

The Russell House Banquet Menu

All on premise banquets served with Tea, coffee, water, and fountain drinks

Rolls and butter

Salad:

- House salad- Mix greens, red onions, wedge tomato, cucumber slice, crumb feta, and house dressing.
- Cesar salad- Romaine lettuce, parmesan cheese, croutons, and Cesar dressing.

App. Choices:

- Bacon wrapped shrimp.
- Turkey Club cubs
- Lollipop Lamb Mint Cilantro
- Bruschetta with tomato garlic basil relish
- Peta and hummus
- Crab Cakes
- Fried Mushrooms with Ranch dressing
- Fried cheese curds with marinara sauce
- Pretzel bites with cheese sauce
- Toasted ravioli
- Deli meat tray
- Cured meat tray
- Cheese tray
- Open face Crostini prime rib with shaved parmesan and pesto
- Deviled eggs
- Mini mozzarella balls with cherry tomato basil leaf balsamic drizzle
- Spinach cheese puff pastry
- Salami cheese roll
- Shrimp cocktail
- Chicken wings
- Armadillo eggs
- Smoked Salmon Dill dip crackers
- Veggie tray
- Spinach and cheese risotto balls

Entrée:

- Sirloin Steak
- N.Y. Strip Steak
- Beef Tenderloin
- Prime Rib
- Roast beef
- Roasted pork loin
- Chicken Breast top with lemon white wine black pepper
- Bacon wrapped Chicken Breast stuffed with spinach, roasted red peppers, smoked gouda, served with Dijon smoked gouda cream sauce.
- Chicken Cordon Bleu Stuffed with ham, Swiss cheese, and covered in white cream sauce. Choice of lightly breaded or no bread crumbs.
- Chicken Florentine stuffed with Spinach, provolone cheese, top with roasted red peppers, and white wine citrus cream sauce.
- Chicken breast marinated with Honey Ground mustard, Cilantro, and Sriracha.
- Herb rubbed chicken Breast baked and served with Marcella wine sauce
- Fried Chicken
- Pork tenderloin Sliced with Burden reduction
- Lobster Mac and cheese
- Chicken Fettuccini
- Scallops with pesto cream sauce
- Chicken breast with white wine lemon butter sauce
- Chipotle rubbed Quail with Cranberry sauce
- Diablo Seafood dish. Swai fish and jumbo shrimp topped with Spicy white wine and crushed tomato citrus sauce.
- Salmon with citrus Bruere Blanc sauce.
- Grilled shrimp with light butter garlic sauce and Cajun seasoning

Sides:

- Green Beans almandine
- Corn on the cob
- Mixed vegetables
- Asparagus
- Prosciutto wrapped Asparagus
- Baked Potato
- Garlic mashed potatoes
- Amaretto Carrots
- Bacon onion peas
- Bacon onion Brussel sprouts
- Wild Rice
- Southwest Corn
- House made chips
- Cottage cheese
- Slaw

Kids: ½ price under 10, children under 4 free

- Grilled cheese fries with mac and cheese, or veg.
- Chicken tenders with mac and cheese, or veg.
- Hamburger with or w/o cheese fries, mac and cheese, or veg.

Dessert:

- Apple pie
- Cheese cake bites
- Mini bite dessert tray
- Pastry tray
- Cookies

If there is anything you don't see but would like, please ask!

Agreements:

- 25% deposit down on any package. Full payment due day of party.
- Date not guaranteed until deposit is paid and agreement signed.
- Taxes and service fees are included in price.
- Have approximate count 5 business day to event for any package purchased. If less are served at reception full contract count will be paid. If additional guests are added day of event, you will be charged full prorated cost per guest.
- Children under 10 are ½ price, under 4 free. Menu will be provided.
- Cancellation within 5 business days will result in 15% charge of the package purchased. Between day of event and 4 days, loss of deposit.
- Decorations will be limited to table and floor, no tape, helium balloons, hangers, nails or thumb tacks, ect., are allowed.
- Times to decorate ahead of event is limited to day of and evening before pending other events in same room.
- Unless stated in agreement, we have the option to seat others in Greenhouse room away from your event.
- No show day of will result in full charge of agreed package.
- Please provide any allergies for guest convince.
- If a vegetarian dish is needed the chef may accommodate.
- Not responsible for items left after 24 hours.

The Russell House Restaurant, Inn, Brewery

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