



Menu & Pricing Effective January 2, 2017

Renoir Plated Full-Service Package

*Coat-Room Attendant; White Glove Sit-Down Dinner Service with China, Glassware, & Ivory or White Linens Included;
Fresh-Baked Bread and Coffee, Tea, Decaffeinated Coffee, & Iced Tea Included.*

Five Hours of Open Bar

*With House Liquors
(Add Specialty Cocktail for \$4 Per Person)*

Champagne Toast

Dinner Wine Service

With Two House Wines

One Hour Butlered Hors d' Oeuvres

*Select Three Hors d' Oeuvres
(Add an Additional Hors d' Oeuvre for \$4 Per Person)*

Cocktail-Hour Appetizer Station (First Hour)

*Chef's Assorted Cheeses, Fresh Fruits, & Crudité Station
(Add an Additional Appetizer Station for \$8 Per Person PLUS Any Applicable Up-Charge)*

Cup of Soup

Select One from Custom Listing

Salad

Select One from Custom Listing

Main Entrées

Select Two Main Entrées from the Following:

- Beef Tender Tips with Marsala Mushroom Sauce over Fettuccini*
 - Beef Shoulder Fillet with Red Wine Reduction*
 - Beef Tenderloin Medallions with Caramelized Onions & Mushrooms*
 - Herb-Encrusted Chicken Breast over Wilted Spinach & Tomatoes with Alfredo Sauce*
 - Broiled Lump Crab Cakes with Lemon Aioli*
 - Panko-Encrusted Alaskan Cod with Lemon Caper Cream Sauce*
 - Sweet Potato-Encrusted Salmon with Sun-Dried Cranberries, Apples, Walnuts, & Amaretto Sauce*
- (Add an Additional Main Entrée for \$4 Per Person)*

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Continued

Starches & Vegetables

Select Two from the Following:

- Garlic-Parmesan Whipped Potatoes
- Pecan-Encrusted Caramel Mashed Sweet Potatoes
- Garden Herb Orzo & Wild Rice
- Sautéed Seasonal Vegetable Medley
- Green Beans Amandine
- Honey-Glazed Baby Carrots

Dessert Station

Dessert Shooters Station (*Select Five*)

Wedding Cake

Customized with Select Options