



The Renaissance's Hors d'oeuvres Reception Packages

The Roosevelt

Fresh Seasonal Fruit and Assorted Gourmet Cheese Display
Roasted Vegetables with Ginger Dipping Sauce
Brie en Croute Baked in Phyllo Dough with Almond and Amaretto
Maryland Style Crab Balls
Carved Roasted Steamship Round of Beef
Artichoke Hearts with Boursin Cheese & Toasted Crumbs
Mashed Potato Bar: Served in Martini Glasses with
Assorted Toppings of Bacon Crumbles, Cheese, Chives and Sour Cream

The Richmond

Fresh Seasonal Fruit and Assorted Gourmet Cheese Display
Roasted Vegetables with Ginger Dipping Sauce
Brie en Croute Baked in Phyllo Dough with Almond and Amaretto
Jumbo Shrimp served with Cocktail Sauce
Carved Virginia Baked Ham on Yeast Rolls with Swiss and Poppy Seed Dressing
Cider Laced Pork Loin Medallions with Apple Wood Bacon Wrap
Chicken Fritters with Grain Mustard Sauce

The Virginian

Fresh Seasonal Fruit and Assorted Gourmet Cheese Display
Roasted Vegetables with Ginger Dipping Sauce
Baked Spanakopita with Feta Sauce
Portabella Caps stuffed with Roasted Red Peppers
Shrimp in Boursin Cheese Purses
Scallops Wrapped in Bacon
Teriyaki Marinated Beef Sate Skewers
Crispy Chicken Wings with Ginger Lime Sauce
Warm Mushroom Tartlets

The Landmark

Fresh Seasonal Fruit and Assorted Gourmet Cheese Display
Roasted Vegetables with Ginger Dipping Sauce
Roast Top Round with Horseradish Cream Sauce served on Rolls
Warm Swedish Meatballs
Petite Chicken Salad Croissants
Skewered Tortellini with Garlic Dipping Sauce

Add On Stations

Carved Roast Tenderloin of Beef

Carved Roasted Turkey Breast

Carved Baked Virginia Ham

Roasted Glazed Pork Loin

Pasta Station

Tortellini and Fettuccine Finished with Alfredo, Marinara and Pesto Sauces

Mashed Potato Bar

Served in Martini Glasses with Selection of Toppings:
Bacon Crumbles, Cheese, Chives & Sour Cream

Ala Carte Hors d'oeuvres

Prices are for 100 pieces unless otherwise indicated

Chicken Brochettes

Chunks of Chicken Breast, Peppers and Pineapple in Teriyaki Sauce

Chicken Tenderloins

Strips of Breast Meat, Breaded and Fried, Served with Honey Mustard Sauce

Chicken Drumettes

Breaded Chicken Wings, Deep Fried

Mushrooms Stuffed with Crabmeat
Fresh Mushrooms Stuffed with Lump Crabmeat

Chinese Egg Rolls
Choice of Shrimp, Pork or Vegetable Egg Rolls, Served with Sweet and Sour Sauce

Steamed Shrimp
Jumbo Gulf Shrimp, Steamed and Served with Cocktail Sauce

Roasted Vegetables
Julienne Vegetable Strips, Grilled and Served with Ranch Dip

Stuffed Portabella Caps
Mushroom Caps stuffed with Roasted Red Peppers

Scallop Rumaki
Bay Scallops Wrapped in Bacon

Shrimp in Boursin Cheese Purse
Blend of Shrimp, Cream Cheese, Fresh Herbs, Garlic & Seasonings in a Phyllo Purse

Wild Mushroom Tartlets
Wild Mushrooms with Savory Seasonings and Swiss in a Pastry Puff

Breaded Artichoke Hearts
Quartered Artichoke Hearts Topped with Cheese & Parmesan Breading

Miniature Quiche
Lorraine Style and Ham and Cheese Petite Quiche

Miniature Meatballs
Warm Swedish Seasoned Meatballs

Virginia Ham Biscuits
Carved Virginia Baked Ham on Yeast Rolls with Swiss and Poppy seed Dressing

