



RENAISSANCE ROSS BRIDGE

GOLF RESORT AND SPA

## EVENTS

STYLISH – DISTINCTIVE - UNIQUE

**R**  
RENAISSANCE®  
HOTELS

4000 GRAND AVENUE  
BIRMINGHAM, ALABAMA USA 35226  
(205) 916 - 7677



# SAVOR BREAKFAST

WAKE UP

**R**  
RENAISSANCE®  
HOTELS

4000 GRAND AVENUE  
BIRMINGHAM, ALABAMA USA 35226  
(205) 916 - 7677

## Plated Breakfast

### **The Highlands | \$39**

Orange Juice  
Fluffy Scrambled Cage Free Eggs\*  
Bacon and Conecuh Sausage\*  
Assorted Breakfast Breads  
Daily Potato\*  
Cream Cheese, Sweet Creamery Butter,  
and Fruit Preserves\*  
Freshly Brewed illy Regular and  
Decaffeinated Coffee and Hot Tea  
Selections

### **Sloss | \$41**

Orange Juice  
Bacon and Conecuh Sausage\*  
Assorted Breakfast Breads  
Zucchini Frittata\*  
Cream Cheese, Sweet Creamery Butter,  
and Fruit Preserves\*  
Freshly Brewed illy Regular and  
Decaffeinated Coffee and Hot Tea  
Selections

### **Five Point | \$43**

Orange Juice  
Bacon and Conecuh Sausage\*  
Breakfast Stack (Potato Cakes, Country Ham,  
Gruyere, Sunny Side Up Eggs)\*  
Assorted Breakfast Breads  
Cream Cheese, Sweet Creamery Butter, and  
Fruit Preserves\*  
Freshly Brewed illy Regular and Decaffeinated  
Coffee and Hot Tea Selections

**All Breakfast Options Provide 1 Hour of  
Replenishment Service (Including Beverages)  
Each Additional Hour of Replenishment | \$12**

**\*Gluten Friendly\***

*All prices are subject to 25% service charge and  
9.5% sales tax. Prices are subject to change  
without notice due to availability*

## Continental Breakfast

### Basic | \$33

Orange Juice

Sliced Seasonal Fruits & Berries\*

Assorted Breakfast Breads

- Cinnamon Rolls, Bran Muffins, Blueberry Muffins, Croissants, and Glazed Donuts
- Toast to include: White Bread, Multigrain Bread, and Bagels

Cream Cheese, Sweet Creamery Butter, and Fruit Preserves\*

Freshly Brewed illy Regular and Decaffeinated Coffee and Hot Tea Selections

### Enhancements

Scrambled Cage Free Eggs with Cheddar Cheese\* | \$5

Bacon\* | \$5

Conecuh Sausage\* | \$5- made locally in Conecuh County, AL

Grilled Southeast Family Farm Ham\* | \$5

Buttermilk Biscuits with Bacon or Conecuh Sausage | \$7

Assorted Cereals with 2% Milk & Skim Milk | \$5

Yogurt and Granola\* | \$5

Oakview Farms Stone Ground Grits or Oatmeal\* | \$8

Assorted Breakfast Sandwiches | \$7

Chicken Biscuit

Bacon, Egg, and Cheddar Cheese on Wheat Wrap

Sausage, Egg and Cheddar Cheese Wrap

Ham, Egg, and Cheddar Cheese Biscuit

Broccoli and Mushroom Quiche on Croissant

**All Breakfast Options Provide 1 Hour of Replenishment Service (Including Beverages)**

**Each Additional Hour of Replenishment | \$12**

**\*Gluten Friendly\***

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## Cahaba Breakfast Buffet

### Cahaba Breakfast Buffet | \$45

Orange Juice

Sliced Seasonal Fruits & Berries\*

Assorted Breakfast Breads

- Cinnamon Rolls, Bran Muffins, Blueberry Muffins, Croissants, and Glazed Donuts
- Toast to include: White Bread, Multigrain Bread, and Bagels

Cream Cheese, Sweet Creamery Butter, and Fruit Preserves\*

House Made Biscuits served with Conecuh Sausage Gravy

Fluffy Scrambled Cage Free Eggs\*

Oakview Farm Stone-Ground Grits\*

Bacon and Conecuh Sausage\*

2% Milk and Low Fat Milk\*

Freshly Brewed illy Regular and Decaffeinated Coffee and Hot Tea Selections

### Enhancements

Banana Oatmeal Pancakes with Strawberry Compote | \$7

Waffles with Warm Maple Syrup | \$7

**Doughnut Hole Station | \$7-** Cake Doughnut Holes, Caramel, Chocolate Glaze, Cinnamon Sugar, Powdered Sugar, Strawberry Glaze

**Croissant French Toast Station | \$12-** Maple Syrup, Strawberry Syrup

**Omelet Station\* | \$12** – Bacon, Sausage, Ham, Cheddar and Swiss Cheeses, Jalapenos, Bell Peppers, Spinach, Mushrooms, Onions, Cherry Tomatoes, Whole Eggs, Egg Whites

Assorted Cereals with 2% Milk & Skim Milk | \$4

**Assorted Breakfast Sandwiches | \$7**

- Chicken Biscuit
- Bacon, Egg, and Cheddar Cheese on Wheat Wrap
- Sausage, Egg and Cheddar Cheese Wrap
- Ham, Egg, and Cheddar Cheese Biscuit
- Broccoli and Mushroom Quiche on Croissant

**Biscuit Bar | \$14** -Served with Assorted Whipped Butters\*, Honey\*, Sorghum\*, Agave Nectar\*, Real Maple Syrup\*, Apple Butter\*, Yellow Mustard\*, Creole Mustard\*, Cream Cheese\*, Assorted Jellies and Jams\*, Sausage Gravy, Lemon Curd\*, and Glazed Bananas\*

**Chicken and Waffle Station | \$15** -Made to order with Spicy Buttermilk Fried Chicken. Served with Butter\*, Maple Syrup\*, Honey\*, Sorghum\*, Agave Nectar\*, and Hot Sauce\*

**Pancake Station | \$15** -Buttermilk Pancakes made to order with Assortment of Honey\*, Sorghum\*, Agave Nectar\*, Maple Syrup\*, Apple Butter\*, Whipped Cream\*, Blueberries\*, Strawberries\*, Bananas\*, Chocolate Chips\*, and House Made Granola\*

**Buffet Serves a Minimum of 20 Guests**

**\$200 Chef Attendant Fee added to Enhancement Price**

**All Breakfast Options Provide 1 Hour of Replenishment Service (Including Beverages)**

**Each Additional Hour of Replenishment | \$12**

**These items are enhancements to a buffet menu and may not be purchased as stand-alone items.**

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## Crestline Breakfast Buffet

### Crestline Breakfast Buffet | \$49

Orange Juice

Sliced Seasonal Fruits & Berries\*

Assorted Breakfast Breads

- Cinnamon Rolls, Bran Muffins, Blueberry Muffins, Croissants, and Glazed Donuts
- Toast to include: White Bread, Multigrain Bread, and Bagels

Cream Cheese, Sweet Creamery Butter, and Fruit Preserves\*

House Made Biscuits served with Conecuh

Sausage Gravy

Daily Potato\*

Fluffy Scrambled Cage Free Eggs\*

Oakview Farm Stone-Ground Grits\*

Bacon and Conecuh Sausage\*

Mushroom and Herb Frittata\*

Gravlax\*

- Served with Bagels, Cream Cheese\*, Capers\*, Chopped Egg Whites\*, Egg Yolks\*, Shaved Red Onion\*, and Mustard Dill Sauce\*

Cheese and Meats:

- Prosciutto\*, Salami\*, and Mortadella\*

2% Milk and Low Fat Milk\*

Freshly Brewed illy Regular and

Decaffeinated Coffee and Hot Tea

Selections

### Enhancements

Banana Oatmeal Pancakes with Strawberry Compote | \$7

Waffles with Warm Maple Syrup | \$7

**Doughnut Hole Station | \$7-** Cake Doughnut Holes, Caramel, Chocolate Glaze, Cinnamon Sugar, Powdered Sugar, Strawberry Glaze

