LoRusso's

CUCINA

Private Banquet Room

Since 1986, Rich & Terri LoRusso have had the opportunity to serve thousands of guests through their dining room. We are elated to have this intimate setting to showcase our cuisine and service for your guests. If at any time you have a question, no matter how trivial, please make your request and it will be our pleasure to accommodate you. We know that St. Louis offers many choices to host your event, so we want to make your affair the best it could possibly be.
From your first inquiry through dessert, it is our mission to exceed your expectations.

Terri LoRusso

- $100 charge for use of our top of the line audio visual system and screen.
- Minimum of 25 Guests per Function
- Minimum of 40 Guests per Function, Friday & Saturday During the Month of December
- All prices are subject to 20% service charge and sales tax
- $100 secures date (No refund under 30 days of date)
- Special menus can be created to customize your event
- Prices Subject to change without notice due to our costs
- Lunch Pricing served before 2 pm

Please contact
314.647.6222 Ext. 1001
info@lorussos.com

LoRusso's Cucina Banquet Room
Bar Menu

Prices per person

Premium Bar Package

Absolute, Dewars, Beef Eaters, Jose Cuervo, Jim Beam,
Bacardi Light & Captain Morgan
Anheuser Beers, Stella Artois, Moretti
Wine by the glass, juices and Pepsi products

One Hour ~ $15
Two Hour ~ $18
Three Hour ~ $21
Additional Hour ~ $9

Super Premium Bar Package

Includes Premium Bar plus
Johnny Walker Red, Makers Mark, Tanqueray, Jack Daniels
Kettle One, 1800

One Hour ~ $17
Two Hour ~ $21
Three Hour ~ $25
Additional Hour ~ $11

Beer ~ Wine ~ Soda Package

Includes domestic and imported beer, house select wine, juices & soft drinks

One Hour ~ $10
Two Hour ~ $14
Three Hour ~ $17
Additional Hour ~ $7

Soda Bar

Featuring Pepsi products

Three Hour ~ $8

Host Tab

Mixed Drinks ~ $7.50
Domestic Beer ~ $4.50
Import Beer ~ $6
Wine ~ $8
Juice $3
Soda ~ $2.50

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Hors d'oeuvres
For buffet and seated menus only

Selections $8.75 per person

Choose 2 hot and 2 cold/ room temperature

~ Cold/room temperature ~

Volpi Prosciutto & melon balls

Crostini w/ Tomato & basil

Volpi salami horns w/ goat cheese

Cheese & Fruit

Volpi Prosciutto Wrapped Asparagus

Crostini w/ gorgonzola, pear & walnuts

Smoked Salmon Crostini

~ Hot ~

Arancini Balls w/ cheese

Toasted Meat Ravioli

Stuffed baby Portabella Mushrooms

Flash Fried Spinach

Fried Artichoke Hearts

Mama LoRusso's Cocktail Meatballs

Spinach & cheese Stuffed Mushrooms

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Pasta Dinners

Choice of one
Prices listed are per person
Pasta menu served with salad and dessert

25 or more guests
Lunch $25.99 Dinner $27.99

Salad Options
Della Casa complimentary - Caesar add $1 - Caprese add $2 - Chopped salad add $3

BOLOGNESE
Mama LoRusso's recipe of tomato sauce with ground beef & just the right seasonings served over linguine with meatballs

TORTELLINI
Classic preparation of chicken, veal & beef-filled pasta tossed with cream, peas, mushrooms & proscuitto ham

POLLO ASIAGO
Pasta tossed with grilled chicken, pancetta, fresh asparagus & mushrooms in a light garlic, olive oil, butter sauce topped with asiago cheese.

ZITI CON VODKA
Ziti tossed in a spicy tomato cream sauce with vodka and Italian sausage topped with asiago

LORUSSO'S
Fresh Basil, garlic, roma tomato, mushrooms & light marinara

EGGPLANT LASAGNA
Fried eggplant slices layered with tomato sauce, ricotta, parmesan & provolone cheeses and baked

HOUSE MADE LASAGNA
Egg noodles layered with meat sauce, béchamel & 4 cheeses

Other Menu Options Available

Dessert
Choice of one for all Guests
Two choices may be made and will be served alternately to each guest
Tiramisu ~Traditional Cannoli ~ Cheesecake with Raspberry or Turtle Sauce
Crème Brulee ~Spumoni Ice Cream

