

RENAISSANCE RALEIGH WEDDING MENUS



PLATED DINNER

PACKAGE OPTIONS

RENAISSANCE RALEIGH

BLISSFUL WEDDING PACKAGE

COCKTAIL HOUR

Artisanal Cheeses with Rustic Breads and Crackers
Assorted Mustards and Chutneys

DINNER

Select One Salad
Select Two Entrees
Select One Starch
Select One Vegetable

BLISSFUL ENTREE OPTIONS

Red Snapper

Corn Tomato Relish and Citrus Pesto

Seared All Natural Ashley Farms

Airline Chicken Breast

Smoked Chili Beurre Blanc

Roasted Sustainable Loch Duart Salmon

Lemon Mustard Seed Beurre Blanc

Center Cut Sirloin

Stilton Demi-Glace

Beef Short Rib

Mushroom Cream Sauce

Grilled Portobello Mushroom

Himalayan Red Rice, Pecorino Romano Cheese,
Truffle Oil, Asparagus

\$68 PER PERSON

Third Entree Selection:
\$15 PER PERSON

RENAISSANCE RALEIGH

GLITZY WEDDING PACKAGE

COCKTAIL HOUR

Select One Hors d'oeuvre Display

Select One Butler Passed Hors d'oeuvre

DINNER

Select One Soup or Salad

Select Two Entrees

Select One Starch

Select One Vegetable

GLITZY ENTREE OPTIONS

Red Snapper

Corn Tomato Relish and Citrus Pesto

Seared All Natural Ashley Farms

Airline Chicken Breast

Smoked Chili Beurre Blanc

Roasted Sustainable Loch Duart Salmon

Lemon Mustard Seed Beurre Blanc

Center Cut Sirloin

Stilton Demi-Glace

Beef Short Rib

Mushroom Cream Sauce

Grilled Portobello Mushroom

Himalayan Red Rice, Pecorino Romano Cheese,

Truffle Oil, Asparagus

\$78 PER PERSON

Third Entree Selection:

\$15 PER PERSON

RENAISSANCE RALEIGH

GLORIOUS WEDDING PACKAGE

COCKTAIL HOUR

Select One Hors d'oeuvre Display
Select Three Butler Passed Hors d'oeuvres

DINNER

Select One Soup or Salad
Select Three Entrees or Select One Duet Entree
Select One Starch
Select One Vegetable
Select Tableside Wine Service

GLORIOUS ENTREE OPTIONS

Pan Seared Sea Bass
Tomato Ginger Glaze
Roasted Hen
Sage, Citrus, and Jus
Dry Rubbed New York Strip
Herb Oil and Caramelized Onion
Roasted Black Angus Filet Mignon
Childress Cabernet Reduction
Coriander Crispy Duck Breast
Anise Spiced Blueberry Compote
Mustard Crusted Lamb Chop
Citrus Gremolata
Grilled Halibut
Pineapple Chutney and Basil Oil

GLORIOUS DUET ENTREE OPTIONS

Grilled Filet Mignon and Sea Bass
Romesco Sauce
Grilled Filet Mignon
and Ashley Farms Chicken Breasts
Gorgonzola Demi-Glace and Soubise
Grilled Filet Mignon
and Lump Crab Cake
Spicy Hollandaise and Demi-Glace

RED WINE - SELECT ONE

Stone Cellars by Beringer Merlot, *California*
Stone Cellars Cabernet Sauvignon, *California*
Columbia Crest "Two Vines" Shiraz, *Washington*
Mark West Pinot Noir, *California*
Alamos Malbec, *Argentina*

WHITE WINE - SELECT ONE

Stone Cellars by Beringer Pinot Grigio
California
Stone Cellars by Beringer Chardonnay
California
Casa Lapostolle Sauvignon Blanc
Chile
Beringer Vineyards White Zinfandel
California

\$108 PER PERSON

RENAISSANCE RALEIGH

PLATED SOUP/SALAD OPTIONS

Sweet Corn Chowder

Rock Shrimp and Micogreens

Heirloom Tomato Soup

Creame Fraiche and Basil

Lobster Bisque

Curried Sweet Potato Bisque

Wedge Salad

Iceberg Lettuce, Tomatoes, and Bacon

Organic Mixed Baby Greens

Toasted Almonds, Grape Tomatoes,
Shredded Carrots, and Balsamic Vinaigrette

Caesar Salad

Shaved Parmigiano Reggiano Cheese
and Garlic Crostini

Baby Arugula Salad

Cashews, Poached Pears, Feta Cheese,
and Champagne Vinaigrette

Baby Red Oak Salad

Grapes, Strawberries, Pecans, Gorgonzola Cheese,
and Champagne Vinaigrette

RENAISSANCE RALEIGH

VEGETABLE OPTIONS

Roasted Mushrooms
with Cremini, Shiitake, and White Buttons
Roasted Brussels Sprouts with Sherry
Roasted Cauliflower with Hollandaise
Garlic Roasted Green Beans
Baby Bok Choy
Grilled Asparagus
with Lemon and Oregano
Grilled Baby Vegetables
Garlic Broccolini
with Lemon, Roasted Garlic, and Basil

