

russo's
Holiday Menu





To call in your order

617.719.4107 *Ask for Catering.*

You can also call our main number at 617.923.1500.

To contact us

catering@russos.com

Please be advised, we can not accept orders via email.

Russo's store hours

Monday - Saturday 8am - 7pm

Sunday 8am - 6pm

Russo's Holiday hours

Saturday, December 24 8am - 3pm

Sunday, December 25 CLOSED

Saturday, December 31 8am - 6pm

Sunday, January 1 CLOSED

**Look for our Weekly Specials,
fruit baskets, recipes & more!**

www.russos.com

Featured on the cover: Russo's Cranberry Orange Grand Marnier Tart

APPETIZERS *1 lb serves 2, 1 pint serves 2, 1 dozen serves 4*

Herb Roasted Olives \$5.98/lb

Mixed pitted olives roasted with fresh herbs, garlic and lemon.

Sausage Stuffed Mushrooms \$16.98/doz

Stuffed with sweet Italian sausage, Mozzarella, fennel and bread crumbs.

Wild Mushroom Pinwheel Crostini \$16.98/doz

Wild mushrooms, Comte cheese and finished with roasted red peppers.

Stuffed Figs \$16.98/doz

Grilled black mission figs stuffed with Gorgonzola Dolce and walnuts. Finished with balsamic syrup.

Beef Arancini \$4.29/ea

Italian rice ball stuffed with beef ragú and Provolone cheese.

Potato Latkes \$7.98/doz

Light and lacy, crisp on the outside, with the perfect blend of potato and onion.

Shrimp Cocktail \$29.98/doz

Gently poached or flame-grilled shrimp served with complimentary cocktail sauce.

Baked Brie en Croûte \$19.98/ea

A wheel of ripe Brie topped with cracked pepper, layered with raspberry preserves or caramelized pear, baked inside a buttery puff pastry.

Mini Curried Vegetable Croquettes \$14.00/doz

With mango chutney.

Filo Cups \$16.98/doz

Stuffed with a fig, Brie and walnuts.

Smoked Salmon Pinwheel Crostini \$23.00/doz

Mini Crabcakes \$28.99/doz

Chopped Liver \$7.98/lb

Wrapped Asparagus with Asiago Cheese Sticks \$16.98/doz

DIPS

French Onion Dip \$5.98/pt

We use fresh caramelized onions in this classic dip.

Clam & Bacon Dip \$6.98/pt

A combination of tender minced clams and cob-smoked bacon.

Cran-Walnut Dip \$5.98/pt

A blend of dried cranberries, toasted walnuts, cream cheese and goat cheese.

PLATTERS & APPETIZER BASKETS

Fresh Bread Basket

An assortment of foccacia, baguettes, and rustica bread garnished with grissini and fresh herbs.

Serves 6-8 \$14.98/ea

Chef's Antipasto

A selection of char-grilled vegetables, Italian dry cured meats, imported aged cheeses & olives: all presented over a chopped green salad.

10 person minimum \$7.98/pp

Traditional Meat and Cheese

Roast beef, smoked ham, smoked turkey, salami, Swiss cheese, Provolone cheese, garnished with lettuce, tomatoes, and olives. Served with finger rolls.

Small *serves 12* \$39.98

Large *serves 35* \$84.98

Premium Italian Meat and Cheese

Prosciutto di Parma, Mortadella, Prosciutto Cotto, Genoa Salami, Toscano Salami, hot and mild Capicola, Provolone cheese, garnished with lettuce, tomatoes, and olives. Served with finger rolls.

Small *serves 10* \$49.98

Large *serves 35* \$99.98

Traditional Cheese with Fruits & Crackers

Havarti (Denmark), Cheddar (U.S.A.), Provolone (Italy), Emmenthaler (Switzerland), Double Gloucester (England), garnished with fresh fruit and served with a basket of assorted crackers.

Small *serves 12* \$45.98

Large *serves 35* \$84.98

Premium Cheese with Fruits & Crackers

An exceptional assortment of the finest cheeses available. This will usually include a triple-crème, a blue, a sheep's milk cheese, and a chèvre, depending on the season and availability. Garnished with fresh fruit, and served with a basket of assorted crackers.

Small *serves 12* \$48.98

Large *serves 35* \$99.98

Mediterranean Platter

Hummus, metch, baba ganoush, mouhammara, olives & pita bread.

10 person minimum \$5.98/pp

Asian Platter

Vegetarian spring rolls, Japanese fried chicken, sesame noodles, snow peas and carrots.

10 person minimum \$7.98/pp

Smoked Salmon Platter

Smoked Nova Salmon with cream cheese, tomato, cucumbers, capers & onion.

10 person minimum \$7.98/pp

Grilled Vegetable Platter

A colorful array of eggplant, sweet peppers, portabella mushrooms, red onion, zucchini, summer squash, and asparagus.

10 person minimum

\$5.98/pp

Italian Appetizer Sandwich Basket

24 finger roll sandwiches made with Italian cold cuts, Mortadella, Cappicola, Tuscan salami and Provolone arranged in an attractive platter.

Serves 12-15

\$59.95

Cocktail Wraps Platter

60 mini wrap sandwiches made with an assortment of turkey, ham, rotisserie chicken salad and tuna salad arranged in an attractive platter.

Serves 20-25

\$78.95

ENTREES *1 lb serves 2-3*

Salmon en Croûte

\$12.98/lb

Fillet of salmon topped with sautéed oyster mushrooms and leeks, wrapped in puff pastry and baked till golden.

Porchetta

\$8.98/lb

Boneless pork marinated in white wine, rosemary and garlic, slow roasted till fork tender.

