iced Tea + Ice Water

\$18/person (100 or more)

\$19/person (35 - 99 guests)

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and the complete setup of buffet with linens & decor.

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Seated Lunch

Plated Salad Entrees

served with fruit cup & fresh bread

Grilled Chicken Nicoise Salad

mixed greens with grilled chicken, red potatoes, roma tomatoes, green beans, hard cooked eggs, kalamata olives & roasted leek vinaigrette

Mixed Grill Salad

Beef tenderloin, grilled chicken, teriyaki glazed salmon on mixed greens with a smoky russian dressing

Chicken Capellini

Char-crusted chicken breast atop angel hair pasta & primavera veggies with a tomato vinaigrette.

Plated Combination Entrees

served with fruit cup

Chicken & Tuna Salad Sandwich Combo

white chicken salad, albacore tuna salad, fresh lettuce, wedged tomatoes & on a light flaky croissant

Petite Sandwich & Salad Combo

choice of two finger sandwiches (turkey, ham, chicken, roast beef or tuna salad) and garden salad with mixed greens, tomato wedges, cucumbers, mushrooms, pine nuts & balsamic vinaigrette

\$18/person (100 or more)

\$19/person (35 - 99 guests)

All Seated Lunch Entrees Include:

Dessert

Assorted Premium Gourmet Desserts
Fruit Tartlet • Italian Cannoli • Tiramisu Parfait

Beverages

Freshly Brewed Iced Tea • Ice Water

Hot Plated Entrees

includes choice of salad, two side dishes & dinner rolls with butter

Salad : choice of one

Italian • Caesar • Garden Vegetable • Fresh Fruit

Entree : choice of one

Lemon Herb Chicken (GF)

charbroiled chicken breast with mixed herbs, wine & citrus with roasted garlic lemon sauce

Chicken Spedini

rolled & stuffed chicken with fresh basil, roma tomatoes & italian cheeses with lemon bianco

Sesame Almond Encrusted Pork

roasted pork tenderloin with mandarin hoisin glaze

Beef Scallopini

beef cutlets with lemon, mushrooms, capers & white wine sauce

Teriyaki Salmon (\$2.00/person)

marinated & pan seared atlantic salmon with teriyaki glaze

Eggplant Parmesan Napoleon

breaded & baked eggplant stacked with ricotta-parmesan mousse, served with pomodoro sauce

Stuffed Green Pepper (GF/Vegan) (\$1.50/person)

quinoa, mixed veggies & arrabiatta with spicy tomato broth

Accompaniments : choice of two

Chef's Vegetable Medley • Sugar Snap Peas & Carrots
Broccoli with Lemon Butter • Wild Rice Pilaf
Fresh Green Beans with Roasted Tomatoes
3-Herb Rosemary Potatoes • Vesuvio Garlic Potatoes

\$21/person (100 or more)

\$22/person (35 - 99 guests)

Pricing includes all necessary silver, china, glassware, linen napkins & equipment to provide a complete seated lunch.

Prices are subject to 22% labor charge (\$400 minimum), applicable sales tax and minimum room rental charges. Minimum guest counts apply for weekend events. Please consult your sales representative for more information.

* Gluten free options available at an additional cost

Traditional Lunch Buffet

Salad Selections : choice of one

Italian • Classic Caesar • Garden Vegetable • Fresh Fruit

Entrees : choice of one

Chicken Ala Russo

sauteed chicken, roasted artichoke, fresh mushrooms
& sauce chardonnay

Chicken Spedini

rolled & stuffed chicken with fresh basil, roma tomatoes,
italian cheeses & lemon bianco

Lemon Herb Chicken (GF)

charbroiled chicken breast with mixed herbs, wine, citrus
& roasted garlic lemon sauce

Chicken Marsala

sauteed chicken breast with mushrooms, red & yellow peppers
and marsala wine sauce

Sicilian Style Beef Spedini (+\$1.00/person)

rolled beef with fresh basil, roma tomatoes, shaved cheeses
& pomodoro sauce

Yankee Pot Roast

fork tender roast beef, oven braised with roasted vegetables,
garnished with lots of carrots, peas & pearl onions

