

West Indian 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 Fresh Crisp 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
Top Round of Beef with Hot Sauce
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

West Indian (Choose Three)

Curry Goat
Jerk Chicken
Brown Stewed Snapper
Curry Chicken
Jerk Pork
Oxtail
Brown Stewed Chicken
All Served with Jamaican Rice and Peas and White Rice

Also Included...

Starch (Choose One)

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
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**

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)

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