

Vegetables

Chefs Choice Of Fresh Seasonal Vegetables

Potato & Rice

Oven Roasted Rosemary Potatoes

Potatoes Gratin'

Safron Rice Timbales

Wild Rice

Desserts

Chefs Choice Of Our Finest Desserts

Sweet Table Optional \$ _____

Sweet Table

*Carmel Cheesecake oozing with caramel,
chocolate and pecans*

Homemade Tiramisu

Chocolate and Strawberry Parfait

Oreo Cookie Cheesecake

Homemade Mini Cannoli

Old Fashioned Triple Chocolate Cake

Apple Crunch Tart

Rocky Road Brownies

Fresh Chocolate Dipped Strawberries

New York Style Cheesecake

Miniature Eclairs • Petitefours

German Chocolate Cake

Fresh Fruit Tartlets

Carrot Cake • Black Forest Cake

** Items Subject to Substitution **

Renaissance Catering
194 Fries Mill Road • Turnersville, NJ 08012



Sit Down Menu
All Affairs Four Hours
Catering To:

Anniversaries

Christenings

Holy Communions

Birthdays

Retirements

Christmas Parties

Funerals

Bat mitzah

Bar mitzah

Price pp. \$ _____

*Please Add 18% Service Charge
And 7% Sales Tax*

194 Fries Mill Road • Turnersville, NJ 08012
(856) 728-9595
Fax (856) 728-9307

Hot Hors D'Oeuvres \$ _____

Mushroom Florentine

Kielbasa Wrapped in Puff Pastry

Chicken Wontons

Miniature Vegetable Egg Rolls

Potato Blossoms

Miniature Chicken Cordon Bleu

Cold Hors D'Oeuvres \$ _____

Seasonal Vegetables with Assorted Dressings

*Bruschetta Al Romodoro ~ (Chopped Tomatoes,
Garlic, Olive Oil, & Italian Herbs)*

*Domestic and Imported Cheese and
Pepperoni Display*

Salads

House Salad:

*Mixed leaf lettuces, shredded carrot,
sliced tomato, cucumbers*

Caesar Salad:

*Tender leaves of romaine tossed with a subtle blend
of olive oil, parmigiana cheese, garlic and anchovy*

Entrées

Francaise Chicken Cutlet: \$ _____

*With Roasted Peppers in a Lemon Mushroom
Burre Blanc*

Chicken Parmesan: \$ _____

*Chicken Breast Topped with Mozzarella and
Provolone Cheese. Topped with our Homemade
Tomato Sauce*

Chicken Valdastano: \$ _____

*Stuffed Chicken Breast with a Parsley, Tomato
Mousse in a White Wine Cream Sauce*

Broiled Filet Of Flounder: \$ _____

*Stuffed with Spinach and Mushroom and Finished
with a Roasted Tomato Vin Blanc
(Add \$3 For Crab Imperial)*

Sliced Roast Sirloin Strip: \$ _____

With Green Peppercorn Brandy Sauce

Filet Of Salmon: \$ _____

*Grilled to Perfection and Served with a Dill and
Lemon Burre Blanc*

Veal Saltimbocca: \$ _____

*Sauteed Medallions of Veal Toped with Spinach,
Prosciutto and Mozzarella Cheese in a Light
Marsala Sauce*