



Renaissance Chef Catering Company

244 S. Jefferson Street - Unit C
Frederick, MD 21701
301-228-CHEF
www.renaissancechef.com

Wedding Menu Packages

Base Menu Package – \$42 per person

Including Your Selection Of...

- ✧ Four Appetizers
- ✧ One Salad
- ✧ Two Entrees
- ✧ Two Sides

Plus...

- ✧ Rolls & Butter
- ✧ Water Goblets
- ✧ Buffet Dinner Service
- ✧ Dessert Set-Up & Service
- ✧ Coffee & Hot Tea Station
- ✧ Water, Iced Tea & Sodas

Select Your Style of Dinner Service:

Buffet – package includes buffet equipment & service utensils, deluxe disposable plates & utensils for all courses and disposable napkins

Family Style – add \$4 per person – package includes family style service equipment, deluxe disposable plates & utensils for all courses, and disposable napkins

Plated – add \$13 per person – package includes service equipment, standard rental plates & utensils for salad and dinner courses, linen dinner napkins and deluxe disposable plates & utensils for appetizer and dessert courses

All pricing is based on a 4 hour reception and a minimum of 75 guests
Dishware & Linen Rentals May be Added on to Any Package
24% Service Charge & 6% Tax added to all menu packages

**Ask us about additional options
including BBQ Packages!**

Salads

select one salad

- ❖ Garden Salad – baby mesclun lettuces with grape tomatoes, cucumbers, shredded carrots and croutons; served with vinaigrette & ranch dressing on the side
- ❖ Caesar Salad – chopped romaine, shredded parmesan cheese, and seasoned croutons tossed with creamy Caesar dressing
- ❖ The Medici Mesclun Salad – spring mix with apples, dried cranberries, candied pecans, grape tomatoes, and feta tossed with a sweet strawberry balsamic vinaigrette... *add \$2 per person*
- ❖ Spinach Salad – fresh baby spinach, hard-boiled egg, sliced red onion, button mushrooms, and crumbled bacon served with hot bacon dressing... *add \$3 per person*
- ❖ Cobb Salad – chopped iceberg & romaine lettuce, grape tomatoes, avocado, hard-boiled egg, crumbled bacon, Roquefort cheese, chives, and white balsamic vinaigrette... *add \$3 per person*

Sides

select two sides

Vegetable Sides

- ❖ Green Beans Amandine
- ❖ Fresh Vegetable Medley
- ❖ Broccoli & Carrots w/Garlic Butter
- ❖ Glazed Parsley Carrots
- ❖ Thyme Roasted Summer Squash w/Red Pepper Rings
- ❖ Broccolini w/ Caramelized Onions
- ❖ Lemon Broiled Asparagus
- ❖ Roasted Brussels Sprouts
- ❖ Roasted Root Vegetables

Starch Sides

- ❖ Seasoned Rice
- ❖ Wild Rice Pilaf
- ❖ Lemon Garlic Orzo
- ❖ Rosemary Roasted Redskin Potatoes
- ❖ Au Gratin Potatoes
- ❖ Garlic Mashed Potatoes
- ❖ Potatoes Dauphinoise
- ❖ Herbed New Potatoes

Entrée Options

select two entrees

Add a third entree for an additional \$3 per person

Vegetarian Entrees

- ❖ Pesto Pistachio Farfalle – crushed pistachios, fresh pesto sauce, and creamy béchamel tossed with bowtie pasta
- ❖ Caprese & Cheese Tortellini Pasta – cheese tortellini, diced plum tomatoes, fresh basil & mozzarella sautéed with olive oil & chopped garlic
- ❖ Pasta de Renaissance – campanelle w/olive oil, toasted garlic, sundried tomatoes, cremini mushrooms, cracked black pepper, & fresh grated locatelli cheese
- ❖ Stuffed Peppers – grilled sweet bell peppers stuffed with mixed vegetables & couscous or quinoa
- ❖ Da Vinci Tower – stack of marinated portabella mushroom, sliced baby eggplant, plum tomatoes, buffalo Mozzarella, and fresh basil, drizzled with balsamic vinaigrette

Chicken Entrees

- ❖ Herb Roasted Chicken – tender grilled boneless chicken breasts coated in fresh herbs and spices
- ❖ Chicken Piccata – marinated boneless chicken breasts topped with lemon caper sauce
- ❖ Old World Chicken Marsala – grilled marinated chicken breast smothered in authentic Italian Marsala sauce
- ❖ Crusted Chicken Parmesan – shredded locatelli and toasted panko crusted chicken breast, pan fried golden brown and served with tomato marinara
- ❖ Chicken Florentine – boneless chicken breast topped with creamy spinach & cheese and served over our housemade tarragon cream sauce
- ❖ Jerk Mango Chicken – Caribbean jerk seasoned chicken breast, grilled and presented over a sweet red chili & fresh mango coulis
- ❖ Stuffed Chicken a la Renaissance – marinated chicken breast stuffed with Prosciutto ham & gouda cheese, and topped with mushroom beurre rouge compound ... *add \$3 per person*

