

R
— The —
**RENAISSANCE
CENTER**

EXCLUSIVE CATERING & EVENT MANAGEMENT BY A SILVERWARE AFFAIR

BUFFET STYLE DINNER MENU

For the convenience of guests dining buffet style, plates, napkins, and silverware will be at the buffet and glassware will be located at the non-alcoholic beverage stations and bar stations.

COCKTAIL HOUR

Choice of 3 passed hors d'oeuvres from our hors d'oeuvres menu

BUFFET

Choice of 1 Salad

Garden Greens - cherry tomatoes, English cucumbers, French radishes, julienne carrots, champagne vinaigrette

Caesar Salad - hearts of Romaine lettuce, shaved Parmesan cheese, herbed croutons, Caesar dressing

Grilled Asparagus - Marinated Crimini Mushrooms garden greens, roasted red pepper vinaigrette

Farm Apple Cranberry Salad - baby arugula, walnut crusted goat cheese medallion, apple cider vinaigrette

Golden Beet Salad - baby arugula, pistachios, citrus vinaigrette

Baby Spinach Salad - julienne carrots, applewood bacon, shaved Parmesan, maple-mustard vinaigrette

• **Buffalo Mozzarella** - red & yellow vine-ripened tomatoes, fresh basil, aged balsamic vinegar, extra virgin olive oil

Choice of 2 entrees

Sliced Beef Tenderloin - port wine reduction and horse radish mousse

Sliced Beef Brisket - strawberry balsamic glaze

Prime Rib - au jus, horseradish

Herb Grilled Salmon - dill butter

Shrimp and Grits - three cheese grits, white wine cream sauce

Sliced Pork Tenderloin - honey grain mustard sauce

Herb Roasted Chicken Breasts - cream sauce, barbecue glaze, or Italian tomatoes and basil

Penne Pasta - artichokes, sun-dried tomatoes, basil cream sauce

Choice of 2 sides

homemade smashed potato fingerling potato

haricot vert southern succotash

roasted sweet potato macaroni and cheese

sautéed vegetable grilled asparagus

PASSED/STATIONARY BUFFET HORS D'OEUVRES

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PASSED HORS D'OEUVRES

Choice of 3 passed hors d'oeuvres

Grilled then chilled gulf coast shrimp with mango horseradish chutney

Bacon topped seared scallop

Chicken and waffles skewer with spiced pecans and maple glaze

Petite crab cake with house made remoulade

Grilled tenderloin of beef flatbread with peppadew peppers

Goat Cheese and Tomato Jam Tartlet with Microgreen

STATIONARY HORS D'OEUVRES

Choice of 3 hot hors d'oeuvres and 3 cold hors d'oeuvres

HOT SELECTIONS

Petite cones filled with barbecue chicken and southern slaw

Mini twice stuffed baked red new potatoes - cheeses, sour cream, applewood smoked bacon, diced fresh scallions OR barbecue shredded pork shoulder

Braised red wine short rib pastry puff finished with crumbled maytag bleu cheese

Italian herb and parmesan panko stuffed button mushroom caps

Sliders – beef burgers, tenderloin of beef biscuits, shredded Barbecue pork, sliced beef brisket, grilled or fried chicken

Fried green tomato with bacon goat cheese mousse

Seared chicken breast filets, dried sweet fig, and grape tomato knotted bamboo skewers with honey bourbon glaze

Mac and cheese tartlets

Homemade spinach and artichoke dip with tortilla chips

New Orleans bourbon barbecue pork tacos

Vegetable quesadilla with sour cream

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PASSED/STATIONARY BUFFET HORS D'OEUVRES

COLD SELECTIONS

Assorted garden fresh chilled grilled crudités – zucchini wedges, quartered squash, sautéed green beans, green asparagus, button marinated mushrooms

Spinach and artichoke tartlet

Domestic/international cheese selections-Vermont cheddar, French brie, Italian mozzarella, smoked gouda wedges, assorted crackers

Decorative seasonal fruit display- pineapple, berries, melon and citrus fruits with homemade vanilla cream dip

