



# Menu

BELOW IS A SUGGESTED MENU ONLY. OUR EVENT MANAGERS WOULD BE PLEASED TO OFFER OTHER SUGGESTIONS TO SUIT YOUR TASTE AND BUDGET

## SHOWER MENU

### MIMOSAS

SPARKLING WINE AND ORANGE JUICE SERVED IN A CHAMPAGNE FLUTE AND GARNISHED WITH A STRAWBERRY. PASSED BUTLER – STYLE UPON ARRIVAL

### APPETIZER ARUGULA SALAD

WITH SLICED BOSCH PEAR, TOASTED PINE NUTS AND BERMUDA ONION TOPPED WITH CRUMBLD BLUE CHEESE. SERVED IN A LEMON, HONEY AND EXTRA VIRGIN OLIVE OIL DRESSING

### PASTA

CASARECCIA AL SUGO  
RISOTTO CON FUNGHI

### MAIN ENTRÉE

\*MAIN ENTRÉE ACCOMPANIED WITH ROASTED POTATOES, AND A MEDLEY OF SEASONAL VEGETABLES\*

### PAN SEARED STUFFED SUPREME BREAST OF CHICKEN

STUFFED WITH ASIAGO CHEESE AND SPINACH.  
SERVED IN A THYME INFUSED NATURAL JUS

### DESSERT

WHITE & DARK CHOCOLATE MOUSSE  
WITH TRIPLE SEC, CRÈME ANGLAISE AND FRESH BERRIES  
OR  
SLICED FRESH FRUIT PLATTERS

### BAR SERVICE

UNLIMITED RED AND WHITE WINE  
COFFEE, TEA, JUICE AND SOFT DRINKS

**\$50.00 PER PERSON**

*MENU PACKAGE AVAILABLE AT RENAISSANCE BY THE CREEK OR IVY CASTLE  
MINIMUM NUMBERS APPLY. PLEASE INQUIRE WITH CATERING SALES MANAGER*

