

# *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, Melon, Strawberries, Flatbreads and Crackers*

**Fresh Vegetable Crudit **

*Crisp Baby Carrots, Broccoli, Cauliflower, Celery, Red Bell Peppers,  
Yellow Squash, Sweet Grape Tomato, served with  
Spinach, Blue Cheese and Roasted Pepper Ranch*

**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  
Saut ed 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 with a Fresh Strawberry garnish*

*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*

**~\$62.00 per guest~**

*Price excludes 20% service charge and sales tax*

*Ask about our off peak pricing*

*80 Adult guest minimum*

***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.***