Seafood Entrees

- ❖ Teriyaki Glazed Salmon – North Atlantic salmon filets, marinated and drizzled with teriyaki sauce
- ❖ Citrus Roasted Cod – fresh cod fish filets marinated in citrus juices, garlic, and cilantro, topped with homemade Caribbean salsa
- ❖ Honey Dijon Shrimp & Scallops – jumbo shrimp and sea scallops sautéed in a honey-Dijon butter and served in puff pastry baskets... *add \$8 per person*
- ❖ Chesapeake Shrimp – jumbo shrimp stuffed with crab imperial and topped with Chesapeake hollandaise sauce... *add \$8 per person*
- ❖ Jumbo Lump Crabcakes – Maryland style jumbo lump crabcakes broiled golden brown and served with tartar sauce... *add \$10 per person*

Pork & Lamb Entrees

- ❖ Spiced Pork Loin – spice crusted & roasted pork loin, sliced and drizzled with sesame-honey glaze
- ❖ Apple Cider Pork Loin – roasted marinated pork loin, sliced and glazed with an apple cider reduction
- ❖ Grilled Pork Tenderloin – pineapple-teriyaki marinated grilled pork tenderloin, carved to order and served with spicy soy-ginger sauce and caramelized sliced apples ... *add \$6 per person*
- ❖ Grilled Rosemary Lamb Chops – baby lamb chop marinated in fresh rosemary, garlic, and red wine, grilled and served with mint demi glace... *add \$10 per person*

Beef Entrees

- ❖ Sliced Top Round – slow roasted top round of beef, sliced and served au jus with a side of creamy horseradish
- ❖ Chimichurri Skirt Steak – grilled marinated skirt steak topped with herbaceous chimichurri sauce
- ❖ Cilantro Lime Flank Steak – marinated flank steak, grilled and sliced, served with cilantro-lime drizzle
- ❖ Beef Burgundy – tender petite sirloin steaks covered in a burgundy wine & cremini mushroom sauce
- ❖ Petite Sirloin Steak – tender center cut sirloin steaks, dry spice rubbed and grilled, served with crispy onions & creamy horseradish
- ❖ Fennel Roasted Prime Rib – slow cooked fresh fennel and herb marinated ribeye loin, served with creamy horseradish, caramelized onions, and au jus... *add \$10 per person*
- ❖ The King's Cut of Beef – fork tender, fresh herb & spice rubbed beef tenderloin, served with creamy horseradish, caramelized onions, and au jus... *add \$12 per person*

Appetizers

Select four appetizers

Add additional station appetizers for \$3 per person

Standard Station Appetizers

- ❖ Fresh Fruit & Cheese Display – assorted cubed cheeses with grapes & fresh berries served with assorted cracker basket (vegetarian)
- ❖ Vegetable Crudités Display – selection of fresh raw vegetables served with herb dip & hummus (vegetarian)
- ❖ Antipasto Italiano – assorted olives, pickles, stuffed peppers, marinated vegetables, sliced salamis & pepperoni
- ❖ Grilled Pineapple Salsa – housemade salsa with fresh grilled pineapple, cilantro, red onion & roasted red pepper; served with tri-color tortilla chips (vegetarian)
- ❖ Southwest Dip Trio – housemade pico de gallo, guacamole & grilled pineapple salsa; served with tri-color tortilla chips (vegetarian)
- ❖ Warm Spinach & Artichoke Dip – baby spinach & artichoke hearts blended with béchamel sauce, cheeses, chopped garlic, and spices... served with pita wedges & tri-color tortilla chips (vegetarian)
- ❖ Spanikopita – spinach, feta cheese, garlic and spices wrapped in phyllo dough triangles (vegetarian)
- ❖ Assorted Mini Quiche – individual quiches filled with bacon & cheese, wild mushroom & tomato, baby shrimp & cheese, and spinach & cheddar
- ❖ Vegetable Spring Rolls – shredded Asian vegetables wrapped in rice paper and fried; served w/ Soy-Ginger Sauce (vegetarian)
- ❖ Veggie Stuffed Mushrooms – button mushroom caps stuffed with roasted vegetables & topped with mozzarella
- ❖ Crispy Fried Chicken Wings – breaded fried chicken wings served with sides of buffalo wing sauce and bleu cheese dressing
- ❖ Jerk Mango Chicken Skewers – Caribbean jerk marinated diced chicken breast & fresh mango chunks skewered and roasted
- ❖ Chicken Sate – sesame-teriyaki marinated chicken breast strips roasted on bamboo skewers and drizzled w/ Thai Peanut Sauce
- ❖ Chorizo Stuffed Mini Sweet Peppers – tri-colored mini sweet bell peppers stuffed w/chorizo sausage & Pepperjack cheese
- ❖ Italian Sausage Stuffed Mushrooms – button mushroom caps stuffed with sweet Italian sausage and shredded locatelli cheese
- ❖ Pigs in a Blanket – little beef smokies wrapped in pastry and baked golden brown; served with ketchup & mustard
- ❖ Cranberry Spiced Meatballs – Italian style meatballs in homemade cranberry spiced sauce
- ❖ Meatballs Marinara – Italian style meatballs in tomato marinara and sprinkled with shredded parmesan cheese
- ❖ Sweet & Sour Meatballs – Italian style meatballs in house made sweet & sour sauce
- ❖ Swedish Meatballs – Italian style meatballs in a creamy demi sauce

