



244 S. Jefferson Street - Unit C
Frederick, MD 21701
301-228-CHEF (2433)
www.renaissancechef.com

Cocktail Party Menu

Choose 5 menu items ... \$18 per person
(Additional \$3 per menu choice when choosing more than 5 items)

Station Appetizers

- ❖ **Fresh Fruit & Cheese Display** – domestic & imported cheeses w/ grapes & assortment of fresh berries served with assorted cracker basket (vegetarian)
- ❖ **Vegetable Crudités Platter** – selection of fresh raw vegetables served with herb dip (vegetarian)
- ❖ **Antipasto Italiano** – assorted olives, pickles, stuffed peppers, marinated vegetables, cheeses, sliced salamis & pepperoni
- ❖ **Grilled Pineapple Salsa** – homemade salsa made from fresh grilled pineapples, cilantro, red onion, roasted red pepper and spices; served with tri-color tortilla chips (vegetarian)
- ❖ **Spinach & Artichoke Dip** – baby spinach & artichoke hearts blended with béchamel sauce, cheeses, chopped garlic, and spices... served with pita & 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)
- ❖ **Pasta de Renaissance** – campanelle pasta w/olive oil, sundried tomatoes, Cremini mushrooms, toasted garlic, cracked black pepper, and fresh grated Locatelli cheese (vegetarian)
- ❖ **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
- ❖ **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
- ❖ **Crusted Chicken Parmesan Tapas** – shredded locatelli and toasted panko crusted chicken breast bites, pan fried golden brown, topped with melted mozzarella and served over tomato marinara
- ❖ **Chicken Sate** – sesame-teriyaki marinated chicken breast strips skewered and roasted and drizzled w/ Thai Peanut Sauce
- ❖ **Chorizo Stuffed Mini Sweet Peppers** – tri-colored mini sweet bell peppers stuffed w/chorizo sausage & Pepperjack cheese then fire roasted
- ❖ **Italian Sausage Stuffed Mushrooms** – button mushroom caps stuffed with a sweet Italian sausage and shredded locatelli cheese
- ❖ **Pigs in a Blanket** – mini 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 topped with shredded parmesan cheese
- ❖ **Sweet & Sour Meatballs** – Italian style meatballs in house made sweet & sour sauce
- ❖ **Swedish Meatballs** – Italian meatballs in a creamy demi sauce
- ❖ **Mini Sandwiches** – deli sliced turkey & ham, and homemade tuna & chicken salad on sliced mini brioche rolls
- ❖ **Mini Pinwheel Tortilla Wraps** – Turkey, Swiss & Avocado; Ham, Cheddar & Roasted Red Peppers; and Chicken Caesar Salad rolled into assorted flour tortillas and sliced into pinwheels
- ❖ **Shredded BBQ Beef Brisket** – slow roasted pulled brisket, served with BBQ sauces & slider rolls
- ❖ **Country Ham Biscuits** – mini biscuits with sliced country ham and honey grain mustard spread

*Price listed includes buffet equipment & service utensils, clear Classicware disposable plates, clear forks, and napkins.

****Maryland State Tax and Service Charges added to final bill.**



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Station Appetizers ... Upgrades

You may substitute any of the below selections for one of your five menu choices

- ❖ **Domestic & Imported Cheese Board** – selection of assorted diced and wedge cheeses served with assorted cracker basket... *add \$2 per person*
- ❖ **Sliced Fresh Fruit Platter** – selection of fresh sliced seasonal fruits and berries... *add \$2 per person*
- ❖ **Grilled Marinated Vegetable Display** – marinated asparagus, tri-color sweet peppers, broccoli, portabella mushrooms, eggplant, zucchini, squash, and carrots grilled and chilled; served with herb dip... *add \$2 per person*
- ❖ **Mediterranean Dip Selection** – hummus, tzatziki, tabbouleh, olive tapenade, and baba ganoush served with fresh pita wedges and chips... *add \$2 per person*
- ❖ **Assorted Canapés** – olive tapenade, curried chicken & pecan, and fresh smoked salmon & dill on water crackers... *add \$2 per person*
- ❖ **Proscuitto Wrapped Asparagus** – fresh asparagus spears lightly blanched and wrapped with thin sliced Proscuitto ham, topped with shaved locatelli cheese and fresh cracked tri-color peppercorns... *add \$3 per person*
- ❖ **California Rolls** – inside out sushi rolls of sticky rice & nori wrapped around cucumber, crab, and avocado; garnished with tobiko caviar and served with pickled ginger, wasabi, and soy sauce... *add \$3 per person*
- ❖ **Bacon Wrapped Scallops** – sea scallops wrapped in Applewood smoked bacon... *add \$3 per person*
- ❖ **Jumbo Lump Crab Dip** – jumbo lump crab meat mixed with white wine, cream cheese, béchamel, and spices; served with 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*
- ❖ **Oven Roasted Turkey Breast** – carved to order, served with crusty rolls, cranberry sauce and dijonnaise ... *add \$4 per person + \$200 Carver Fee*
- ❖ **Slow Roasted Steamship Beef** – carved to order, served with crusty rolls, creamy horseradish, caramelized onions, and au jus... *add \$4 per person + \$200 Carver Fee*
- ❖ **The King’s Cut of Beef** – fork tender, red wine & herb marinated beef tenderloin, carved to order, served with creamy horseradish, caramelized onions, and au jus... *add \$9 per person + \$200 Carver Fee*

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Passed Appetizers

***Feel free to customize your menu by adding passed appetizer selections**
(extra server fee of \$150 added when selecting passed appetizers)*

- ❖ Soup Shots – shot glasses filled with your choice of soup... potato-corn chowder, 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*
- ❖ Steamed Vegetable Potstickers – wonton skins stuffed with a vegetable mixture and served with a sesame-teriyaki sauce... *add \$3 per person*
- ❖ Thai Stir Fry Baskets – fresh Chinese cabbages and vegetables stir fried Thai style and served in individual Chinese food boxes... *add \$3 per person*
- ❖ Raspberry & Brie En Croûte – 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*
- ❖ Mini DaVinci Towers – marinated baby portabellas topped with slices of plum tomato, grilled eggplant, fresh mozzarella, and fresh basil... *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 fresh shucked oysters topped with butter, herbs, and breadcrumbs ... *add \$4 per person*
- ❖ Coconut Shrimp – coconut breaded jumbo shrimp pan fried and served with a fresh fruit Caribbean Salsa... *add \$4 per person*
- ❖ Grilled Lamb Chops – tender baby lamb chop, grilled and drizzled with mint demi... *add \$4 per person*
- ❖ Prosciutto Wrapped Filet – beef tenderloin tips wrapped in thin sliced Prosciutto and dusted with cracked tri-color peppercorns... *add \$4 per person*
- ❖ Napoleon Renaissance – crisp tortilla wafer topped with sliced tenderloin , jumbo lump crab meat, and Chesapeake hollandaise sauce... *add \$4 per person*

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