



RENAISSANCE® RENO DOWNTOWN HOTEL

CATERING MENU

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RENAISSANCE®
HOTELS

ONE SOUTH LAKE STREET
RENO, NV 89501
775-682-3900
RENAISSANCERENO.COM

BREAKFAST

Menus are designed for a minimum of 20 guests. Groups with 15 - 19 guests will pay, as a minimum guarantee fee, the cost difference between the actual number of guests and 20.

Breakfasts are based on 30 - 60 minutes of continuous service

All breakfast tables and continental breakfast menus include orange and apple juices, coffee (regular + decaffeinated), and assorted hot teas.

BREAKFAST TABLES

CHILL & SIMPLE

\$20

Assorted cereals with whole milk
 Steel cut oatmeal, brown sugar, honey, seasonal fruit
 Muffins from the bakery
 Seasonal fruit

HOT & SIMPLE

\$23

Choice of Buttermilk Pancakes or Biscuits & Gravy
 Cage Free Scrambled Eggs
 Roasted red potatoes, grilled peppers & onions
 Choice of Local breakfast sausage links or bacon, + \$4 per person for both
 Sliced seasonal fruit

NEVADA SUNRISE

\$25

Seasonal sliced fruits
 Fluffy scrambled eggs and cheddar cheese
 Choice of Country sausage links or bacon, + \$4 per person for both
 Roasted red potatoes, grilled peppers & onions
 House quickbreads with assorted fruit preserves and butter

THE EARLY RISER

\$28

Seasonal sliced fruits
 Buttermilk pancakes, whipped butter, maple syrup
 Scrambled eggs with chives & cheddar cheese
 Choice of bacon or breakfast sausage, + \$4 per person for both
 Roasted red potatoes, grilled peppers & onions
 Selection of doughnuts, muffins & toast from our bakery

BREAKFAST CONT.

BREAKFAST TABLES CONTINUED

SOUTH OF TAHOE

\$28

Seasonal sliced fruit

Fluffy scrambled eggs with chives

"Build your own burrito"

Fill a warm flour tortilla with caged free eggs, bacon, chorizo, peppers and shredded jack cheese

Condiments to include: sour cream, fresh tomatoes, lime,

pico de gallo, assorted hot sauces, guacamole

Roasted red potatoes, grilled peppers & onions

THE BENEDICT

\$29

Classic eggs benedict on a sourdough English Muffin,

Canadian bacon, scratch hollandaise,

Roasted red potatoes, grilled peppers & onions,

Seasonal sliced fruit

Assorted individual yogurts

House granola with whole milk

CONTINENTAL BREAKFASTS

EASY RIDER

\$20

Assorted muffins, house doughnuts & croissants

Fruit preserves and butter

House made granola with whole milk

Selection of whole fruit

SIGNATURE BREAKFAST SANDWICHES

\$20

Choice of sausage, bacon, or vegetarian

Sliced cheddar, cage free egg

On our house sourdough English muffin

with parmesan and herbs

Seasonal fruit salad

Assorted individual yogurts

BREAKFAST ENHANCERS

NEXT LEVEL ENHANCERS

For your Breakfast Table or Continental Breakfast

Steel Cut Oats with brown sugar and raisins	\$6
Brioche French Toast Seasonal fruit compote and maple syrup	\$10
Buttermilk Pancakes Vanilla whipped cream, butter, maple syrup <i>*Add fresh blueberries or chocolate chips \$2</i>	\$10
Individual assorted yogurts	\$4
Signature Breakfast Sandwiches Warm sourdough English muffin with parmesan & herbs, cage free egg cheddar cheese and your choice of thick cut bacon, sausage patty or baked tomato	\$8
Seasonal Sliced Fruit Display Selection of melons, pineapple, & berries with sea salt & fresh mint	\$11
Fresh baked add-ons from the REN Bakery – By the Baker's Dozen	
Assorted Mini Brioche doughnuts	\$25
Assorted Quickbreads	\$36
Assorted Muffins	\$36
Assorted Bagels <i>*includes cream cheese & butter</i> <i>*Add Lox, Capers, Pickled Red Onion, Tomato \$11 per person</i>	\$38

LIBATIONS

*BUILD YOUR OWN BLOODY MARY BAR TOP per hour Original, spicy and alcohol free mixes served with lemons, limes, celery stalks, olives, pickle spears, pepperoncini, pearl onions, bacon strips, hot sauce	\$15
BOTTOMLESS MIMOSA BAR per hour Sparkling wine, fresh squeezed orange juice, citrus & mint	\$12

(*)Culinary Professional Fee ~ per station \$200.
 Culinary Professional fee covers up to 3 hours of service. Where asterisks are denoted, Culinary Professional will be required. One Professional per 75 guests is required. A minimum of 40 guests will be required for these packages.

