



RENAISSANCE® RENO DOWNTOWN HOTEL

CATERING MENU 2022

R
RENAISSANCE®
HOTELS

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

MENU INFORMATION

We look forward to your group's arrival to the Renaissance Reno Downtown Hotel & Spa for your upcoming event. We are committed to providing the best quality beverages & food, smooth and seamless service, with our own compelling flavors and with safety all at the top of our performance.

These menus have been designed for group service for 20 or more guests. Groups with smaller numbers should ask to use our Small Group Menus; or will pay a minimum guarantee fee based on the difference between the size of the group and twenty.

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.

Outside Cakes are permitted with prior permission in writing from the Director of Catering and will incur a service fee of \$3.00 per person in the party. Cupcakes incur a flat service fee of \$25.00 for up to 100 cupcakes. Please confirm with your sales manager prior to your event.

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 19 guests may order from the Small Group Menu with a minimum order of 5 pieces per item.

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.

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 23% applies.

Staff Bartenders, Carvers and Drink Hostesses are provided for an additional fee.

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 \$26

Choice of Buttermilk Pancakes or Biscuits & Gravy
 Cage Free Scrambled Eggs
 Breakfast 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
 Breakfast 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
 Breakfast 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
 Breakfast potatoes, grilled peppers & onions

THE BENEDICT

\$29

Classic eggs benedict on a sourdough English Muffin, Canadian bacon, scratch hollandaise, Breakfast potatoes, grilled peppers & onions, Seasonal sliced fruit
 Assorted individual yogurts
 House granola with whole milk

Add Scrambled Eggs to The Benedict

\$4

Add Bacon or Sausage to The Benedict or South of Tahoe

\$4

Egg White Scramble instead of regular

\$2

CONTINENTAL BREAKFASTS

EASY RIDER

\$20

Assorted muffins, house doughnuts & croissants
 Fruit preserves and butter
 House made granola with whole milk
 Selection of whole fruit

BREAKFAST BURRITOS

\$22

Choice of sausage, bacon, or vegetarian:
 Scrambled Eggs, Breakfast Potatoes, Cheese, Flour Tortilla, Salsa
 Seasonal fruit salad
 Assorted individual yogurts

QUAKING QUICHE

\$22

Chef's Seasonal Selection: Choose Meat or Veggie
 Seasonal fruit salad
 Assorted Muffins

BREAKFAST ENHANCERS

NEXT LEVEL ENHANCERS

Minimum order of 20 per item.

Add to your Breakfast Table or Continental Breakfast

Steel Cut Oats with brown sugar and raisins	\$7
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	\$5
Breakfast Burritos Scrambled Eggs, Breakfast Potatoes, Cheese and choice of Bacon, Sausage or Vegetarian Wrapped in a Flour Tortilla with Salsa on the side	\$10
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	\$26
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	\$20
Original, spicy and alcohol free mixes served with lemons, limes, celery stalks, olives, pickle spears, pepperoncini, pearl onions, bacon strips, hot sauce	
BOTTOMLESS MIMOSA BAR per hour	\$18
Sparkling wine, fresh squeezed orange juice, citrus & mint	

(*)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.

COFFEE BREAK

ALL DAY MEETING BREAK

\$79

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

\$58

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

\$29

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

\$23

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
 Lemon Bar Bites

CULTURE BOOST

\$11

Assorted 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

\$20

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

DIP & CRUNCH

\$16

Seasonal vegetable crudité
House hummus
Cucumber-Dill Tzatziki
House Laffa

ARTISAN SNACK

\$15

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

SNACK SHACK

\$16

Individual Bags of Chips & Pretzels
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
Beef jerky

