



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

Wedding Menu Packages

Base Menu Package – \$50 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*

Select Your Style of Dinner Service:

Buffet – \$50 per person – package includes buffet equipment & service utensils, deluxe disposable plates & utensils for all courses and disposable napkins

Family Style – \$60 per person – package includes family style service equipment, deluxe disposable plates & utensils for all courses, and disposable napkins

Plated – \$70 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, Glassware, & Linen Rentals May be Added on to Any Package*

24% Service Charge or a Minimum of \$1,000

6% Tax added to all menu packages

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

Salads

select one salad

- ❖ Garden Salad – baby spring lettuce, grape tomatoes, cucumbers, shredded carrots, croutons; sides of vinaigrette & ranch dressings
- ❖ Caesar Salad – chopped romaine, shredded parmesan cheese, seasoned croutons, creamy Caesar dressing
- ❖ The Medici Mesclun Salad – spring mix, apples, dried cranberries, candied pecans, grape tomatoes, feta, sweet strawberry balsamic vinaigrette... *add \$3 per person*
- ❖ Spinach Salad – baby spinach, hard-boiled egg, sliced red onion, button mushrooms, crumbled bacon, hot bacon dressing... *add \$4 per person*
- ❖ Cobb Salad – baby spring lettuce, chopped romaine, grape tomatoes, avocado, hard-boiled egg, crumbled bacon, Roquefort cheese, chives, tomato tamari dressing... *add \$4 per person*

Sides

select two sides

Vegetable Sides

- ❖ Green Beans Amandine – steamed haricot verts, beurre noisette, toasted almonds
- ❖ Fresh Vegetable Medley – roasted seasonal garden vegetables, olive oil, fresh herb & spices
- ❖ Broccoli & Carrots w/Garlic Butter – steamed broccoli florets, sliced carrots, garlic butter
- ❖ Glazed Parsley Carrots – sauteed carrots, fresh parsley, brown sugar glaze
- ❖ Summer Squash w/Red Bell Pepper – roasted squash & zucchini moons, red bell pepper rings, olive oil, fresh thyme & spices
- ❖ Lemon Broiled Asparagus – asparagus spears, lemon w/ zest, olive oil
- ❖ Roasted Brussels Sprouts – brussel sprout halves, olive oil, sea salt & cracked black pepper
- ❖ Roasted Root Vegetables – sweet potato, butternut squash, beets, parsnips, olive oil, fresh thyme & spice
- ❖ Broccolini w/ Caramelized Onions – blanched & roasted broccolini, caramelized Vidalia onions, olive oil, sea salt & cracked black pepper ... *add \$1 per person*

Starch Sides

- ❖ Steamed Basmati Rice – basmati rice, butter, salt & pepper
- ❖ Wild Rice Pilaf – long grain wild rice, white basmati rice, fresh herbs & spices
- ❖ Lemon Garlic Orzo – orzo, lemon zest, garlic butter, shaved parmesan, fresh parsley
- ❖ Rosemary Roasted Redskin Potatoes – cut baby reds, fresh rosemary, olive oil, garlic & spices
- ❖ Au Gratin Potatoes – sliced russet potatoes, sharp cheddar, cream
- ❖ Garlic Mashed Potatoes – Idaho potatoes, garlic, butter, cream, spices
- ❖ Herbed New Potatoes – boiled new potatoes, butter, fresh herbs & spices
- ❖ Potatoes Dauphinoise – sliced russet potatoes, gruyere, bechamel, garlic, thyme ... *add \$1 per person*

Entrée Options

select two entrees

Add a third entree for an additional \$5 per person

Vegetarian Entrees

- ❖ Pesto Pistachio Farfalle – farfalle, pistachios, basil, garlic, parmesan, béchamel
- ❖ Caprese & Cheese Tortellini – cheese tortellini, Roma tomatoes, mozzarella, basil, olive oil, garlic & spices
- ❖ Pasta de Renaissance – cavatappi, olive oil, toasted garlic, sundried tomatoes, cremini mushrooms, cracked black pepper, aged Locatelli cheese
- ❖ Vegan Stuffed Shells – jumbo shells, spinach, cashew ricotta, tomato marinara
- ❖ Stuffed Bell Peppers – grilled sweet bell peppers, quinoa, garden vegetables, fresh herbs & spices
- ❖ Yellow Cauliflower & Chickpea Curry – cauliflower, chickpeas, coconut milk, yellow curry, garlic, ginger & spices
- ❖ Butternut Squash Steaks – seared seasoned butternut squash steak, brown butter, toasted garlic, herbs & spices
- ❖ Da Vinci Tower – napoleon of portabella, baby eggplant, plum tomatoes, mozzarella, fresh basil, balsamic reduction

