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 – $45 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 *– package includes buffet equipment & service utensils, deluxe disposable plates & utensils for all courses and disposable napkins*

Family Style *– add $5 per person – package includes family style service equipment, deluxe disposable plates & utensils for all courses, and disposable napkins*

Plated *– add $15 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 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 $2 per person*
- Spinach Salad – *baby spinach, hard-boiled egg, sliced red onion, button mushrooms, crumbled bacon, hot bacon dressing... add $3 per person*
- Cobb Salad – *baby spring lettuce, chopped romaine, grape tomatoes, avocado, hard-boiled egg, crumbled bacon, Roquefort cheese, chives, tomato tamari dressing... add $3 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 onion, 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 $3 per person

Vegetarian Entrees

- Pesto Pistachio Farfalle – *farfalle, pistachios, basil, garlic, parmesean, 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*
- Stuffed Sweet Peppers – *grilled sweet bell peppers, quinoa, garden vegetables, fresh herbs & 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*
- Adobo Chicken – *stewed boneless chicken thigh, tamari, vinegar, onion, garlic, scallion, sugar & spices*
- 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 $3 per person*
- Frutti di Mare – *shrimp, scallops, mussels, clams, arrabiata sauce, white wine, basil & spices... add $7 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 $10 per person*
- Jumbo Lump Crabcakes – *Maryland jumbo lump crab; side of tartar sauce... add $14 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 & spicey 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

- Sliced Top Round – *slow roasted top round, au jus; side of creamy horseradish*
- Chimichurri Skirt Steak – *grilled skirt steak, citrus juices, tamari; chimichurri sauce*
- Cilantro Lime Flank Steak – *grilled flank, lime, garlic & spices; cilantro-lime demi*
- Beef Burgundy – *grilled beef shoulder noisettes; burgundy wine, cremini mushroom, demi*
- Petite Dry Rub Steak – *grilled beef shoulder medallions, dry spice rub, crispy onions; side of creamy horseradish*
- Bistek Tagalog – *braised sirloin, tamari, citrus juice, onion, garlic & spices*
- Madras Beef Curry – *stewed sirloin tips, onion, garlic, ginger, tomato, Mediterranean spices; side of raita*
- Braised Short Ribs – *slow cooked short rib, red wine demi, herbs & spices... add $5 per person*
- Garlic & Herb Prime Rib – *slow cooked ribeye loin, garlic & herb rub, caramelized onions, au jus; side of creamy horseradish... add $12 per person*
- The King's Cut of Beef – *beef tenderloin, dry spice rub, caramelized onions, au jus; side of creamy horseradish... add $15 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 – *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 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*
- 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 and served with a 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*