

The Renaissance

Wedding Buffet Package

Exclusive use of our Facility for Five Hours

Maitre d' to Oversee and Coordinate your Affair

Separate Room or Patio for the Cocktail Hour

Complimentary Music for Your Cocktail Hour

Use of Our Bridal Suite

Place Cards

Direction Cards

Skirted Bridal Dais or Sweetheart Table

Choice of Table Linen and Napkin Colors

Mirrors and Votive Candles

Custom Wedding Cake

Professional Bartenders

Unlimited Soda, Juice, and Mixer Bar

~Cocktail Hour~

*One Hour of Unlimited Butler Style Passed Hors d'oeuvres
Select twelve Hors d'oeuvres from our full list of options*

International Cheese Display

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

Fresh Vegetable Crudité

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

Fruit Display

*Fresh Cantaloupe, Honeydew, Golden Pineapple,
Watermelon served in grand Martini Glasses*

Executive Chef's Table

(select three)

Eggplant Rollatini with Marinara Sauce

Oriental Fresh Vegetable Stir Fry

Penne Pasta with Vodka Sauce

Cavetelli and Broccoli with Garlic and Oil

Rigatoni with Shrimp, Prosciutto, Mushrooms and Peas served in a Sherry Cream

Fussili Pasta with Portabella Mushrooms, Roasted Red Peppers, Garlic and Oil

Boneless Chicken Murphy

Sweet Italian Sausage with Green and Red Peppers

General Joey's Chicken over Fried Rice

Braised Veal Tips with Wild Mushrooms and Marsala Wine

Sautéed Boneless Chicken Scampi

Plated Salad

Warm Dinner Rolls with Butter

(select one)

Traditional Caesar Salad

Romaine Lettuce tossed with Falco's Homemade Caesar Dressing

Garnished with Pecorino Romano and Garlic Herb Croutons

Mixed Mesclun Greens

Julienne of Carrot, Sliced Cucumber, Bermuda Onion, Grape Tomato and

Herb Croutons served with a Balsamic Vinaigrette

~Dinner Buffet~

Carving Station

(select one)

Carved Top Round of Beef with Garlic Rosemary Au Jus

BBQ Loin of Pork

Honey Glazed Spiral Ham

Roasted Turkey Breast

Roasted Prime Rib of Beef Au Jus (additional \$4.00 per guest)

Fish

(select one)

Flounder Stuffed with Crabmeat served with a Fresh Herbed Cream Sauce

Risotto Stuffed Flounder served with Lobster Sauce

Seared Salmon with Lemon and Dill Buerre Blanc

Chicken

(select one)

Chicken Francaise

Chicken Marsala

Chicken Vino Blanco

Stuffed Chicken Milano

Chicken Balsamic

Chicken Rosemarie

Accompaniments

(select three)

Mixed Seasonal Vegetable

String Beans Amandine or Pistachio Nuts

Steamed Broccoli

Sugar Snap Peas and Julienne Carrots

String Beans and Julienne Carrots

Eggplant Rollatini

Ricotta Stuffed Shells

Cheese Lasagna

Manicotti Crepe

Roasted Red Bliss Potatoes with Caramelized Onion

Baked Idaho Potato served with Sour Cream and Butter

Smashed New Potatoes with Roasted Garlic and Cream

Boiled New Potatoes with Rosemary Butter

Blended Wild Rice with Fresh Herbs

Vegetable Rice Pilaf

Dessert

Custom Tiered Wedding Cake

Served on a painted plate with Fresh Strawberries

Miniature Cannolis and Italian Cookies served Tableside

Fresh Brewed Coffee and Tea

Farewell Station

*For your guests to enjoy on the ride home
Your choice of Homemade Chocolate Chip Cookies or Hot Pretzels
Fresh Brewed Regular and Decaffeinated Coffee
Bottled Water*

Beverage Service

*Soda, Ice, Fruit and Mixer Bar
We will be happy to take care of all your alcohol arrangements

~\$58.00 per guest~

*Price excludes 18% service charge and sales tax
Ask about our off peak pricing*

Maitre d' and Bartender gratuities are not included

***For more information or to arrange for a consultation and site visit
please contact us at (732) 660-9000.***