

The image features a decorative border on the left side with several large red Christmas ornaments and a cluster of holly berries at the bottom. The background is white with a subtle shadow effect.

Renaissance
by the creek

Holiday Dinner Menu Booklet

Season's Greetings

HOLIDAY DINNER MENU 2012 – OPTION 1



Greeting Reception:

An assortment of Hot and Cold Hors D'oeuvres served by our waiters in black tuxedos and white gloves
Non-alcoholic Punch passed by our waiters.

Sit Down Dinner Menu:

Soups:

Turkey Corn Chowder, Butternut Squash and Apple, Cream of Carrot and Ginger with Truffle Oil, Pumpkin Parmesan, Asparagus, Chestnut and Chorizo, Tomato Bisque, Minestrone, Mushroom

Salads:

Arugula with Wine Soaked Pears, Toasted Walnuts, Crumbled Blue Cheese with an Herb Vinaigrette,
Spring Mix, Mandarins, Sun-Dried Cranberries, Baby Cherry Tomatoes, Lemon Grass Dressing,
Tender Five Leaves with Toasted Pumpkin Seeds & Sweet Onion with Sherry Vinaigrette,
Young Organic Greens with Sweet Peppers Popcorn Shoots with Raspberry Dressing,
Traditional Greek Salad,
Traditional Caesar Salad

Main Entree: (Choice of 1 main entrée or combo)

Accompanied with Medley of Vegetables & Roasted Yukon Potato Wedges

Pork or Veal Loin stuffed with Sun-Dried Fruits with a Honey Mustard Jus,
Chicken stuffed with Brie, Basil, Sun-Dried Tomatoes and Pesto with a Roasted Garlic Herb Jus, Chicken stuffed with Brie
Hazelnut & Pear, Festive stuffed Chicken Breast (*bread crumbs, sautéed diced celery, onion, garlic, apple, dried cranberries, & sage*),
Pumpkin Seed & Cranberry crusted Chicken, Pesto rubbed Chicken Breast wrapped with smoked Provolone & Prosciutto,
Stuffed Chicken Breast with roasted Red Pepper Provolone and Prosciutto
Boneless Chicken Breast with a Saffron Cream Sauce, New York Steak with a Shiitake Mushroom Sauce,
California Steak with a Caramelized Onion Ragu, Traditional Turkey Dinner, and Sliced Apple infused Pan Gravy,
Herb Crusted Salmon Filet, Corn Crusted Tilapia with a Red Pepper Coulis

Combos:

Bacon Wrapped Beef Tenderloin Madeira or 6oz California Steak & Boneless Chicken Breast
(Boneless Chicken Breast may be substituted with any of the above mentioned Chicken entrees)

Vegetarian:

Butternut Squash Agnolotti

With choice of sauce:

Pesto Cream Sauce, Alfredo, Tomato Basil, Rose,
A la Vodka, Mushroom Parmesan Cream Sauce

Desserts:

Accompanied with Coffee, Decaf, Tea
Cheesecake, Lemon Meringue Charlotte, Tiramisu Charlotte,
Black & White Mousse Pyramid, Raspberry Teardrop, Dark Chocolate Dome, Pumpkin Pie,
Pumpkin Cheese Cake, Tri Chocolate Terrine, Mandarin Mousse Charlotte, Candy Cane Sorbet

Unlimited Soft Drinks and Juices Included Throughout Evening
Coat Check Service Included

\$Please Call (Friday)

\$Please Call (Saturday)

PRICES DO NOT INCLUDE HST (13%) & SERVICE CHARGE (15%)

HOLIDAY DINNER MENU 2012 – OPTION 2



Greeting Reception:

An assortment of Hot and Cold Hors D'oeuvres served by our waiters in black tuxedos and white gloves
Non-alcoholic Punch passed by our waiters.