SOMETHING SWEET

\$15

Assorted house baked cookies
Chocolate brownies
Milk & Chocolate Milk

ALA CARTE

BEVERAGES

Freshly Brewed Coffee – minimum 2 gallons	\$58 per gallon
Decaffeinated Coffee – minimum 1 gallon	\$58 per gallon
LOCAL: Woodfired Coffee Roasters – minimum 2 gallons *advanced order required	\$75 per gallon
Herbal & Regular Teas – minimum 1 gallon	\$58 per gallon
Iced Teas Regular & Flavored – minimum 2 gallons	\$50 per gallon
Lemonade – minimum 2 gallons	\$50 per gallon
Chilled Juices Orange, Grapefruit, Cranberry, Apple & Tomato	\$18 per quart
Assorted Pepsi Soft Drinks / Sparkling Water	\$4 each
Bottled Water	\$4 each
Infused Water Cucumber Lime Mint – minimum 1 gallon	\$25 per gallon
Chef's Seasonal Infused Water – minimum 1 gallon	\$25 per gallon

SNACKS

Assorted Muffins & Breakfast Breads	\$36 per dozen
Individual Yogurts	\$5 each
Whole Fresh Fruit	\$3 each
Assorted Cookies Chef's Selection	\$36 per dozen
Assorted Candy Bars	\$4 each
Granola Bars	\$4 each
Protein or Energy Bars	\$4 each
Trail Mix	\$4 each
Individual Bags of Chips or Pretzels	\$4 each
House Seasoned Popcorn	\$36 per dozen

LUNCH TABLES

Lunch table menus include *coffee* (regular + decaffeinated), choice of assorted hot teas, choice of one salad & one displayed dessert. Choice of One Table per group.

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

Classic macaroni salad

Seasonal fruit salad with fresh mint & tajin spice

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

DELI COUNTER

\$29

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

TUCO & BLONDIE

\$33

Choose Two: Spiced marinated Chicken, Beef, or Portobello 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

Spanish rice

**Corn Tortillas (GF) available by request arranged prior to your event*

Add Corn Tortilla Chips and Salsa

\$4

Add Classic Potato, Sea Salt & Vinegar Potato or BBQ Potato Chips

\$3

LUNCH TABLES CONT.

BACKYARD BBQ

\$33

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

THE SMOKE PIT

\$41

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

Add Veggie Burgers to the Backyard BBQ or The Smoke Pit

\$10

served on a Potato Bun with Cheddar Cheese, LTO, House Sauce

**Made Vegan upon request (no cheese, no sauce)*

MOUNT ROSE

\$43

Pan seared flat iron steak, sautéed mushrooms & onions with wilted arugula

Pan roasted Mary's chicken breast, red pepper cream

Choice of herb roasted red potatoes OR classic buttermilk mashed potatoes

House baked rolls

PARM & POLENTA

\$36

Parmesan crusted chicken breast, melted mozzarella, basil-marinara

Crispy Parmesan polenta cakes, fresh herbs

Sautéed zucchini & yellow squash, minced garlic, fresh thyme

Herb focaccia from the bakery

POULTRY & PIG

\$34

Slow roasted pork loin, charred apple puree

Gnoochi with chives & brown butter

Whole roasted Mary's chicken

Sautéed French green beans, roasted shallots, slivered almonds

Artisan rolls

LUNCH TABLES CONT.

BAKED POTATO BAR

\$25

Potato Fixings : Sour cream, bacon, green onions, shredded cheddar cheese, diced 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

Artisan rolls

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 \$4 per person

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

*Add Second salad option for \$3 per person

Assorted salad dressings

Fresh baked rolls & butter

*Add sourdough bread bowls for \$4 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 – can be made Vegan upon request

Warm brioche bread pudding, butterscotch drizzle

New York style cheesecake, strawberry-mint coulis

Lemon Bar Bites

Chocolate Mousse – Gluten Free

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.

Choose 1 entrée to offer your guests; prices as marked below per entrée. Additional \$8.00 fee per person applies with more than 1 entrée 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.

