



# RENAISSANCE® NEWARK AIRPORT HOTEL

**R**  
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HOTELS

## BREAKFAST

**RENAISSANCE NEWARK AIRPORT HOTEL**  
1000 SPRING STREET | ELIZABETH | NJ 07201  
908.436.4600 | [WWW.RENAISSANCEHOTELS.COM](http://WWW.RENAISSANCEHOTELS.COM)

## CONTINENTAL BREAKFAST

### **classic continental | \$26**

fresh fruit juices  
sliced seasonal fruit  
from the bakery  
yogurt breads, muffins, croissants, mini bagels  
preserves, butter, cream cheese  
individual yogurts  
oatmeal with assorted toppings  
coffee, decaf, tea

### **american breakfast | \$33**

fresh fruit juices  
sliced seasonal fruit  
yogurt breads, mini bagels  
preserves, butter, cream cheese  
organic yogurt and granola parfaits  
oatmeal with assorted toppings  
fluffy scrambled eggs  
crisp bacon & country sausage links  
breakfast potatoes  
coffee, decaf, tea

### **healthy deluxe breakfast | \$38**

fresh fruit juices  
sliced seasonal fruit  
whole grain muffins  
power smoothies  
organic yogurt and granola parfaits  
fluffy scrambled eggs  
turkey sausage & turkey bacon  
roasted herbed yukon breakfast potatoes  
smoked gouda grits  
coffee, decaf, tea

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## BREAKFAST ENHANCEMENTS

### **french toast | \$7**

powdered sugar, maple syrup, butter

### **pancakes | \$7**

choice of one: chocolate chip, blueberry, banana, maple bacon

### **the lox box | \$13**

smoked salmon, lemon wedges, capers

### **belgian waffle station\* | \$10**

made to order waffles with warm maple syrup, fresh fruit, butter

### **the north jersey breakfast sandwich | \$11**

taylor ham, egg, american cheese, kaiser roll

### **the central jersey breakfast sandwich | \$11**

bacon, egg, gouda, brioche bun

### **the south jersey breakfast sandwich | \$11**

sausage, egg, cheddar, croissant

### **omelet station\* | \$13**

cage free eggs, egg whites

variety of garnishes: tomatoes, peppers, onions, mushrooms, spinach, ham, cheddar, jack, swiss

*\*1 chef attendant per 20 guests | \$200 each*

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# PLATED BREAKFAST

## the plated breakfast

(all plated breakfasts include)

chilled orange juice  
seasonal fruit cup  
bakery basket  
choice of: bacon or sausage  
coffee, decaf, tea

buttermilk breakfast tart | **\$35**  
herbed breakfast potatoes

freshly made frittata | **\$36**  
sweet potato hash  
organic yogurt granola parfait

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## BRUNCH

### brunch | \$57

fresh fruit juices  
seasonal fruits & berries  
breakfast cheese board  
yogurt breads, muffins, croissants, bagels  
preserves, cream cheese, butter  
brioche french toast, warm maple syrup  
fluffy scrambled eggs  
crisp bacon & country sausage links  
sweet potato hash  
mixed greens, balsamic vinaigrette  
marinated grilled vegetables  
mezzi rigatoni, blistered cherry tomatoes, basic, garlic, olive oil  
sautéed breast of chicken, mushroom champagne cream  
vegetable of the day  
dulce de leche flan  
mini lemon blueberry cake, mascarpone buttercream  
coffee, decaf, tea, soft drinks, bottled water

### brunch enhancements

chicken & waffles | \$8  
polenta cake, braised short ribs, truffle demi | \$8  
hominy grits, crispy pork belly, citrus glaze | \$8

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## BEVERAGE BREAKS

### **coffee break | \$11**

coffee  
decaffeinated coffee  
herbal tea

### **coffee & beverage break | \$16**

coffee  
decaffeinated coffee  
herbal tea  
soft drinks  
bottled water  
iced tea

### **coffee break enhancements**

pretzels, potato chips, popcorn | \$5  
fruit smoothies | \$6  
flavored waters | \$6  
trail mix | \$6  
vegetable crudité | \$9  
seasonal fruit | \$9  
house made dried fruit chips: mango, pineapple, or apple | \$9  
house made beef jerky: peppered, korean bbq, or lemon herb | \$10  
cheese display | \$9

