

BANQUET OFFERINGS

BUFFET PACKAGES

“WOODBURN” \$25 PER PERSON

HOST'S CHOICE OF 1 APPETIZER, 1 CHOICE OF SOUP OR SALAD, BREAD AND BUTTER,
1 ENTRÉE OPTION, 2 SIDE DISHES, MINI DESSERTS

“MADISON” \$35 PER PERSON

HOST'S CHOICE OF 2 APPETIZERS, 1 CHOICE OF SOUP OR SALAD, BREAD AND
BUTTER, 2 ENTRÉE OPTIONS, 3 SIDE DISHES, MINI DESSERTS

ENTREES

CHICKEN MILANO

PARMESAN PANKO ENCRUSTED CHICKEN BREAST, ARTICHOKE HEARTS AND
ROASTED TOMATO, LEMON BEURRE BLANC

CHICKEN MARSALA

MUSHROOM MARSALA DEMI-GLACE

NORWEGIAN SALMON

SEARED SALMON FILETS, CITRUS HERB VINAIGRETTE

LEMON HERB BAKED GROUPE

PANKO-HERB ROASTED PACIFIC GROUPE FILETS, CITRUS HERB VINAIGRETTE

RED WINE BRAISED SHORT RIBS

TENDER BRAISED ANGUS BEEF SHORT RIB, CARAMELIZED ONION DEMI-GLACE

SCHNITZEL

FLATTEN DEEP FRIED PORK TENDERLOIN, CRUSTED IN PANKO AND PARMESAN

ROASTED TURKEY BREAST

HOUSE BRINED OHIO AMISH TURKEY BREAST, HERB GRAVY, CRANBERRY WALNUT
RELISH

TORTELLINI ALLA VODKA

TRI-COLORED THREE CHEESE PASTA, SPICY TOMATO VODKA CREAM SAUCE,
SEASONAL VEGETABLES, PARMESAN AND FRESH HERBS

SOUP + SALADS + SIDES

TOMATO BASIL BISQUE | CHICKEN & CORN CHOWDER
RUSK SALAD | CHEFS SEASONAL SALAD | CAESAR SALAD
ROASTED VEGETABLE MEDLEY | ASPARAGUS & MUSHROOMS
GARLIC AND HERB ROASTED BABY POTATOES
HONEY GLAZED CARROTS | CHIVE WHIPPED POTATOES
MAC-N-CHEESE | JASMINE RICE PILAF

kitchen + bar

RUSK

CATERING OFFERINGS

HORS D' OEUVRES SERVE 15-20

FRESH CUT FRUIT AND VEGGIE AND CHEESE CRUDITE DISPLAY | 100

ANTIPASTO MEAT AND CHEESE DISPLAY | 150

JUMBO GULF SHRIMP COCKTAIL DISPLAY | 225

ANGUS BEEF MEATBALLS | 150
MARINARA, PARMESAN, HERBS

CHEESEBURGER SLIDERS | 175
CONDIMENTS AND PICKLES ON SIDE

PULLED PORK SLIDERS | 150
BBQ, ONION STRAWS, APPLE BACON SLAW

DRY RUBBED CHICKEN WINGS | 175
SAUCES AND DRESSINGS ON SIDE

COCONUT SHRIMP SERVED | 150
PINEAPPLE COCONUT SLAW

SPINACH ARTICHOKE DIP | 150
PITA BREAD AND TORTILLA CHIPS

ROASTED TOMATO BRUSCHETTA | 100
BOURSIN, ARUGULA, AGED BALSAMIC

VEGETABLE SPRING ROLLS | 175
PINEAPPLE SWEET CHILI SAUCE

BEEF WELLINGTON W/ TRUFFLE AIOLI | 250

COCONUT CHICKEN | 200
PINEAPPLE SWEET CHILI SAUCE

FIG AND GOAT CHEESE FLATBREADS | 125

BAKED POTATO SKINS | 125
BACON, CHEDDAR, SCALLIONS, SOUR CREAM

CHICKEN POT STICKERS | 125
SESAME TERIYAKI

*WE CAN ACCOMMODATE OPTIONAL SIZING PER CATERING ORDER, PLEASE DISCUSS WITH EVENT MANAGER UPON ORDERING FOR DETAILS. OPTIONAL CUSTOM MENUS AVAILABLE UPON DISCUSSION

CATERING CONTACT: EVENTS@RUSKCINCY.COM

CONSUMING RAW OR UNCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGG MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. PLEASE INFORM YOUR SERVER OF ANY ALLERGIES. *BESIDE THE ITEM, DENOTES ITEMS MAY BE UNDERCOOKED. V- VEGETARIAN GF- GLUTEN FREE