**Croissant French Toast Station | \$12-** Maple Syrup, Strawberry Syrup

**Omelet Station\* | \$12** – Bacon, Sausage, Ham, Cheddar and Swiss Cheeses, Jalapenos, Bell Peppers, Spinach, Mushrooms, Onions, Cherry Tomatoes, Whole Eggs, Egg Whites

Assorted Cereals with 2% Milk & Skim Milk | \$4

**Assorted Breakfast Sandwiches | \$7**

- Chicken Biscuit
- Bacon, Egg, and Cheddar Cheese on Wheat Wrap
- Sausage, Egg and Cheddar Cheese Wrap
- Ham, Egg, and Cheddar Cheese Biscuit
- Broccoli and Mushroom Quiche on Croissant

**Biscuit Bar | \$14** -Served with Assorted Whipped Butters\*, Honey\*, Sorghum\*, Agave Nectar\*, Real Maple Syrup\*, Apple Butter\*, Yellow Mustard\*, Creole Mustard\*, Cream Cheese\*, Assorted Jellies and Jams\*, Sausage Gravy, Lemon Curd\*, and Glazed Bananas\*

**Chicken and Waffle Station | \$15** -Made to order with Spicy Buttermilk Fried Chicken. Served with Butter\*, Maple Syrup\*, Honey\*, Sorghum\*, Agave Nectar\*, and Hot Sauce\*

**Pancake Station | \$15** -Buttermilk Pancakes made to order with Assortment of Honey\*, Sorghum\*, Agave Nectar\*, Maple Syrup\*, Apple Butter\*, Whipped Cream\*, Blueberries\*, Strawberries\*, Bananas\*, Chocolate Chips\*, and House Made Granola\*

**Buffet Serves a Minimum of 20 Guests**

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## SoHo Breakfast Buffet

### SoHo Breakfast Buffet | \$54

Orange Juice  
 Sliced Seasonal Fruits & Berries\*  
 Assorted Breakfast Breads

- Cinnamon Rolls, Bran Muffins, Blueberry Muffins, Croissants, and Glazed Donuts
- Toast to include: White Bread, Multigrain Bread, and Bagels

Cream Cheese, Sweet Creamery Butter, and Fruit Preserves\*  
 House Made Biscuits served with Conecuh Sausage Gravy  
 Daily Potato\*  
 Fluffy Scrambled Cage Free Eggs\*  
 Oakview Farm Stone-Ground Grits\*  
 Bacon and Conecuh Sausage\*  
 Potato Country Ham and Bell Pepper Egg Casserole\*  
 Shrimp and Grits  
 2% Milk and Low Fat Milk\*  
 Freshly Brewed illy Regular and Decaffeinated Coffee and Hot Tea Selections

### Enhancements

Banana Oatmeal Pancakes with Strawberry Compote | \$7  
 Waffles with Warm Maple Syrup | \$7  
**Doughnut Hole Station | \$7-** Cake Doughnut Holes, Caramel, Chocolate Glaze, Cinnamon Sugar, Powdered Sugar, Strawberry Glaze  
**Croissant French Toast Station | \$12-** Maple Syrup, Strawberry Syrup  
**Omelet Station\* | \$12** – Bacon, Sausage, Ham, Cheddar and Swiss Cheeses, Jalapenos, Bell Peppers, Spinach, Mushrooms, Onions, Cherry Tomatoes, Whole Eggs, Egg Whites  
 Assorted Cereals with 2% Milk & Skim Milk | \$4  
**Assorted Breakfast Sandwiches | \$7**

- Chicken Biscuit
- Bacon, Egg, and Cheddar Cheese on Wheat Wrap
- Sausage, Egg and Cheddar Cheese Wrap
- Ham, Egg, and Cheddar Cheese Biscuit
- Broccoli and Mushroom Quiche on Croissant

**Biscuit Bar | \$14** -Served with Assorted Whipped Butters\*, Honey\*, Sorghum\*, Agave Nectar\*, Real Maple Syrup\*, Apple Butter\*, Yellow Mustard\*, Creole Mustard\*, Cream Cheese\*, Assorted Jellies and Jams\*, Sausage Gravy, Lemon Curd\*, and Glazed Bananas\*  
**Chicken and Waffle Station | \$15** -Made to order with Spicy Buttermilk Fried Chicken. Served with Butter\*, Maple Syrup\*, Honey\*, Sorghum\*, Agave Nectar\*, and Hot Sauce\*  
**Pancake Station | \$15** -Buttermilk Pancakes made to order with Assortment of Honey\*, Sorghum\*, Agave Nectar\*, Maple Syrup\*, Apple Butter\*, Whipped Cream\*, Blueberries\*, Strawberries\*, Bananas\*, Chocolate Chips\*, and House Made Granola\*

**Buffet Serves a Minimum of 20 Guests**

**\$200 Chef Attendant Fee added to Enhancement Price**

**All Breakfast Options Provide 1 Hour of Replenishment Service (Including Beverages)**

**Each Additional Hour of Replenishment | \$12**

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# TAKE A BREAK

INDULGE; ALWAYS TOMORROW



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## Beverage Breaks

### **All Day Beverage Break | \$30**

Freshly Brewed illy Regular & Decaffeinated Coffee, Hot Tea Selections, Assorted Diet & Regular Soft Drinks, and Bottled Water

### **Half Day Beverage Break | \$23**

Freshly Brewed illy Regular & Decaffeinated Coffee, Hot Tea Selections, Assorted Diet & Regular Soft Drinks, and Bottled Water

### **Beverages Available on Consumption**

Freshly Brewed illy Regular Coffee | \$99 per Gallon

Freshly Brewed illy Decaffeinated Coffee | \$99 per Gallon

Bottled Water | \$6 Each

Assorted Soft Drinks | \$6 Each

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## A La Carte Breaks

Assortment of M&Ms, Peanut M&Ms, Twix, Kit Kat, Butterfinger, Snickers, and Milky Way | \$5 Each

Kind Bars | \$6 Each

Clif Bars | \$6 Each

Assorted Lays Potato Chips\* | \$3 Each

Cracker Jacks & Cheddar Cheese Popcorn\* | \$4 Each

Cheese Crackers | \$3 Each

Peanut Butter Crackers | \$3 Each

Mixed Nuts\* | \$12 Per Pound

Trail Mix\* | \$3 Each

Assorted Cookies and Brownies | \$55 Dozen

Assorted Soft Drinks | \$6 Each

Apple Juice, Ruby Red Grapefruit Juice | \$5 Each

**Powerade | \$6 Each**

- Fruit Punch, Lemon Lime, Orange, Grape, Mountain Blast, Mixed Berry

Monster Energy Drinks | \$6 Each

Red Bull, Red Bull Sugar Free | \$5.50 Each

**illy issimo | \$6 Each**

- Mochaccino, Latte Macchiato, Cappuccino

Pellegrino | \$7 Each

Aqua Panna | \$7 Each

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## Refreshment Breaks

### Fries with That Shake Break\* | \$27

House Made Chocolate, Vanilla, and Strawberry Milk Shakes, House Made French Fries with Assorted Dips to include: Jack Daniels Ketchup, Aioli, Remoulade, and Creole Mustard – **Chef Required**

### Tater Tot Bar Break\* | \$27

Chili, Shredded Cheddar, Nacho Cheese, Sliced Jalapenos, Salsa, Sour Cream, Black Olives, Bacon and Cilantro

### Florence Break | \$32

Featuring an Assortment of Sweet Grass Dairy Cheeses & Spotted Trotter Cured Meats\*, Kalamata\*, Oil Cured Provencal\*, & Castrel Vetrano Olives\*, Walnuts\*, Dried Apricots\* & Cherries\*, Honey\*, Mustard\*, Assorted Crackers, and Crostini

### Savannah Break | \$27

An Assortment of Bite-Sized Sandwiches to include: BLT, Cucumber Cream Cheese, Pimento Cheese, Ham & Swiss, and Egg Salad

### Just Baked Cookie Break | \$27

Baked to Order White Chocolate Blueberry, Peanut Butter, & Gluten Free Chocolate Chunk Cookies\*. Served with Whole Milk, Chocolate Milk, and Strawberry Milk\* – **Chef Required**