All food and beverage are subject to 22% Service Charge and 8.265% current State Sales Tax

COFFEE BREAK

ALL DAY MEETING BREAK

\$75

Includes regular + decaf coffee and hot tea throughout the day for up to 7 hours, THE EASY RIDER continental breakfast and your choice of One Morning Break and One Afternoon Break

FRESH START MEETING PACKAGE

\$50

Includes regular + decaf coffee, hot tea throughout the day for up to 7 hours, your choice of One Morning Break and One Afternoon Break

ALL DAY BEVERAGES

\$27

Includes regular + decaf coffee and hot tea, bottled water and assorted soft drinks throughout the day for up to 7 hours.

ALL DAY HOT BEVERAGES

\$20

Includes regular + decaf coffee and hot tea throughout the day for up to 7 hours.

LOCAL Woodfired Coffee Roasters Coffee available for additional package price – advanced noticed required.

COFFEE BREAK

MORNING BREAKS

All morning breaks are designed to boost energy and sustain focus while avoiding the pitfalls of a mid-morning sugar crash.

Menus are designed for a minimum of 15 guests.

TOASTY

\$17

House wholegrain sourdough, avocado, baby tomato, basil
 Mini bagels, lox, cream cheese, capers, pickled onion
 Brioche toast points, whipped butter, seasonal fruit preserves

JUICE BOOST

\$15

Juice Shot Trio | Beet + Kale | Carrot + Orange | Cucumber + Apple
 Fresh whole fruit & sliced melon

PASTRY PACK

\$16

Fresh baked croissants
 Thumbprint Danish with fruit preserves
 Chocolate filled Bavarian cream puff

CULTURE BOOST

\$9

Assorted Dannon fruit yogurts
 Fresh cut fruit salad
 House granola

COFFEE BITE

\$5

House baked chocolate dipped biscotti
**Best accompanies Coffee or the Elevated Coffee Boost – add one of these for pure enjoyment.*

ELEVATED COFFEE

\$22

Cold brewed coffee served with organic heavy cream
 Healthy, energy boosting fats for your coffee: Grass Fed Butter | Organic Coconut Oil | MCT Oil |
 Organic dark chocolate chunks, red coco powder, cinnamon

EXECUTIVE BOOST

\$36

Includes *Elevated Coffee & Juice Boost* + two items from *Toasty*

COFFEE BREAK CONT.

AFTERNOON BREAKS

Afternoon breaks reenergize the body keeping you alert, igniting your taste buds and celebrate The best local flavors.

Menus are designed for a minimum of 15 guests.

TRAIL BLAZE

\$19

Build your own trail mix
 Fresh juiced vegetable shots
 Seasonal Vegetable crudité with house hummus

DIP & CRUNCH

\$15

Seasonal vegetable crudité
 House hummus tahina
 Spinach artichoke dip
 Bread sticks

ARTISAN SNACK

\$15

Sliced brie & crumbled Humbolt Fog cheeses
 Red grape clusters
 Artisan crackers

SNACK SHACK

\$17

Chef's signature salt & vinegar potato chips with savory onion dip
 Spicy popcorn with house special seasoning
 Mini house-made brioche doughnuts with assorted toppings & glazes

PROTEIN BOOST

\$19

Chocolate & vanilla protein shake shooters (non-dairy options available upon request)
 Spiced cashews and almonds with dried fruit & dark chocolate chunks
 House made beef jerky

SOMETHING SWEET

\$17

Assorted house baked cookies
 Chocolate brownies
 Milk & Chocolate Milk

ALA CARTE

BEVERAGES

Freshly Brewed Coffee – minimum 2 gallons	\$54 per gallon
Decaffeinated Coffee – minimum 1 gallon	\$54 per gallon
LOCAL: Woodfired Coffee Roasters – minimum 2 gallons *advanced order required	\$75 per gallon
Herbal & Regular Teas – minimum 1 gallon	\$54 per gallon
Iced Teas Regular & Flavored – minimum 2 gallons	\$38 per gallon
Lemonade – minimum 2 gallons	\$38 per gallon
Chilled Juices Orange, Grapefruit, Cranberry, Apple & Tomato	\$15 per quart
Assorted Pepsi Soft Drinks	\$4 each
Bottled Water	\$4 each
Infused Water Cucumber Lime Mint – minimum 1 gallon	\$21 per gallon
Chef's Seasonal Infused Water – minimum 1 gallon	\$21 per gallon

