



Renaissance Chef Catering Company

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Wedding Buffet & Family Style Menu

Tuscany Package... \$38 per person

Appetizers... *one hour service*

**Your choice of four station appetizers... see list below*

Salad Options... *please choose one*

- ❖ Garden Salad – iceberg & romaine lettuce tossed with grape tomatoes, cucumbers, shredded carrots & red cabbage, and croutons; served with assorted salad dressings
- ❖ Tossed Caesar Salad – chopped romaine, shredded parmesan cheese, and seasoned croutons with creamy Caesar dressing

Vegetable Options... *please choose one*

- ❖ Green Beans Almandine
- ❖ Fresh Vegetable Medley
- ❖ Broccoli & Carrots w/Garlic Butter

Starch Options... *please choose one*

- ❖ Seasoned Rice
- ❖ Roasted Redskin Potatoes
- ❖ Au Gratin Potatoes

Tuscany Entree Options... *please choose two*

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

- ❖ Pesto Pistachio Farfalle – crushed pistachios, fresh pesto sauce, and creamy béchamel tossed with bowtie pasta
- ❖ Rigatoni Rustica – rigatoni pasta tossed with a creamy marinara pink sauce
- ❖ 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
- ❖ Herb Roasted Chicken – marinated boneless chicken breasts coated in fresh herbs and spices
- ❖ 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 – tender marinated chicken breast topped with a creamy spinach & cheese mixture and served over fresh tarragon cream sauce
- ❖ Jerk Mango Chicken – Caribbean jerk seasoned chicken breast, grilled and presented over a sweet red chili & fresh mango coulis
- ❖ Teriyaki Glazed Salmon – North Atlantic salmon filets, marinated and drizzled with Kikkoman teriyaki sauce
- ❖ Herb Dusted Pork Loin – roasted, herbed dry rub marinated pork loin, sliced and drizzled with sesame-honey glaze
- ❖ Beef Burgundy – tender petite sirloin steaks covered in burgundy wine and cremini mushroom demi
- ❖ Sliced Top Round – slow roasted top round of beef, sliced and served in au jus with a side of creamy horseradish

All pricing is based on a 4 hour reception and a minimum of 75 guests

***Price includes buffet equipment & service utensils, disposable Masterpiece plates & Reflections cutlery, and napkins.**

****Family Style menus incur \$30 per guest table rental fee / Linen & dishware rental packages available upon request**

*****Maryland state tax and 24% gratuity added to final bill**

Menu Substitutions

All prices listed are for substitutions only ... please inquire about the price to add extra menu items to a customized menu.

Salad Options

- ❖ Spinach Salad – fresh baby spinach, hard boiled egg, sliced red onion, button mushrooms, and crumbled bacon served with hot bacon dressing... add \$2 per person
- ❖ The Medici Mesclun Salad – spring mix with apples, dried cranberries, candied pecans, grape tomatoes, and feta tossed with a sweet strawberry balsamic vinaigrette... add \$3 per person
- ❖ Sesame Mandarin Salad – spring mix with mandarin oranges, toasted almonds, crispy rice noodles, and tri-colored sweet peppers tossed with a sesame citrus 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 \$4 per person

Vegetables... add \$2 per person

- ❖ Haricot Vert w/ Buerre Noisette
- ❖ Thyme Roasted Summer Squash w/Red Pepper Rings
- ❖ Broccolini w/ Caramelized Onions
- ❖ Lemon Broiled Asparagus

Starches... add \$2 per person

- ❖ Wild Rice Pilaf
- ❖ Mashed Yukon Gold Potatoes
- ❖ Potatoes Dauphinoise
- ❖ Orzo w/Dried Fruit & Toasted Pine Nuts
- ❖ Moroccan Couscous

Entree Options

- ❖ Da Vinci Tower – stack of marinated portabella mushroom, sliced baby eggplant, plum tomatoes, buffalo Mozzarella, and fresh basil, drizzled with balsamic vinaigrette... add \$3 per person
- ❖ Stuffed Chicken a la Renaissance – marinated chicken breast stuffed with Prosciutto ham & gouda cheese, and topped with mushroom buerre rouge compound ... add \$3 per person
- ❖ Citrus Roasted Mahi-Mahi – fresh mahi-mahi filets marinated in citrus juices, garlic, and cilantro, topped with homemade Caribbean salsa... add \$3 per person
- ❖ Honey Dijon Shrimp & Scallops – jumbo shrimp and sea scallops sautéed in a honey-Dijon butter and served with puff pastry baskets... add \$8 per person
- ❖ Chesapeake Shrimp – jumbo shrimp stuffed with crab imperial and topped with Chesapeake hollandaise... add \$8 per person
- ❖ Jumbo Lump Crabcakes – Maryland style jumbo lump crabcakes broiled golden brown and served with tartar sauce... add \$10 per person
- ❖ 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
- ❖ Cilantro Lime Flank Steak – marinated flank steak, grilled and sliced, served with cilantro-lime drizzle... add \$2 per person
- ❖ Slow Roasted Steamship Beef – carved to order, served with crusty rolls, creamy horseradish, caramelized onions, and au jus... add \$3 per person
- ❖ Fennel Roasted Prime Rib – fresh fennel and herb marinated ribeye loin, slow cooked and carved to order, 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, carved to order, served with creamy horseradish, caramelized onions, and au jus... add \$12 per person