Stuffed Pork Loin

\$12.98/lb

Pork loin stuffed with mozzarella cheese, bacon, scallions, parsley and onions.

Roast Half Duck with Traditional Stuffing

\$12.98/ea

Fresh duck marinated overnight in our apple cider brine. Finished with spiced cider glaze.

Beef Brisket

\$9.98/lb

Slow braised with rich gravy, potato, onion, parsnip and carrot.

Stuffed Cornish Hen

\$8.98/each

Stuffed with matzoh, dried fruit and olives

Grilled Salmon

\$7.98/ea

Fillet of salmon with horseradish creme fraiche.

Roasted Turkey Breast

\$12.98/lb

Fresh boneless breast of turkey cider-brined and slow roasted to tender juicy perfection. Choose from the following stuffings:

Traditional Stuffing

\$5.98/lb

Old fashioned stuffing with celery, onion, and fresh sage and thyme.

Lombarda Stuffing

\$7.98/lb

Sausage, Pancetta, prunes, apples, Mortadella and Italian chestnuts.

Chestnut Stuffing

\$6.98/lb

Maple-roasted Italian chestnuts make this stuffing good enough on its own.

Sausage Stuffing

\$6.98/lb

Sweet Italian sausage sautéed with garlic and herbs.

SAUCES *1 pint serves 2-3*

Puttanesca Sauce

\$5.98/pt

This classic sauce is robust with flavors of plum tomatoes, olives, capers, garlic and anchovy.

Porcini/Portabella Mushroom

\$6.98/pt

The bold, earthy flavors of porcini and portabella mushrooms with cream parmesan and truffle oil.

Marinara

\$4.49/pt

Fresh traditional crushed tomato sauce, extra virgin olive oil, herbs and roasted garlic.

SIDES *1 lb serves 2, 1 pint serves 2, 1 quart serves 4*

Turkey Gravy

\$4.49/pt \$7.98/qt

Roasted turkey stock simmered overnight and turned into a luscious golden turkey gravy.

Cranberry Orange Relish

\$6.98/pt

A sweet and savory relish of fresh cranberries, oranges, and herbs.

Roasted Pear Chutney

\$6.98/pt

A sweet and tangy chutney made with honey roasted pears, dried cherries, and onion.

Homemade Cranberry Sauce

\$6.98/pt

Fresh local cranberries simmered in honey and port wine.

Broccoli Rabe

\$6.98/lb

Sautéed in extra virgin olive oil, garlic and a hint of anchovy.

Roasted Cauliflower

\$5.98/lb

Cauliflower florets tossed in extra virgin olive oil, bread crumbs, and garlic, roasted till golden brown.

Garlic Mashed Potatoes

\$3.98/lb

Yukon Golds mashed with roasted garlic, cream & butter.

Smashed Carrots & Rutabaga

\$4.98/lb.

Irresistible with a hint of nutmeg and white pepper.

Pan Seared Brussel Sprouts

\$6.98/lb

Tossed in butter and roasted crushed hazelnuts.

Roasted Red Bliss Potatoes

\$4.98/lb

Finished with fresh rosemary and a touch of roasted garlic.

Tzimmes

\$6.98/lb

Yams and carrots braised with prunes, apricots and beef.

Matzoh Stuffing

\$6.98/lb

A moist matzoh stuffing flavored with rich chicken stock, onions, celery, and mushrooms.

Green Beans Almondine

\$4.98/lb

Sweet tender green beans tossed with freshly toasted almonds.

Candied Yams

\$6.98/lb

Yams caramelized in a honey/bourbon butter sauce.

HOLIDAY DESSERTS

Chocolate Rum Roulade

A flourless chocolate cake rolled with a rum flavored whipped cream, finished with creamy chocolate buttercream and decorated with traditional yule log decoration.

serves 8-10 \$19.98

Holiday Breads *regular size: 8 pieces, mini size: 4-6 pieces*

Cranberry Nut *regular* \$4.98

Gingerbread *mini* \$3.69

Pear Almond Tart

Lightly poached pears on top of a light and creamy almond filling, baked in a buttery shortbread crust. Apricot glazed and dusted with lightly toasted almonds.

9" *serves 8-10* \$15.98

Cherry Linzer Tart

A classic Christmas tart! A spiced crust filled with a tart cherry jam.

9" *serves 8-10* \$15.98

Pear Mince Pie

A rich mince filling tossed with fresh pears and Christmas spices and baked in a buttery flaky crust.

serves 8-10 \$12.98

Pies

Dutch Apple \$10.98

Mixed Berry \$10.98

Ricotta \$12.98

Pecan \$12.98

MORE HOLIDAY DESSERTS on back cover.

HOLIDAY DESSERTS *continued*

Mini Pastry Platter

Choose from any of the following mini pastries. We are happy to customize your order.

Chocolate-dipped Strawberries, Chocolate Mousse Cups, Raspberry Mousse Cups, Fresh Fruit Tarts, Eclairs, Cream puffs, Cannoli *Plain or Chocolate*, Lemon Tarts, Key Lime Tarts, Chocolate Tarts, Mini Cheesecakes

Small <i>serves 6-8</i>	\$38
Medium <i>serves 16-20</i>	\$55
Large <i>serves 24-30</i>	\$70
Individual mini pastries	\$1.29/ea

Cookie & Brownie Platter

Small <i>serves 12-18</i>	\$28
Medium <i>serves 24-36</i>	\$50
Large <i>serves 30-48</i>	\$65



To place your order, call

617.719.4107 *Ask for Catering.*

You can also call our main number at 617.923.1500.

We are happy to accommodate special orders.

RUSSO'S

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Watertown, MA 02472

tel 617.923.1500 *fax* 617.926.6960

www.russos.com