Freshly baked baguette rounds stuffed with kalamata olives, marinated artichokes quarters, roasted red pepper, freshly picked basil leaves, crumbled Mediterranean feta cheese

Smoked shredded chicken breast salad presented in round English cucumber cups

Gourmet finger sandwiches and wraps

Asparagus wrapped prosciutto

Italian tomato and basil bruschetta with garlic crostinis

Grilled corn and avocado on garlic crostini

Jalapeno corn cake with shredded chicken

OPTIONAL ACTION STATIONS

CARVING STATIONS

Served with Petite Rolls

Rosemary Pork Loin – Cranberry Orange Relish and Raspberry Mayonnaise

Pan Roasted Breast of Turkey – Cranberry Orange Relish and Raspberry Mayonnaise

Tenderloin of Beef – Horseradish Sauce

Sliced Smoked Beef Brisket – Horseradish Sauce, Homemade Gravy, or Barbecue Glaze

Sliced Prime Rib – Horseradish Sauce and Au Jus

POTATO STATION

Choice of Mashed Idaho Potato with Cheddar Cheese, Butter, Sour Cream, Bacon, and Scallions

Choice of Sweet Potato with Butter, Brown Sugar, Cinnamon, and Crushed Candied Nuts

ITALIAN PASTA STATION

Pastas - Penne and Spaghetti

Sauces - Marinara, Alfredo, Basil Pesto

Condiments - Parmesan Cheese, Sautéed Mushrooms, Roasted Artichokes, Black Olives, Garlic Breadsticks

SHRIMP AND GRITS STATION

Three Cheese Grits, White Wine Cream Sauce, Seasoned Gulf Shrimp, Martini Glass

SOUTHERN MAC AND CHEESE STATION

Macaroni and Cheese, Assorted Cheeses, Crumbled Bacon, Diced Tomatoes, Diced Steamed Broccoli, Fresh Salsa

WOOD FIRED PIZZA OVEN

Fresh Homemade Pizza Crusts

Choice of Toppings: Pepperoni, Sausage, Onions, Green Peppers, Mushrooms, Parmesan Cheese, Red Pepper Flakes

Fired onsite in our portable wood fired pizza oven outside in the garden- the perfect late night station!

RELAXED MENUS

These menus can be customized and served at any event you choose.
They are just suggestions to guide you to the perfect menu for your special event.

BARBECUE

Barbecue Shredded Pork Shoulder or Sliced Beef Brisket
Barbecued Shredded Chicken, Grilled Chicken Breasts, or Chicken Wings
Brown Sugar Baked Beans, Creamy Cole Slaw, Southern Potato Salad
Sandwich Rolls or Dinner Rolls with Butter and Hot and Mild Barbecue Glaze

COMFORT

Homemade Chicken and Dressing or Southern Fried Chicken
Sliced Beef Brisket with Gravy or Sliced Pork Loin with a Honey Mustard Glaze
Macaroni and Cheese, Southern Style Green Beans, and Homemade Mashed Potatoes
Cornbread Muffins or Buttermilk Biscuits or Rolls with Butter

SOUTHERN

Gala Apple and Candied Walnut Salad with Homemade Cider Vinaigrette
Chicken Salad Croissants or Pimiento Cheese and Bacon Croissants
Petite BLTS with Tomato Mayonnaise or Buffalo Fried Chicken Sliders with Bleu Cheese Romaine Slaw
Fried Green Tomatoes, Deviled Eggs, and Macaroni Salad

ITALIAN

Italian Caesar Salad with Garlic Croutons, Shaved Parmesan, and Caesar Dressing
Chicken Parmagiana or Eggplant Parmagiana or Blackened Chicken Alfredo
Italian Lasagna or Spaghetti with Meatballs
Assorted Sauteed Vegetables and Garlic Rolls

MEXICAN

Tortilla Chips with Salsa, Sour Cream, and Fresh Made Guacamole
Chicken or Steak Fajitas with Onions and Peppers and Soft Tortillas
Shredded Pork, Shredded Beef, or Ground Beef Tacos
Refried Beans and Spanish Rice