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## COFFEE BREAKS

### **cookie factory | \$25**

chocolate chip, oatmeal raisin, peanut butter, sugar cookies  
seasonal fruit  
coffee, decaf, tea  
individual milk, soft drinks, bottled water

### **cupcake factory | \$25**

freshly baked cupcakes  
seasonal fruit  
coffee, decaf, tea  
individual milk, soft drinks, bottled water

### **munchies | \$25**

variety of chips, pretzels, popcorn  
dips & spreads  
coffee, decaf, tea  
soft drinks, bottled water

### **afternoon energizer | \$27**

granola bars  
vegetable crudité  
gourmet nut selection  
smoothies  
coffee, decaf, tea  
gatorade, bottled water

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## COFFEE BREAKS

### **bag break | \$27**

mixed or straight, bag 'em up and eat away!  
salted nuts, raisins, m&m's, pecans  
dried cranberries, pumpkin seeds, wasabi peas  
coffee, decaf, tea  
soft drinks, bottled water

### **ball park | \$28**

warm mini pretzels  
assorted mustards (dijon, yellow, spicy)  
franks in blankets  
deep dish pizza  
roasted peanuts, popcorn  
coffee, decaf, tea  
soft drinks, bottled water

### **ironbound | \$28**

beef empanadas, chimichurri aioli  
churros, caramel & chocolate sauce  
plantain chips, black bean salsa  
coffee, decaf, tea  
soft drinks, bottled water

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## LUNCH

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## PLATED LUNCH

### salad

mixed green salad, cherry tomatoes, shredded carrots, and cucumbers  
baby greens, toasted pecans, apple and bleu cheese  
caesar salad

### entrée

roast chicken breast with tarragon cream | \$43  
seared chicken breast with herb roasted corn ragout | \$43  
manchego & cherry topped frenched breast of chicken with port dijon cream| \$43  
salmon with pineapple salsa | \$44  
petite filet mignon with demi glace | \$52

### dessert

mini Italian trio: cannoli, cream puff, tiramisu  
mini cheese cake with berry coulis  
chocolate silk crunch  
apple cobbler bar  
dublin chocolate cake

freshly baked rolls & butter  
starch & vegetable of the day  
coffee, tea, soft drinks

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## LUNCH BUFFET

### **traditional deli | \$44**

handcrafted soup of the day  
mixed green salad  
housemade coleslaw, potato salad  
roast beef, turkey, ham, tuna salad  
swiss, cheddar, american  
lettuce, tomato, onions  
freshly baked rolls  
housemade kettle chips  
brownies and blondies  
seasonal whole fruit  
coffee, tea, soft drinks

### **deluxe deli | \$51**

handcrafted soup of the day  
mixed green salad  
housemade coleslaw, pasta salad and potato salad  
roast beef, turkey, ham, tuna salad  
swiss, cheddar, american  
lettuce, tomato, onions  
white, wheat, rye, kaiser rolls  
sweet & spicy pickles, housemade kettle chips, french onion dip  
hot sandwich griddle: corned beef and pastrami  
mini cupcakes  
seasonal whole fruit  
coffee, tea, soft drinks

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## LUNCH BUFFET

### on the lighter side | \$47

handcrafted soup of the day  
mini caesar salads  
artichoke, tomato, feta salad  
roasted cauliflower, raisins with quinoa  
lemon pepper skirt steak  
basmati rice  
grilled vegetable platter  
petit fours  
coffee, tea, soft drinks

### lettuce eat sandwiches | \$49

handcrafted soup of the day  
mixed green salad  
roasted asparagus & red pepper salad

### *chef crafted sandwiches*

tuna salad, mayo, celery, lettuce & tomato, roll  
sliced grilled chicken, roasted apple, brie, arugula, roasted garlic aioli, focaccia  
roast beef, swiss cheese, caramelized onions, sweet grain mustard, pretzel hero  
roasted vegetables, garlic hummus, wrap

flavored mini cheesecakes  
coffee, tea, soft drinks

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## LUNCH BUFFET

### **when in rome | \$49**

handcrafted soup of the day  
marinated grilled vegetables  
farro salad  
tomato-basil bruschetta  
mini italian hoagie  
chicken caesar salad  
mezzo rigatoni with vodka sauce  
cheesecake  
chef's selection of pastries  
coffee, tea, soft drinks