### S'mores Break | \$27

Graham Crackers, Marshmallows\*, Stroopwafel, Rice Krispy Treats\* & Mini Assorted Chocolates\*: Hershey Bar, Reese's Cups, Kit Kat, Twix, and Snickers

### Athens Break | \$21

Fresh Carrot\*, Celery\*, Cucumber\*, & Pepper Sticks\*. Served with Tzatziki\*, Hummus\*, Minted Yogurt\*, Pita Chips, and Whole Wheat Pita Pieces

### Chilly illy Break | \$23

illy Cold Brew with Flavored Syrups & Creamer\*, Chilled illy Caffè Lattè\*, Cappuccino\*, & Mochaccino Blended Coffee Drinks\*, Croissants & Chocolate Croissants, Cinnamon Buns with Cream Cheese Icing, and Pound Cake

### Energy Boost Break | \$23

- Build Your Own High Energy Mix to Include House-Made Granola\* - *Mixed Nuts\**, *Yogurt Covered Raisins\**, *Honey Buttered Pecans\**, *Golden Raisins\**, *Chocolate Covered Espresso Beans\**, *Banana Chips\**, *Dried Apples\**, and *Sunflower Seeds\**
- Individual Fresh Fruit Cups\*
- Vegan Bites: Cinnamon Apple, Raspberry White Chocolate, and Blueberry Scones
- Cinnamon Stars, Lemon Cookies, and Chocolate Spiced Cookies
- Sparkling Water, Flavored Soda Water, Caffeinated Beverage, and Coke Energy\*

### Warm Dip Medley Break | \$27

Warm Lower Alabama Crab Dip, Warm Spinach & Artichoke Dip\*, Spicy Queso Dip\*. Served with Sliced Baguette Chips, Pita Chips, and Tortilla Chips\*

### Street Food Break | \$29

- Ramen Bar Action Station - *Fresh Ramen*, *Miso Broth\**, *Braised Beef\**, *Soy Egg\**, *Green Onions\**, *Napa Cabbage\**, *Tofu\**, *Pickled Ginger\**, *Mushrooms\**, and *Chili Oil\**
- With a Choice of 3: Mexican Street Corn\*, Lumpia, Crab Cake Sliders, Chicken Satay\*, Fried Ravioli, Baby Back Ribs\*, Fruit Pops\*, Samosas, or Wings\*

### \$200 Chef Attendant Fee

**Above Breaks Do Not Include Beverages Unless Noted**

**30 Minute Replenishment Service Provided**

**Each Additional 30 Minutes of Replenishment | \$12**

**\*Gluten Friendly\***

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# IS IT LUNCH YET?

FIND A FRESH PERSPECTIVE

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## Traditional Gourmet Box Lunch

### Box Lunch | \$40

#### Please Choose One Sandwich for All Boxes:

Pulled Chicken Salad Croissant  
Boars Head Cajun Turkey on Wheat Bread  
with Toasted Walnuts, Swiss Cheese, and  
Grapes  
Ham & Swiss on Ciabatta  
Cold Cut Sub with Ham, Turkey, and Salami  
Roast Beef & Cheddar on Sourdough

#### Vegetarian Selection:

Pita with Hummus, Feta, and Tzatziki  
*Sandwiches are Gluten Friendly if done in a  
Lettuce Wrap or Gluten Friendly Bread*

#### Please Choose One Salad for All Boxes:

Red Potato Salad\*  
Cole Slaw\*  
Fresh Fruit Salad\*  
Pasta Salad  
Tomato Cucumber Salad\*

#### All Box Lunches to Include:

Assorted Lays Potato Chips\*  
Cookie  
Bottled Water

### Grain Bowl\* | \$65

#### Please Choose One Protein for All Bowls:

Grilled Chicken  
Skirt Steak  
Salmon  
Chickpea (Vegetarian)

#### All Bowls to Include:

Quinoa, Brown Rice, Diced Sweet Potato, Red  
& Green Peppers, Shredded, Cabbage, Kale,  
Cucumber, Toasted Sliced Almonds, and Feta

#### Please Choose One Dressing for All Bowls:

Green Goddess Dressing  
Cilantro Lime Ranch

#### All Box Lunches to Include:

Cookie  
Bottled Water

#### \*Gluten Friendly\*

### Enhancements

Whole Fruit | \$3

Candy Bar | \$5

Power Bars | \$6

Ross Bridge Bags | \$20

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## Plated Lunch

### All Entrees Include:

Fresh Baked Yeast Rolls and Sweet Creamery Butter

Choice Of: One Salad, One Protein, One Starch, One Vegetable, One Dessert

### Salad Choices:

Brock's\*

Bibb Wedge\*

Caesar

Lavender-Pear

### Protein Choices:

Herb Crusted Chicken Chop\* | \$52

Pork Tenderloin\* | \$55

Petit Filet of Beef\* | \$68

Grilled Salmon\* | \$55

Seasonal Fish\* | \$65

Boneless Short Rib | \$65

### Starch Choices:

Fingerling Potatoes\*

Cheesy Polenta\*

Creamy Mashed Potatoes \*

Potato Gratin\*

Sweet Potato Gratin\*

### Seasonal Vegetable

### Dessert Choices:

Panna Cotta with Fresh Berries\*

Apple Crostata Caramelized Granny Smith

Apples in a House Made Crust

House Made Cheesecake

Chocolate Hazelnut Cake

Chocolate Mousse\*

Chocolate Pot de Crème\*

White Chocolate Bread Pudding with

Bourbon Crème Anglaise

Berry Tiramisu

### \*Gluten Friendly\*

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## RTJ Deli Board

**Choice of 2 | \$47**

**Choice of 3 | \$51**

**Choice of 4 | \$54**

### **Salad Choices:**

Mixed Green Salad with Assorted Toppings and Dressings\*

Cole Slaw\*

Red Potato Salad\*

Pasta Salad

Seasonal Salad

### **Sandwich Choices:**

Ham and Swiss on House Made Focaccia

Boars Head Cajun Turkey on Wheat Bread with Toasted Walnuts, Swiss Cheese & Grapes

Italian Sub

Chicken Salad Croissant

Pita with Hummus, Feta and Tzatziki

Cobb Wrap

Roast Beef & Cheddar on Sourdough

*Sandwiches are Gluten Friendly if done in a Lettuce Wrap or Gluten Friendly Bread*

### **Buffet Served With:**

House Fried Chips\*

Assorted Cookies and Brownies

Lettuce\*, Tomato\*, Onion\*, Pickles\*,

Mayonnaise\*, Creole Mustard\*

Brewed illy Regular & Decaffeinated Coffee

Iced Water, Sweet and Unsweet Tea

### **Enhancements**

Chili\* | \$8

Cream of Potato Soup\* | \$8

Baked Potato\* | \$7

### **\*Gluten Friendly\***

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## The Bagpiper Buffet

**\$53**

**Salad:**

Brock's Salad\*  
Seasonal Salad

**Soup:**

Cream of Broccoli Soup\*

**Wraps & Sandwiches:**

Shrimp Salad with Sliced Egg on Focaccia with  
Smoked Trout Roe  
Chicken Salad with Lettuce and Tomato on Garlic  
Naan with Buttermilk Fried Chicken Skin  
London Broil Salad with Red Dragon, Horseradish  
Cream, on Rye with Fried Onions, and Capers

*Sandwiches are Gluten Friendly if done in a Lettuce  
Wrap or Gluten Friendly Bread*

**Sides:**

French Fries\* with Assorted Dips to include: Jack  
Daniels Ketchup\*, Aioli\*, Remoulade\*, and Creole  
Mustard\*

**Desserts:**

Chefs Choice of Assorted Desserts

**Buffet Served With:**

Freshly Brewed illy Regular &  
Decaffeinated Coffee  
Iced Water, Sweet, and Unsweet Iced Tea

**\*Gluten Friendly\***

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## Southern Delight Buffet

**Choice of 2 | \$75**

**Choice of 3 | \$87**

### **Salad Choices:**

Southern Chop Salad with Assorted Toppings and Dressings\* – *Cucumber\*, Tomato\*, Cheddar Cheese\*, Red Onion\*, Bacon\*, Honey Butter Pecans\*, Ranch\*, and Balsamic Dressing\**  
Red Potato Salad\*  
Cole Slaw\*

