

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 or Ranch 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
- Crab Cakes
- Fried Mushrooms with Ranch dressing
- Pretzel bites with cheese sauce
- Toasted ravioli
- Deli meat tray
- Cheese tray- sliced or cubed
- Assorted crackers
- Open face Crostini prime rib with shaved parmesan and pesto
- Mini mozzarella balls with cherry tomato basil leaf balsamic drizzle
- Spinach cheese puff pastry
- Shrimp cocktail
- Chicken wings- Bone in or boneless
- Armadillo eggs
- Veggie tray
- Spinach and cheese risotto balls

Entrée:

- Sirloin Steak
- N.Y. Strip Steak
- Beef Tenderloin
- Prime Rib
- Roast beef
- Roasted pork loin
- 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 with Marcella wine sauce
- Fried Chicken or chicken tenders
- Pork tenderloin Sliced with Burden reduction
- Lobster Mac and cheese
- Chicken Alfredo
- Scallops with pesto cream sauce
- Chicken breast with white wine lemon butter sauce
- Chipotle rubbed Quail with Cranberry sauce
- Grilled Salmon.
- Grilled shrimp with light butter garlic sauce or Cajun seasoning
- Pasta con Broccoli, with or without chicken
- Taco Bar
- Red or white pasta, with or without chicken or beef.
- Chicken Tenders
- Mediterranean Fish

Sides:

- Green Beans, plane or almandine
- Corn
- Mixed vegetables
- Asparagus
- Prosciutto wrapped Asparagus
- Baked Potato
- Mashed potatoes Garlic or Plane
- Amaretto Carrots
- Bacon onion peas
- Bacon onion Brussel sprouts
- Rice Pilaf
- Southwest Corn
- House made chips
- Cottage cheese
- Slaw
- Mac and Cheese

Kids: ½ price under 10, children under 4 free if eating from buffet

- 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:

- Cheese cake bites
- Mini bite dessert tray
- Cookies
- You may bring your own decorated cake, \$1 plate fee will be charged.

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 minimum deposit of \$250 or 25% is paid and agreement signed.
- Taxes and service fees are included in price. Gratuity is up to you at the end of the event.
- 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 if eating from the buffet. Children's menu available.
- Cancellation within 5 business days will result in 15% charge of the package purchased. Between day of event and 4 days, loss of full deposit.
- Decorations will be limited to table and floor, no tape, helium balloons, glitter, hangers, nails or thumb tacks, etc. 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.
- Clean up completed by 11 am the next day.
- Not responsible for items left after 24 hours.
- A service fee of 3.5% charged on all credit / debit transactions

The Russell House Restaurant, Inn, Brewery

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