SNACKS

Assorted Muffins & Breakfast Breads	\$36 per dozen
Individual Yogurts	\$4 each
Whole Fresh Fruit	\$3 each
Assorted Cookies Chef's Selection	\$32 per dozen
Assorted Candy Bars	\$3 each
Granola Bars	\$3 each
Protein or Energy Bars	\$4 each
Trail Mix	\$3 each
Individual Bags of Chips or Pretzels	\$4 each

LUNCH TABLES

Lunch table menus include *coffee* (regular + decaffeinated), choice of assorted hot teas, choice of one salad & one displayed dessert

Menus are designed for a minimum of 20 guests. Groups with 15 - 19 guests will pay, as a minimum guarantee fee, the cost difference between the actual number of guests and 20.

SALAD SELECTIONS – Choose One

Additional salads offered at \$5 per head.

Chopped romaine salad, shaved pecorino, garlic-herb croutons, Caesar dressing
 Organic mixed greens, shaved cucumber, carrot, red onion, baby tomatoes, assorted dressings and house croutons
 Tomato & fresh mozzarella with basil, cold pressed olive, arugula, balsamic reduction
 Red potato salad, whole grain mustard, celery, chive
 Macaroni salad, diced pineapple & red onion, scallion, roasted pepper aioli
 Seasonal fruit salad with fresh mint & tajin spice
 Baby spinach, candied walnuts, shaved red onion, golden raisins, sherry-vinaigrette

GOODNESS ON BREAD

\$26

Sliced honey cured ham, oven roasted turkey breast, roast beef
 Artisan deli rolls and buns from our bakery
 Assorted sliced cheeses, lettuce, tomatoes, onions, pickles, mayonnaise,
 Sliced pepperoncini, horseradish cream, Dijon and yellow mustard

WRAP IT UP

\$29

**Includes the following wraps*

Chicken Caesar salad wrap, basil tortilla, shaved romaine, pecorino
 Roasted Portobello mushrooms, field greens, peppers, onions, balsamic
 Turkey, pesto, sundried tomato, arugula, shaved onion, mozzarella

BACKYARD BBQ

\$30

Grill charred beer bratwurst, house fermented sauerkraut, diced onion, tomato, pickle relish, classic condiments
 All beef sliders, LTO, burger sauce
 Fresh baked buns from the bakery
 Classic macaroni salad & coleslaw

LUNCH TABLES CONT.

THE SMOKE PIT

\$35

18-hour beef brisket
Dry rubbed BBQ pork spare ribs
B3 Beans – Bourbon, bacon & brown sugar
Classic coleslaw
Fresh baked jalapeno cheddar corn bread
House baked brioche rolls for your sandwich making pleasure

MOUNT ROSE

\$39

Pan seared flat iron steak, sautéed mushrooms & onions with wilted arugula
Pan roasted Fulton Valley Farm's chicken breast, red pepper cream
Choice of herb roasted red potatoes OR classic buttermilk mashed potatoes
House baked brioche rolls

PARM & POLENTA

\$36

Parmesan crusted chicken breast, melted mozzarella, basil-marinara
Crispy Parmesan polenta cakes, fresh herbs
Charred broccolini, roasted garlic, warm goat cheese
Herb focaccia from the bakery

POULTRY & PIG

\$34

Slow roasted pork loin, charred apple puree
Gnocchi with chives & brown butter
Whole roasted Fulton Valley Farm's chicken
Sautéed French green beans, roasted shallots, slivered almonds
Artisan brioche rolls

TUCO & BLONDIE

\$29

Spiced marinated Chicken and Beef Fajitas with charred peppers & onions
Served with cilantro, shredded jack cheese, diced tomatoes, fresh lime wedges, guacamole, sour cream, house pico and flour tortillas
Slow cooked pinto beans
Mexican style rice

LUNCH TABLES CONT.

BAKED POTATO BAR

\$24

Potato Fixings : Sour cream, bacon, green onions, shredded cheddar cheese, caramelized onions, whole roasted garlic cloves, house chili
House baked cornbread

SALAD PASTA

\$22

**Does not include Salad Selection*

Pesto Chicken & Pasta Salad with sundried tomatoes, roasted garlic, artichoke heart, pine nuts

*Substitute whole wheat pasta for \$2 per person

*Substitute gluten free brown rice pasta for \$3 per person

Bread sticks

SOUP & SALAD

\$23

**Does not include Salad Selection*

Choice of One Soup: Tomato bisque | Beef & barley | Roasted chicken & vegetable | Clam chowder

*Add Second soup selection for \$3 per person

Choice of One Salad: Chopped Caesar | Classic wedge | Mixed greens & sliced vegetables

*Add Second salad option for \$2 per person

Assorted salad dressings

Fresh baked Artisan bread bowls & butter

*Upgrade to sourdough bread bowls for \$3 per person

DESSERT – Choose One

Additional desserts offered at \$6 per person.