### **viva italiano | \$52**

handcrafted soup of the day  
caesar salad  
sliced caprese salad  
artichoke salad  
antipasto display  
bruschetta chicken  
salmon puttanesca  
pesto cream penne  
italian pastries, confections  
coffee, tea, soft drinks

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## LUNCH BUFFET

### **south of the border | \$52**

southwestern potato corn chowder  
arugula, charred cherry tomato, black bean, papaya, red onion, lime vinaigrette  
chipotle beef fajitas  
braised chicken enchiladas  
turkey chili  
corn & bell peppers  
cilantro lime rice pilaf  
churros  
nutella rice pudding  
coffee, tea, soft drinks

### **flavors of the ironbound | \$55**

caldo verde soup - *portuguese collard green and chorizo*  
sliced tomato, cucumber and onion salad with red wine vinaigrette  
garlic shrimp  
pork and clams - *pork tenderloin, clams, potatoes, garlic, red wine sauce, jardinière*  
piri piri - *spicy bbq chicken, cucumber cilantro slaw*  
skirt steak with chimichurri  
portuguese rice pilaf  
pasteis da nata - *portuguese custard cups*  
serradura - *vanilla maria cookie trifle*  
coffee, tea, soft drinks

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## LUNCH BOX

### **lunch box | \$44**

#### **sandwiches (choose three)**

italian hoagie - *ham, salami, hot capicola, provolone, lettuce, tomato, oil & vinegar, cherry pepper aioli*

roast beef - *hand carved roast beef, swiss, caramelized onions, sweet grain mustard, pretzel hero*

sliced grilled chicken – *grilled chicken, roasted apple, brie, arugula, roasted garlic aioli focaccia*

tuna salad – *tuna salad, lettuce, tomato, portuguese roll*

smoked salmon – *smoked salmon, tomato, cucumber, onion, capers, lemon juice, cream cheese, pumpernickel bread*

vegetable - *roasted vegetables, garlic hummus wrap*

#### **salads (choose one)**

pasta salad

potato salad

coleslaw

green bean salad

caesar salad

garden salad

*\*all lunch boxes served with bag of chips, piece of seasonal whole fruit, house made cookie, bottled water (condiments & cutlery provided)*

***the lunch box is designed for groups that will be departing the hotel and need a lunch 'to go'***  
***prices are subject to change if guarantee exceeds 50***

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## DINNER

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## PLATED DINNER

### three course plated dinner

#### salad

house salad - *mixed green, shredded carrot, cucumber, cherry tomato*  
caesar salad  
field greens, apples, toasted pecans, blue cheese salad  
baby arugula, frisee, gargonzola, pear salad

#### entrée

chicken breast with artichokes, olives and sundried tomatoes | \$53  
seared frenched breast of chicken port dijon cream | \$53  
sliced duroc farm pork loin, apple gastrique | \$55  
herb seared mahi-mahi with pineapple salsa | \$58  
roasted atlantic cod with fresh tomato fondue | \$57  
salmon with fennel cream | \$59

petite filet mignon and chicken duet | \$68  
petite filet mignon and salmon duet | \$71  
petite filet mignon and shrimp duet | \$73

#### dessert

exotic cake  
lemon tart  
chocolate silk crunch  
mini cheesecake with berry coulis  
dublin cake

starch of the day, fresh vegetables  
freshly baked rolls, butter  
coffee, tea, soft drinks

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## PLATED DINNER

### four course plated dinner

#### appetizer

penne bolognese, fresh ricotta  
vegetable farrotto (*risotto-style farro*)  
sweet potato gnocchi with brown butter sage cream  
caprese salad

#### salad

house salad-mixed green, shredded carrot, cucumber & cherry tomato  
caesar salad  
field greens, apples, toasted pecans and blue cheese salad  
baby arugula & frisee salad

#### entrée

chicken breast with artichokes, olives and sundried tomatoes | \$57  
seared frenched breast of chicken port dijon cream| \$57  
sliced duroc farm pork loin, apple gastrique | \$58  
herb seared mahi-mahi with pineapple salsa | \$63  
roasted atlantic cod with fresh tomato fondue | \$61  
salmon with fennel cream | \$61  
grilled sirloin,roasted fingerlings, truffled herb demi-glace | \$62  
filet mignon, horseradish butter, mashed potatoes and demi-glace reduction | \$73

petite filet mignon and chicken duet | \$73  
petite filet mignon and salmon duet | \$76  
petite filet mignon and shrimp duet | \$79

