

# *Renaissance*

*by the creek*



# *Touch of Class Dinner Menu*



## **Option #1:**

### ***Greeting Reception: (1 Hour)***

Assortment of Hot and Cold Hors D'oeuvres (Chef's Choice)  
Non-Alcoholic Punch

### ***Sit Down Dinner:***

#### **Salad: (Choice of One)**

Tossed Green with Raspberry Vinaigrette, Organic Greens with Balsamic Vinaigrette,  
Traditional Caesar Salad with Chef's Homemade Dressing;  
Greek Salad made with Crisp Lettuce, Tomatoes, Onions, Kalamata Olives with  
Chef's Homemade Dressing

#### **Pasta: (Choice of One)**

Penne, Fettuccini, Bow Tie, Fusilli

#### **Choice of Sauce:**

Pesto Cream Sauce, Rose Sauce, Tomato Basil, Alfredo, Mushroom Parmesan

#### **Entrée: (Choice of One)**

**Accompanied by Parisienne Potatoes**

**& Medley of Vegetables**

Breast of Chicken with Choice of Stuffing:

(Roasted Red Pepper & Provolone & Prosciutto, Ricotta & Spinach, Sun Dried Tomato, Smoked  
Havarti & Salami), Supreme Breast of Chicken with Choice of Sauce: (Mushroom Cream Sauce,  
Cabernet Sauce, Madeira Sauce, Teriyaki Glaze), 5 oz Sirloin Steak with a Peppercorn Sauce,

Veal Marsala with Mushrooms, Roast Beef with a Cabernet Sauce,

Chicken Parmesan, Veal Parmesan

Seared Chicken Breast & California Steak Combo

#### **Vegetarian Option:**

Grilled Vegetable Tower on an Herbed Risotto with a Balsamic Glaze

#### **Dessert: (Choice of One)**

Crème Brule, Ice Cream Crepes, Tartuffe,  
White & Dark Chocolate Mousse, Tiramisu,  
Baked Alaska

Coffee, Decaf, and Tea Station  
Unlimited Soft Drinks by the Pitcher

**\$47.00 per person**  
**Plus Hst**

# *Touch of Class Dinner Menu*



## **Option #2:**

### ***Greeting Reception: (1 Hour)***

Assortment of Hot and Cold Hors D'oeuvres (Chef's Choice)  
Non-Alcoholic Punch

### ***Sit Down Dinner:***

#### **Soup: (Choice of One)**

Tomato Bisque, Minestrone, Chicken & Rice, Potato Leek, Asparagus, Vegetable, Roasted Red Pepper, Cream of Broccoli, Cream of Cauliflower, Cream of Mushroom

#### **Pasta: (Choice of One)**

Penne, Fettuccini, Bow Tie, Fusilli

#### **Choice of Sauce:**

Pesto Cream Sauce, Rose Sauce, Tomato Basil, Alfredo, Mushroom Parmesan

#### **Entrée: (Choice of One)**

**Accompanied by Parisienne Potatoes  
& Medley of Vegetables**

Breast of Chicken with Choice of Stuffing:

(Roasted Red Pepper & Provolone & Prosciutto, Ricotta & Spinach, Sun Dried Tomato, Smoked Havarti & Salami), Supreme Breast of Chicken with Choice of Sauce: (Mushroom Cream Sauce, Cabernet Sauce, Madeira Sauce, Teriyaki Glaze), 5 oz Sirloin Steak with a Peppercorn Sauce, Veal Marsala with Mushrooms, Roast Beef with a Cabernet Sauce, Chicken Parmesan, Veal Parmesan  
Seared Chicken Breast & California Steak Combo

#### **Vegetarian Option:**

Grilled Vegetable Tower on an Herbed Risotto with a Balsamic Glaze

#### **Dessert: (Choice of One)**

Crème Brule, Ice Cream Crepes, Tartuffe,  
White & Dark Chocolate Mousse, Tiramisu,  
Baked Alaska

Coffee, Decaf, and Tea Station  
Unlimited Soft Drinks by the Pitcher

**\$47.00 per person  
Plus Hst**

# *Touch of Class Dinner Menu*



**Option #3:**

***Greeting Reception: (1 Hour)***

Assortment of Hot and Cold Hors D'oeuvres (Chef's Choice)  
Non-Alcoholic Punch

***Sit Down Dinner:***

**Salad: (Choice of One)**

Tossed Green with Raspberry Vinaigrette, Organic Greens with Balsamic Vinaigrette,  
Traditional Caesar Salad with Chef's Homemade Dressing;  
Greek Salad made with Crisp Lettuce, Tomatoes, Onions, Kalamata Olives with  
Chef's Homemade Dressing

Or

**Soup: (Choice of One)**

Tomato Bisque, Minestrone, Chicken & Rice, Potato Leek, Asparagus, Vegetable, Roasted Red Pepper, Cream  
of Broccoli, Cream of Cauliflower, Cream of Mushroom  
Chef's Homemade Dressing

Or

**Pasta: (Choice of One)**

Penne, Fettuccini, Bow Tie & Fusilli

**Choice of Sauce:**

Pesto Cream Sauce, Rose Sauce, Tomato Basil, Alfredo, Mushroom Parmesan

**Entrée: (Choice of One)**

**Accompanied by Parisienne Potatoes  
& Medley of Vegetables**

Breast of Chicken with Choice of Stuffing:

(Roasted Red Pepper & Provolone & Prosciutto, Ricotta & Spinach, Sun Dried Tomato, Smoked Havarti &  
Salami),

Supreme Breast of Chicken with Choice of Sauce: (Mushroom Cream Sauce, Cabernet Sauce,  
Madeira Sauce, Teriyaki Glaze), 5 oz Sirloin Steak with a Peppercorn Sauce,  
Veal Marsala with Mushrooms, Roast Beef with a Cabernet Sauce,  
Chicken Parmesan, Veal Parmesan  
Seared Chicken Breast & California Steak Combo

**Vegetarian Option:**

Grilled Vegetable Tower on an Herbed Risotto with a Balsamic Glaze

**Dessert: (Choice of One)**

Crème Brulee, Ice Cream Crepes, Tartuffe,  
White & Dark Chocolate Mousse, Tiramisu,  
Baked Alaska,

Coffee, Decaf, and Tea Station  
Unlimited Soft Drinks by the Pitcher

**\$45.00 per person  
Plus Hst**