### **Protein Choices:**

Gulf BBQ Shrimp in Buttery Beer BBQ\*  
All Natural Grilled Bone-In BBQ Chicken with Smokey B Sauce\*  
St. Louis Style Ribs with Coca Cola BBQ Sauce\*  
Pulled Pork\*  
Smoked Sausage

### **Starch Choices:**

Macaroni and Cheese  
Firecracker Potatoes\*  
Three Cheese Grits\*  
Whipped Potatoes\*  
Grilled Sweet Potatoes\*

### **Vegetable Choices:**

Collard Greens\*  
Squash Casserole\*  
Slow Cooked Green Beans\*  
Seasonal Vegetable

### **Buffet Served With:**

Fresh Baked Yeast Rolls and Sweet Creamery Butter  
Chef's Selection of Assorted Desserts  
Freshly Brewed illy Regular & Decaffeinated Coffee,  
Iced Water, Sweet and Unsweet Iced Tea

### **Enhancements**

Macaroni and Cheese Prepared by Chef | \$22 *Ham\**,  
*Bacon\*, Cherry Tomatoes\*, Green Onions\*, and*  
*Charred Red Onions\**  
Chef Fee | \$200 Flat Fee

### **Buffet Serves a Minimum of 20 Guests**

**All Buffets Provide 1 Hour of Replenishment Service  
Each Additional Hour of Replenishment | \$12**

**\*Gluten Friendly\***

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## Backyard Grill Out Buffet

**Choice of 2 | \$80**

**Choice of 3 | \$92**

### **Salad Choices:**

Mixed Green Salad with Assorted Toppings and Dressings\*

Red Potato Salad\*

Cole Slaw\*

Seasonal Salad

### **Protein Choices:**

Grilled Pork Loin\*

Grilled Bone in Chicken\*

Grilled Gulf Shrimp\*

All Natural Grilled Filet of Beef\*

Grilled Seasonal Fish\*

### **Starch Choices:**

Baked Beans\*

Baked Potato\*

Grilled Sweet Potatoes\* – *Brown Sugar\*, Pecans\*, and Butter\**

Oven Roasted Fingerling Potatoes\*

Three Cheese Grits\*

### **Vegetable Choices:**

Corn on the Cob\*

Slow Cooked Green Beans\*

Grilled Portobello Mushrooms\*

Seasonal Vegetables

### **Buffet Served with:**

Fresh Baked Yeast Rolls and Sweet Creamery Butter

Chef's Selection of Assorted Desserts

Seasonal Dessert

Freshly Brewed illy Regular & Decaffeinated Coffee,

Iced Water, Sweet and Unsweet Iced Tea

### **Enhancements**

Proteins Grilled by the Chef | \$200 Flat Fee

**Buffet Serves a Minimum of 20 Guests**

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## Palo Verde Buffet

**Choice of 2 | \$75**

**Choice of 3 | \$87**

### Salad and Soup Choices:

Mixed Green Salad with Assorted Toppings and Dressings\*

Black Bean and Roasted Corn Salsa\*

Chicken Tortilla Soup

Shrimp Salad Vera Cruz\*

Seasonal Salad

### Protein Choices:

Sautéed Ground Beef Seasoned with Cumin and Spices\*

All Natural Pollo Asada Served in Seasoned Broth\*

All Natural Carne Asada Marinated in Cilantro and Lime\*

Beef, Chicken, or Pork Enchiladas

Chicken or Pork Flautas

### Vegetable and Starch Choices:

Black Beans\*

Spanish Rice\*

Mexican Corn\*

Roasted Potatoes\*

Calabacitas\*

(Zucchini\*, Corn\*, Tomatoes\*, Pepper\*, and Bell Pepper\*)

### Buffet Served With:

Pico de Gallo\*, Guacamole\*, Cilantro Sour Cream\*, Shredded Cheddar Cheese\*,

Jalapenos\*, Shredded Lettuce\*, Tomatoes\*, Salsa Verde\*, and Flour Tortillas

Tortilla Chips\*, Queso Dip\*, and Salsa\*

Chef's Choice Assorted Desserts

Assorted Mexican Sodas

Freshly Brewed illy Regular & Decaffeinated Coffee

Iced Water, Sweet and Unsweet Iced Tea

### Enhancements

Protein Prepared and Served by the Chef | \$200 Flat Fee

Soup Garnished and Served by the Chef | \$200 Flat Fee

### Buffet Serves a Minimum of 20 Guests

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Each Additional Hour of Replenishment | \$12**

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## The 19<sup>th</sup> Hole Buffet

**Choice of 2 | \$69**

**Choice of 3 | \$75**

### **Salad Choices:**

Mixed Green Salad with Assorted Toppings and Dressings\*

Red Potato Salad\*

Cole Slaw\*

Seasonal Salad\*

### **Protein Choices:**

Grilled Sirloin Burgers\*

All Natural Grilled Chicken Sandwiches\*

All Beef Franks\*

Bratwursts\*

Turkey Burgers\*

### **Starch Choices:**

Firecracker Potatoes\*

Baked Beans\*

House Fried Potato Chips\*

Potato Wedges\*

Macaroni and Cheese

### **Vegetable Choices:**

Corn on the Cob\*

Grilled Zucchini with Peppers\*

Slow Cooked Green Beans\*

Seasonal Vegetable

### **Buffet Served With:**

Ketchup\*, Mustard\*, Mayonnaise\*, Lettuce\*,  
Tomato\*, Onion\*, Sauerkraut\*, Cheese\*, and Pickles\*

Chef's Selection of Assorted Desserts

Freshly Brewed illy Regular & Decaffeinated Coffee,  
Iced Water, Sweet and Unsweet Iced Tea

### **Enhancements**

Proteins Grilled by the Chef | \$200 Flat Fee

**Buffet Serves a Minimum of 20 Guests**

**All Buffets Provide 1 Hour of Replenishment Service  
Each Additional Hour of Replenishment | \$12**

**\*Gluten Friendly\***

*All prices are subject to 25% service charge and 9.5%  
sales tax. Prices are subject to change without notice  
due to availability.*

## Mediterranean Buffet

**Choice of 2 | \$77**

**Choice of 3 | \$89**

### Salad and Soup Choices:

- Salad Nicoise – *Spring Lettuces, Cooked Potatoes, Haricot Verts, Tuna, Hard Boiled Eggs, Tomatoes, Olives, Olive Oil Vinaigrette\**
- Greek Salad - *Romaine, Pepperoncini, Kalamata Olives, Grape Tomatoes, Red Onion, Cucumbers, Feta Cheese, Greek Vinaigrette\**
- Catalan Salad - *Romaine, Iceberg, Chorizo, Manchego Cheese, Walnuts, and Lemon Vinaigrette\**
- Sicilian Salad - *Frisee and Arugula Salad with Sundried Tomatoes, Marinated Artichokes, Goat Cheese and Balsamic Dressing\**

Wine and Cheese Soup\*

Chicken and Chick Pea Soup\*

### Protein Choices:

Shrimp and Mussels in Herb Broth\*  
 Grilled Lamb Chops\*  
 Seasonal Fish with Chermoula Sauce\*  
 Roasted Garlic Lemon Chicken with Tomato-Honey Saffron Sauce\*  
 Grilled Petite Filet of Beef with Anchovy Butter\*

### Vegetable Choices:

Pan Fried Eggplant with Ham and Gruyere  
 Zucchini Flan\*  
 Roasted Cauliflower\*  
 Ratatouille\*  
 Haricot Verts\*

### Starch Choices:

Garlic Whipped Potatoes\*  
 Potato Gratin\*  
 Mushroom Polenta\*  
 Curried Rice with Preserved Lemon, Capers, Olives, Raisins, and Almonds\*

### Buffet Served With:

Chef's Selection of Assorted Desserts  
 Freshly Brewed illy Regular & Decaffeinated Coffee,  
 Iced Water, Sweet and Unsweet Iced Tea

### Enhancements:

Freshly Baked Flatbread Station Served by the Chef |  
 \$12  
 Chef Fee | \$200

**Buffet Serves a Minimum of 20 Guests**

**All Buffets Provide 1 Hour of Replenishment Service  
 Each Additional Hour of Replenishment | \$12**

**\*Gluten Friendly\***

*All prices are subject to 25% service charge and 9.5% sales tax. Prices are subject to change without notice due to availability.*