Assorted cookies from the bakery

Double chocolate brownies, salted caramel drizzle

Brioche doughnuts, cinnamon sugar & classic glaze

Family style seasonal fruit cobbler with streusel topping

Warm brioche bread pudding, butterscotch drizzle

New York style cheesecake, strawberry-mint coulis

Dark chocolate mousse, almond oil, fleur de sel, cookie

Chocolate Mousse – Gluten Free

Lemon Possett – Gluten Free

Apple Upside Down Cake – vegan

PLATED LUNCH

All plated lunch menus include artisan rolls, salad selection, choice of one dessert, assorted teas, coffee (regular + decaffeinated). Gluten-friendly rolls available upon request for an additional charge. Menus are designed for a minimum of 20 guests. Groups with 15 - 19 guests will pay, as a minimum guarantee fee, the cost difference between the actual number of guests and 20.

SALAD – Choose One

Chopped romaine salad, shaved pecorino, garlic-herb croutons, Caesar dressing
 Organic mixed greens, shaved cucumber, carrot, red onion, baby tomatoes
 Classic caprese; sliced tomato, fresh mozzarella, basil, arugula, reduced balsamic
 Butter lettuce, fine herbs, orange segment, sunflower, sherry-shallot vinaigrette
 Baby spinach, candied walnuts, shaved red onion, golden raisins, sherry-vinaigrette

ENTRÉE SELECTIONS – Choose One

ROSEMARY ROASTED CHICKEN BREAST – GF \$37

Twice cooked fingerlings, shallots & frisse, reduced chicken jus

SALMON & PANZANELLA \$39

Pan roasted sustainable salmon, baby tomato panzanella, lemon-caper beurre blanc

PAN ROASTED PETITE FILET MIGNON – GF \$49

Charred broccoli & wild mushroom salad, pecorino emulsion, thyme-wine demi-glace

PENNE PASTA & ITALIAN SAUSAGE \$32

Roasted peppers, sun dried tomatoes, caramelized onion, wilted arugula, shaved pecorino with san Marzano tomato jus – GF version available upon request

STUFFED SWEET PEPPER – V \$30

Wild rice, roasted onions, sautéed squash with garlic & thyme, tomato emulsion

DESSERT – Choose One

Classic carrot cake, cream cheese frosting, ginger-nutmeg whipped cream
 Basil & lime macerated berries, vanilla Chantilly, torn sea-salt pie crust
 Warm brioche bread pudding, butterscotch drizzle
 New York style cheesecake, strawberry-mint coulis
 Dark chocolate mousse, almond oil, fleur de sel, cookie
 Shortcake, fresh strawberries, sweet & sour strawberry drizzle, crème, mint
 Chef's seasonal dessert selection
 Chocolate Mousse – Gluten Free
 Lemon Possett – Gluten Free
 Apple Upside Down Cake – vegan

PLATED LUNCH CONT.

PLATED SALAD ENTRÉE – Choose One

All plated salad lunch menus include artisan rolls, choice of one dessert, regular and decaffeinated coffee, assorted teas

Menus are designed for a minimum of 20 guests. Groups with 15 - 19 guests will pay, as a minimum guarantee fee, the cost difference between the actual number of guests and 20.

SAKU & SLAW

\$32

Seared rare ahi, field greens & nappa cabbage, shaved carrot & cucumber, cilantro & scallions, crispy wonton strips, ginger-sesame dressing, togarashi

COMPOSED COBB

\$29

Slow-roasted turkey breast, sliced avocado, Point Reyes Blue, shaved red onion, hard-boiled egg, bacon lardons, chopped iceberg, blue cheese dressing

CHARRED CHICKEN CAESAR

\$27

Pan roasted Fulton Valley Farm's Chicken breast, charred romaine & red grapes, shaved pecorino, white anchovy emulsion

SALMON & GREEN PAPAYA

\$30

Sautéed sustainable salmon, shaved green papaya, toasted peanuts & sesame, Thai basil, cilantro, chili lime vinaigrette

