



Hors d'oeuvres Reception Packages

The Roosevelt \$31.95

Fresh Seasonal Fruit and Assorted Gourmet Cheese Display
 Roasted Vegetables with Ginger Dipping Sauce
 Maryland Style Crab Balls with Remoulade Sauce

Premium Carving Station (Your Choice: Beef, Turkey, Ham, or Pork Loin)

Steamed Shrimp Cocktail
 Mongolian Beef Sate Skewers with Sweet Green Onion
 Portabella Mushroom Puffs - Adobe Chicken with Andouille

Dual Mashed Potato Bar: Redskin Potatoes AND Sweet Potatoes with assorted toppings including *Shrimp Creole, butter, chives, sour cream, brown sugar, cinnamon and Bacon Bits*

The Richmond \$28.95

Fresh Seasonal Fruit and Assorted Gourmet Cheese Display
 Roasted Vegetables with Ginger Dipping Sauce

Sautéed Mini Crab Cake Station

(our homemade lump crab meat mixture sautéed and served with Remoulade Sauce)

Mini Cheeseburger Sliders

Premium Carving Station (Your Choice: Beef, Turkey, Ham, or Pork Loin)

Chicken Fritters with our own Grain Mustard Sauce
 Veggie Chinese Egg Rolls



The Virginian \$24.95

Fresh Seasonal Fruit and Assorted Gourmet Cheese Display
 Roasted Vegetables with Ginger Dipping Sauce

Baked Spanakopita with Feta Sauce

Shrimp in Boursin Cheese Purses

Scallops Wrapped in Bacon

Mongolian Beef Sate Skewers with Sweet Green Onion

Crispy Chicken Wings with Ginger Lime Sauce

Caprese Salad

Mashed Potato Bar: Redskin Potatoes served in Martini Glasses with a Variety of toppings.

The Capital \$19.95 New March 2010

Fresh Seasonal Fruit and Assorted Gourmet Cheese Display

Roasted Vegetables with Ginger Dipping Sauce

Baked Spanakopita with Feta Sauce

Petite Asian Egg Rolls with Plum Sauce

Grilled Shrimp on Skewers

Scallops Wrapped in Bacon

Mini Savory Meatballs

Crispy Chicken Fritters with Honey Mustard Sauce

Toasted Ravioli with Parmesan Marinara



The Landmark \$16.95

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
Crispy Chicken Wings with Ginger Lime Sauce

Add On Stations

Carved Roast Tenderloin of Beef
Market Pricing

Carved Roasted Turkey Breast
\$3.50 per person

Carved Baked Virginia Ham
\$3.25 per person

Roasted Glazed Pork Loin
\$3.25 per person



Pasta Station \$5.95 per person
Tortellini and Fettuccine Finished with Alfredo, Marinara and Pesto Sauces

Mashed Potato Bar \$3.95 per person
Served in Martini Glasses with Selection of Toppings:
Bacon Crumbles, Cheese, Chives & Sour Cream

Crab Cake Station \$6.25 per person
Mini Maryland Style Cakes with Table Wafers, Cocktail Sauce, and Tarter Sauce

Shrimp Sautee Station \$4.95 per person
Cooked off with a Creole Sauce including Mushrooms and Peppers & served with Rice

Quesadilla Station \$4.95 per person
Warm Tortillas prepared with Cheese, Chicken or Beef, Onions, & Beans
Sour Cream and Salsa as Condiments

Roasted Pineapple Station \$3.95 per person
Fresh Pineapple Slices Marinated in Rum Sauce then Grilled and Served with Whipped Topping.



Sushi Bar Station \$5.95 per person
Rolls made to order with Soy & Wasabi~ Client may pick up to four rolls to offer to guests.

A la Carte Hors d'oeuvres

Prices are for 100 pieces unless otherwise indicated

Chicken Brochettes \$190.00

Chunks of Chicken Breast, Peppers and Pineapple in Teriyaki Sauce

Chicken Sate Skewers \$165.00

Grilled Chicken on Skewers with Thai Peanut Sauce

Chicken Tenderloins \$165.00

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

Chicken Drumettes \$120.00

Breaded Chicken Wings, Deep Fried

Mushrooms Stuffed with Crabmeat \$175.00

Fresh Mushrooms Stuffed with Lump Crabmeat

Chinese Egg Rolls \$145.00

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

Shrimp Cocktail Shooters \$225.00 per 100 servings

Jumbo Gulf Shrimp Served with Cocktail Sauce and Celery in a Shot Glass.

