

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](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

**Russo's Holiday hours**

Thursday, December 24 8am - 3pm

Friday, December 25 CLOSED

Thursday, December 31 8am - 3pm

Friday, January 1 CLOSED

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

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

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

## APPETIZERS *1 lb serves 2-4, 1 pint serves 2-3, 1 dozen serves 4-6*

<b>Herb Roasted Olives</b>	\$5.98/lb
Mixed pitted olives roasted with fresh herbs, garlic and lemon.	
<b>Sausage Stuffed Mushrooms</b>	\$16.98/lb
Stuffed with sweet Italian sausage, Mozzarella, fennel and bread crumbs.	
<b>Wild Mushroom Pinwheel Crostini</b>	\$16.98/doz
Wild mushrooms, Comte cheese and finished with roasted red peppers.	
<b>Stuffed Figs</b>	\$16.98/doz
Grilled black mission figs stuffed with Gorgonzola Dolce and walnuts. Finished with balsamic syrup.	
<b>Beef Arancini</b>	\$3.29/ea
Italian rice ball stuffed with beef ragú and Provolone cheese.	
<b>Potato Latkes</b>	\$7.50/doz
Light and lacy, crisp on the outside, with the perfect blend of potato and onion.	
<b>Shrimp Cocktail</b>	\$29.98/doz
Gently poached or flame-grilled shrimp served with complimentary cocktail sauce.	
<b>Baked Brie en Croûte</b>	\$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.	
<b>Mini Curried Vegetable Croquettes</b>	\$14.00/doz
With mango chutney.	
<b>Filo Cups</b>	\$16.98/doz
Stuffed with a fig, Brie and walnuts.	
<b>Smoked Salmon Pinwheel Crostini</b>	\$23.00/doz
<b>Mini Crabcakes</b>	\$28.99/doz
<b>Chopped Liver</b>	\$7.98/lb
<b>Wrapped Asparagus with Asiago Cheese Sticks</b>	\$16.98/doz

## DIPS

<b>French Onion Dip</b>	\$5.98/pt
We use fresh caramelized onions in this classic dip.	
<b>Clam &amp; Bacon Dip</b>	\$6.98/pt
A combination of tender minced clams and cob-smoked bacon.	
<b>Cran-Walnut Dip</b>	\$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* \$6.98/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* \$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* \$39.98

Large *serves 35* \$89.98

### **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* \$39.98

Large *serves 35* \$89.98

### **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* \$39.98

Large *serves 35* \$99.98

### **Mediterranean Platter**

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

*10 person minimum* \$4.98/pp

### **Asian Platter**

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

*10 person minimum* \$6.98/pp

### **Smoked Salmon Platter**

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

*6 person minimum* \$6.98/pp

### **Grilled Vegetable Platter**

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

*10 person minimum*

\$4.98/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*

\$49.95

### **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*

\$68.95

## **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 2-4, 1 pint serves 2-3*

### **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**

\$4.98/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**

\$3.98/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 Cream Tart**

8" *serves 8-10* \$19.98

### **Eggnog Creme Brûlée Pie**

An eggnog flavored Creme Brûlée baked in a traditional pastry crust and finished with fresh whipped cream.

9" *serves 8-12* \$14.98

### **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*

Apple Caramel *regular* \$4.29

Cranberry Nut *regular* \$4.29

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

### **Chocolate Amaretti Cake**

Flourless chocolate cake made with our own Amaretti Cookies to create a rich, delicate cake with great flavor.

8" cake \$8.49

### **Lime Berry Dacquoise**

Delicious lime curd layered between light and crispy meringue shells, studded with fresh berries. Very light and luscious!

8" cake \$19.98

### **Chocolate Rum Roulade**

A delicious rum-spiked whip cream rolled with a flourless chocolate cake and finished with either chocolate butter cream or fresh whipped cream.

8" cake *serves 8-10* \$19.98

*MORE HOLIDAY DESSERTS on back cover.*

## HOLIDAY DESSERTS *continued*

### **Pies**

Dutch Apple	\$9.98
Mixed Berry	\$9.98
Ricotta	\$12.98
Pecan	\$11.98

### **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, Cannolli *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

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