## Italian Buffet

**Choice of 2 | \$74**

**Choice of 3 | \$82**

### Salad and Soup Choices:

Caesar Salad\*

Tomato Mozzarella Salad\*

Mixed Salad with Pine Nuts\*, Fried Capers\*, Goat Cheese\*, and Balsamic Vinaigrette\*

Cous Cous Salad with Chick Peas, Frisee, Shredded Parmesan, Shredded Carrots, Olives, and Italian Dressing

Vegetable Minestrone –*Upon Request, Gluten Friendly Option Available without Pasta*

Tuscan Bean Soup\*

### Protein Choices:

Short Rib Lasagna

Traditional Meat Lasagna

Roast Bone in Chicken with Ham and Alpine Herbs\*

Lemon and Herb Grilled Shrimp\*

Oven Roasted Fish with Olives\*

### Vegetable Choices:

Spinach Gratin\*

Portobello Mushrooms with Pesto and Pine Nuts\*

Broccoli with Truffle Salt\*

Roasted Golden Beets with Balsamic Glaze\*

Grilled Zucchini, Red Peppers, and Eggplant\*

### Starch Choices:

Polenta with Raisins, Mountain Cheese, and Pink Peppercorns\*

Baked Penne with Caramelized Onions, Bacon, Potatoes, and Cream

Fingerling Potatoes with Sage Butter and Mountain Cheese\*

Vialone Rice with Herbs and Parmesan Cheese\*

Stewed Lentils with Balsamic Vinegar\*

### Buffet Served With:

Chef's Selection of Assorted Desserts

Freshly Brewed illy Regular & Decaffeinated Coffee

Iced Water, Sweet and Unsweet Iced Tea

### Enhancements:

Freshly Baked Pizza Station Served by the Chef | \$12  
Chef Fee | \$200

### Buffet Serves a Minimum of 20 Guests

**All Buffets Provide 1 Hour of Replenishment Service  
Each Additional Hour of Replenishment | \$12**

### \*Gluten Friendly\*

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## Unlimited Salad Bar

**\$74**

### Served With

Cheddar Cheese\*, Pecorino\*, Blue Cheese\*, Goat Cheese\*, Tomatoes\*, Red Onion\*, Cucumbers\*, Poached Pears\*, Red Peppers\*, Pepperoncino\*, Olives\*, Croutons, Sunflower Seeds\*, Currants\*, Ham\*, Bacon\*, Salami\*, Skirt Steak\*, Salmon\*, Chicken\*, Romaine\*, Iceberg\*, Spring Mix\*, Balsamic Dressing\*, Caesar Dressing\*, Honey Lavender Dressing\*, and Ranch Dressing\*

### Choice of Two Sandwiches

Ham and Swiss on House Made Focaccia  
 Boars Head Cajun Turkey on Wheat Bread with Toasted Walnuts, Swiss Cheese, and Grapes  
 Italian Sub  
 Chicken Salad Croissant  
 Pita with Hummus, Feta, and Tzatziki  
 Cobb Wrap  
 Roast Beef and Cheddar on Sourdough  
*Sandwiches are Gluten Friendly if done in a Lettuce Wrap or Gluten Friendly Bread*

### Choice of One Soup:

French Onion Soup Gratinée  
 Tomato Bisque\*  
 She-Crab  
 Lobster Bisque  
 Wild Mushroom Soup\*  
 Minestrone- *Upon Request, Gluten Friendly Option Available without Pasta*  
 Cream of Potato\*

### Choice of One Dessert:

Panna Cotta\*  
 Apple Crostata  
 House Made Cheesecake  
 Chocolate Hazelnut Cake  
 Chocolate Mousse\*  
 Chocolate Pot de Crème\*  
 White Chocolate Bread Pudding  
 Berry Tiramisu  
 Chef's Choice Mini Dessert Trio

### Buffet Served With:

Freshly Brewed illy Regular & Decaffeinated Coffee  
 Iced Water, Sweet and Unsweet Iced Tea

### Buffet Serves a Minimum of 20 Guests

**All Buffets Provide 1 Hour of Replenishment Service  
 Each Additional Hour of Replenishment | \$12**

### \*Gluten Friendly\*

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## Lunches

### **Ross Bridge Classic | \$57**

Caesar Salad\*

Grilled Chicken Breast\*

Skirt Steak\*

Seasonal Vegetable

Whipped Gold Potatoes\*

Chef's Choice of Dessert

### **All American | \$67**

Mixed Greens Salad – Cucumbers\*, Grape Tomatoes\*, Red Onions\*, and Shredded Cheddar\* served with Ranch Dressing\*

Tomato Bisque\*

Grilled Chicken\*

Herb Roasted Red Potatoes\*

Strawberry Cheesecake

### **Buffets Served With:**

Freshly Brewed illy Regular & Decaffeinated Coffee

Iced Water, Sweet and Unsweet Iced Tea

**Buffets Serves a Minimum of 20 Guests**

**All Buffets Provide 1 Hour of Replenishment Service**

**Each Additional Hour of Replenishment | \$12**

**\*Gluten Friendly\***

*All prices are subject to 25% service charge and 9.5% sales tax. Prices are subject to change without notice due to availability*



# DINNER INVITATION

NO RSVP NEEDED!

**R**  
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BIRMINGHAM, ALABAMA USA 35226  
(205) 916 7677

## Plated Dinner

### All Entrees Include:

Choice of: One Salad, One Protein, One Starch, One Vegetable, One Dessert

Fresh Baked Yeast Rolls and Sweet Creamery Butter

### Salad Choices:

Brock's\*  
Bibb Wedge\*  
Caesar  
Lavender Pear

### Protein Choices:

Southeast Family Farm Filet\* | \$109  
Joyce Farms Herb Crusted Chicken Chop | \$85  
Petite Filet and Scallops\* | \$119  
Petite Filet and Fresh Catch\* | \$119  
Petite Filet and Pork Tenderloin Medallion\* | \$109  
Fresh Catch\* | \$94  
Seared Scallops\* | \$94

### Starch Choices:

Sweet Potato Gratin\*  
Creamy Mashed Potatoes\*  
Mascarpone Whipped Gold Potatoes\*  
Cheesy Polenta\*  
Potato Gratin\*  
Roasted Fingerling Potatoes\*

### Seasonal Vegetable

### Dessert Choices:

Panna Cotta\*  
Apple Crostata  
House Made Cheesecake  
Chocolate Hazelnut Cake  
Chocolate Mousse\*  
Chocolate Pot de Crème\*  
White Chocolate Bread Pudding  
Berry Tiramisu  
Chef's Choice Mini Dessert Trio

### Soup Choice Enhancement | \$9

French Onion Soup Gratinée  
Tomato Bisque\*  
She-Crab  
Lobster Bisque  
Wild Mushroom Soup\*  
Minestrone - *Upon Request, Gluten Friendly Option Available Without Pasta*  
Cream of Potato\*

### \*Gluten Friendly\*

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## Smokey B's Buffet

**\$119**

### Salads:

Chopped Salad with Assorted Toppings and Dressings\* – *Iceberg and Romaine Lettuces\*, Cheddar Cheese\*, Bacon\*, Cherry Tomatoes\*, Cucumbers\*, Honey Butter Pecans\*, Red Onions\*, and Ranch Dressing\**