DESSERT – Choose One

Classic carrot cake, cream cheese frosting, ginger-nutmeg whipped cream

Basil & lime macerated berries, vanilla Chantilly, torn sea-salt pie crust

Warm brioche bread pudding, butterscotch drizzle

New York style cheesecake, strawberry-mint coulis

Dark chocolate mousse, almond oil, fleur de sel, cookie

Shortcake, fresh strawberries, sweet & sour strawberry drizzle, crème, mint

Chef's seasonal dessert selection

Chocolate Mousse – Gluten Free

Lemon Possett – Gluten Free

Apple Upside Down Cake – vegan

GRAB & GO

\$29 For your off-site Dining Adventures

Each Grab & Go includes rustic potato salad, individual bag of chips or pretzels, whole fresh fruit, freshly baked cookie, bottle of water. Gluten friendly wraps and sandwich bread available upon request at an additional charge. Grab & Go items are only available to take to consume off-site. Menus are designed for a minimum of 20 guests. Groups with 15 - 19 guests will pay, as a minimum guarantee fee, the cost difference between the actual number of guests and 20.

GRILLED CHICKEN SALAD CAESAR WRAP

Shaved romaine & pecorino, brioche croutons, creamy dressing, basil tortilla

HOUS ROASTED ALL NATURAL TURKEY BLT

Pecan wood smoked bacon, tomato, herb mayonnaise, arugula, house sourdough

CAPRESE

Sliced tomato, fresh mozzarella, basil & arugula with pesto and house herb focaccia

TURKEY DELIGHT

House roasted turkey breast, cranberry cream cheese, arugula, tomato, brioche

HOUSE ROAST BEEF

Horseradish spread, arugula, tomato, dijonaise, Swiss cheese, house hoagie roll

PASTRAMI & RYE

House fermented cabbage, Swiss cheese, Russian dressing, sourdough brown bread

CHEF'S SCRATCH BANH MI

Berkshire pork terrine, pickled daikon & carrot, cilantro leaves, shaved jalapeno, pate spread, rice flour baguette

DINNER TABLES

BUILD YOUR OWN DINNER TABLE

Menus are designed for a minimum of 20 guests. Groups with 15 - 19 guests will pay, as a minimum guarantee fee, the cost difference between the actual number of guests and 20. Dinners are based on 60 minutes of continuous service.

All dinner buffets include house baked bread and butter, one salad, two sides, one dessert and Coffee (regular + decaffeinated).

SALADS – Choose One

Add additional salads at \$6 per person.

Chopped romaine salad, shaved pecorino, garlic-herb croutons, Caesar dressing
Organic mixed greens, shaved cucumber, carrot, red onion, baby tomatoes, assorted dressings and house croutons

Tomato & fresh mozzarella with basil, cold pressed olive, arugula, balsamic reduction

Red Potato Salad, whole grain mustard, celery, chive

Macaroni salad, diced pineapple & red onion, scallion, roasted pepper aioli

Seasonal fruit salad with fresh mint & tajin spice

Baby spinach, candied walnuts, shaved red onion, golden raisins, sherry-vinaigrette

Farrow & feta salad, diced cucumber, sundried tomatoes, Kalamata olives, orange

SIDES – Choose Two

Add additional sides at \$9 per person.

Classic Buttermilk Mashed Potatoes

Charred broccoli & gourmet mushroom salad, anchovy emulsion

Stir fried green beans, caramelized shallot, slivered almonds

Sautéed zucchini + gold bar squash, roasted garlic & thyme

Roasted red potatoes, garlic oil, tarragon, chive & lemon zest

Classic Mac & Cheese

Seasoned hand cut potato wedges

Potato & cauliflower gratin, gruyere cheese, golden panko crust

Penne Pasta, traditional or gluten friendly, with your choice of preparation:

| Butter + Parmesan + Herbs | Tomato Jus + Basil | Pesto |

Creamy Parmesan Polenta

Chef's seasonal sautéed vegetable medley, cold pressed olive oil, fresh herbs

DINNER TABLES CONT

ONE ENTRÉE | \$46

TWO ENTRÉES | \$58

THREE ENTRÉES | \$68

Slow Roasted Turkey Breast | Apricot & Sage Butter

Hand Rolled Herb Pasta – V | Sundried tomato, goat cheese, wilted arugula, shaved pecorino

Penne Pasta & Italian Sausage | Roasted peppers & onions, sundried tomatoes, pecorino, oregano

Braised Chicken Thighs | Cremini mushrooms, blanched garlic, wilted spinach

Jumbo Chicken Wings – Choice of: Dry Rub | BBQ | Classic Buffalo | Habanero Honey

BBQ Pulled Pork | House baked brioche buns

Slow Roasted Maple Brined Pork Loin | Pan drippings, roasted onions, house apple sauce

Whole Roasted Mary's Chicken | Tossed with lemon, butter & herbs

Pan Roasted Chicken Breast | Roasted shallot jus

Pan Seared Sustainable Salmon | Lemon-caper Beurre blanc

PREMIUM ENTREES

Three-Entrée Dinner Tables may add their first premium entrée at a 50% discount on the charge shown below. All additional premium entrees will be priced at the listed rate.