Steamed Shrimp \$210.00 (200 shrimp)

Large Gulf Shrimp, Steamed and Served with Cocktail Sauce

Roasted Vegetables \$120.00

Julienne Vegetable Strips, Grilled and Served with Ginger Dipping Sauce

Stuffed Portabella Caps \$160.00

Mushroom Caps stuffed with Roasted Red Peppers

Scallop Rumaki \$200.00

Bay Scallops Wrapped in Bacon

Salmon Bites \$200.00

Shaved Smoked Salmon on Crisp Garlic Rounds

Shrimp in Boursin Cheese Purse \$270.00

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

Wild Mushroom Tartlets \$190.00

Wild Mushrooms with Savory Seasonings and Swiss in a Pastry Puff

Caprese Salad \$175.00

Buffalo Mozzarella and Red Pear Tomato with Balsamic Dressing & Crostini Rounds

Breaded Artichoke Hearts \$180.00

Halved Artichoke Hearts Topped with Cheese & Parmesan Bread Crumbs

Miniature Quiche \$140.00

Lorraine Style and Ham and Cheese Petite Quiche

Mini Cheeseburger Shooters \$193.00

Small Angus Beef Patties on Rolls with Cheddar Cheese and Pickle Slice.

Miniature Meatballs \$140.00

Warm Swedish Seasoned Meatballs

Virginia Ham Biscuits \$185.00

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

Savory Cheesecakes \$250.00

Typically serves 150 people

Backfin Crab with Sun-dried Tomatoes or Asparagus & Prosciutto Served with Crustini

Cheese and Fruit Display \$350.00

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

Starch

Fresh Rolls and Butter

Coffee, Decaffeinated Coffee, Tea

Starters (Select 1)

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

Caprese 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

Starch (Select 1)

Duchess Potatoes with Truffle Oil

Roasted Rosemary Red Potatoes

**Farfalle with Butter Parsley Sauce
Pupon Red Potatoes
Wild Rice Pilaf**

Chicken Virginia \$21.95

Breast of Chicken Topped with Country Ham and Garlic Cream Sauce

Chicken Marsala \$21.95

Grilled Breast with a Wine Pan Sauce

Mediterranean Chicken \$22.95

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

Chicken Françoise \$21.95

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

Beef Tornado \$24.95

Tornados of Peppered Beef Tenderloin with Gorgonzola Sauce with Roasted Tomatoes

Roast Top Sirloin Forestiere \$22.95

A Rich Demi Glace with Mushrooms and Onions

Prime Rib \$27.95

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

Filet Mignon \$27.95

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

Southern Pork Loin \$23.95

Cider Braised Loin of Pork with Demi Glace and Onions

Old Virginia Crab Cakes \$27.95

Fresh Lump Crab on a Bed of Red Pepper Sauce

Glazed Salmon \$25.95

Grilled Salmon with Honey Glaze

Surf and Turf 29.95

Petite Filet Mignon with Béarnaise Sauce and Sautéed Crab Cake

Mixed Grill \$29.95

Crab Stuffed Flounder, Hearth Grilled Breast of Chicken & Petite Filet of Beef

Prices are per person.



DINNER BUFFET

Carved Main Entrée

Boneless Roasted Smoked Turkey Breast \$26.95

Virginia Baked Ham \$26.95

Roast Pork Loin \$29.95

Top Round of Beef \$30.95

Roast Prime Rib of Beef \$32.95

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), 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, Roast Prime Rib, Grilled Tuna Steak

Potato or Rice (Select 1)

Wild Rice Pilaf, Potatoes Pupon, Roasted Red Potatoes, Duchess Potatoes with Truffle Oil,

Vegetables (Select 1)

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

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 ~ \$45.00 per person

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 ~ \$50.00 per person

Garden Salad with House Vinaigrette
Select 2: Roast Top Sirloin in Sherry Mushroom Sauce;
Rainbow Tortellini with Mesquite Grilled Chicken; Chicken Marsalis 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 ~ \$55.00 per person

Chicken Marsalis: 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) Domestic:
Draft \$3.50 / Bottle 4.00

*Typically, Bud, Bud Light, Michelob Ultra, Heineken (Bottles)
Import: Draft \$4.50 / Bottle \$5.00

House Wine

Yellowtail Chardonnay, Shiraz, Merlot, Pinot Grigio, Sauvignon Blanc & Pinot Noir / Burlwood White Zinfandel **\$5.00**

House Liquor

Tanqueray Gin, Seagram's 7, Bacardi, Malibu, Captain Morgan, Sauza, Jose Cuervo, Jack Daniels Black, Jim Beam, Crown Royal, Absolut Vodka's, Stolichniya, Johnny Walker Red, Dewars Malibu Rum, Jamesons Whiskey, Southern Comfort, Drambuie **\$6.00**

Premium Liquor

Grey Goose, 1800, Maker's Mark, Chevas Regal, Remy Martin, Hennessy **\$8.00**

Frozen Drinks

Daiquiris, Margaritas, Pina Coladas, Etc. **\$8.00**

Assorted Soft Drinks and Fruit Juices

Assorted Coke Products and Juices **\$2.00**

Jello Shooters (pre-paid only in exact quantities)

Chocolate Covered Cherry, Strawberry Shortcake, Pineapple Upside Down Cake, \$3.00

Key Lime Pie, Cherry Pie, Peach Cobbler, Candy Apple

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

Open Bar Pricing

Liquor, Beer, Wine and Sodas - First Hour: \$11.00/person- Subsequent Hour(s): \$6.00/person

Beer, Wine and Sodas - First Hour: \$8.00/person - Subsequent Hour(s): \$4.00/person