Chow Chow\* – *Cabbage\*, Onion\*, Bell Pepper\*, and Vinegar\**

Pimento Cheese\*

### Proteins:

St. Louis Ribs with Coca-Cola BBQ Sauce\*

Pork Shoulder – *Smokey B's BBQ Sauce, Smoky and Sweet\**

Smoked Chicken – *with House Tangy & White BBQ Sauces\**

Smoked Conecuh Sausage\*

### Vegetables:

Creamed Spinach\*

Confetti Corn – *Red & Green Bell Peppers, Cream Cheese, and Bacon\**

Collard Greens\*

### Starches:

Macaroni and Cheese

Creamy Mashed Potatoes\* *with Gravy*

Three Cheese Grits\*

### Desserts:

Peach Cobbler

Pineapple Upside-Down Cake

Chocolate Cake

### Buffet Served With:

Fresh Baked Yeast Rolls and Sweet Creamery Butter

Freshly Brewed illy Regular & Decaffeinated Coffee

Iced Water, Sweet and Unsweet Iced Tea

**\$300 Smoker Charge + \$200 Chef Attendant Fee**

**1 Chef per 75 people**

**Buffet Serves a Minimum of 20 Guests**

**All Buffets Provide 1 Hour of Replenishment Service**

**Each Additional Hour of Replenishment | \$12**

**\*Gluten Friendly\***

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## Southern Delight Buffet

**Choice of 2 | \$75**

**Choice of 3 | \$87**

### Salad Choices:

Southern Chop Salad with Assorted Toppings and Dressings\* – *Cucumber\*, Tomato\*, Cheddar Cheese\*, Red Onion\*, Bacon\*, Honey Butter Pecans\*, Ranch\* & Balsamic Dressing\**  
Red Potato Salad\*  
Cole Slaw\*

### Protein Choices:

Gulf BBQ Shrimp in Buttery Beer BBQ\*  
All Natural Grilled Bone-In BBQ Chicken with Smokey B Sauce\*  
St. Louis Style Ribs with Coca Cola BBQ Sauce\*  
Pulled Pork\*  
Smoked Sausage\*

### Starch Choices:

Macaroni and Cheese  
Firecracker Potatoes\*  
Three Cheese Grits\*  
Whipped Potatoes\*  
Grilled Sweet Potatoes\*

### Vegetable Choices:

Collard Greens\*  
Squash Casserole  
Slow Cooked Green Beans\*  
Seasonal Vegetable

### Buffet Served With:

Fresh Baked Yeast Rolls and Sweet Creamery Butter  
Chef's Selection of Assorted Desserts  
Freshly Brewed illy Regular & Decaffeinated Coffee  
Iced Water, Sweet and Unsweet Iced Tea

### Enhancements

Macaroni and Cheese Prepared by Chef | \$22 *Ham\**,  
*Bacon\*, Cherry Tomatoes\*, Green Onions\*, and*  
*Charred Red Onions\**  
Chef Fee | \$200 Flat Fee

### Buffet Serves a Minimum of 20 Guests

**All Buffets Provide 1 Hour of Replenishment Service**  
**Each Additional Hour of Replenishment | \$12**

### \*Gluten Friendly\*

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## Backyard Grill Out Buffet

**Choice of 2 | \$80**

**Choice of 3 | \$92**

### **Salad Choices:**

Mixed Green Salad with Assorted Toppings and Dressings\*

Red Potato Salad\*

Cole Slaw\*

Seasonal Salad

### **Protein Choices:**

Grilled Pork Loin\*

Grilled Bone in Chicken

Grilled Gulf Shrimp\*

All Natural Grilled Filet of Beef\*

Grilled Seasonal Fish\*

### **Starch Choices:**

Baked Beans\*

Baked Potato\*

Grilled Sweet Potatoes\* – *Brown Sugar\*, Pecans\*, and Butter\**

Oven Roasted Fingerling Potatoes\*

Grilled Grits Cakes\*

### **Vegetable Choices:**

Corn on the Cob\*

Slow Cooked Green Beans\*

Grilled Portobello Mushrooms\*

Seasonal Vegetable

### **Buffet Served with:**

Fresh Baked Yeast Rolls and Sweet Creamery Butter

Chef's Selection of Assorted Desserts

Seasonal Dessert

Freshly Brewed illy Regular & Decaffeinated Coffee

Iced Water, Sweet and Unsweet Iced Tea

### **Enhancements**

Proteins Grilled by the Chef | \$200 Flat Fee

**Buffet Serves a Minimum of 20 Guests**

**All Buffets Provide 1 Hour of Replenishment Service**

**Each Additional Hour of Replenishment | \$12**

**\*Gluten Friendly\***

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## Palo Verde Buffet

**Choice of 2 | \$75**

**Choice of 3 | \$87**

### Salad and Soup Choices:

Mixed Green Salad with Assorted Toppings and Dressings\*

Black Bean and Roasted Corn Salsa\*

Chicken Tortilla Soup

Shrimp Salad Vera Cruz\*

Seasonal Salad

### Protein Choices:

Sautéed Ground Beef Seasoned with Cumin and Spices\*

All Natural Pollo Asada Served in Seasoned Broth\*

All Natural Carne Asada Marinated in Cilantro and Lime\*

Beef, Chicken, or Pork Enchiladas

Chicken or Pork Flautas

### Vegetable and Starch Choices:

Black Beans\*

Spanish Rice\*

Mexican Corn\*

Roasted Potatoes\*

Calabacitas\*

*(Zucchini, Corn, Tomato, Pepper, and Bell Pepper)*

### Buffet Served With:

Pico de Gallo\*, Guacamole\*, Cilantro Sour Cream\*, Shredded Cheddar Cheese\*,

Jalapenos\*, Shredded Lettuce\*, Tomatoes\*, Salsa Verde\*, and Flour Tortillas

Tortilla Chips\*, Queso Dip\*, and Salsa\*

Chef's Choice Assorted Desserts

Freshly Brewed illy Regular & Decaffeinated Coffee

Iced Water, Sweet and Unsweet Iced Tea

### Enhancements

Protein Prepared & Served by the Chef | \$200 Flat Fee

Soup Garnished and Served by the Chef | \$200 Flat Fee

### Buffet Serves a Minimum of 20 Guests

**All Buffets Provide 1 Hour of Replenishment Service  
Each Additional Hour of Replenishment | \$12**

### \*Gluten Friendly\*

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## Mediterranean Buffet

**Choice of 2 | \$77**

**Choice of 3 | \$89**

### Salad and Soup Choices:

- Salad Niçoise – *Spring Lettuces\**, *Cooked Potatoes\**, *Haricot Verts\**, *Tuna\**, *Hard Boiled Eggs\**, *Tomatoes\**, *Olives\**, *Olive Oil Vinaigrette\**
- Greek Salad – *Romaine\**, *Pepperoncini\**, *Kalamata Olives\**, *Grape Tomatoes\**, *Red Onion\**, *Cucumbers\**, *Feta Cheese\**, *Greek Vinaigrette\**
- Catalan Salad-Romaine\*, *Iceberg\**, *Chorizo\**, *Manchego Cheese\**, *Walnuts\**, and *Lemon Vinaigrette\**
- Sicilian Salad – *Frisee\** and *Arugula\** Salad with *Sundried Tomatoes\**, *Marinated Artichokes\**, *Goat Cheese\**, and *Balsamic Dressing\**

Wine and Cheese Soup\*

Chicken and Chick Pea Soup\*

### Protein Choices:

Shrimp and Mussels in Herb Broth\*  
 Grilled Lamb Chops\*  
 Seasonal Fish with Chermoula Sauce\*  
 Roasted Garlic Lemon Chicken with Tomato-Honey Saffron Sauce\*  
 Grilled Petite Filet of Beef with Anchovy Butter\*

### Vegetable Choices:

Pan Fried Eggplant with Ham and Gruyere  
 Zucchini Flan\*  
 Roasted Cauliflower\*  
 Ratatouille\*  
 Haricot Verts\*

### Starch Choices:

Garlic Whipped Potatoes\*  
 Potato Gratin\*  
 Mushroom Polenta\*  
 Curried Rice with Preserved Lemon, Capers, Olives, Raisins and Almonds\*

### Buffet Served With:

Chef's Selection of Assorted Desserts  
 Freshly Brewed illy Regular & Decaffeinated Coffee  
 Iced Water, Sweet and Unsweet Iced Tea

### Enhancements:

Freshly Baked Flatbread Station Served by the Chef | \$12  
 Chef Fee | \$200

**Buffet Serves a Minimum of 20 Guests**

**All Buffets Provide 1 Hour of Replenishment Service  
 Each Additional Hour of Replenishment | \$12**

**\*Gluten Friendly\***

*All prices are subject to 25% service charge and 9.5% sales tax. Prices are subject to change without notice due to availability.*

