

The Renaissance Mini Meal Menu

~Cocktail Hour~

Stationary Cold Display

(select one)

International Cheese and Fresh Vegetable Crudité

*Brie Wheel, Smoked Gouda, Mild Vermont Cheddar
Pepper jack and Wisconsin Munster Cheese garnished with
Fresh Red Grapes, Strawberries, Flatbreads and Crackers*

*Crisp Baby Carrots, Broccoli, Cauliflower, Celery, Red Bell Peppers,
Yellow Squash, Sweet Grape Tomato, served with
Spinach, Blue Cheese and Raspberry Horseradish Dips*

Roasted Garlic Hummus

Olive Tapenade

Dalmatia Fig Preserves

Pita Triangles and Sliced Italian Baguette

Antipasto Station

*Roasted Peppers, Grilled Eggplant, Grilled Vegetables,
Fresh Mozzarella, Sliced Plum Tomato, Sun Dried Tomato,
Prosciutto, Salami, Provolone, Hot and Sweet Soppressata,
Italian Bread and Dipping Oils*

~Cocktail Hour~

One Hour of Unlimited Butler Style Passed Hors d'oeuvres

Select twelve from our full list of options

Cocktail Station

(select one)

Sushi Station

Sushi Rolls of your choice can include:

*California, Vegetable, Avocado, Crab and Cucumber,
Tuna, Spicy Tuna and Salmon,*

And any others that you may prefer

All rolls are displayed on Oriental serving pieces

Pickled Ginger, Wasabi and Soy Sauce

Sushi chef available upon request

Philadelphia Cheese Steak Station

*Sliced Steak with your choice of American, Cheddar Cheese,
Sautéed Onions, Fresh Mushrooms, Banana Peppers and Ketchup*

Asian Station

General Joey's Chicken

Beef and Broccoli

Vegetable Stir Fry over Quinoa or Rice

*Fortune Cookies and Fried Noodles
Served in a Chinese takeout box*

Carving Station

(select two)

Chef attended and beautifully presented

Braised Corned Beef Brisket

Honey Glazed Spiral Ham

Rosemary Roasted Loin of Pork

Teriyaki Marinated Flank Steak

Thyme and Black Pepper Roasted Turkey Breast

Freshly Baked Rye, Pumpernickel, and Miniature Hard Rolls

Served with

Mango Chutney Mayonnaise, Whole Grain Mustard,

Horseradish Sauce and Homemade Cranberry Sauce

Satay Station

Skewered Teriyaki Marinated Flank Steak

Tequila Lime Grilled Shrimp

Soy Marinated Chicken

Peanut Sauce, Sweet Chili Sauce and Hoisin Barbecue Sauce

~Dinner~

Passed Mini Meals

(Select three)

*Mini meals are smaller portions of our most popular entrees served in
Martini glasses or Chinese takeout boxes and passed butler style by our wait staff.*

Penne Vodka with Grilled Chicken or Shrimp

*Grilled Baby Lamb Chop over Rosemary with
Smashed Potatoes Infused with Garlic*

Sliced Filet Mignon over Portabella Infused Smashed Potatoes with Bordelaise Drizzle

*Sliced Seared Pork Tenderloin over Sweet Mashed Potatoes
with a Maple Pork Demi Glaze Drizzle*

Pepper Seared Tuna served over Wasabi Cole Slaw with Cilantro Aioli

Seared Salmon over Vegetable Rice Pilaf with a Fresh Herb Beurre Blanc Drizzle

Eggplant Rollatini over Penne Vodka

Tofu and Vegetable Stir Fry over Quinoa or Rice

Sautéed Shrimp Provençale over Risotto Milanese

Chicken and Vegetable Lo Mein served in a Chinese Takeout Box

Potato Gnocchi served with a Braised Pork Ragout

Shrimp and Vegetable Fried Quinoa

Beer Braised Short Ribs over Couscous

Passed Dessert

Milk Chocolate Covered Strawberries

Assorted Italian Miniature Pastries

Coffee Station

Fresh Brewed Regular and Decaffeinated Coffee

Milk, Sugar and Cinnamon

Assorted Soft Drinks Included

~\$55.00 per guest~

Price excludes 20% service charge and 7% sales tax

We will be happy to customize a menu to help you create an unforgettable event.

For more information please contact us at (732) 660-9000.