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

PAN ROASTED SUSTAINABLE SALMON \$39

Pan roasted sustainable salmon, sautéed squash, fingerling potatoes, eggplant, puttanesca sauce

PAN ROASTED FLAT IRON STEAK – GF \$59

Garlic-herb mashed potatoes, sautéed seasonal vegetable, thyme-wine demi-glace

***Upgrade to PETITE FILET MIGNON - \$10**

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

MOROCCAN STUFFED PEPPER – VG \$32

Cous cous, candied carrot, braised vegetables, Kalamata olives, toasted almonds, spiced vegetable jus

DESSERT – Choose One

Classic carrot cake, cream cheese frosting, ginger-nutmeg whipped cream
 Basil & lime macerated berries, vanilla Chantilly, torn sea-salt pie crust – Vegan upon request
 Warm brioche bread pudding, butterscotch drizzle
 New York style cheesecake, strawberry-mint coulis
 Shortcake, fresh strawberries, sweet & sour strawberry drizzle, crème, mint
 Chef's seasonal dessert selection
 Lemon Bar Bites
 Chocolate Mousse – Gluten Free

All food and beverage are subject to 23% Service Charge and 8.265% current State Sales Tax

PLATED LUNCH CONT.

PLATED 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.

Choose 1 entrée to offer your guests; prices as marked below per entrée. Additional \$8.00 fee per person applies with more than 1 entrée 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.

GRILLED TRI-TIP SANDWICH

\$30

Marinated Tri-Tip, arugula, Swiss cheese, herb aioli, chimichurri, ciabatta roll
Served with Choice (choose one for everyone): Seasonal Fruit, Chips or Fries

GRILLED CHICKEN BREAST SANDWICH

\$30

Arugula, Swiss cheese, herb aioli, potato roll
Served with Choice (choose one for everyone): Seasonal Fruit, Chips or Fries

MARINATED GRILLED EGGPLANT SANDWICH - VG

\$30

Heirloom tomato, arugula, tahini, hummus, wheat bread
Served with Choice (choose one for everyone): Seasonal Fruit, Chips or Fries

POACHED SHRIMP LOUIE

\$29

Avocado, baby tomato, hard boiled eggs, sliced cucumber, thousand island dressing

CLASSIC COBB

\$29

Diced breast, avocado, bleu cheese crumbles, shaved red onion, hard-boiled egg, bacon, blue cheese dressing

CHARRED CHICKEN CAESAR

\$29

Pan Mary's Chicken breast, charred romaine & red grapes, shaved pecorino, white anchovy emulsion

THAI SALMON

\$32

Sautéed sustainable salmon, green cabbage slaw, 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 – Vegan upon request
Warm brioche bread pudding, butterscotch drizzle
New York style cheesecake, strawberry-mint coulis
Shortcake, fresh strawberries, sweet & sour strawberry drizzle, crème, mint
Chef's seasonal dessert selection
Lemon Bar Bites
Chocolate mousse – Gluten Free

All food and beverage are subject to 23% Service Charge and 8.265% current State Sales Tax

BOXED LUNCHES

\$29 For your Dine-In or Off-Site

Each Boxed Lunch includes 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.

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.

Choose 2 options to offer your guests; prices as marked below per entrée. Additional \$4.00 fee per person applies if more than two options are selected.

Vegetarian or Vegan option may be provided for events with less than 10% of attendees desiring this option.

GRILLED CHICKEN SALAD CAESAR WRAP

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

HOUSE 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, marbled rye

VEGAN SANDWICH

Bell pepper, arugula, avocado, hummus, tahina, house wheat

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

Classic macaroni salad

Seasonal fruit salad with fresh mint & tajin spice

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

SIDES – Choose Two

Add additional sides at \$9 per person.