Lunch Pasta Buffet served with seated house salad and dessert
Dinner Pasta Buffet served with seated house salad, one vegetable and dessert

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LoRusso's Buffet Menu

Lunch 2 entrees $27.50

Dinner 2 entrees $34

25 or more guests

Salad Options

Della Casa complimentary - Caesar add $1 - Caprese add $2 - Chopped salad add $3

CHICKEN TERESA

Marinated chicken breast, lightly breaded & charbroiled, topped with cheese & roasted red peppers in a white wine garlic sauce

CHICKEN PICCATA

Lightly breaded & charbroiled, topped with a white wine sauce, capers & mushrooms

CHICKEN SALTIMBOCCA

Chicken scaloppini sautéed and topped with Volpi prosciutto & fontina cheese in a fresh Sage white wine sauce with mushrooms

VEAL SALTIMBOCCA

Scaloppini, Volpi prosciutto, Fontina, fresh sage white wine sauce with mushrooms

VEAL PICCATA

Scaloppini, with a white wine lemon sauce with capers & mushrooms

VEAL MARSALA

Scaloppini, Marsala demi sauce, roasted red peppers & mushrooms

GRILLED SCOTTISH SALMON

Scottish farm raised chargrilled, capers, asparagus & sundried tomato wine sauce

TENDERLOIN MUDEGA add $3

Marinated tenderloin medallions breaded & charbroiled, topped with cheese in a garlic wine sauce with prosciutto & mushrooms

PEPPERED TENDERLOIN add $3

Marinated tenderloin medallions peppered and charbroiled, topped with a gorgonzola Dijon white wine sauce

House Side Dishes

Penne Alfredo ~ Penne Marinara ~ Penne Parma Rosa
Roasted Garlic Whipped Potatoes ~Fresh Vegetable Medley ~ Herbed Green Beans
Roasted Cauliflower & Broccoli
Our entrée pastas may also be served as a side dish – please inquire

Dessert

Choice of one for all Guests
Two choices may be made and will be served alternately to each guest
Tiramisu ~Traditional Cannoli ~ Cheesecake with Raspberry or Turtle Sauce
Crème Brulee ~Spumoni Ice Cream

Lunch buffet served with seated house salad, one side dish and one dessert
Dinner buffet served with seated house salad, two side dishes and one dessert

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LoRusso's Reception Buffets

Minimum of 40 Guests

***These menus are for those that want a light food and not meant to be a replacement for a meal.*

Reception Menu #1

$21.99 per Person

Assorted Fresh Fruit & Cubed Cheeses
Antipasto Platter
Traditional Bruschetta
Traditional Toasted Ravioli
Mama LoRusso's meatball pomodoro
Cocktail Chicken Teresa

Reception Buffet #2

$27.99 per Person

Bruschetta Duo ~ Caponata & Tomato Basil
Antipasto Platter
Domestic Cheese & Fruit Board
Cocktail Chicken Teresa
Flash Fried Calamari
Cheese Toasted Ravioli
Cocktail Grilled Chicken Club Sandwiches

Reception Buffet #3

$30.99 per Person

Proscuitto Wrapped Asparagus
Imported Cheese and Fruit Board
Antipasto Supremo
Toasted Caprese Ravioli
Chicken Skewers w/ roasted pepper cream
Cocktail Beef Tenderloin Sandwiches
Supreme Seafood filled Mushroom caps

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Lunch on the Lighter Side

**This menu is perfect for a light luncheon/shower.*

25 or more Guests
Seated Served $15.95 per person

ENTRÉE SALADS

Choice of one

Antipasto Chef Salad
Chive Grilled Chicken Caesar
Fresh Veggie w/ White Balsamic Vinaigrette

Served with Focaccia & Italian Bread & Butter

ENTRÉE SANDWICHES

Choice of one

Roasted Turkey Breast
Herb Roasted Top Round of Beef
Pineapple Honey Baked Ham
Maple Smoked Turkey Club
Pesto Grilled Chicken Breast Club
Chive Grilled Chicken Breast
Pulled Chicken Salad
Mediterranean Tuna Salad

Breads: Focaccia, Croissant, Kaiser or Ciabatta
Appropriate condiments served with the above

Sides for Sandwiches

Choice of one

Fresh Fruit Salad ~ LoRusso's Pasta Salad ~ LoRusso's House Salad
Homemade Chips

Dessert

Assorted pick up pastries

Kaiser or Ciabatta
Appropriate condiments served with the above

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