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, 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 chips (vegetarian)
- ❖ Spinach & Artichoke Dip – baby spinach & artichoke hearts blended with béchamel sauce, cheeses, chopped garlic, and spices... served with pita wedges (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, and spinach & cheddar
- ❖ Vegetable Spring Rolls – shredded Asian vegetables wrapped in rice paper and fried... served w/ Soy-Ginger Sauce (vegetarian)
- ❖ 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 then fire roasted
- ❖ Italian Sausage Stuffed Mushrooms – button mushroom caps stuffed with a sweet Italian sausage and shredded locatelli cheese
- ❖ Pigs in a Blanket – little 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 – our Italian style meatballs in house made sweet & sour sauce
- ❖ Swedish Meatballs – traditional Italian meatballs in a creamy demi sauce
- ❖ 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

Station Appetizers Upgrades

- ❖ 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, tabouleh, 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*
- ❖ 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 \$3 per person*
- ❖ Jumbo Lump Crab Dip – jumbo lump crab meat mixed with white wine, cream cheese, béchamel, and spices; served w/sliced baguettes... *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~

Feel free to customize your menu by adding any number of 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...\$2 each
- ❖ Roasted Roma Tomato Bruschetta - soft toast points topped with a bruschetta mixture of roasted tomatoes, garlic, olive oil, black pepper, and parmesan cheese...\$2 each
- ❖ Antipasto Skewers – skewers of marinated artichoke hearts, sundried tomato, fresh mozzarella, and kalamata olives...\$3 each
- ❖ Steamed Vegetable Potstickers – wonton skins stuffed with a vegetable mixture and served with a sesame-teriyaki sauce...\$3 each
- ❖ Thai Stir Fry Baskets – fresh Chinese cabbages and vegetables stir fried Thai style and served in individual Chinese food boxes...\$3 each
- ❖ Raspberry & Brie En Croûte – fresh raspberries and brie baked in puff pastry...\$3 each
- ❖ Mushroom Wellington Puffs – ragout of wild mushrooms and Fontina cheese wrapped in puff pastry...\$3 each
- ❖ Mini DaVinci Towers – marinated baby portabellas topped with slices of plum tomato, grilled eggplant, fresh mozzarella, and fresh basil...\$3 each
- ❖ Pork Tenderloin on Crostini – sliced roasted pork tenderloin on garlic brushed Crostini with honey-Dijon spread and spiced fruit chutney ...\$3 each
- ❖ Bacon Wrapped Scallops – sea scallops wrapped in Applewood smoked bacon...\$3 each
- ❖ Orange Dust Shrimp – chilled jumbo shrimp tipped with our orange zest & spice mixture ... served w/ cocktail sauce...\$3 each
- ❖ Maryland Style Crab Balls – broiled mini Maryland style crab balls made with jumbo lump crab meat & old bay; served w/ tartar sauce...\$3 each
- ❖ Caribbean Salmon Stack – citrus marinated roasted salmon on fried plantain chips topped with fresh Caribbean salsa...\$4 each
- ❖ Tuna Sate – medium rare chunks of fresh blackened tuna served with lemon aioli...\$4 each
- ❖ Oysters Rockefeller – broiled shucked oysters topped with butter ,spinach, herbs, and breadcrumbs ...\$4 each
- ❖ Coconut Shrimp – coconut breaded jumbo shrimp pan fried and served with a fresh fruit Caribbean Salsa...\$4 each
- ❖ Grilled Lamb Chops – tender baby lamb chop, grilled and drizzled with mint demi...\$4 each
- ❖ Prosciutto Wrapped Filet – beef tenderloin tips wrapped in thin sliced Prosciutto and dusted with cracked tri-color peppercorns...\$4 each
- ❖ Napoleon Renaissance – crisp tortilla wafer topped with sliced tenderloin , jumbo lump crab meat, and Chesapeake hollandaise sauce...\$4 each