## Italian Buffet

**Choice of 2 | \$74**

**Choice of 3 | \$82**

### Salad and Soup Choices:

Caesar Salad\*

Tomato Mozzarella Salad\*

Mixed Salad with Pine Nuts\*, Fried Capers, Goat Cheese\*, and Balsamic Vinaigrette\*

Cous Cous Salad with Chick Peas, Frisee, Shredded Parmesan, Shredded Carrots, Olives, and Italian Dressing

Vegetable Minestrone - *Upon Request, Gluten Friendly Option Available without Pasta*

Tuscan Bean Soup\*

### Protein Choices:

Short Rib Lasagna

Traditional Meat Lasagna

Roast Bone in Chicken with Ham and Alpine Herbs\*

Lemon and Herb Grilled Shrimp\*

Oven Roasted Fish with Olives\*

### Vegetable Choices:

Spinach Gratin\*

Portobello Mushrooms with Pesto and Pine Nuts\*

Broccoli with Truffle Salt\*

Roasted Golden Beets with Balsamic Glaze\*

Grilled Zucchini, Red Peppers, and Eggplant\*

### Starch Choices:

Polenta with Raisins, Mountain Cheese, and Pink Peppercorns\*

Baked Penne with Caramelized Onions, Bacon, Potatoes, and Cream

Fingerling Potatoes with Sage Butter and Mountain Cheese\*

Vialone Rice with Herbs and Parmesan Cheese\*

Stewed Lentils with Balsamic Vinegar\*

### Buffet Served With:

Chef's Selection of Assorted Desserts

Freshly Brewed illy Regular & Decaffeinated Coffee

Iced Water, Sweet and Unsweet Iced Tea

### Enhancements:

Freshly Baked Pizza Station Served by the Chef | \$12  
Chef Fee | \$200

**Buffet Serves a Minimum of 20 Guests**

**All Buffets Provide 1 Hour of Replenishment Service  
Each Additional Hour of Replenishment | \$12**

**\*Gluten Friendly\***

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# RECEPTION INSPIRATION

BREAK THE ICE



**R**  
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HOTELS

4000 GRAND AVENUE  
BIRMINGHAM, ALABAMA USA 35226  
(205) 916 7677

## Reception Packages

### **INVERNESS | \$99**

- 5 Hot or Cold Hors D' Oeuvres
- 1 Cooking Station
- 1 Carving Station

### **LAKEVIEW | \$109**

- 5 Hot or Cold Hors D' Oeuvres
- 1 Reception Display
- 1 Cooking Station
- 1 Carving Station

### **IRONDALE | \$119**

- 5 Hot or Cold Hors D' Oeuvres
- 2 Reception Display
- 1 Cooking Station
- 1 Carving Station

#### **Served With:**

Freshly Brewed illy Regular & Decaffeinated Coffee  
 Iced Water, Sweet and Unsweet Iced Tea

**All Reception Packages provide 2 hours of replenishment service**  
**Each additional hour of replenishment | \$12**

**\*Gluten Friendly\***

### **HOT HORS D' OEUVRES CHOICES:**

#### **\$9 EACH**

Spicy Shrimp Skewer with Boom Boom, and Sriracha  
 Chicken Fontina Bites  
 Fried Cauliflower Bites with Feta Fondue  
 Fried Ravioli with Marinara Sauce  
 Vegetable Spring Roll with Sweet and Sour Sauce  
 Celery Fritters with Garlic Aioli  
 Lobster Rolls  
 Chicken Tenders with Honey Mustard  
 Crab Stuffed Mushrooms  
 Chicken and Waffle Skewer with Maple Syrup  
 Pimento Cheese Macaroni Bites with Conecuh Sausage  
 Mushroom Duxelles Tarts  
 Truffle Arancini with Marinara  
 Lumpia served with Sweet Chili Sauce  
 Duck Rillettes with Dried Cherry Sauce  
 Candied Bacon

### **COLD HORS D' OEUVRES CHOICES:**

Filet and Lobster Crostini with Horseradish Cream  
 Deviled Eggs\*  
 Melon and Prosciutto Bites\*  
 Sundried Tomato Hummus and Cucumber Bites\*  
 Tuna Tartare Wontons  
 Blinis with Gravlax and Osetra Caviar  
 Seared Beef Spoon with Onion Jam, and 1000 Island\*  
 Shrimp Shooters served with Cocktail Sauce\*  
 Chickpea Bruschetta  
 Salmon Roulade served with Lemon Dill Sauce\*

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## A La Carte Displays

### **CRUDITÉS DISPLAY | \$19**

Seasonal vegetables served with assorted dips and crackers

### **FRUIT DISPLAY | \$19**

Array of sliced fruits & seasonal berries served with a honey lime dressing, and chocolate fondue

### **CHEESE DISPLAY | \$23**

Assortment of domestic and imported cheeses served with dried fruit

*These items are enhancements to a reception or buffet menu and may not be purchased as stand-alone items.*

*All prices are subject to 25% service charge and 9.5% sales tax. Prices are subject to change without notice due to availability.*

## Carving Stations

### **All Natural Whole Roasted Turkey \* | \$21**

Minimum of 25 Persons Required

### **Sugar Cured Ham\* | \$21**

Minimum of 50 Persons Required

### **All Natural Beef Tenderloin\* | \$34**

Minimum of 45 Persons Required

### **All Natural Prime Rib Au Jus\* | \$29**

Minimum of 45 Persons Required

### **Carving Station Enhancements:**

Sweet Potatoes\* and Southern Style Collard Greens\* | \$10

Creamed Spinach and Oven Roasted Potatoes\* | \$10

Macaroni & Cheese and Slow Cooked Green Beans\* | \$10

Creamy Mashed Potatoes\* with Gravy and Grilled Seasonal Vegetable | \$10

**\*Gluten Friendly\***

**Attendant Fee Required | \$200**

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## Deluxe Cooking Stations

### **Pasta Station | \$37**

1 Chef per 75 People

#### **Choose Two Pastas:**

Linguine, Penne, Pappardelle, or Spaghetti

#### **Choose Two Sauces:**

Alfredo, Pesto\*, Espagnole, or Marinara\*

#### **Choose Two Proteins:**

Shrimp\*, Scallops\*, Chicken\*, Short Ribs, Italian Sausage\*, or Bolognese\*

Served with Charred Onion\*, Asparagus\*, Spinach\*, Tomato\*, Basil\*, Mushrooms\*, and Parmesan\*

**Chef Fee | \$200**

**\*Gluten Friendly Upon Request\***

### **Shrimp and Grits Station | \$37**

An Array of Toppings Including:

Goat Cheese\*, Scallions\*, Cheddar Cheese\*, Conecuh Sausage\*, Shrimp\*, and Tasso Sauce

**Optional Chef Fee | \$200**

### **Mashed Potato Bar | \$29**

An Array of Toppings Including:

Bacon\*, Sausage\*, Ham\*, Cheddar & Swiss Cheeses\*, Jalapenos\*, Bell Peppers\*, Spinach\*, Mushrooms\*, Onions\*, and Cherry Tomatoes\*

**Optional Chef Fee | \$200**

### **Slider Station | \$29**

1 Chef per 75 People

Beef\*, Turkey\*, Pulled Pork\* Sliders Served with House Made Rolls, Assorted Condiments, Lettuce\*, Tomato\*, Cheddar & Swiss Cheeses\*, Pickle\*, and Raw Onion\*

**Optional Chef Fee | \$200**

### **Macaroni and Cheese Station | \$29**

An Array of Toppings Including:

Ham\*, Bacon\*, Cherry Tomatoes\*, Green Onions\*, and Charred Red Onions\*

**Optional Chef Fee | \$200**

### **Creamy Polenta Station | \$27**

Bolognese Sauce with Parmesan Cheese\*, Ratatouille\*, Short Ribs, Braised Pork with Natural Jus\*, Crab & White Wine Cream Sauce

**Chef Fee | \$200**

**\*Gluten Friendly\***

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## Reception Package Enhancements

### **Mini Dessert Display | \$20**

Assorted Mousses, Cake Bites, Dessert Bars, Cookies, and Panna Cotta

### **Antipasti Display | \$32**

Minimum of 50 Persons Required  
Assortment of Cured Meats, Cheeses, Olives, and Accompaniments

### **Salad Station | \$29**

Bibb Wedge Salad\*  
Caesar Salad  
Lavender Pear Salad

**Chef Fee | \$200**

### **Mimosa Bar | \$22**

Champagne with Orange, Cranberry, and Pineapple Juice. Fruit toppings to include Raspberries, Blueberries, Strawberries, and Blackberries

**Bartender Fee | \$200**

**\*Gluten Friendly\***

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# BEVERAGE ANYONE?

