

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 Menu

Sit Down Dinner

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

www.renaissanceroom.com

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

Pasta

\$3.00 per guest

Tri Color Cheese Tortellini

with julienne sun-dried tomatoes in a pesto sauce

Penne Pasta

tossed with italian sausage and mozzarella cheese in a pink vodka sauce

\$4.50 per guest

Homemade Manicotti

served two per person with tomatoes sauce

\$5.00 per guest

Shrimp and Lobster Ravioli

with a sweet red pepper sauce

Intermezzo

\$1.00 per guest

Lemon

Raspberry

Entree

Francaise Chicken Cutlet

served with roasted peppers in a
white wine mushroom cream sauce A

Lobster Thermodore

half fresh lobster stuffed with a creamy lobster mix
and topped with shredded swiss cheese..... B

Filet Mignon

center cut with a pearl onion wild mushroom sauce..... C

Flounder Francaise

accompanied by a lemon butter tomato burre blanc..... D

Veal Saltimboca

sautéed veal stuffed with proscuitto, sage and
mozzarella cheese topped with light marsala sauce E

Chicken Sorrento

with proscuitto and mozzarella cheese F

Stuffed Pork Loin with Broccoli Raab

toasted almonds, dijon mustard and sharp provolone,
topped with an italian herb roasted garlic pork sauceG

Tuna Steak Puttanesca

fresh tuna served with sauté tomato, capers,
black olives, garlic, and olive oil..... H

New York Strip Steak

served with a light demi glaze cream sauce I

Broiled Filet of Flounder

stuffed with jumbo lump crab imperial..... J

Salmon Filet

topped with a creamy garlic lemon dill sauce K

Grilled Chicken Italiano

accompanied with hunter sauce L

Renaissance Homemade Crab Cake

served over a roasted red pepper sauce M

Filet a la Renaissance

8 oz center cut filet mignon topped with
jumbo lump crabmeat and béarnaise sauce..... N