Sit Down Dinner Menu:

Appetizer:

Prosciutto, Melone, Bocconcini, Grilled Vegetables & Olives,
Seafood Ragu on Puff Pastry, Coquilles St. Jacques, Mushroom Ragu with Goat Cheese
Warm Breaded Goat Cheese on a Bed of Lettuce, Phyllo Wrapped Goat Cheese on Grilled Vegetables with a Balsamic Sauce

Pasta: (2)

Penne a la Vodka, Gnocchi, Linguine, Fettuccine, Fusilli,
Veal Tortellini, Agnolotti, Ravioli, Cheese or Meat Cannelloni
Sauces: Rose, Tomato Basil, Alfredo, Pesto

Main Entree: (Choice of 1 main entrée or combo)

Accompanied with Medley of Vegetables & Roasted Yukon Potato Wedges

Pork or Veal Loin stuffed with Sun-Dried Fruits with a Honey Mustard Jus,
Chicken stuffed with Brie, Basil, Sun-Dried Tomatoes and Pesto with a Roasted Garlic Herb Jus, Chicken stuffed with Brie
Hazelnut & Pear, Festive stuffed Chicken Breast (*bread crumbs, sautéed diced celery, onion, garlic, apple, dried cranberries, & sage*),
Pumpkin Seed & Cranberry crusted Chicken, Pesto rubbed Chicken Breast wrapped with smoked Provolone & Prosciutto,
Stuffed Chicken Breast with roasted Red Pepper Provolone and Prosciutto
Boneless Chicken Breast with a Saffron Cream Sauce, New York Steak with a Shiitake Mushroom Sauce,
California Steak with a Caramelized Onion Ragu, Traditional Turkey Dinner, and Sliced Apple infused Pan Gravy,
Herb Crusted Salmon Filet, Corn Crusted Tilapia with a Red Pepper Coulis

Combos:

Bacon Wrapped Beef Tenderloin Madeira or 6oz California Steak & Boneless Chicken Breast

Vegetarian:

Grilled Vegetable Tower on a Herbed Risotto with a Balsamic Glaze

Desserts:

Accompanied with Coffee, Decaf, Tea
Cheesecake, Lemon Meringue Charlotte, Tiramisu Charlotte,
Black & White Mousse Pyramid, Raspberry Teardrop, Dark Chocolate Dome, Pumpkin Pie,
Pumpkin Cheese Cake, Tri Chocolate Terrine, Mandarin Mousse Charlotte, Candy Cane Sorbet

Unlimited Soft Drinks and Juices Included Throughout Evening
Coat Check Service Included

\$Please Call (Friday)

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HOLIDAY DINNER MENU 2012 – OPTION 3



Greeting Reception:

An assortment of Hot and Cold Hors D'oeuvres served by our waiters in black tuxedos and white gloves
Non-alcoholic Punch passed by our waiters.

Sit Down Dinner Menu:

Antipasto Bar:

Calamari Salad, Steamed Mussels with White Wine Sauce, Smoked Salmon, Smoked Mackerel, Breaded Shrimp with Dip, Cold Shrimp Salad, Marinated Mushrooms, Bocconcini Cheese with Tomato Slices, Sopressata Slices, Prosciutto, Melon, Pecorino Cheese, Provolone Cheese, Oven Baked Black Olives, Green Olives, Grilled Zucchini, Eggplant, Red and Yellow Peppers, Pickled Hot Peppers, Marinated Artichokes, Calabrese Buns, Focaccia, Breadsticks.

Soups:

Turkey Corn Chowder, Butternut Squash and Apple, Cream of Carrot and Ginger with Truffle Oil, Pumpkin Parmesan, Asparagus, Chestnut and Chorizo, Tomato Bisque, Minestrone, Mushroom

Main Entree: (Choice of 1 main entrée or combo)

Accompanied with Medley of Vegetables & Roasted Yukon Potato Wedges

Pork or Veal Loin stuffed with Sun-Dried Fruits with a Honey Mustard Jus,
Chicken stuffed with Brie, Basil, Sun-Dried Tomatoes and Pesto with a Roasted Garlic Herb Jus, Chicken stuffed with Brie Hazelnut & Pear, Festive stuffed Chicken Breast (*bread crumbs, sautéed diced celery, onion, garlic, apple, dried cranberries, & sage*), Pumpkin Seed & Cranberry crusted Chicken, Pesto rubbed Chicken Breast wrapped with smoked Provolone & Prosciutto, Stuffed Chicken Breast with roasted Red Pepper Provolone and Prosciutto
Boneless Chicken Breast with a Saffron Cream Sauce, New York Steak with a Shiitake Mushroom Sauce, California Steak with a Caramelized Onion Ragu, Traditional Turkey Dinner, and Sliced Apple infused Pan Gravy, Herb Crusted Salmon Filet, Corn Crusted Tilapia with a Red Pepper Coulis