Classic Buttermilk Mashed Potatoes

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

Seasoned hand cut potato wedges

Potato & cauliflower gratin, gruyere cheese, minced chive

Basmati Rice Pilaf

Classic Mac & Cheese

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

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

Creamy Parmesan Polenta

Stir fried green beans, caramelized shallot, slivered almonds

Sautéed zucchini + gold bar squash, roasted garlic & thyme

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 | Sage Butter

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

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

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

BBQ Pulled Pork | Potato Bun

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 | Charred lemon, roasted garlic, minced chive

Pan Seared Sustainable Salmon | Lemon-caper Beurre blanc

Bucatini Rustichella Herb Pasta – V | Sundried tomato, goat cheese, wilted arugula, shaved pecorino

Baked Ziti with Roasted Vegetables – V | Seasonal squash, mushrooms, spinach, caramelized onions, pecorino cheese, creamy sage béchamel *(VG upon request)*

Moroccan Stuffed Peppers – VG | Couscous, candied carrots, braised vegetables, Kalamata olives, toasted almonds, spiced vegetable jus

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

add \$10

Horseradish cream, demi-glace

18-Hour Brisket

add \$8

House BBQ

Slow Roasted Salt & Pepper Prime Rib

add \$15

Horseradish cream, beef au jus

Peppercorn Crusted Beef Tenderloin

add \$18

Horseradish cream, demi-glace

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 – Vegan upon request

Warm brioche bread pudding, butterscotch drizzle

New York style cheesecake, strawberry-mint coulis

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

Chef's seasonal dessert selection

Lemon Bar Bites

Chocolate mousse – Gluten Free

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

Pan Roasted Free Range Chicken Breast roasted red-pepper cream	\$58
Pan Roasted Chicken Thighs minced herbs, lemon	\$53
Pan Roasted Fillet Mignon thyme-wine demi-glace	\$75
Seared Halibut or Chilean Sea Bass – Seasonal* lemon-caper beurre blanc	MARKET
Pan Roasted Sustainable Salmon lemon beurre blanc	\$58
Double Cut Pork Loin cider gastrique	\$58
Pan Roasted Flat Iron Steak thyme-wine demi-glace	\$65
Bucatini Rustichella Herb Pasta – V* Sun dried tomatoes, wilted arugula, mushrooms, goat cheese, artichoke heart	\$55
Grilled Cauliflower Steak – V* Spiced chickpea and kale salad, marinated cauliflower	\$56
Moroccan Stuffed Pepper – V G* Cous cous, candied carrot, braised vegetables, Kalamata olives, toasted almonds, spiced vegetable jus	\$53
Stuffed Eggplant – V* (VG upon request) Roasted eggplant, chef's seasonal vegetable medley, pickled onion, goat cheese, toasted almonds	\$55

PLATED DINNER – CONT

SALAD – Choose One:

Add an additional salad for \$5 per person

Whole leaf 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

Ice berg wedge, 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 \$8 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

Basmati Rice Pilaf

Bacon wrapped baby carrots

Sautéed green beans, garlic, slivered almonds

Glazed carrots, white wine, thyme

Sautéed zucchini & yellow squash, garlic, thyme

Grilled asparagus (Seasonal) | Spring – Mid-Summer

DESSERT – Choose One

Add an additional dessert for \$6 per person

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

Basil & lime macerated berries, vanilla Chantilly, torn sea-salt pie crust – Vegan upon request

Warm brioche bread pudding, butterscotch drizzle

New York style cheesecake, strawberry-mint coulie

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

Chef's seasonal dessert selection

Chocolate mousse – Gluten Free

RECEPTION

CANAPES

The perfect addition to the beginning or end of your event; or displayed in addition to other tables, stations or canapes for an ample hors d'oeuvres service.

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 \$75.00 per 50 guests will be required.