#### dessert

exotic cake  
lemon tart  
chocolate silk crunch  
banana chocolate bread pudding  
dublin cake

starch of the day, fresh vegetables  
freshly baked rolls, butter  
coffee, tea, soft drinks

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## DINNER BUFFET

### **garden state | \$63**

handcrafted soup of the day  
garden salad, mixed green, shredded carrot, cucumber & cherry tomato  
farro and roast vegetable salad  
roast vegetable platter-eggplant, zucchini, squash & roasted red peppers  
grilled chicken with sundried tomato and herb demi  
salmon with fennel cream  
penne pomodoro  
coconut rice pilaf  
chef's choice vegetable of the day  
sliced cakes  
lemon tart  
coffee, tea, soft drinks, iced tea

### **spice of life | \$66**

handcrafted soup of the day  
garden salad  
caesar salad  
mediterranean pasta salad  
potato salad with bacon, blue cheese  
grilled chicken with harissa demi  
roasted salmon  
spiced basmati rice  
chef's choice vegetable of the day  
cheesecake drops  
exotic cake  
apple cobbler tart  
coffee, tea, soft drinks, iced tea

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## DINNER BUFFET

### **food for thought | \$70**

handcrafted soup of the day  
garden salad  
antipasto display  
penne, cherry tomato, pesto cream

carving board - sirloin of beef, parmesan herb french fries  
*chef's attendant required | \$200*

seafood paella  
chef's selection of market vegetables  
nutella pot du creme  
mini cheesecakes  
individual berries with sabayon  
coffee, tea, soft drinks, iced tea

### **eat and be merry | \$72**

handcrafted soup of the day  
mache with grapefruit & shaved fennel  
tabbouleh with mint and cucumber  
grilled chicken with harissa cream  
lemon pepper skirt steak  
market fish of the day  
roast baby fingerling potatoes  
chef's choice vegetable of the day  
baklava  
apple crumble bar  
crunch cake  
coffee, tea, soft drinks, iced tea

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## RECEPTION

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## RECEPTION

### butler passed hors d'oeuvres

selection of 6 | \$37

selection of 8 | \$42

vegetable tikis  
indian samosa, spiced potatoes and peas  
green chili arepa

french onion soup boule  
cherry blossom tart  
artichoke and goat cheese bites  
thai vegetable spring rolls  
macaroni and cheese poppers  
fire roasted vegetable and cheese empanada  
cranberry, orange zest and walnut phyllo roll  
gorgonzola, fig and caramelized onion profiterole  
marscapone, bleu cheese, caramelized onion tart

maui shrimp spring rolls  
lobster bread pudding  
crab rangoon  
spicy tuna tartar on a wonton crisp

peking duck ravioli

chicken parmesan puff  
chicken & lemongrass potstickers

port wine & bacon jam canape  
chipotle pork carnita empanada  
coney island franks stuffed with sauerkraut & mustard  
cuban spring rolls

beef tenderloin, gorgonzola and bacon

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## RECEPTION

### **vegetable crudités | \$9**

sliced vegetables, dipping sauce

### **seasonal fruit display | \$9**

sliced fruits and berries

### **mashed potato bar | \$13**

sweet and yukon gold potatoes, crumbled maple pepper bacon, horseradish, blue cheese, cheddar cheese, chives, butter, sour cream, broccoli, diced ham, sautéed mushrooms, caramelized onions

### **cheese display | \$17**

international and domestic cheeses, red and green grapes, crostini, crackers

### **antipasto display | \$19**

sopressata, mortadella, prosciutto, salami, sharp provolone, grilled focaccia, cheese crostini, basil oil, aged balsamic vinegar

### **mediterranean display | \$17**

roasted garlic hummus, black olive tapenade, tzatziki, baba ghanoush  
imported marinated olives, stuffed grape leaves, feta, house cut pita chips

### **mac & cheese bar | \$13**

creamy cheddar mac & cheese, crumbled maple pepper bacon, blue cheese crumbles, cheddar cheese, caramelized onions, braised short rib, diced grilled chicken, buffalo sauce, crispy fried onions, scallions, toasted herb panko

