

Served 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
Five 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

*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 - \$5.00 Additional*)

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
Swedish Meatballs* • Italian Meatballs*

Beef Stroganoff* • Stuffed Clams* • Chicken Teriyaki*
*Circulating plus Choice of Two Stationary (\$6.00)

Appetizer (Choose One)

Fresh Seasonal Fruit with Sherbet
Fresh Assorted Berries with Sherbet
Chilled Strawberry Soup with Whip Cream
Tortellini Soup • Minestrone Soup
Cream of Tomato Soup • Cream of Broccoli Soup
Fresh Melon with Sherbet (*\$1.25 Additional*)
Jumbo Shrimp Cocktail (*\$7.00 Additional*)
Coquille St. Jacques- *Scallops in Cream Sherry Sauce*
(*\$6.00 Additional*)

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*)

Hot Pasta (Choose One)

Penne a la Vodka- *Penne in Tomato Cream Sauce*
Seasoned with Fresh Basil, Garlic, and Flambéed Vodka
Tortellini in Creamy Pesto Sauce
Penne with Marinara or Homemade Bolognese
Fettuccini Alfredo (*\$1.75 Additional*)
Linguini with Red or White Clam Sauce (*\$1.75 Additional*)
Baked Manicotti with Meat Sauce (*\$1.75 Additional*)
Shrimp Scampi with Linguini (*\$3.00 Additional*)

Main Entrée (Choice of Three)

All Entrées Include Homemade Dinner Rolls and Garlic Bread

Chicken

Chicken Supreme - *boneless breast of chicken baked with seasoned bread crumbs with supreme sauce served over rice \$57.00*

Chicken Cordon Bleu - *boneless breast of chicken layered with country smoke ham and swiss cheese with a light cream sauce \$57.00*

Chicken Marsala - *sautéed breast of chicken with mushroom and marsala wine sauce \$57.00*

Chicken Florentine - *boneless breast of chicken over a bed of seasoned spinach and bacon topped with a light supreme sauce and parmesan cheese \$57.00*

Chicken Francaise - *sautéed chicken finished with a white wine sauce with butter and lemon \$57.00*

Stuffed Chicken - *boneless breast of chicken with bread stuffing and light cream sauce or apricot glaze \$57.00*

Cornish Game Hen - *individually stuffed with wild rice finished with a nectar glaze \$57.00*

Seafood

Sole Francaise - *filet of sole sautéed with white wine and lemon on a bed of rice \$59.00*

Boston Baked Scrod - *fresh Atlantic scrod topped with seasoned bread crumbs in lemon butter and white wine sauce over rice \$64.00*

Atlantic Swordfish - *grilled with herb butter, white wine, and lemon garnished with dill and parsley over rice \$64.00*

Salmon with Dill - *poached or grilled in a court bouillon with lemon, draped in a creamy dill sauce over rice \$64.00*

Baked Stuffed Shrimp - *jumbo shrimp with crabmeat stuffing served with drawn butter and lemon over rice \$70.00*

Beef

Roast Pork Loin - *with herb stuffing and apricot glaze or brown spice sauce \$57.00*

Prime Rib - *16oz prime rib au jus \$67.00*

Delmonico Steak - *charbroiled with fresh mushroom demiglaze \$65.00*

Filet Mignon - *broiled with fresh mushroom demiglaze \$70.00*

Gorgonzola Stuffed Filet - *center cut filet mignon stuffed with gorgonzola cheese topped with fresh mushroom demiglaze \$72.00*

Vegetarian (Vegan Meals Available)

Eggplant Parmigiana - *served over angel hair pasta with marinara sauce \$56.00*

Baked Manicotti - *with chef seasoned ricotta cheese topped with marinara sauce \$56.00*

Vegetarian Casserole - *a variety of fresh vegetables and risotto topped with cheese \$56.00*

Surf & Turf

Jumbo Baked Stuffed Shrimp with Filet Mignon or Prime Rib Au Jus **\$72.00**

Lobster Tail with Filet Mignon **\$75.00**

****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

Also Included...

Starch (Choose One)

Baked Potato with Sour Cream and Chives
Oven Roasted
Red Bliss Oven Roasted with Rosemary
Parisienne - oven roasted with basil, parsley, and garlic
Tornado Potato- whipped with 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

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 crafter 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 Fondue 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