

# russos Thanksgiving Menu



560 Pleasant Street  
Watertown, MA 02472  
tel 617.923.1500 fax 617.926.6960  
[www.russos.com](http://www.russos.com)

## APPETIZERS *1 lb. serves 4-6, 1 pint serves 3-4*

- Herb Roasted Olives** \$5.98/lb  
Mixed pitted olives roasted with fresh herbs, garlic and lemon.
- Sausage Stuffed Mushrooms** \$6.98/lb  
Stuffed with sweet Italian sausage, mozzarella, fennel and breadcrumbs.
- Stuffed Figs** \$6.98/lb  
Grilled Black Mission figs stuffed with Gorgonzola Dolce and walnuts; finished with a balsamic syrup.
- Turkey Salad** \$5.98/lb  
Made from fresh whole roasted turkey with a little mayo and chopped celery.
- Cream Cheese & Olive Spread** \$4.98/pt  
Whipped cream cheese, chopped Italian olives and pimento. Great for stuffing celery.
- Roasted French Onion Dip** \$5.98/pt  
Caramelized onion, cream cheese and sour cream make up this delicious dip.
- Marinated Vegetable Salad** \$5.98/lb  
A fresh medley of vegetables marinated in extra virgin olive oil, anchovy, herbs and garlic.
- Spinach Pie (Spanakopita)** \$8.98/lb  
Flaky filo pie with layers of spinach, egg, and Muenster cheese.
- Baked Brie en Croute** \$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.
- Seafood Salad** *serves 8-10* \$15.98/lb  
Tender calamari, shrimp, mussels, and baccala tossed with vegetables and olives.

## PLATTERS

- Jumbo Shrimp** *6-person minimum* \$29.98/per dozen  
Gently poached or flame grilled shrimp served with complimentary cocktail sauce.
- Fresh Vegetable Platter**  
With choice of Blue Cheese, Cucumber Ranch, or Balsamic Vinaigrette dip.  
Small *serves 10-15* \$27.98  
Medium *serves 20-35* \$38.98  
Large *serves 45-55* \$48.98
- Antipasto Platter** *6-person minimum* \$6.98/per person  
Assorted dry cured Italian meats and Italian cheeses presented over a chopped Italian salad.

## SIDES *1 lb. serves 2-4*

- Candied Yams** \$6.98/lb  
Yams caramelized with a maple bourbon butter sauce.
- Mashed Butternut Squash** \$3.98/pint
- Garlic Mashed Potatoes** \$3.98/lb  
Yukon Golds mashed with roasted garlic, cream and butter.
- Smashed Carrots and Turnips** \$4.98/lb  
A sweet and savory blend with a hint of nutmeg and white pepper.
- Oven Roasted Brussel Sprouts** \$6.98/lb  
Tossed in butter and roasted crushed hazelnuts.
- Roasted Red Bliss Potatoes** \$3.98/lb  
Finished with fresh rosemary and a touch of toasted garlic.
- Twice Baked Potatoes** \$3.49/lb  
Baked potatoes stuffed with a choice of bacon/scallion or chevre & chive filling.
- Beets Balsamica** \$5.98/lb  
Tender beets braised in a sweet balsamic and cracked pepper syrup.
- Green Beans Almondine** \$4.98/lb  
Sweet tender green beans tossed with freshly toasted almonds.
- Honey Roasted Parsnips & Carrots** \$5.98/lb  
A delicious blend of honey roasted parsnips and carrots with fresh thyme.
- Wild Rice & Almond Casserole** \$6.98/lb  
Nutty wild rice baked with toasted almond, cream, and Swiss cheese.

## THE TURKEY

**Roasted Turkey Breast** \$12.98/lb  
Fresh boneless breast of turkey herb brined and slow roasted to tender juicy perfection.

**Turkey Breast with Balsamic Fig Glaze** \$14.98/lb  
Roast breast of turkey basted with a fresh black mission fig and Balsamic glaze.

## STUFFED TURKEY BREAST

**Turkey Saltimbocca** \$17.98/lb  
Butterflied breast of turkey layered with Prosciutto di Parma, fresh sage, and provolone cheese. Rolled, tied, and roasted to perfection.

**Turkey Lombarda** \$17.98/lb  
Butterflied breast of turkey layered with Lombarda stuffing. (See Stuffings.) Rolled, tied, and roasted to perfection.

