

The Renaissance Plated Dinner Menu

4 hour event

Cold Display

(Select two)

Imported and Domestic Cheeses with Fresh Strawberries, Grapes and Crackers

Fresh Vegetable Crudit  with Assorted Dips

Hummus, Olive Tapenade, Dalmatia Fig Preserves and Pita Triangles

Fresh Tomato Bruschetta, Marinated Grilled Vegetables and Roasted Peppers

Fresh Mozzarella, Plum Tomato and Basil Drizzled with Extra Virgin Olive Oil

(Pasta course or Soup may be substituted for cold station)

~Dinner~

Plated Salad

Warm Dinner Rolls with Butter

(Select one)

Renaissance Salad

Mixed Mesclun Greens

Crumbled Gorgonzola, Sliced Cucumber, Grape Tomato,

Dried Cranberry, Roasted Pecans and Red Grape

Balsamic Vinaigrette Dressing

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 Raspberry Vinaigrette

Entree

(Select up to three with pre-determined count required)

Chicken Francaise

Egg Battered and Saut ed in a White Wine and Lemon Butter Sauce

Chicken Marsala

Saut ed with Mushrooms and Marsala Wine

Chicken Tuscano

Breast of Chicken Saut ed with Garlic, Grilled Eggplant, Fresh Tomato, Arugula, and Kalamata Olives

Grilled Chicken Balsamic

Grilled Chicken Breast Marinated with Balsamic Marinade, Served with Mixed Grilled Vegetables

Chicken Vino Blanco

Artichoke Hearts, Sun-dried Tomatoes, Basil, Garlic and White Wine

Chicken Escarole

Saut ed Chicken with Garlic and a Splash of White Wine Served over a Bed of Escarole and Beans

Chicken Zinfandel

With Artichoke Hearts, Fresh Tomato, Portobello Mushrooms with White Zinfandel

Chicken Valestano
Breaded Chicken Breast Served with Prosciutto and Mushrooms in a Light Sherry Cream Sauce

Marinated Sliced Sirloin with a Wild Mushroom Demi-Glace

Horseradish Encrusted Sliced Sirloin, Au Jus

Roasted Prime Rib, Au Jus

Flounder Oreganata

Vegetable Risotto Stuffed Atlantic Flounder with Light Cream Lobster Sauce

Pan Seared Salmon with a Lemon and Dill

Penne Vodka with Grilled Shrimp

A variety of menu options are available

Fresh Vegetables

(Select one)

Roasted Mixed Vegetables

Green Beans and Julienne Carrots

String Beans Amandine

Eggplant and Mozzarella Pinwheels with Marinara

Potato and Rice

(Select one)

Roasted New Potato with Caramelized Onions

Smashed Red Bliss Potatoes with Roasted Garlic and Cream

Roasted Red Bliss Potato and Sweet Potatoes

Blended Wild Rice with Fresh Herbs

Vegetable Rice Pilaf

Dessert

Customized Sheet Cake or Italian Cookies and Seasonal Fresh Fruit

Fresh Brewed Coffee and Tea

Assorted Soft Drinks Included

Fruit, Juice and Bar Mixers additional \$3.00 per guest

Bartender service fee \$90.00

~\$35.00 per guest~

Price excludes 18% service charge and 7% sales tax

Off peak pricing available