Seared & Sliced New York Strip

Horseradish cream, demi-glace

add \$5

18-Hour Brisket

House BBQ

add \$5

Slow Roasted Salt & Pepper Prime Rib

Horseradish cream, beef au jus

add \$10

Peppercorn Crusted Beef Tenderloin

Horseradish cream, demi-glace

add \$12

DESSERT – Choose One

Add an additional option for \$6 per person, per additional option

Classic carrot cake, cream cheese frosting, ginger-nutmeg whipped cream

Basil & lime macerated berries, vanilla Chantilly, torn sea-salt pie crust

Warm brioche bread pudding, butterscotch drizzle

New York style cheesecake, strawberry-mint coulis

Dark chocolate mousse, almond oil, fleur de sel, cookie

Shortcake, fresh strawberries, sweet & sour strawberry drizzle, crème, mint

Chef's seasonal dessert selection

Lemon Possett – gluten free

Apple Upside Down Cake - vegan

PLATED DINNER

PLATED DINNER ENTRÉES

Menus are designed for a minimum of 20 guests. Groups with 15 - 19 guests will pay, as a minimum guarantee fee, the cost difference between the actual number of guests and 20. Dinners are based on 60 minutes of continuous service.

All dinners include house baked bread and butter, one salad, two sides, one dessert, and Coffee (regular + decaffeinated)

**Items do not include sides*

Choose 1 – 2 entrees to offer your guests; prices as marked below per entrée.

Additional \$8.00 fee per person applies with more than 2 entrees selected.

Chef's choice vegetarian/vegan option may be provided for events with less than 10% of attendees desiring this option. Cost for vegetarian/vegans entrée will be based on the average price of items selected below.

ENTRÉE SELECTIONS – Choose up to Two

Burgundy Braised Beef Short Rib	\$63
Pan Roasted Chicken Breast roasted shallot jus	\$55
Free Range Chicken Breast spinach, goat cheese, roasted shallot, red-pepper cream	\$57
Pan Roasted Chicken Thighs minced herbs, lemon	\$52
Pan Roasted Fillet Mignon Thyme-wine demi-glace	\$74
Seared Halibut – Seasonal* Lemon-caper beurre blanc	\$69
Pan Roasted Sustainable Salmon lemon beurre blanc	\$57
Double Cut Pork Loin dried fruit, cider gastrique	\$57
Marinated Bistro Steak thyme-wine demi-glace	\$57
Hand Rolled Herb Pasta – V* Sun dried tomatoes, wilted mache, mushrooms, goat cheese, artichoke heart	\$54
Stuffed Sweet Pepper – Vegan* Wild rice, roasted onions, Portobello, sautéed squash with garlic & thyme, tomato emulsion	\$52

PLATED DINNER – CONT

SALAD – Choose One:

Charred romaine, seared grapes, shaved pecorino, brioche croutons, Caesar dressing

Hydroponic butter lettuce, orange segment, toasted pine nuts, tarragon & chive, sherry-shallot vinaigrette

Organic field greens, shaved cucumber, carrot, & red onion, baby tomatoes, balsamic vinaigrette

Sliced ice berg, pickled red onion, pecan-wood bacon, baby tomato, house blue cheese

Baby spinach, candied walnuts, shaved apple, blue cheese, golden raisins, honey-cider dressing

Sliced tomato, fresh mozzarella & basil, cold pressed olive oil, sea salt, focaccia crostini

SIDES – Choose Two:

Add an additional side for \$9 per person

Classic Buttermilk Mashed Potatoes

Twice cooked fingerling potatoes

Roasted red potatoes, garlic oil, tarragon, chive & lemon zest

Harissa spiced cous-cous, pine nuts, preserved lemon

Creamy parmesan polenta

Bacon wrapped baby carrots

Sautéed green beans, garlic, slivered almonds

Glazed carrots, white wine, thyme

Sautéed zucchini & yellow squash, garlic, thyme

Charred broccoli & gourmet mushroom salad, anchovy emulsion

Grilled asparagus

DESSERT – Choose One

Classic carrot cake, cream cheese frosting, ginger-nutmeg whipped cream

Basil & lime macerated berries, vanilla Chantilly, torn sea-salt pie crust

Warm brioche bread pudding, butterscotch drizzle

New York style cheesecake, strawberry-mint coulis

Dark chocolate mousse, almond oil, fleur de sel, cookie

Shortcake, fresh strawberries, sweet & sour strawberry drizzle, crème, mint

Chef's seasonal dessert selection

Lemon Possett – gluten free

Apple Upside Down Cake - vegan

RECEPTION

CANAPES

Canapes are priced per piece. A minimum of 20 pieces will be required per item.