## THE STUFFING *1 lb. serves 4-6*

**Traditional** \$5.98/lb  
Old fashioned stuffing with celery, onion, and fresh sage and thyme.

**Lombarda** \$6.49/lb  
Sausage, pancetta, prunes, apples, mortadella, celery, onion, mushrooms, herbs and Italian chestnuts.

**Oyster** \$7.98/lb  
An old New England favorite that matches perfectly with turkey.

**Chestnut** \$6.98/lb  
Maple roasted Italian chestnuts, celery, onion, and mushrooms make this stuffing good enough on its own.

**Sausage** \$6.98/lb  
Sweet Italian sausage sautéed with garlic and herbs.

## TURKEY PARTNERS *1 lb. serves 4-6*

**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. Great with pork too!

**Homemade Cranberry Sauce** \$6.98/lb  
Fresh local cranberries simmered in honey and port wine.

## PORK SELECTION

**Roast Center Cut Pork Loin with Brandy Apple and Onion Sauce** \$14.98/lb  
Tender boneless loin of pork roasted with caramelized apples and onions in a brandy flamed sauce.

**Hand Carved Tuscan Ham with Pineapple Salsa** \$14.98/lb  
House baked ham served with sweet refreshing pineapple salsa.

## DELI PLATTERS

### 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* \$74.98

### 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* \$95.98

Large *serves 35* \$89.98

### Traditional Cheese with Fruits & Crackers

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

Small *serves 10* \$39.98

Large *serves 35* \$79.98

### Premium Cheese

An assortment of the finest cheeses available. This will usually include a Triple-Crème, a Blue, a sheep's milk cheese, and a Chevre, depending on the season and availability. Always exceptional, garnished with fresh fruit, and served with a basket of assorted crackers.

Small *serves 10* \$39.98

Large *serves 35* \$99.98

## SANDWICH PLATTERS

*All of our sandwiches are arranged in attractive platters. Vegetarian options are available for all Sandwich Platters.*

### Italian Appetizer Sandwich Platter

24 finger roll sandwiches made with Italian cold cuts, Mortadella, Cappicola, Tuscan Salami & Provalone.

*serves 12-15* \$49.95

### Cocktail Wraps Platter

60 mini wrap sandwiches made with an assortment of turkey, ham, rotisserie chicken salad & tuna salad.

*serves 20-25* \$68.95

### Gourmet Appetizer Sandwich Platter

24 mini-sandwiches made with Roast Beef with Spicy Blue Cheese Mayo, Smoked Turkey with Avocado and Chipotle Mayo, Black Forest Ham with Australian Cheddar and Champagne Dijon Mustard served on small Italian rolls, served with lettuce, tomato and onions.

*serves 10-12* \$49.95

## FROM THE BAKERY

### Holiday Breads

*Regular size: 8 pieces, Mini size: 4-6 pieces*

Apple Caramel <i>regular</i>	\$4.98
Cranberry Nut <i>regular</i>	\$4.98
Pumpkin <i>mini</i>	\$3.98
Gingerbread <i>mini</i>	\$4.98
Pumpkin Biscuits <i>6 biscuits</i>	\$3.98

### 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.

*serves 6-8*                      \$12.99

### Pumpkin Cheesecake

A taste of Fall with our delicious cheesecake flavored with fresh pumpkin nutmeg and cinnamon, topped with sweet whipped cream. A perfect match with a late harvest white wine.

*serves 6-8*                      \$14.98

### White Chocolate Cheesecake with Cranberry topping

A stunning dessert of luscious white chocolate cheese cake poured over a dark chocolate wafer crust, topped with candied fresh cranberries for a bit of pizzazz.

*serves 6-8*                      \$14.98

## PIES

Traditional Apple	\$9.98
Dutch Apple	\$9.98
Apple Cranberry	\$9.98
Mixed Berry	\$9.98
Pumpkin	\$9.98
Ricotta	\$11.98
Pecan	\$10.98
Maple Walnut	\$14.98

## PASTRY PLATTERS

### 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 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](mailto:catering@russos.com)

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

### Russo's store hours

Monday - Saturday    8am - 7pm  
Sunday                      8am - 6pm  
Closed Thanksgiving Day

### Look for our Weekly Specials, recipes & more!

[www.russos.com](http://www.russos.com)



If you prefer not to order turkey, ask about our crowd-pleasing Lasagnas and Parmigianas!