Chicken Entrees

- ❖ Herb Roasted Chicken –grilled chicken breasts, garlic, herbs & spices
- ❖ Chicken Piccata – dredged & pan-fried chicken breast, lemon, capers, velouté
- ❖ Old World Chicken Marsala – grilled chicken breast, marsala wine, cremini mushroom, velouté & demi
- ❖ Crusted Chicken Parmesan – parmesan-panko crusted chicken breast, tomato marinara
- ❖ Chicken Florentine – grilled chicken breast, spinach, garlic, cheeses; tarragon cream sauce
- ❖ Jerk Mango Chicken – grilled chicken breast, Caribbean jerk seasonings; mango coulis
- ❖ Galecian Chicken – braised boneless chicken thigh, smoked paprika, onion, garlic
- ❖ Stuffed Chicken a la Renaissance – grilled chicken breast, Prosciutto ham, Gouda cheese; compound mushroom beurre rouge... *add \$3 per person*

Seafood Entrees

- ❖ Teriyaki Glazed Salmon – marinated North Atlantic salmon, sweet ginger teriyaki glaze
- ❖ Pistachio Salmon w/ Basil Cream – pan seared North Atlantic salmon, basil cream sauce, pistachio crumble
- ❖ Citrus Roasted Cod – cod loin, citrus juices, garlic, cilantro; Caribbean salsa
- ❖ Cajun Red Snapper – grilled red snapper fillet, Cajun spice, lemon butter, fresh thyme... *add \$4 per person*
- ❖ Frutti di Mare – shrimp, scallops, mussels, clams, arribada sauce, white wine, basil & spices... *add \$8 per person*
- ❖ Shrimp Scampi – jumbo gulf shrimp, garlic, white wine, lemon, butter, parsley & spices... *add \$7 per person*
- ❖ Chesapeake Shrimp – jumbo shrimp, crab imperial, Chesapeake hollandaise... *add \$11 per person*
- ❖ Jumbo Lump Crabcakes – Maryland jumbo lump crab; side of tartar sauce... *add \$16 per person*

Pork & Lamb Entrees

- ❖ Spiced Pork Loin – roasted pork loin, dry rub spice crust; honey jus glaze
- ❖ Apple Cider Pork Loin – roasted pork loin, spiced apple butter rub; caramelized apple slices, apple cider reduction
- ❖ Grilled Pork Tenderloin – grilled pork tenderloin; grilled pineapple confit, sweet & spicy teriyaki glaze ... *add \$6 per person*
- ❖ Grilled Rosemary Lamb Chops – grilled baby lamb chop, fresh rosemary, garlic & spices; mint demi ... *add \$10 per person*

Beef Entrees

- ❖ Petite Dry Rub Steak – *grilled beef shoulder medallions, dry spice rub, crispy onions; side of creamy horseradish*
- ❖ Sliced Top Round – *slow roasted top round, au jus; side of creamy horseradish*
- ❖ Chimichurri Skirt Steak – *grilled skirt steak, citrus juices, tamari; chimichurri sauce*
- ❖ Madras Beef Curry – *stewed sirloin tips, onion, garlic, ginger, tomato, Mediterranean spices; side of raita*
- ❖ Cilantro Lime Flank Steak – *grilled flank, lime, garlic & spices; cilantro-lime demi*
- ❖ Beef Burgundy – *grilled beef shoulder noisettes; burgundy wine, cremini mushroom, demi*
- ❖ Braised Short Ribs – *slow cooked short rib, red wine demi, herbs & spices... add \$6 per person*
- ❖ Garlic & Herb Prime Rib – *slow cooked ribeye loin, garlic & herb rub, caramelized onions, au jus; side of creamy horseradish... add \$13 per person*
- ❖ The King's Cut of Beef – *beef tenderloin, dry spice rub, caramelized onions, au jus; side of creamy horseradish... add \$16 per person*

Appetizers

Select four appetizers

Add additional station appetizers for \$4 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 – homemade salsa with fresh grilled pineapple, cilantro, red onion & roasted red pepper; served with tri-color tortilla chips (vegetarian)
- ❖ Southwest Dip Trio – homemade 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)
- ❖ Spanakopita – 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 – 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 \$5 per person*

Passed Appetizers

May be added onto your station appetizer selections and/or substituted for a station appetizer

- ❖ 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 reduction... *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*
- ❖ Orange Dust Shrimp – chilled jumbo shrimp tipped with our orange zest & spice mixture ... served w/ cocktail sauce...*add \$3 per person*
- ❖ Coconut Shrimp – coconut breaded jumbo shrimp pan fried & served w/ fresh fruit Caribbean Salsa...*add \$4 each*
- ❖ Bacon Wrapped Scallops – sea scallops wrapped in Applewood smoked bacon...*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*
- ❖ Oysters Rockefeller – broiled shucked oysters topped with butter ,spinach, herbs, and breadcrumbs ...*add \$4 each*
- ❖ Tuna Sate – medium rare chunks of fresh blackened tuna served with lemon aioli...*add \$4 per person*
- ❖ Caribbean Salmon Stack – citrus marinated roasted salmon on fried plantain chips topped with fresh Caribbean salsa...*add \$4 per person*
- ❖ Pork Tenderloin on Crostini – sliced roasted pork tenderloin on garlic brushed Crostini with honey-Dijon spread and spiced fruit chutney ...*add \$4 per person*
- ❖ 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*