Savory Cheesecakes
Typically serves 150 people
Backfin Crab with Sun-dried Tomatoes or Asparagus & Prosciutto Served with Crustini

Vegetable Crudités
Typically serves 150 people
Served with Choice of Ranch or Ginger Dipping Sauce

Cheese and Fruit Display

Typically Serves 150 people

Assorted Gourmet Cheeses of Baby Swiss, Cheddar, Fontina and Havarti
Fresh Cut Fruit and Crackers

Plated Dinners

All Dinners include a choice of:

Starter

Entrée

Fresh Vegetable

Potato or Rice

Fresh Rolls and Butter

Coffee, Decaffeinated Coffee, Tea

Starters (Select 1)

Fresh Fruit Medley: Assorted Fresh Seasonal Cubed Fruit

House Salad: Lettuce, Tomato, Red Onion and Carrots with House Dressing

Caesar Salad: Crisp Romaine Lettuce, Croutons, Caesar Dressing, Parmesan Cheese

California Salad: Mesclun Mix with Candied Walnuts, Caramelized Onions,
Gorgonzola Cheese & Raspberry Vinaigrette

Italian Salad: Sliced Tomatoes and Mozzarella Cheese with Italian Dressing

Vegetables (Select 1)

Green Beans Almondine

Steamed Broccoli

Glazed Baby Carrots

Capri Blend: Zucchini and Squash, Carrots, Sliced Green Beans

Roasted Veggie Medley: Red & Yellow Peppers, Zucchini, Italian Beans & Baby Carrots

Potato or Rice (Select 1)

Duchess Potatoes with Truffle Oil

Roasted Rosemary Red Potatoes

Farfalle with Butter Parsley Sauce

Pupon Red Potatoes

Wild Rice Pilaf

Entrées

Chicken Virginia

Dredged Breast of Chicken Topped with Country Ham and Sauce Supreme

Chicken Marsala

Grilled Breast with a Wine Pan Sauce

Mediterranean Chicken

Grilled Breast Topped with Sun Dried Tomatoes, Olives, Roasted Peppers & Mozzarella

Chicken Française

Chicken Breast, Egg Battered, Sautéed, and Served With Lemon Caper Butter Sauce

Beef Tornado

Tornados of Peppered Beef Tenderloin with Gorgonzola Sauce with Roasted Tomatoes

Roast Top Sirloin Forestiere

Served with Mushrooms and Onions

Prime Rib

Roast Prime Rib with au Jus (10 oz. cut)

Grilled NY Strip Steak

Strip Steak with Chasseur Sauce

Filet Mignon

Served with Béarnaise or Bordelaise Sauce (8 oz. Cut)

Southern Pork Loin

Cider Braised Loin of Pork with Demi Glace and Onions

Old Virginia Crab Cakes

Fresh Lump Crab on a Bed of Red Pepper Sauce

Grilled Sashimi Tuna Steak

Served with Orange Butter Sauce

Glazed Salmon

Grilled Salmon with Honey Glaze

Surf and Turf

Petite Filet Mignon with Béarnaise Sauce and Sautéed Crab Cake

Mixed Grill

Sesame Sashimi Tuna Steak, Hearth Grilled Breast of Chicken & Petite Filet of Beef

DINNER BUFFET

Carved Main Entrée

Boneless Roasted Smoked Turkey Breast

Virginia Baked Ham

Roast Pork Loin

Top Round of Beef

Roast Prime Rib of Beef

All Buffets Include the Following:

Salads (Select 1)

House Salad, Caesar Salad, California Salad (Mesclun Mix with Candied Walnuts, Caramelized Onions, Gorgonzola Cheese & Raspberry Vinaigrette) Potato Salad, Antipasto Salad, Marinated Vegetables, Tortellini Salad, Fresh Fruit Medley

Entrees (Select 1)

