

## Served Special Occasion

### Your Event Includes...

Elegant Four Course Dinner • Coffee and Tea Service  
Candle Lamp Centerpieces • White Tailored Chair Covers  
Floor Length White or Ivory Linens with Color Overlay and Napkins  
Free Parking • Seating Arrangement Cards  
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

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

A Stunning Display of Fresh Fruits,  
Crisp Vegetables, Pepperoni, a Variety of 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

### Bar Options

Five Hour Top Shelf Open Bar - \$18.00  
Five Hour Premium Open Bar - \$21.00  
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

### 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)

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

## *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* **\$34.00**

Chicken Cordon Bleu - *boneless breast of chicken layered with country smoke ham and swiss cheese with a light cream sauce* **\$34.00**

Chicken Marsala - *sautéed breast of chicken with mushroom and marsala wine sauce* **\$34.00**

Chicken Florentine - *boneless breast of chicken over a bed of seasoned spinach and bacon topped with a light supreme sauce and parmesan cheese* **\$34.00**

Chicken Francaise - *sautéed chicken finished with a white wine sauce with butter and lemon* **\$34.00**

Stuffed Chicken - *boneless breast of chicken with bread stuffing and light cream sauce or apricot glaze* **\$34.00**

### *Seafood*

Sole Francaise - *filet of sole sautéed with white wine and lemon on a bed of rice* **\$36.00**

Boston Baked Scrod - *fresh Atlantic scrod topped with seasoned bread crumbs in lemon butter and white wine sauce over rice* **\$38.00**

Salmon with Dill - *poached or grilled in a court bouillon with lemon, draped in a creamy dill sauce over rice* **\$38.00**

Atlantic Swordfish - *grilled with herb butter, white wine, and lemon garnished with dill and parsley over rice* **\$40.00**

Baked Stuffed Shrimp - *jumbo shrimp with crabmeat stuffing served with drawn butter and lemon over rice* **\$42.00**

### *Beef*

Roast Pork Loin - *with herb stuffing and apricot glaze or brown spice sauce* **\$34.00**

Prime Rib - *16oz prime rib au jus* **\$42.00**

Delmonico Steak - *charbroiled with fresh mushroom demiglaze* **\$41.00**

Filet Mignon - *broiled with fresh mushroom demiglaze* **\$44.00**

### *Vegetarian (Vegan Meals Available)*

Eggplant Parmigiana - *served over angel hair pasta with marinara sauce* **\$33.00**

Baked Manicotti - *with chef seasoned ricotta cheese topped with marinara sauce* **\$33.00**

Vegetarian Casserole - *a variety of fresh vegetables and risotto topped with cheese* **\$33.00**

### *Surf & Turf*

Jumbo Baked Stuffed Shrimp with Filet Mignon **\$46.00**

Lobster Tail with Prime Rib Au Jus **\$48.00**

Lobster Tail with Filet Mignon **\$49.00**

**\*\*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