

Sweet Table

All Included

- Chocolate Covered Strawberries
- Apple Crunch Tart
- Chocolate Eclairs
- Napoleons
- Carrot Cake Squares
- Miniature Cheesecake topped with Fruit
- Cream Puffs
- Ricotta filled Cannoli's
- Tropical Fruit Tarts
- White Chocolate Mousse
- Cherry Cheesecake
- Black Forest Cake
- Key Lime Tarts
- Petit Fours
- Homemade Mascarpone Pie
- Tiramisu Parfait
- Sculptured Fresh Fruit Display

Wedding Package

All Included

- Hot & Cold HorsD'Oeuvres
- Sweet Table
- Wedding Cake
- Choice of Linens
- Floral Centerpieces
- D.J. for 5 Hours
- Bridal Room
- Limousine for 3 Hours



Wedding Buffet Menu

Five Hour Package

Optional Items

Chocolate Fountain

Hot & Cold Seafood Appetizer Selections

International Coffee Bar Featuring:
Espresso, Cappuccino and Ten Flavors

Ice Carvings

Valet Parking

View Your Wedding on a 20' Screen

\$ _____ per guest
 Please add 18% service charge
 and 7% sales tax

Date: _____

It's Your Evening

194 Fries Mill Road, Turnersville, NJ 08012
 Phone: 856.728.9595 • Fax: 856.728.9307
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Hors D'Oeuvres

Hot

with Butler Service

Beef Wellington's

Roasted Pepper & Fontina Quiche

Scallops wrapped in Bacon

Filo Stuffed with Spinach & Feta Cheese

Mushroom Caps stuffed with Crab Imperial

Miniature Chicken Cordon Bleu

Kalamata Olive Tart

Homemade Steak Stromboli

Miniature Reuben Puffs

Cold

All Included and Subject to Change

Grilled Italian Vegetables

dressed with balsamic vinaigrette

Garden Vegetables with Onion Dip

Assortment of Cheeses

aged provolone, hot pepper jack, smoked cheddar and gouda

Tomato Bruschetta

topped with sun dried tomato tapanade and gorgonzola cheese

Fresh Mozzarella & Roasted Pepper Platter

Bread Boule filled with Crabmeat & Spinach Dip

Soup or Salad

All Dinners Include Soup or Salad

Choice of One

Salads

Chefs Caesar Salad

Mixed Greens Salad

with gorgonzola cheese
and walnuts

Soups

Minestrone Soup

Italian Wedding Soup

Cream of Wild Mushroom Soup

Carving Station

Choice of Two

Smoked Ham

Roasted Turkey Breast

Choice of Top Round of Beef

Italian Style Roasted Pork Loin

Market Price

Filet Mignon

Prime Rib Au Jus

Roasted Leg of Lamb Boulangere

Entree

Choice of Two

Chicken Francaise

served in a mushroom and roasted pepper white wine sauce

Chicken Piccata

Pork Medallions in Apple Rum Sauce

Veal Marsala with Wild Mushroom Cream Sauce

Chicken Sorrento

topped with prosciutto and mozzarella

Sauté Veal with Crabmeat & Asparagus

red pepper beurre blanc

Seafood

Choice of One

Shrimp Scampi

Creamy Shrimp Alfredo

served with fettuccini nests

Flounder Puttanesca

served over spinach

Salmon Filet

served over roasted leeks with dill garlic sauce

Renaissance Crab Imperial

Shrimp & Sea Scallops in Light Tomato Cream

Pasta

Choice of One

Penne Pasta with Spinach, Plum Tomatoes
& Fontina Cheese in Blush Sauce

Spinach Ravioli with julienne Prosciutto
served in pink vodka sauce

Roasted Vegetable Lasagna with Marinara
zucchini, yellow squash, eggplant and peppers

Tri Color Tortellini with Red Peppers
served in sun dried tomato pesto cream sauce

Stuffed Shells with Ricotta Cheese

Vegetable

Choice of One

Garden Vegetable Medley

Whole Green Beans

with fresh tomato or almonds and shallots

Asparagus Spears with Red Pepper & Shallot Butter

Whole Baby Carrots

Garlic Sauté Broccoli Rabe

Potato

Choice of One

Scalloped Potatoes

Twice Baked Stuffed Potatoes

Risotto with Pancetta & Sun Dried Tomatoes

Oven Roasted Red Bliss Potato Wedges

Parsley Potatoes