Cranberry Apple Stuffed Pork Loin

tender pork baked with cranberry & apples,
served in a cranberry ginger glaze

Smothered Portabella Mushroom

lightly marinated in aged balsamic, charbroiled with vegetables,
leeks, mozzarella & smoky chasseur sauce

Tomato Dusted Tilapia

Tilapia with diced tomatoes, lemon zest & flash fried capers
with a lemon chive sauce

Eggplant Parmesan Napoleon

breaded eggplant stacked with ricotta-parmesan mousse
& pomodoro sauce

Accompaniments : choice of two

Chef's Vegetable Medley • Fresh Green Beans with Pan Burst Tomatoes • Grilled Zucchini & Tomatoes
Sugar Snap Peas & Carrots • Bowtie Pesto Primavera • Fusilli Florentine • Cavatelli Pomodoro • Pasta con Broccoli
BLT Rigatoni • Oven Browned Potatoes • Three Herb Rosemary Potatoes • Roasted Garlic Whipped Potatoes
Orange & Pecan Rice • Wild Rice Pilaf

Dessert

Assorted Mini Gourmet Desserts
(Choose up to 5 selections from our bakery's seasonal offerings)

Includes

Dinner Rolls & Butter • Freshly Brewed Ice Tea • Ice Water

\$19/person (100 or more)

\$20/person (35 - 99 guests)

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and the complete setup of buffet with linens & decor.

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Gourmet Food Bars

Pasta Station

Russo's Signature Pastas

Pastas : choice of two

Cavatelli Bolognese • Pasta con Broccoli • Fusilli Florentine
Bowtie Pesto Primavera • Homemade Lasagna
BLT (bacon, leek & tomato) Rigatoni

Salads : choice of one

Italian • Garden Vegetable • 7-layer Salad • Classic Caesar

Served with

Toasted Ravioli with marinara
Garlic Cheesebread

Assorted Dessert

Fruit Tartlet • Italian Cannoli • Tiramisu

Stuffed Potato Bar

Our Jumbo Baked Potatoes

Toppings : choice of two

Carolina Pulled BBQ Pork • Rotisserie Pulled Turkey
3-Bean Chunky Chili

Additional Toppings

Shredded Cheddar Cheese • Crisp Bacon • Sour Cream
Green Onions • Whipped Butter

Accompaniments

Vegetable Mornay • Grilled Garden Salad with Italian & Ranch Dressing

Dessert

Assorted Gourmet Cookies

Diner Bar

Angus Beef & Grilled Chicken Sliders

Accompanied by

Sandwich Buns • Assorted Sliced Cheeses • Lettuce
Tomato • Onion • Pickles • Condiments

Served with

Creamy Coleslaw & Homemade Bistro Chips

Dessert

Mini Cobblers & Pies

* add French vanilla ice cream for \$1.50/person

Fajita Bar

Chicken, Beef & Vegetable Fajita Saute

Accompaniments

Corn Tortilla • Flour Tortillas • Diced Tomatoes • Shredded Lettuce
Shredded Cheddar Cheese • Sour Cream • Homemade Salsa

Served with

Meatless Taco Salad with Ranch • Mexican Rice • Refried Beans

Dessert

Assorted Mini Desserts

All Food Bars Include

Freshly Brewed Iced Tea

\$18/person (100 or more)

\$19/person (35 - 99 guests)

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* Gluten free options available at an additional cost

Dessert Collection

Mini Gourmet Desserts: \$2.25/person

(Includes preparation amount of 1.5/person)

Chocolate Opera Cake Square

Classic Carrot Cake

Classic Tiramisu Parfait

St. Louis Goopy Butter Square

(Additional seasonal selections available)

Assorted Cookies: \$1.25/person

(Includes preparation amount of 1.25/person)

Chocolate Chip

Honey-Walnut Oatmeal

Red Velvet

White Chocolate Macadamia

Goopy Butter

Premium Dessert Selection: \$2.75/person

(Includes preparation amount of 1.5/person)



