

# Renaissance

PREMIUM EVENT VENUES

## Menu Selections

<i>Meats</i>	<i>Seafood</i>	<i>Poultry</i>	<i>Starches</i>	<i>Vegetables</i>
Filet Mignon (1)	Broiled Lobster Tail (1)	Chicken Parmesan	White Rice	Green Beans and Almonds
New York Strip (1)	Lobster Creole (1)	Chicken L'Crème Almondine	Moros	Vegetables Primavera Stir Fry
London Broil	Lobster Thermidor (1)	Gi'an Chicken Teriyaki	Wild Rice	Fried Cinnamon Sweet Bananas
Chimichurri Flank Steak	Broiled Fish	Chicken Cordon Bleu	Jamaican Island Rice	Yuca con Mojo Criollo
Beef Burgundy	Breaded Fish	Chicken Primavera (2)	Gallo Pinto	Corn and Pimentos O'Brien
Gin'hu Beef Teriyaki	Broiled Shrimp (1)	Honey Garlic Chicken	Gandules and Rice	Carrots in Butter
Tenderloin Tips (1)	Shrimp Creole (1)	Sweet and Sour Chicken	Garden Rice	Broccoli Normandy
Roast Beef Palermo (1)	Fried Shrimp (1)	Messina Garlic Chicken	Continental Rice	Broccoli with Cheese
Churrasco Las Pampas (1)	Shrimp Scampi (1)	Arroz con Pollo (2)	Beijing Fried Rice (1)	Brussels Sprout
Rack of Lamb Aus Jus (1)	Baked Salmon (1)	Chicken Alfredo	Rice Pilaf Rossinni	Mixed Vegetables
Hamburgers (for kids)	Orleans Surf & Turf (1)	Roasted Bone in Chicken	Tex-Mex Potatoes	Summer Squash Trio
Hot Dogs (for kids)		Dixie Fried Chicken Steak	Baked Stuffed Potato	Baked Zucchini Supreme
Hawaiian Sweet Ham Steak		Chicken Nuggets ( kids)	Potatoes Au gratin	Corn Kernels or on the Cob
Memphis Pork Chops		Chicken Kiev	Le Havre Mashed Potatoes	
Breaded Pork Steak			Roasted Baby Potatoes in Butter	
Pork Loin Filet Aus Jus			Bow Tie Pasta San Marino	
Roasted Pork Al'Mojillo			Bowtie Pasta Alfredo	
Fried Pork Chunks			Meat or Vegetable Lasagna (2)	
Sweet and Sour Pork			Pasta Vesuvius L'Oleo & Garlic	
			Spaghetti with Meatballs (Kids)	

*Choose one meat, one seafood or one poultry selection only, plus one starch and one vegetable.*

(1) Selections with this notation are only available at additional cost. (2) You may only add either one starch or one vegetable with these selections. These selections, those made for any previously chosen menus, as well as how each individual item is prepared or presented, are all subject to be changed at any time at the Chefs discretion.

## *Hors D 'oeuvres' Selections - Not Included in all Packages*

*Mouth watering selections, deliciously prepared by our Chefs to elegantly start your Special Event*  
*(1) These selections are available at additional cost only. These selections, any previously chosen & how they are preprepared or presented are subject to change at the Chef's discretion*

### *Hot Selections*

- Deviled Eggs
- Petite Assorted Quiche
- Mini Cuban Tamales
- Cheddar Cheese Puffs
- Mini Pizza Pie Shells
- Cocktail Franks En-Croute
- Mozzarella Sticks En-Croute with Marinara Sauce
- Petite Meatballs (Aus Jus, Swedish Style, BBQ or with Sweet and Sour Sauce)
- Sesame Chicken Filets with Honey Mustard Dipping Sauce
- Deep Fried Vegetable “Carnaval” En-Croute (Eggplant, Cauliflower and Zucchini)
- Masitas de Puerco (Cuban Mini Pork Chunks Either Aus-Jus, BBQ, Garlic, or Sweet & Sour Sauce)
- Chicken Wings (BBQ, Sweet & Sour, Teriyaki, Spicy Buffalo or Bleu Cheese Sauce)
- Oriental Mini Egg Rolls or Fried Wontons (Plain, with Mustard or Sweet and Sour Sauce Dip)
- Crisp Potato Pancakes (Plain, with Apple Chutney Sauce or Sour Cream Dip)
- Mini Empanadas (Cheese, Guava, Guava & Cheese, Beef, Chicken or Ham)
- Renaissance’s Hot Hors D’oeuvres extravaganza (1)
- Shrimps (Either Plain, Pealed, Tempura, Fried or Bacon Wrapped) (1)
- Crab, Conch or Calamari Fritters (Plain or With Either Honey Mustard, Teriyaki or Marinara Sauce)
- Croquettes (Ham or Chicken)
- Cuban “Papitas Rellenas” (Miniature Meat Stuffed, Breaded Mashed Potato Balls)
- El Paso Caliente Stuffed Chilli Peppers (1)
- Sun Dried Middle East Figs or Prunes Wrapped in Bacon
- Seared Tenderloin of Beef on Toast Points (1)
- Mac n’ Cheese Shooters with Bacon
- Asiago Cheese Chicken Bites

### *Hot Selections Continued...*

- French Cut Grilled Petite Lamb Chops (1)
- Scallops Wrapped in Bacon (1)
- Beef or Chicken Teriyaki Skewers (1)
- Mushrooms (Sautéed, Breaded and Deep Fried, Grilled or Stuffed with Seafood)
- Stuffed Tortellini “En Rose” Lobster Sauce (1)
- Chicken Lollipops with Sweet BBQ Glaze
- Mini Cheese Tequenos

### *Cold Selections*

- Prosciutto and Seasonal Melon
- Tropical Ceviche (1)
- Mini French Sandwiches
- Assorted Canapés
- Sliced Chicken Cordon Bleu Rolls
- Chilled, Fresh Garden Vegetables Crudite with Spiced Dip
- Assorted Mini Finger Sandwiches (Assorted Meat Slices, Spreads, Salads, etc.)
- Dry Snack Cocktail Mix (Nuts, Pretzels, Chips, Cheese Sticks, etc. with or without Dip)
- Anthony’s Sliced Mozzarella Cheese, Sun Dried Tomatoes and Prosciutto
- International Roulade Platter with Assorted Garnished Meats and Cheeses
- Assorted Seasonal Fruits (1) (Displayed Beautifully on a Decorated Table or Sliced and Elegantly Passed, Butler Style)
- Imported and Domestic Cheese Tray (Garnished with the Chef’s Choice of Seasonal Fruits, Crackers and Baguettes)
- Caribbean Chips and Dip Bounty  
(Plantain, Boniato, Yucca and Tortilla Chips with the Chef’s Own Delicious Secret Dip)