STARCH OPTIONS

Rosemary Tri-Colored Potatoes
Smoked Cheddar Grits
Yukon Gold Mashed Potatoes
Jasmine Rice Pilaf with Toasted Almonds
Wild Mushroom Risotto
Loaded Twice Baked Potato
Truffle Macaroni and Cheese
Mashed Sweet Potatoes with Candied Pecans
Quinoa with Roasted Tomato and Herbs
Israeli Cous Cous
Truffle Herb Gnocchi

BUFFET DINNER

PACKAGE OPTION

RENAISSANCE RALEIGH

GLEAMING WEDDING PACKAGE

COCKTAIL HOUR

Select One Hors d'oeuvre Display

Select Two Butler Passed Hors d'oeuvres

DINNER

Select One Soup

Select One Salad

Select Three Entrees

Select One Starch

Select One Vegetable

GLEAMING ENTREE OPTIONS

North Carolina Wanchese Scallops and Grits

Stone Ground Corn Grits
and Crispy Smoked Bacon

Glazed Heritage Farms Pork Tenderloin

Smoky Apple Jam

Dry Rubbed Prime Rib Roast

Natural Jus and Horseradish Cream

Red Snapper

Corn Tomato Relish and Citrus Pesto

Organic Free Range Ashley Farms

Airline Chicken Breast

Bourban Glaze

Fried Pork Chops

Apple Slaw and Hollandaise

Amberjack

Lemon Granada and Breadcrumbs

\$88 PER PERSON

RENAISSANCE RALEIGH

BUFFET SOUP/SALAD OPTIONS

Sweet Corn Chowder

Rock Shrimp and Micogreens

Heirloom Tomato Soup

Creame Fraiche and Basil

Lobster Bisque

Curied Sweet Potato Bisque

Wedge Salad

Iceberg Lettuce, Tomatoes, and Bacon

Organic Mixed Baby Greens

Toasted Almonds, Grape Tomatoes,
Shredded Carrots, and Balsamic Vinaigrette

Caeser Salad

Shaved Parmigiano Reggiano Cheese
and Garlic Crostini

Baby Arugula Salad

Cashews, Poached Pears, Feta Cheese,
and Champagne Vinaigrette

Baby Red Oak Salad

Grapes, Strawberries, Pecans, Gorgonzola Cheese,
and Champagne Vinaigrette

RENAISSANCE RALEIGH

VEGETABLE OPTIONS

Roasted Mushrooms
with Cremini, Shiitake, and White Buttons
Roasted Brussels Sprouts with Sherry
Roasted Cauliflower with Hollandaise
Garlic Roasted Green Beans
Baby Bok Choy
Grilled Asparagus
with Lemon and Oregano
Grilled Baby Vegetables
Garlic Broccolini
with Lemon, Roasted Garlic, and Basil

STARCH OPTIONS

Rosemary Tri-Colored Potatoes
Smoked Cheddar Grits
Yukon Gold Mashed Potatoes
Jasmine Rice Pilaf with Toasted Almonds
Wild Mushroom Risotto
Loaded Twice Baked Potato
Truffle Macaroni and Cheese
Mashed Sweet Potatoes with Candied Pecans
Quinoa with Roasted Tomato and Herbs
Israeli Cous Cous
Truffle Herb Gnocchi

STATION-STYLE

PACKAGE OPTION

RENAISSANCE RALEIGH

GRACIOUS WEDDING PACKAGE

COCKTAIL HOUR

Select One Hors d'oeuvre Display
Select Two Butler Passed Hors d'oeuvres

DINNER

Select One Salad Display
Select Two Action Stations
Select One Carving Station

INDIVIDUAL SALAD DISPLAY- SELECT ONE

Caesar Salad

with Shaved Parmigiano Reggiano Cheese and
Garlic Crostini

Organic Mixed Baby Greens

with Toasted Almonds, Grape Tomatoes,
Shredded Carrots, and Balsamic Vinaigrette

Baby Red Oak Salad

with Grapes, Strawberries, Pecans,
Gorgonzola Cheese,
and Champagne Vinaigrette

Baby Arugula Salad

with Cashews, Poached Pears,
Feta Cheese, and Champagne Vinaigrette

DISPLAYS - SELECT ONE

Option One:

Organic Local Farmer's Baby Vegetables,
Steamed and Grilled, Roasted Red Pepper Dip,
Hummus, and Ranch Dressing

Sliced Seasonal Fresh Fruit and Berries,
Artisanal Cheeses with Rustic Breads
and Crackers, Assorted Chutneys and Mustards,
Organic Clover Honey and Yogurt

Option Two:

Antipasto Display:
Prosciutto di Parma, Cappelletti, Genoa
Salami, Sopressata, Mortadella,
Parmigiano Reggiano Cheese,
Gorgonzola Cheese, Fontina Cheese,
Provolone Cheese, Marinated Olives,
Red Peppers, Artichokes,
Mushrooms, Aged Balsamic Vinegar
and Extra Virgin Olive Oil

RENAISSANCE RALEIGH

GRACIOUS (CONTINUED)

ACTION STATIONS - SELECT TWO

Station Food Service for (1) hour. Uniformed Chef Included.

Simmer Station

Seared Beef Tenderloin Medallions, Grilled Jumbo Shrimp,
Horseradish Mashed Potatoes, Grilled Asparagus,
Sweet Potato Wedges, Demi-Glace, and Hollandaise

Spice Station

Chili Rubbed Bone-in Pork Loin, Bistro Filet,
Citrus Herb Ashley Farms Airline Chicken Breast,
Black Bean and Cheese Empanadas,
Peppers, Onions, Garlic, Salsa, Manchego Cheese,
Guacamole, Spanish Rice, Black Beans,
and Soft Corn Tortillas

Swelter Station

Cajun Sautéed Shrimp, Onions, Peppers, Tomatoes, Bacon,
Stone Ground Grits, Garlic, Fresh Herbs, Butter,
Choice of Smoked Brisket or North Carolina Pulled Pork,
Fresh Rolls, Slaw, and BBQ Sauce

Satiate Station

Gemelli Pasta, Penne Pasta, Fusilli, Risotto,
Mushrooms, Tomatoes, Roasted Peppers,
Broccoli, Giacomo's Sausage, Lobster, Pancetta,
Pink Vodka Sauce, Pesto, Marinara Sauce,
Smoked Gouda Sauce, Parmigiano Reggiano
Cheese, and Extra Virgin Olive Oil

CARVING STATIONS - SELECT ONE

Station Food Service for (1) hour. Uniformed Chef Included.

Honey Soy Berkshire Pork Loin

Apple Slaw

Tea Brined Roasted Turkey Breast

Sage, Lemon, Cranberry, and Orange

Beef Steamship Round

Bernaise Sauce and Dinner Rolls

Herb Encrusted Prime Rib Roast

Natural Jus and Horseradish Cream

Peppercorn Crusted New York Strip Loin

Stilton Demi-Glace

Black Angus Beef Tenderloin

Assorted Gourmet Rolls and Horseradish Cream

\$110 PER PERSON

RENAISSANCE RALEIGH

COCKTAIL HOUR DISPLAY OPTIONS

VITALITY

Organic Local Farmer's Baby Vegetables,
Steamed and Grilled, Roasted Red Pepper Dip,
Hummus, and Ranch Dressing

SERENITY

Sliced Seasonal Fresh Fruit and Berries,
Artisanal Cheeses with Rustic Breads and Crackers,
Assorted Chutneys and Mustards,
and Organic Clover Honey and Yogurt

RENAISSANCE RALEIGH

BUTLER PASSED HORS D'OEUVRES OPTIONS

Roasted Tomato Bruschetta on Grilled Bread
Steak Tartare with Capers
Smoked Duck, Fennel, Apple Slaw on Crostini
Arancini with Ham, Peas, and Tomato Sauce
Prosciutto with Apricot Marmalade, Crumbled Blue Cheese,
and Arugula on Sourdough Bread
Lobster Salad in Puff Pastry Cup
Shrimp Ceviche in Cucumber Cup, Cream Fraiche and Cilantro
Fried Lobster Macaroni and Cheese with Bourbon Blackberry Ketchup
Fried Artichoke Hearts with Garlic Aioli
Coconut Shrimp with Orange Marmalade
Waygu Seared Mini Tacos with Garlic Aioli, Cilantro, and Jicama Slaw
Smoked Cheddar Chicken Biscuit with Chipotle Honey Mustard
Carolina Crab Cakes with Louis Sauce
Spicy Ahi Tuna and Cucumber Relish in Filo Shell
Brisket Sliders with Slaw and Pickle
Shrimp Cocktail with Comeback Sauce
Duck Bacon with Taleggio Grilled Cheese
Veggie Spring Rolls with Thai Sweet Chili Sauce
Seared Steak Strip Au Poivre on Grilled Bread

Additional hors d'oeuvres are \$5.50 per piece and are sold in (25) piece sets.