Mama Russo's Cannoli

cinnamon infused shell, ricotta mousse & chocolate chips

Mini Fresh Fruit Tartlet

short crust, Bavarian cream, fresh berries & apricot glaze

Shot Glass Desserts

Fruit Parfait • Tiramisu • Apple Pie Crunch

Micro Pies

Chocolate Silk • Apple Crumble • Mixed Berry • Strawberry Cream

Specialty Cakes & Pies: \$3.00/person

Turtle Cheesecake

Chocolate, caramel & pecans piled high on our light cheesecake with an Oreo cookie crumb

Chocolate Truffle Mousse Cake

Chocolate cake layered with chocolate mousse whipped cream filling & dipped with chocolate shavings

White Chocolate Raspberry Cheesecake

Our specialty cheesecake swirled with raspberry sauce & baked to perfection. Trimmed with white chocolate shavings

Key Lime Chiffon Pie

Florida key lime juice baked with creamy custard in a graham cracker shell. Topped with lemon lime chiffon & whipped cream

Black Forest Cake

Layers of chocolate cake, Kirsch marinated Griottine cherries & butter cream filling. Finished with chocolate shavings & garnished

Russo's Tiramisu

Layers of ladyfinger cookie infused with Espresso & Brandy, between a light mascarpone cheese filling. Dusting with imported cocoa powder



Additional Options

Stations & Bars

Carving Station : \$3.00/person
choice of one

Charcrust Top Round of Beef
au jus, mushroom sauce & whipped horseradish

Rosemary Roasted Pork Loin
dijon demi-glaze & lemon rosemary aioli

Herb Marinated Rotisserie Turkey
thyme pan gravy & orange cranberry chutney

Omelet Bar with Chef : \$3.50/person + \$125 labor
Made to order omelets including cheese, tomatoes,
mushrooms, onions, peppers, bacon, spinach, ham & salsa
* egg whites available upon request

Belgian Waffle Station : \$2.50/person + \$125 labor
with sweet honey butter, powdered sugar, syrup
& mixed berry compote

Chicken & Waffles Bar : \$2.50/person
Buttermilk Fried Chicken • Belgian Waffles • Maple Syrup

Steel Cut Oatmeal Station : \$3.50/person
includes cinnamon, brown sugar, seasonal berries & raisins

Gourmet Dessert Station : \$2.50/person
Assortment of mini gourmet desserts

Al a Carte

Additional Entree : \$2.50/person
Additional Side : \$1.50/person

Cheese Blintz : \$2.50/person
with fruit toppings & whipped cream

Hot Breakfast Sandwiches : \$2.75/person
Egg & Cheese on Brioche • Southern Chicken Biscuit
Country Style Ham, Egg & Cheese on Brioche

Yogurt & Granola : \$3.50/person
Fruit yogurt layered with fresh berries
& crunchy granola on the side

Beverages

Bottled Juices : \$2.00/bottle
apple, orange, cranberry

Hot Tea : \$1.00/person
with assorted herbal tea bags

Cocktail Bars

Mimosa Bar : \$250 + \$5.00/drink
Champagne • Orange & Cranberry Juice • Fresh Berries

Bloody Mary Bar : \$250 + \$6.00/drink
Vodka • Bloody Mary Mix • Fixins

includes bar setup, disposable cups, equipment & bartender
drinks billed per consumption

RUSSO'S

EST. 1961

CATERING

9904 Page Ave, St. Louis, MO 63132



ABOUT OUR MENUS

Our menus are designed to incorporate many time consuming arrangements necessary to produce the perfect event.

Matt Russo's philosophy, when founding our company in 1961, was to provide high quality food, fresh ideas, and culinary innovation to his customers at a fair price. We, at Russo's Catering, strive for nothing less.

Food expertise is just one facet of our business...
Another is our commitment to service

Because of our flexibility, consistent pursuit of excellence, and astute eye of detail, Russo's Catering has developed a base of lifelong customers.



See more achievements at russosgourmet.com