Light Service | Choose 2-3 options with 1.5 pieces per person

Ample Service | Choose 6-12 options with 1.5 pieces per person

(*) Passed only items. Passed require additional servers. A charge of \$50.00 per 50 guests will be required.

(**) Display only items

CHILLED

Filet of beef tartare, capers, pecorino, roasted garlic, house baguette	\$6.00
Pork tenderloin with apple fig chutney on crostini	\$5.00
Chicken pate, orange segment, frisée, red onion, filo	\$4.00
Báhn mi bite; pork terrine, pickled vegetables, cilantro, baguette	\$5.00
Shaved lamb leg, miniature soft pita, tzatziki, sumac	\$5.50
Curried chicken salad, pine nuts, golden raisins, toast points	\$3.00
Smoked salmon, house brown bread, pickled onions & capers, crème	\$5.50
Shrimp cocktail shooters	\$5.00
Ahi tartare, sauce ponzu, thai chili, scallion, crisp wonton	\$6.50
Ceviche shooters	\$6.50
Classic bruschetta, roasted garlic, basil, toasted sourdough baguette	\$4.00
Mediterranean Tomato Bruschetta, crostini, Moroccan tomato jam, mizithra cheese	\$4.00
Wasabi deviled egg, Hamachi sashimi, pickled ginger, scallion, tobiko	\$8.00
Deviled egg, lemon aioli, dill, pickled red onion, caper	\$4.00
Oysters on the half shell, sherry-shallot mignonette	\$6.00

HOT

Baked scallops on the half shell, hell fire aioli, micro cilantro	\$5.00
Vegetable spring rolls, sweet chili dipping sauce**	\$3.00
Chicken spring rolls, sweet chili dipping sauce**	\$3.00
Greek meatballs, garlic-oregano marinara**	\$4.00
Swedish meatballs	\$3.50
Mini beef wellingtons, horseradish crème fraiche*	\$7.00
Raspberry & brie cheese en crouete*	\$4.00
Mushroom en crouete, horseradish crème fraiche*	\$7.00
Teriyaki chicken satay, sauce ponzu, scallion	\$5.00
Teriyaki beef satay, sauce ponzu, scallion	\$7.50
Sausage stuffed mushroom caps	\$7.00
Chopped spinach & cheese stuffed mushroom caps	\$6.00
Bacon wrapped shrimp	\$6.50
Fried to order lobster corn dogs, spicy mango emulsion*	\$8.50

All food and beverage are subject to 22% Service Charge and 8.265% current State Sales Tax

RECEPTION

RECEPTION TABLES & STATIONS

**All reception tables are priced per person; minimum 20 orders.*

Menus are designed for a minimum of 20 guests. Groups with 15 - 19 guests will pay, as a minimum guarantee fee, the cost difference between the actual number of guests and 20.

IMPORTED AND DOMESTIC CHEESE DISPLAY **\$14**

Garnish of toasted nuts, seasonal fruit, house-baked seeded lavash & crostini

BUFFALO MOZZARELLA DISPLAY **\$12**

Buffalo mozzarella, vine ripened tomatoes and cracked black pepper with basil pesto and aged balsamic vinaigrette and olive oil

GRILLED VEGETABLE DISPLAY **\$11**

Herb marinated grilled vegetable display with hummus and ranch dipping sauces, over shredded lettuce and toasted pine nuts

RAW VEGETABLE DISPLAY **\$10**

Array of crisp garden vegetables with house hummus and ranch dip

SEASONAL SLICED FRUIT DISPLAY **\$11**

Selection of melons, pineapple, & berries with sea salt & fresh mint

RECEPTION

RECEPTION TABLES & STATIONS *continued*

**All reception tables are priced per person; minimum 20 orders.*

Menus are designed for a minimum of 20 guests. Groups with 15 - 19 guests will pay, as a minimum guarantee fee, the cost difference between the actual number of guests and 20.

