

Spanish Buffet

Your Event Includes...

Elegant Three Course Dinner • Coffee and Tea Station
Candle Lamp Centerpieces • White Tailored Chair Covers
Floor Length White or Ivory Linens with Color Overlay and Napkins
Seating Arrangement Cards • Free Parking
Special Room Rates and Shuttle Service Available at Area Hotels
**Specialty Liquors and Wines Available at Additional Cost
**Custom Table Centerpieces and Flower Arrangements Also Available

Buffet Price is \$40.00 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 February 2011 through December 2011*

Cocktail Hour Includes

Stationary Display of Hot Hors D'Oeuvres
Jalapeno Poppers • Empanadas
Hand Wrapped Egg Rolls • Jerk Chicken Wings
Mini Tacos • Tortilla with Salsa and Guacamole
Fried Mozzarella Marinara • Fried Fantail Shrimp

Bar Options

Five Hour Top Shelf Open Bar - \$18.00
Five Hour Premium Open Bar - \$20.00
One Hour Open Bar - \$11.00
Each Additional Hour - \$4.00
Champagne, Asti Spumante, Cider Toast - \$2.00
Two Bottles of House Wine per Table - \$4.00
Five Hour Soda Bar - \$7.00
Two Carafes of Fruit Punch - \$3.00
Cash Bar \$100.00 per Bartender (1 per 100 Guests)

Salad (Choose One)

La Renaissance House Salad with Choice of Dressings
Classic Caesar Salad with Parmesan Topping

Carving Station (Choose One)

Top Round of Beef with Hot Sauce
Prime Rib Au Jus
Roasted Breast of Turkey with Cranberry Sauce
Demi Glazed baked Ham with Pineapple
Roast Pig (\$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

Spanish Station (Choose Three)

Pollo Guisado (*Chicken Stew*)
Baked Chicken with Sofrito Sauce
Pastelon (*Lasagna made with Plantains,
Beef, Cheese, and Green Beans*)
Bistec Encebolloa (*Thinly Sliced Beef with
Garlic, Oregano, and Onions*)
Pernil (*Smoked Ham*) with Brown Sauce
Cod with Lemon Butter
Tilapia en Fricase (*Sautéed with Tomatoes,
Onions, and Spanish Olives*)
All Served with Spanish Rice & White Rice

Sides (Choose Two)

Steamed Yucca with Sautéed Onions
Seasoned Green Beans • Plantains
Spanish Corn with Pimento • Arroz con Gandules
Rice Pilaf • Habichuelas Rojas (*Red beans with Potatoes*)
Red Bliss Oven Roasted with Rosemary

Also Included...

Dessert (Choose One)

Vanilla Ice Cream with Choice of Topping- Strawberry • Hot Fudge • Butterscotch
La Renaissance Oreo Sundae with Hot Fudge and Whip Cream

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

Choose from Chicken Fingers and Fries, Homemade Mac-n-Cheese or Ziti with Marinara Sauce **\$28.00**

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