

# Buffet Wedding Package

## Your Reception Includes...

Five & A Half Hour Reception • Top Shelf Open Bar • Champagne or Asti Spumante Toast  
Bottled Wine with Dinner • Frozen Drink Bar During Social Hour  
Three Course Dinner • One Server per Two Guest Tables • Tiered Wedding Cake  
Coffee and Tea Service • Fresh Floral Centerpieces for the Head and Parents Tables  
Candle Lamp or Rose Bowl with Votives for Each Guest Table  
Dry Ice for your First Dance • White Tailored Chair Covers • Private Bridal Suites  
Floor Length White or Ivory Linens with Color Overlay and Napkins  
Wishing Well • Seating Arrangement Cards  
Charming Outdoor Picture taking Area with Gazebo, Bridge, and Pond  
Special Room Rates and Shuttle Service Available at Area Hotels

\*\*Specialty Wines Available at Additional Cost

\*\* Premium Liquor for Open Bar Available for \$3.00 Additional

\*\*Custom Table Centerpieces and Ceremony Flowers Also Available

*Buffet Price is \$64.00 per person*

*All Prices Listed are a per Person Price • Please Add 20% Service Charge and 6% CT Tax to your Final Price  
Prices are valid for bookings February 2011 through December 2011*

## Cocktail Hour Includes

A Stunning Display of Crisp Fresh Vegetables,  
Pepperoni, Cubed and Block Cheeses,  
Crackers, and Dips

Circulating Hot Hors D'Oeuvres  
with White Glove Service (*Choose Six*)  
Fried Fantail Shrimp • Stuffed Mushrooms  
Fried Mozzarella • Potato Puffs • Mini Quiche  
Hand Wrapped Egg Rolls • Vegetable Samosa  
Chicken Wings • Fried Ravioli  
Spinach Puffs with Pesto • Dumplings with Soy Sauce  
Scallops Wrapped in Bacon • Franks in a Blanket

## Salad (Choose One)

La Renaissance House Salad with Choice of Dressings  
Classic Caesar Salad with Parmesan Topping  
Spinach Salad with Mushrooms, Chopped Egg, Bacon,  
Onion, and Sweet and Sour Dressing (\$1.25 Additional)  
Greek Salad with Feta Crumbles and Calameta  
Olives (\$1.25 Additional)  
Antipasto Salad Served Family Style with Genoa  
Salami, Prosciutto, Capicola, Provolone, Calameta  
Olives, Tomatoes, and Pepperoni (\$3.50 Additional)  
Mozzarella Salad with Seasoned Tomatoes in Olive  
Oil with Basil and Calameta Olives (\$3.00 Additional)

## Carving Station (Choose One)

Prime Rib of Beef Au Jus  
Roast Turkey with Cranberry Sauce  
Pork Loin with Herb Stuffing and Seasoned Sauce  
Demi Glazed baked Ham with Pineapple  
Beef Tenderloin with Peppercorn Sauce (\$3.00 Additional)  
Served with Homemade Dinner Rolls

## Hot Pasta (Choose One)

Penne, Tortellini, Fettuccini, Cavatelli, or Angel Hair Pasta  
In your Choice of Sauce: Bolognese, Marinara, Alfredo,  
Carbonara, Primavera Alfredo, or Pesto  
Served with Hot Garlic Bread

## Fisherman's Delight (Choose One)

Baked or Broiled Scrod with Seasoned Bread  
Crumbs and Lemon Butter  
Poached or Grilled Salmon in Dill Sauce  
Sole Francaise with Lemon Butter  
All Served over Rice

## Chicken (Choose One)

Chicken Francaise with White Wine Sauce and Lemon Butter  
Chicken Marsala in Mushroom and Marsala Wine Sauce  
Chicken Supreme with Bread Crumbs and Supreme Sauce

## *Also Included...*

### *Starch (Choose One)*

Oven Roasted  
Red Bliss Oven Roasted with Rosemary  
Parisienne - oven roasted with basil, parsley, and garlic  
Garlic Mashed Potato  
Wild Rice with Mushrooms  
Rice Pilaf  
Arroz con Gandules (Spanish Rice)  
Baked Stuffed Potato (\$1.50 additional)

### *Vegetable (Choose One)*

Green Beans Almondine  
Seasoned Green Beans  
Zucchini with Tomato and Herbs  
Peas with Onions and Mushrooms  
Broccoli with Lemon Butter  
Baked Acorn Squash with Butter and Brown Sugar  
Butternut Squash with Cinnamon and Nutmeg  
Glazed Baby Carrots  
Belgium Baby Carrots with Butter and Dill  
Vegetable Medley- carrots, broccoli, cauliflower, zucchini, squash, red peppers (\$1.00 Additional)

### *Dessert*

*(Choose One to Accompany your Wedding Cake)*

Vanilla Ice Cream with Choice of Topping- Strawberry • Hot Fudge • Butterscotch  
La Renaissance Oreo Sundae with Hot Fudge and Whip Cream  
Chocolate Fondue Station with Fruit for Dipping

**\*\*Children's Meals Available for those Under 12yrs\*\***

*Choose from Chicken Fingers and Fries, Homemade Mac-n-Cheese or Ziti with Marinara Sauce \$34.00*

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## *Additional Items for Added Elegance*

**Chair Bows** - hand tied in your choice of color (\$2.00 per Chair)

**Ice Carving** - master crafted in your choice of design **\$250.00**

**Intermezzo** - refreshing lemon sorbet with a splash of champagne to cleanse your palate before dinner (\$2.00 Additional)

**Raw Seafood Bar** - a fisherman's boat crafted out of ice and brimming with Jumbo Shrimp, Alaskan King Crab, Oysters on the Half Shell, and Littleneck Clams, Garnished with Fresh Lemon and Cocktail Sauce (\$14.00 Additional)

**Sushi Bar** - an elegant display of fresh tuna, shrimp, crabmeat, salmon, and vegetable rolls with a variety of dips (\$10.00 Additional)

Shrimp Ceviche, Scallops Ceviche or Mini Beef Wellington (\$150.00 per 100 pieces)

**Viennese Table** - incredible dessert table with an assortment of French and Italian pastries, assorted cakes (including chocolate truffle and heath bar crunch), cheesecake, chocolate mousse, assorted cannoli, and chocolate fondue with fresh fruit for dipping, after dinner cordials served in chocolate cups, and gourmet flavored coffees. (\$10.00 Additional)  
*This display is accompanied by a hand crafted ice carving in your choice of design.*

**Specialty Coffee and Pastry Table** - indulge in gourmet flavored coffees and herbal teas served with French and Italian pastries and cookies (\$6.00 Additional)

**Chocolate Fountain** - delicious chocolate fondue with bananas, strawberries, pineapple, marshmallows, angel food cake, and pretzels for dipping (\$5.00 Additional)

**Cookie Display** - a platter for each guests table of French and Italian pastries and homemade cookies (\$4.00 Additional)

### *Specialty Desserts (\$2.00 Additional)*

Homemade Ice Cream Pie - choose from vanilla, strawberry, or mocha ice cream with Hot Fudge or Strawberries Flambé  
Cherries Jubilee Flambé • Peach Melba Flambé • Cheesecake with Strawberries Flambé  
Ice Cream Puff with Chocolate Sauce • Crepe with Strawberries and Whip Cream  
Chocolate or Strawberry Mousse Chantilly • Cannoli with Ricotta Cheese • Apple Dumpling with Ice Cream and Hot Caramel Sauce