

russo's

# Thanksgiving Menu





**To call in your order**

**617.719.4107** *Ask for Catering.*

You can also call our main number at 617.923.1500.

**Visit us at**

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

*Featured on the cover: Russo's Traditional Apple Pie*

## APPETIZERS *1 lb. serves 2-4, 1 pint serves 2*

**Herb Roasted Olives** \$5.98/lb  
Mixed pitted olives roasted with fresh herbs, garlic and lemon.

**Sausage Stuffed Mushrooms** \$16.98/dozen  
Stuffed with sweet Italian sausage, mozzarella, fennel and breadcrumbs.

**Stuffed Figs** \$12.98/dozen  
Grilled Black Mission figs stuffed with Gorgonzola Dolce and walnuts; finished with a balsamic syrup.

**Turkey Salad** \$8.98/lb  
Made from fresh whole roasted turkey with a little mayo, mango, red grapes and chopped celery.

**Wild Mushroom Pinwheel Crostini** \$16.98/dozen  
Wild mushrooms, comte cheese and finished with roasted red peppers.

**Roasted French Onion Dip** \$5.98/pt  
Caramelized onion, cream cheese and sour cream make up this delicious dip.

**Asparagus with Asiago Cheese en Croute** \$16.98/dozen

**Baked Brie en Croute** *serves 6* \$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.

**Italian Seafood Salad** \$17.98/lb  
Tender calamari, shrimp, mussels, and octopus tossed with olive oil.

**Smoked Turkey Salad** \$8.98/lb  
Smoked turkey, dried cranberries, walnuts, cilantro and chipolte mayo.



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

**russo's** Thanksgiving

## PLATTERS

**Jumbo Shrimp** \$29.98/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* \$29.98  
Medium *serves 20-35* \$48.98  
Large *serves 45-55* \$58.98

**Antipasto Platter** *10-person minimum* \$7.98/per person  
Assorted dry cured Italian meats and Italian cheeses presented over a chopped green salad.

**Turkey Platter** *5 pound minimum* \$12.98/lb  
Slices of house turkey with cranberry sauce and horseradish sauce.

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

**Candied Yams** \$6.98/lb  
Yams caramelized with a maple bourbon butter sauce.

**Mashed Butternut Squash** \$3.98/lb

**Garlic Mashed Potatoes** \$3.98/lb  
Yukon Gold potatoes salt, fresh garlic, heavy cream, and butter.

**Smashed Carrots and Turnips** \$4.98/lb  
A sweet and savory blend of carrot, turnip, butter, and honey 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** \$4.98/lb  
Red potatoes, extra virgin olive oil, and black pepper, finished with fresh rosemary and a touch of toasted garlic.

**Twice Baked Potatoes** \$3.98 each  
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** \$9.98/lb  
Nuttly 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 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.

**Turkey Meatloaf** \$7.98/lb

## 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 2-4*

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

**Lombarda** \$6.98/lb  
Sausage, pancetta, prunes, apples, mortadella, celery, onion, mushrooms, herbs and Italian chestnuts.

**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 2-3, 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** \$7.98/pt  
A sweet and savory relish of fresh cranberries, oranges, and herbs.

**Roasted Pear Chutney** \$7.98/pt  
A sweet and tangy chutney made with honey roasted pears, dried cherries, and onion. Great with pork too!

**Homemade Cranberry Sauce** \$7.98/pt  
Fresh local cranberries simmered in honey and port wine.

## PORK SELECTION *1 lb. serves 2-3*

**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* \$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), Emmentaler (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 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* \$48.98

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* \$59.95

### **Cocktail Wraps Platter**

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

*serves 20-25* \$78.95

# FROM THE BAKERY

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

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

## Fall Fruit Crisp

A classic combination of fresh apples, pears, and cranberries perfectly spiced and finished with a buttery crisp topping.

*serves 4*                                        \$10.98

# PIES

Traditional Apple	\$10.98	Pumpkin	\$10.98
Dutch Apple	\$10.98	Pecan	\$12.98
Apple Cranberry	\$10.98		
Mixed Berry	\$10.98		

# 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 place your order, call

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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)