(**) Display only items

CHILLED

Pork tenderloin with apple fig chutney on crostini	\$5.00
Sliced lamb loin, miniature soft pita, tzatziki, sumac	\$6.50
Curried chicken salad, pine nuts, golden raisins, toast points	\$4.00
Curried cauliflower salad, pine nuts, golden raisins, toast points – V	\$4.00
Smoked salmon, pickled onions & capers, crème, toast points	\$5.50
Shrimp cocktail shooters, atomic horseradish sauce	\$5.00
Ahi tartare, sauce ponzu, thai chili, scallion, crisp wonton	\$6.50
Ceviche shooters	\$6.50
Classic bruschetta, roasted garlic, basil, sourdough baguette, balsamic reduction - VG	\$4.00
Deviled egg, lemon aioli, dill, pickled red onion, caper - V	\$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** - V	\$4.00
Chicken spring rolls, sweet chili dipping sauce**	\$4.00
Greek meatballs, garlic-oregano marinara**	\$4.00
Swedish meatballs**	\$4.00
Apricot & brie cheese en croute* - V	\$6.00
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 - V	\$6.00
Bacon wrapped shrimp	\$6.50
Grilled balsamic mushroom & zucchini skewers – V (VG upon request)	\$6.50

RECEPTION

RECEPTION TABLES & STATIONS

The perfect addition to the beginning or end of your event; or displayed in addition to other tables, stations or canapes for an ample hors d'oeuvres service.

**All reception tables are priced per portion; 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.

CHARCUTERIE & CHEESE DISPLAY **\$21**
Garnish of toasted nuts, seasonal fruit, house-baked seeded lavash & crostini

IMPORTED AND DOMESTIC CHEESE DISPLAY **\$16**
Garnish of toasted nuts, seasonal fruit, house-baked seeded lavash & crostini

BUFFALO MOZZARELLA DISPLAY **\$12**
Buffalo mozzarella, vine ripened tomatoes, basil pesto, aged balsamic, Spanish olive oil

GRILLED VEGETABLE DISPLAY **\$11**
Herb marinated vegetables, house hummus & tzatziki

RAW VEGETABLE DISPLAY **\$10**
Crisp garden vegetables, house hummus & tzatziki

SEASONAL SLICED FRUIT DISPLAY **\$11**
Selection of melons, pineapple, & berries with sea salt & fresh mint

RECEPTION

RECEPTION TABLES & STATIONS *continued*

The perfect addition to the beginning or end of your event; or displayed in addition to other tables, stations or canapes for an ample hors d'oeuvres service.

**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 beef, warm 4.5-inch corn tortillas, cilantro, cotija cheese, fresh lime wedges, guacamole, sour cream, house pico

MAC AND CHEESE STATION

\$18

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

SLIDER STATION

\$20

Pulled Pork | BBQ sauce and Kimchee slaw
 Classic | Beef, cheese, LTO, special sauce
 Portobello | Grilled onions, goat cheese, herb mayo

HAWAIIAN POKE STATION

\$22

Duo of Ahi and Salmon poke, seasoned sushi rice, selection of fresh and pickled vegetables, grilled pineapple, avocado, scallion, ponzu sauce

WATERMELON POKE STATION – VG

\$14

Watermelon Poke, seasoned sushi rice, selection of fresh and pickled vegetables, grilled pineapple, avocado, scallion, ponzu sauce

CEVICHE STATION

\$18

Mixed seafood ceviche, crispy corn tostadas, lime, cilantro, selection of hot sauces
 Add house guacamole - \$4

DISPLAYED DESSERTS TABLE

Choose 3

\$15

Choose 5

\$20

**add more for \$4 per person, per additional selection.*

Chocolate Truffles	Assorted House Baked Cookies
Homemade Chocolate Brownies	Lemon Bar Bites
Mini Strawberry Shortcake	Chocolate Mousse – GF
Mini Assorted Cheesecakes	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, the difference between 20 and the actual guest count will be charged as a minimum guarantee fee.

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 may order from the Small Parties Menu with a minimum order of 5 pieces per item.

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. Events with Bar service extending past 11pm will be charged \$200 - \$500 per additional hour for extended bar hour labor.

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 23% applies.

Staff Bartenders, Carvers and Drink Hostesses are provided for an additional fee.