### **raw bar | market price**

shrimp, crab claws, oysters, mignonette, cocktail sauce, lemon wedges  
*ice chest for display | \$200 each*

### **sweet shop | \$16**

cheesecake drops, petit fours, macaroons, pastries, assorted dessert cups

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## RECEPTION

### **chef attended action stations**

#### **carving boards**

pork loin | \$14  
turkey | \$14  
ham | \$14  
salmon | \$16  
strip loin | \$16  
tenderloin | \$21

#### **pasta station (choice of two) | \$14**

**pasta (choice of two)**  
penne  
campanella  
tortellini  
rigatoni

**sauce (choice of three)**  
garlic alfredo  
vodka  
bolognese  
pesto cream

#### **risotto station | \$16**

sliced duck, crisp pancetta, micro greens

#### **sushi and sashimi station | market price**

maki, hamachi maki, tekka maki, california rolls  
tuna, shrimp, salmon sashimi  
pickled ginger, wasabi, soy sauce

*1 chef attendant per 75 guests: \$200 each*

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## BEVERAGES

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## BEVERAGES

### sapphire bar

smirnoff vodka, don q cristal rum, jose cuervo tradicional silver tequila, beefeaters gin, jim beam white label bourbon, canadian club whiskey, dewars white label scotch, courvoisier vs, selection of red & white wines, white zinfandel  
bud light, heineken, samuel adams boston lager, corona extra, sierra nevada pale ale, ommegang witte, o'doul's  
assorted soft drinks, mineral waters

### open bar

one hour | \$19 per person  
two hours | \$26 per person  
each additional hour | \$5 per person

### hosted bar

mixed drinks | \$12  
house wine | \$11  
imported beer | \$8  
domestic beer | \$7  
cordials & liqueurs | \$13  
mineral waters | \$5  
soft drinks | \$5

### cash bar

*please note: there is a minimum spend of \$500 for all cash and hosted bars*

*\$200 bartender fee: 1 bartender required for every 100 guests*

*\$200 cashier fee (cash bar) : 1 cashier required for every 100 guests*

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## BEVERAGES

### **diamond bar**

absolut vodka, courvoisier vs, canadian club, bacardi superior rum, jack daniels whiskey, tanqueray gin, captain morgan original spiced rum, dewars white label scotch, maker's mark bourbon, don julio blanco  
selection of red & white wines, white zinfandel  
bud light, heineken, samuel adams boston lager, corona extra, sierra nevada pale ale, ommegang witte, o'doul's  
assorted soft drinks, mineral waters

### **open bar**

one hour | \$21 per person  
second hour | \$8 additional per person  
each additional hour | \$7 per person

### **hosted bar**

mixed drinks | \$13  
house wine | \$12  
imported beer | \$8  
domestic beer | \$7  
cordials & liqueurs | \$14  
mineral waters | \$5  
soft drinks | \$5

### **cash bar**

*please note: there is a minimum spend of \$500 for all cash and hosted bars*

*\$200 bartender fee: 1 bartender required for every 100 guests*

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## BEVERAGES

### wine list

#### *sparkling*

mionetto prosecco | \$54

mumm napa brut prestige | \$74

#### *blush*

magnolia grove rose | \$40

coastal vines white zinfandel | \$40

charles smith "kung fu girl" riesling | \$41

#### *white*

shannon ridge sauvignon blanc | \$38

sea pearl sauvignon blanc | \$49

clos du bois chardonnay | \$40

magnolia grove chardonnay | \$40

kenwood vineyards chardonnay | \$48

sonoma cutrer chardonnay | \$67

magnolia grove pinot grigio | \$40

j vineyard pinot grigio | \$62

#### *red*

archaval-ferrer malbec | \$71

magnolia grove merlot | \$40

beaulieu vineyards merlot | \$42

duckhorn 'decoy' merlot | \$62

mohua pinot noir | \$40

hangtime pinot noir | \$69

magnolia grove cabernet sauvignon | \$40

sledgehammer cabernet sauvignon | \$47

ferrari-carano cabernet sauvignon | \$67

spellbound cabernet sauvignon | \$74

justin cabernet sauvignon | \$76

*pricing is valid for all events taking place within 2019 reflected price is for a maximum of 1 hour of service all prices are subject to 24% taxable service charge and 6.625% sales tax \$200.00 labor fee applies for groups under 20 guests prices are subject to change*