Station Appetizer Upgrades

- ❖ Domestic & Imported Cheese Board – selection of diced and wedge cheeses served with assorted cracker basket... add \$2 per person
- ❖ Baked Praline Brie En Croute – French brie topped with praline, wrapped with puff pastry and baked golden brown; served with crackers and sliced baguette... add \$2 per person
- ❖ Deluxe Fruit Display – extensive selection of berries & fresh sliced fruits... add \$2 per person
- ❖ Grilled & Chilled Vegetable Display – marinated asparagus, tri-color sweet peppers, broccoli, portabella mushrooms, eggplant, zucchini, squash, and carrots grilled and chilled; served with herb dip... add \$3 per person
- ❖ Mediterranean Dip Selection – hummus, tzatziki, tabouleh, olive tapenade, and baba ganoush served with fresh pita and chips... add \$2 per person
- ❖ Mini DaVinci Towers – marinated baby portabellas topped with slices of plum tomato, grilled eggplant, fresh mozzarella, and fresh basil...add \$3 per person
- ❖ Prosciutto Wrapped Asparagus – fresh asparagus spears lightly blanched and wrapped with thin sliced Prosciutto ham, topped with shaved locatelli cheese and fresh cracked tri-color peppercorns... add \$3 per person
- ❖ Bacon Wrapped Scallops – sea scallops wrapped in Applewood smoked bacon... add \$4 per person
- ❖ Jumbo Lump Crab Dip – jumbo lump crab meat mixed with white wine, cream cheese, béchamel, and spices; served w/sliced baguette & tri-color tortilla chips... add \$3 per person
- ❖ Maryland Style Crab Balls – broiled mini Maryland style crab balls made with jumbo lump crab meat & old bay; served w/ tartar sauce... add \$4 per person

Passed Appetizers

Customize your menu by adding or substituting passed appetizers

- ❖ Soup Shots – shot glasses filled with your choice of soup... gazpacho, tomato bisque, wild mushroom bisque, cream of asparagus, lobster bisque, cream of crab, butternut squash...add \$2 per person
- ❖ Roasted Roma Tomato Bruschetta – soft toast points topped with a bruschetta mixture of roasted tomatoes, garlic, olive oil, black pepper, and parmesan cheese...add \$2 per person
- ❖ Antipasto Skewers – skewers of marinated artichoke hearts, sundried tomato, fresh mozzarella, and kalamata olives...add \$3 per person
- ❖ Caprese Skewers – skewers of mini mozzarella balls, cherry tomato & fresh basil, drizzled with balsamic vinegar... add \$2 per person
- ❖ Steamed Vegetable Potstickers – wonton skins stuffed with a vegetable mixture and served with a sesame-teriyaki sauce...add \$3 per person
- ❖ Raspberry & Brie Bites – fresh raspberries and brie baked in puff pastry...add \$3 per person
- ❖ Mushroom Wellington Puffs – ragout of wild mushrooms and Fontina cheese wrapped in puff pastry...add \$3 per person
- ❖ Pork Tenderloin on Crostini – sliced roasted pork tenderloin on garlic brushed Crostini with honey-Dijon spread and spiced fruit chutney ...add \$3 per person
- ❖ Bacon Wrapped Scallops – sea scallops wrapped in Applewood smoked bacon...add \$3 per person
- ❖ Orange Dust Shrimp – chilled jumbo shrimp tipped with our orange zest & spice mixture ... served w/ cocktail sauce...add \$3 per person
- ❖ Maryland Style Crab Balls – broiled mini Maryland style crab balls made with jumbo lump crab meat & old bay; served w/ tartar sauce...add \$3 per person
- ❖ Caribbean Salmon Stack – citrus marinated roasted salmon on fried plantain chips topped with fresh Caribbean salsa...add \$4 per person
- ❖ Tuna Sate – medium rare chunks of fresh blackened tuna served with lemon aioli...add \$4 per person
- ❖ Oysters Rockefeller – broiled shucked oysters topped with butter ,spinach, herbs, and breadcrumbs ...add \$4 each
- ❖ Coconut Shrimp – coconut breaded jumbo shrimp pan fried and served with a fresh fruit Caribbean Salsa...add \$4 each
- ❖ Grilled Lamb Chops – tender baby lamb chop, grilled and drizzled with mint demi...add \$4 each
- ❖ Prosciutto Wrapped Filet – beef tenderloin tips wrapped in thin sliced Prosciutto and dusted with cracked tri-color peppercorns...add \$4 each
- ❖ Napoleon Renaissance – crisp tortilla wafer topped with sliced tenderloin , jumbo lump crab meat, and Chesapeake hollandaise sauce...add \$4 each