Combos:

Bacon Wrapped Beef Tenderloin Madeira or 6oz California Steak & Boneless Chicken Breast

Vegetarian:

Butternut Squash Agnolotti with choice of sauce

Desserts:

Accompanied with Coffee, Decaf, Tea
Cheesecake, Lemon Meringue Charlotte, Tiramisu Charlotte,
Black & White Mousse Pyramid, Raspberry Teardrop, Dark Chocolate Dome, Pumpkin Pie, Pumpkin Cheese Cake, Tri Chocolate Terrine, Mandarin Mousse Charlotte, Candy Cane Sorbet

Unlimited Soft Drinks and Juices Included Throughout Evening
Coat Check Service Included

\$Please Call (Friday)

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DINNER ADD-ONS

Antipasto Bar:

at \$ 9.00 includes:

(Served as Buffet Stations, Decorated with Floral Pieces)

Calamari Salad, Steamed Mussels with White Wine Sauce, Smoked Salmon, Smoked Mackerel, Breaded Shrimp with Dip, Cold Shrimp Salad, Marinated Mushrooms, Bocconcini Cheese with Tomato Slices, Sopressata Slices, Prosciutto, Melon, Pecorino Cheese, Provolone Cheese, Oven Baked Black Olives, Green Olives, Grilled Zucchini, Eggplant, Red and Yellow Peppers, Pickled Hot Peppers, Marinated Artichokes, Calabrese Buns, Focaccia, Breadsticks.

Pasta Entrée:

*Cheese Rotollo with Rose Sauce \$3.50,
Orecchiette with Alfredo Sauce, \$3.50,
Cheese or Meat Cannelloni \$3.50,
Meat or Vegetable Lasagna \$3.50,
Penne a la Vodka \$2.00,
Gnocchi (Pesto or Tomato Sauce) \$3.00*

Midnight Sweet and Fruit Table:

at \$ 12.00 per person, includes:

*Traditional Plum Pudding with Brandy Sauce, Chocolate Fudge Yule Log,
Apple Strudel, Eggnog & White Chocolate Cheesecake,
Carrot Cake, Gingerbread and Almond Cookies,
Croquembouche, Deluxe Snowball Truffles,
Assorted Seasonal Sliced Fruits*

Live Crepe and Waffle Station:

at \$12.00 per person, includes: (Minimum of 150 people)

*Assortment of Crepes and Waffles made Fresh by Chef at Station, Accompanied with Fresh Berries,
Chocolate Sauce and Whipped Cream. Also Accompanied by Belgian Chocolate Fountain with
Assortment of Seasonal Fruits.*

"Death by Chocolate" Sipping Station

at \$ 4.95 per person, includes:

*Creamy Smooth Belgian Chocolate Shot, served with Assortment of Chocolate Almonds, Peanuts,
Candies, and Chocolate Covered Biscotti*

Seafood Buffet and Sweet-Table: at \$ 20.00 per person, includes

*Cooked Lobster, Dungeness Crab, Tiger Shrimp, Clams, Shrimp Puffs, Codfish Croquettes, Meat
Croquettes, Chicken Fingers, Chicken Wings, Rice a Valenciana,
Sliced Fruits, Assorted Pastries, Assorted Whole Cakes and Decorative Ice Carvings*

Beverages:

- **Host Bar, \$24.00 per person**
*Includes: Unlimited Wines by the Bottle during Dinner, Wine by Glass following Dinner, Spirits,
Liquor, Liqueurs, Cocktails, Beer & Specialty Coffees.*
- **Pre-Purchased Drink Tickets \$4.75**
- **Cocktail Hour (Host bar for 1 hour) \$8.25 per person**
- **Wine by the Bottle, Priced per Bottle Based on Wine Selection.**

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