ELEVATE YOUR SPIRIT



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## Consumption Bars

### Ultra-Premium Consumption Bar

#### Ultra-Premium Brands | \$18 per Drink

*To Include: Knob Creek, Crown Royal, Johnnie Walker Black, Grey Goose, Bombay Sapphire, Mt. Gay Rum, and Avion Silver*

#### Red & White Wine | \$18 per Drink

*Choices include: Hall Cabernet Sauvignon, Adelsheim Pinot Noir, Ramey Russian River Chardonnay, Long Shadows 'Poets Leap' Riesling, Biale Black Chicken, and Domaine Vincent Delaport Sancerre*

#### Domestic Beer | \$8.00 per Bottle

*To Include: Budweiser, Bud Light, Miller Light, and Michelob Ultra*

#### Imported & Craft Beer | \$9.00 per Bottle

*To Include: Corona, Stella Artois, Heineken, UFO American Style, and Local Seasonal Craft Beer*

#### Mocktail (Pick Two) | \$16

- Ohh Ginger – *Muddled Blackberries, Mint, Lime, and Topped with Ginger Beer*
- Strawberry Fizz – *Muddled Strawberries, Lemon Juice, Agave, and Topped with Soda*
- Hydration Station – *Cucumber, Mint, Lime, and Topped with Soda*
- Sweet & Spicy – *Strawberries, Pineapple, Jalapenos, Lime, and Topped with Soda*

#### Bottled Water | \$6 per Bottle

#### Soft Drinks | \$6 per Drink

#### Cordials | \$9 per Drink

*To Include: Amaretto Disaronno, Kahlua, and Bailey's Irish Cream*

## Consumption Bars Continued...

### **Premium Consumption Bar**

#### **Premium Brands | \$16 per Drink**

*To Include: Jack Daniel's, Seagram's VO, Johnnie Walker Red Label, Absolut, Tanqueray, Bacardi Superior, and 1800 Silver*

#### **Red & White Wine | \$16.00 per Drink**

*Choices include: Illahe Pinot Noir, DAOU Cabernet Sauvignon, Bouchaine Chardonnay, Decoy by Duckhorn Merlot, King's Ridge Pinot Gris, and Domain Thomas Le Pierrier Sancerre*

#### **Domestic Beer | \$8.00 per Bottle**

*To Include: Budweiser, Bud Light, Miller Light, and Michelob Ultra*

#### **Imported & Craft Beer | \$9.00 per Bottle**

*To Include: Corona, Stella Artois, Heineken, UFO American Style, and Local Seasonal Craft Beer*

#### **Mocktail (Pick Two) | \$16**

- Ohh Ginger – *Muddled Blackberries, Mint, Lime, and Topped with Ginger Beer*
- Strawberry Fizz – *Muddled Strawberries, Lemon Juice, Agave, and Topped with Soda*
- Hydration Station – *Cucumber, Mint, Lime, and Topped with Soda*
- Sweet & Spicy – *Strawberries, Pineapple, Jalapenos, Lime, and Topped with Soda*

#### **Bottled Water | \$6 per Bottle**

#### **Soft Drinks | \$6 per Drink**

#### **Cordials | \$9 per Drink**

*To Include: Amaretto Disaronno, Kahlua, and Bailey's Irish Cream*

## Consumption Bars Continued...

### **Deluxe Consumption Bar**

#### **Deluxe Brands | \$14 per Drink**

*To Include: Conciere Vodka, Conciere Gin, Canadian Club, Conciere Bourbon, Conciere Silver Rum, Conciere Scotch, and Conciere Silver Tequila*

Red & White Wine | \$14.00 per Drink

*Choices include: Canyon Road Cabernet Sauvignon, Canyon Road Chardonnay, Canyon Road Merlot, Canyon Road Pinot Grigio, and Canyon Road Sauvignon Blanc*

Domestic Beer | \$8.00 per Bottle

*To Include: Budweiser, Bud Light, Miller Light, and Michelob Ultra*

Imported & Craft Beer | \$9.00 per Bottle

*To Include: Corona, Stella Artois, Heineken, UFO American Style, and Local Seasonal Craft Beer*

Mocktail (Pick Two) | \$16

- Ohh Ginger – *Muddled Blackberries, Mint, Lime, and Topped with Ginger Beer*
- Strawberry Fizz – *Muddled Strawberries, Lemon Juice, Agave, and Topped with Soda*
- Hydration Station – *Cucumber, Mint, Lime, and Topped with Soda*
- Sweet & Spicy – *Strawberries, Pineapples, Jalapenos, Lime, and Topped with Soda*

Bottled Water | \$6 per Bottle

Soft Drinks | \$6 per Drink

Cordials | \$9 per Drink

*To Include: Amaretto Disaronno, Kahlua, and Bailey's Irish Cream*

### **Consumption Bars**

#### **Bartender Fee Required | \$200**

Bars are inventoried at the conclusion of the function and charged based on consumption

*Alcoholic beverages are subject to the following sales taxes: Liquor 23%, Wine 14% and Beer 12%*

*All prices are subject to 25% service charge and 9.5% sales tax. Prices are subject to change without notice due to availability.*

## Per Person Packaged Bar

### Per Person Package Bars

**Bartender Fee Required | \$200**

Charges are calculated based on guaranteed attendance for a predetermined period of time

**1 Hour per Person Bar | \$37**

**2 Hour per Person Bar | \$48**

**3 Hour per Person Bar | \$58**

**4 Hour per Person Bar | \$67**

### All Package Bars Include:

Deluxe Brands

Red & White Wine

Domestic Beer

Imported Beer

Mineral Water

Soft Drinks

Cordials

**Premium Brands Available for an Additional \$5/Person per Hour, Ultra Premium for \$7/Person per Hour**

**Additional ½ Hour of Service Available for \$10/Person**

*Alcoholic beverages are subject to the following sales taxes: Liquor 23%, Wine 14% and Beer 12%*

## Cash Bar

### Cash Bars

#### **Bartender Fee Required | \$200**

Guests purchase tickets from a cashier and redeem at Bar.  
Cash Bar prices are inclusive of Service Charge and Taxes.

### Deluxe Brands

#### **Priced per Drink \$14.50**

Conciere Vodka, Conciere Gin, Canadian Club, Conciere  
Bourbon, Conciere Silver Rum, Conciere Scotch, and Conciere  
Silver Tequila

### Premium Brands

#### **Priced per Drink \$16.50**

Jack Daniel's, Seagram's VO, Johnnie Walker Red Label,  
Absolut, Tanqueray, Bacardi Superior, and 1800 Silver

### Ultra-Premium Brands

#### **Priced per Drink \$18.50**

Knob Creek, Crown Royal, Johnnie Walker Black, Grey Goose,  
Bombay Sapphire, Mt. Gay Rum, and Avion

#### **Requires a \$350 Minimum**

*Alcoholic beverages are subject to the following sales taxes:  
Liquor 23%, Wine 14% and Beer 12%*



## Beer Selection

### **Domestic Premium**

Budweiser  
Michelob Ultra

### **Domestic Light**

Bud Light  
Miller Light

### **Craft**

UFO American Style  
Yuengling

### **Regional**

Trim Tab IPA  
Cart Barn, Back 40  
Cart Barn, Truck Stop Honey

### **Import Premium**

Corona Extra  
Corona Light  
Heineken  
Stella Artois

*Alcoholic beverages are subject to the following sales taxes:*

*Liquor 23%, Wine 14% and Beer 12%*



# DISCOVER

## UNIQUE MOMENTS

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## Our Resort

### **The Ross Bridge Bagpiper**

The heritage of a Scotsman, James Taylor Ross, who settled with his family on this land in the mid-1800s, gives depth to an authentic story that lives throughout Ross Bridge.

In celebration of our Scottish heritage, we invite you to experience our bagpiper as he serenades the golf course to sleep at dusk.