FINGERLING POTATOES

\$18

Roasted fingerling potatoes, bacon bits, sour cream, caramelized onions, shredded cheddar cheese, steamed broccoli florets

STREET TACO STATION

\$18

Marinated grilled chicken and shredded beef, warm 6-inch flour tortillas, cilantro, shredded jack cheese, diced tomatoes, fresh lime wedges, guacamole, sour cream, house pico

MAC AND CHEESE STATION

\$16

Macaroni, cheddar cheese sauce, bacon bits, diced tomato, sour cream, scallions, sautéed onions, diced jalapenos

SLIDER STATION

\$20

Pulled Pork | BBQ sauce and Kimchee slaw

Classic | Beef, cheese, LTO, special sauce

Portobello | Grilled onions, goat cheese, herb mayo

DISPLAYED DESSERTS TABLE

Choose 3

\$15

Choose 5

\$20

**add more for \$5 per person, per additional selection.*

Assorted French Macaroons

Profiteroles

Chocolate Truffles

Homemade Chocolate Brownies

Opera Cake

Mini Strawberry Shortcake

Mini Assorted Cheesecakes

Assorted House Baked Cookies

Chocolate Mousse – GF

Lemon Possett – GF

Apple Upside Down Cake – Vegan

Seasonal Mini Dessert

GENERAL INFORMATION

All food and beverage must be consumed on the Hotel premises. With the exception of cakes & cupcakes, no food or beverage of any kind may be brought into the Hotel or taken from the Hotel by the Patron or any of the Patron's Guests. The Hotel reserves the right to impose a charge for the services of such beverages and food that are brought into the Hotel in violation of this policy.

Box lunches are designed as to-go meals. If Box lunches are to be consumed in a meeting or function room, please add \$10 per guest.

Cakes incur a service fee of \$3.00 per person in the party. Cupcakes incur a flat service fee of \$25.00. Please confirm with your sales manager prior to your event.

Minimum guest counts apply to some menu items. For all menus under the minimum required guests, a \$150 labor charge will apply. For all buffets under 20 guests, a \$150.00 labor charge will apply.

Breakfast and lunch tables require a minimum of 20 guests and are based on 30 - 60 minutes of continuous service.

Additional fee for tables longer than 60 minutes \$20

Additional fee for tables longer than 2 hours \$25

Additional fee for reception table guarantees less than 20 guests | Groups with 15 - 19 guests will pay, as a minimum guarantee fee, the cost difference between the actual number of guests and 20

All meetings and events with a guest count of less than 15 guests may enjoy food and beverage in The Shore Room Restaurant, Darkshot Coffee, or Bundox Bocce during each outlet's business hours. Catering services for less than 15 guests are not available in meeting rooms.

Canapes are priced per piece. A minimum of 20 pieces will be required per item. Reception Tables & Chef Time Stations require a minimum of 20 guests or more. Service is based on 60 minutes of continuous service.

All food and beverage events starting before 6am or after 9pm will incur an additional service fee of \$150.00 or more.

The team at Renaissance Reno Downtown Hotel is committed to preparing our menus with the focus on environmental and socially-responsible grown products. To maintain this focus please note that some products on our sustainable menu offerings may change on short notice based on seasonal and regional availability. To stay true to our collaborative efforts to be environmentally sustainable, we will substitute appropriate alternatives as necessary.

We pride ourselves in providing gluten friendly menu choices. While we endeavor to carefully prepare those meals to accommodate a gluten-free diet, please be aware that they may be prepared in an environment where gluten is present. Please consult your physician as to your personal health decisions. All gluten-friendly items are available for an additional charge.

Consuming raw or undercooked meat, fish, shellfish or eggs may increase your risk of food-borne illnesses.

A guaranteed attendance number must be communicated to the Hotel Catering Department by 12pm noon, three business days prior to your scheduled catering event. This number is not subject to reduction. Increases in guests after the guarantee has been received may necessitate in menu substitutions for additional guest count.

Special Dietary Needs In order to offer you the highest quality service, if you have any special needs or requests for food or drink items not contained on the menu we require the request in writing, seven days before the event.

All menu prices and items are subject to change until such a time as banquet event orders have been signed and returned unless a contract guarantee of pricing is in place.

Sales tax and service charge, all federal, state, and municipal taxes which may be imposed or be applicable to this agreement and to the services rendered by the Hotel are in addition to the prices herein agreed upon, and the patron agrees to pay them. Current tax for banquet functions is 8.265%. Service charge of 22% applies. Staff Bartenders, Carvers and Drink Hostesses are provided for an additional fee.