Crab Stuffed Sole, Honey Glazed Salmon, Chicken Française, Chicken Marsala, Lemon Pepper Baked Chicken, Vegetable or Meat Lasagna, Cuban Style Pork Loin with Mango Chutney, Top Sirloin in Sherry Mushroom Sauce

Potato or Rice (Select 1)

Wild Rice Pilaf, Potatoes Pupon, Roasted Red Potatoes, Duchess Potatoes with Truffle Oil, Farfalle with Butter Parsley Sauce

Vegetables (Select 1)

Green Beans Almondine, Steamed Broccoli, Glazed Baby Carrots,
Capri Blend: Zucchini & Squash, Carrots, Sliced Green Beans,
Roasted Veggie Medley: Red & Yellow Peppers, Zucchini, Italian Beans & Baby Carrots

Desserts (Select 1)

Chocolate Mousse, Strawberry Shortcake, Assorted Cheesecakes, Fresh Lemon Tart with Mixed Berries, Tiramisu with Kahlua Sauce

Assorted Fresh Rolls and Butter • Water, Regular and Decaf Coffee, Iced Tea

Rehearsal Dinner Packages

Please join us at The Renaissance for a special evening to start your memorable wedding weekend! The packages below are our straightforward and simplistic way to provide great service & superb food in an all-inclusive format.

Hors d'oeuvres Package

Fresh Fruits and Assorted Cheeses Display
Vegetable Crudités with Ginger Dipping Sauce
Baked Spanakopita with Feta Sauce
Portabella Caps stuffed with Roasted Red Peppers
Shrimp in Boursin Cheese Purses
Scallops Wrapped in Bacon
Teriyaki Marinated Beef Sate Skewers
Crispy Chicken Wings with Ginger Lime Sauce
Warm Mushroom Tartlets

Buffet Dinner Package

Garden Salad with House Vinaigrette
Select 2: Roast Top Sirloin in Sherry Mushroom Sauce;
Rainbow Tortellini with Mesquite Grilled Chicken; Chicken Marsala in a Wine Sauce
Select 1: Mashed Potatoes; Roasted Red Potatoes; Herbed Wild Rice
Select 1: Green Beans; Glazed Baby Carrots; Steamed Vegetable Medley

Plated Dinner Package

Chicken Marsala: Grilled Breast with a Wine Pan Sauce
Mediterranean Chicken: Grilled Breast Topped
with Sun Dried Tomatoes, Olives, Roasted Peppers & Mozzarella
Roast Top Sirloin Forestiere: Served with Mushrooms and Onions
Grilled Sashimi Tuna Steak: Served with Orange Butter Sauce
Glazed Salmon: Grilled Salmon with Honey Glaze

**You may select up to (3) entrees for your guests to choose from prior to arrival.
All entrees are paired with the chef's choice of vegetable and starch.*

Bar & Beverage Service

ALL of the above rehearsal dinner packages are accompanied by a (3) hour open bar with wine and beer. Liquor and/or a champagne toast can be added for an additional fee.

A 35 person minimum exists for all rehearsal dinner bookings

Banquet Bars

Consumption and Cash Bar Pricing

Beer

Miller Lite, Blue Moon, Stella Artois & Yuengling (Draft)

*Typically, Bud, Bud Light, Michelob Ultra, Heineken carried In Bottles

House Wine

Yellowtail Chardonnay, Shiraz, Merlot, Pinot Grigio,

Sauvignon Blanc & Pinot Noir / Burlwood White Zinfandel

Premium Liquor

Tanqueray Gin, Seagram's 7, Bacardi Gold & Light, Sanza, Chivas Regal, Jack Daniels

Black, Absolut Vodka's, Johnny Walker Black and Red, Malibu Rum

Frozen Drinks

Daiquiris, Margaritas, Pina Coladas, Etc.

Assorted Soft Drinks and Fruit Juices

Assorted Coke Products and Juices

**All Consumption Bars have a minimum charge of \$10.00 per guest.*