



Renaissance
by the creek

Holiday Dinner Menu Booklet

Season's Greetings



Greeting Reception:

An assortment of Hot and Cold Hors D'oeuvres

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 Toasted Walnuts, Crumbled Blue Cheese with an Herb Vinaigrette
Spring Mix with Sun-Dried Cranberries, Baby Cherry Tomatoes, Lemon Grass Dressing
Tender Five Leaves with Toasted Pumpkin Seeds & Sweet Onion with Sherry Vinaigrette
Traditional Greek Salad,
Traditional Caesar Salad

Main Entree: (Choice of 1 main entrée)

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,
Strawberry Crepes, Candy Cane Sorbet

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

Call for Pricing

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

HOLIDAY DINNER MENU 2020 – OPTION 2



Greeting Reception:

An assortment of Hot and Cold Hors D'oeuvres

Sit Down Dinner Menu:

Appetizer:

Prosciutto, Melon, Bocconcini, Grilled Vegetables & Olives,
Mushroom Ragu with Goat Cheese

Pasta: (2)

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

Main Entree: (Choice of 1 main entrée)

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, Strawberry Crepes, Tiramisu Charlotte,
Black & White Mousse Pyramid, Raspberry Teardrop, Dark Chocolate Dome,
Candy Cane Sorbet

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

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HOLIDAY DINNER MENU 2020 – OPTION 3



Greeting Reception:

An assortment of Hot and Cold Hors D'oeuvres

Sit Down Dinner Menu:

Antipasto Bar:

Steamed Mussels with White Wine Sauce, Smoked Salmon, 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)

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, Strawberry Crepes, Tiramisu Charlotte,
Black & White Mousse Pyramid, Raspberry Teardrop, Dark Chocolate Dome, Candy Cane Sorbet

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

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DINNER ADD-ONS

Antipasto Bar:

\$UPGRADE

(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 \$UPGRADE

Orecchiette with Alfredo Sauce, \$UPGRADE,

Cheese or Meat Cannelloni \$UPGRADE,

Meat or Vegetable Lasagna \$UPGRADE,

Penne a la Vodka \$UPGRADE

Gnocchi (Pesto or Tomato Sauce) \$UPGRADE

Midnight Sweet and Fruit Table:

\$UPGRADE

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:

\$UPGRADE:

(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 Chocolate Fountain with Assortment of Seasonal Fruits.

"Death by Chocolate" Sipping Station

\$UPGRADE:

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

Seafood Buffet and Sweet-Table: \$UPGRADE

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, \$UPGRADE**

Includes: Unlimited Wines by the Bottle during Dinner, Wine by Glass following Dinner, Spirits, Liquor, Liqueurs, Cocktails, Beer & Specialty Coffees.

- **Pre-Purchased Drink Tickets \$UPGRADE**

- **Cocktail Hour (Host bar for 1 hour) \$UPGRADE per person**

- **Wine by the Bottle, Priced per Bottle Based on Wine Selection.**

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