

Renaissance Dallas

2222 N Stemmons Frwy

Dallas, TX 75207

214-631-2222

Winter 2019 Edition

wake up | 38

freshly squeezed orange juice

 premium coffee & dammann frères ® tea

papaya & kiwi, cottage cheese, black pepper, EVOO

two house-made granolas with greek yogurt & Texas honey

Texas charcuterie, torta, fig jam, house crackers, gluten-free baguette

baked pineapple, tapioca, roasted coconut, farm cheese

cranberry orange scone

rise up | 37

freshly squeezed orange juice

 premium coffee & dammann frères ® tea

tangerine & grapefruit, winter mint, cottage cheese

greek yogurt, winter melons, honey, granola

steel cut oatmeal, apple-raisin, cinnamon, brown sugar banana, blueberry-lemon

blueberry banana muffin (vegan)

keto avocado and egg salad (GF)

morning spread* | 45

freshly squeezed orange juice



premium coffee & dammann frères® tea

tangerine & kiwi, cottage cheese, black pepper, EVOO

two house-made granolas with greek yogurt & Texas honey

chocolate-banana breakfast bread (vegan)

sorghum glazed bacon

chicken sausage

scrambled eggs

pick one ... pick me up

egg white strata with spinach, basil, zucchini, sweet onion & mozzarella

fried broken egg yolk sandwich, white cheddar, ham, tomato jam

scrambled eggs, chorizo, fried corn tortillas, queso fresco, salsa verde

egg, turkey sausage, mushroom, potatoes, peppers & goat cheese frittata

ham, cheese & leek quiche

smoked bbq brisket egg taco with potatoes, peppers, onions, tortillas, cheese, salsa

french toast, strawberry-ricotta cream, allspice maple syrup

pick one ... fill me up

cheese grits

provençal potatoes

rosemary potato hash brown, goat cheese crema

organic farro, arugula, walnuts

* minimum of 25 persons required for spreads

A customary 25% taxable service charge and sales tax will be added to prices

relax

freshly squeezed orange juice

 premium coffee & dammann frères ® tea

organic cornbread & goat cheese muffin with ginger-pear jam

pick one ... hearty

heritage pork chop | 37

fried farm eggs, butternut squash, smoked bacon, blue cheese, agave

eggs benedict | 31

Poached egg, pork knuckle, arugula, citrus & sriracha sauce

coastal shrimp & grits | 32

poached eggs

steak & egg | 37

avocado, green pepper, crème fraiche, crispy potato

crispy fried egg, bacon, & rosemary hash potatoes | 29

savoy spinach, peppers, green onions

chicken & waffles | 35

roasted anjou pears, honey farm cheese

ham & cheese french toast with fried egg | 30

sourdough bread, gruyere cheese, country ham

something more

cold

upgraded platter of Texas charcuterie with local cheese & jams | 11

smoked salmon, capers, tomatoes, bagels, farm cheese | 14

house-made granola, local berries, yogurt parfait | 8

hot

fried egg sandwich, sautéed farm egg, country ham, local gouda | 10

breakfast taco, scrambled farm egg, smoked bacon, pico, jack cheese | 9

steel cut oatmeal, walnut, currants, banana brulee | 8

elk sausage, spicy mustard greens, dates & goat cheese | 12

vegan sausage | 9

made to order omelets* | 16

***attendant required | \$100 for each attendant | 2 hours**

heart healthy spread* | 45

freshly squeezed orange juice

 premium coffee & dammann frères ® tea

tangerine & grapefruit, winter mint, cottage cheese

two house made granolas with greek yogurt & Texas honey

steel cut oatmeal, walnuts, cinnamon, dried apples & figs

platter of grilled radicchio, winter squash, sweet white onions, white balsamic, EVOO

turkey bacon

pick one ...

sweet potato pancakes, agave bananas

egg white casserole, local feta, spinach, winter mushrooms

quinoa cakes with farm eggs


organic farro, arugula, mushrooms with baked egg whites

turmeric tofu scramble, vegan sausage & peppers

family style*

basket of fresh artisanal breads

iced tea

 premium coffee & dammann frères ® tea

pick three per course | 75

pick four per course | 81

pick ... small

goat cheese & beet salad

chicken potato soup, leeks, carrots, spinach

winter onion soup, local gruyere style cheese toast

kale salad, gouda cheese, hazelnuts, golden raisins

steamed mussels, ginger, cilantro, lemongrass

baby green salad, endive, pear, aged goat cheese,
shallot, red wine vinaigrette

arugula, winter citrus, fennel, almonds, dried apricots,
grapefruit vinaigrette

pick ... savory

farm egg strata with spinach, leeks & gruyere

lamb shoulder with roasted rosemary potatoes

roasted scallops, cauliflower, pancetta, parmesan,
creamy brown rice, hazelnut butter

grilled cowboy steak, sautéed baby mustard greens, dried
cherries, saba sauce

roasted chicken with mushroom risotto, thyme jus

zucchini pasta, butternut squash, spinach, avocado pesto

free-range eggs benedict & lox

***minimum of 25 persons required for family style**

A customary 25% taxable service charge and sales tax will be added to prices

family style

pick ... sweet

warm chocolate cake, espresso ganache

yogurt panna cotta with asian pear, ginger, lime compote

apple crumble, local pecan and cinnamon streusel

cranberry and orange bread pudding, warm butter bourbon sauce

roasted pear with fig cream & almond streusel

mexican cinnamon crème brulee

cheesecake & strawberry tart

catch up

 premium coffee & dammann frères ® tea

healthy juice of the day

DIY infuse water bar

assorted soft drinks

pick one | 25

pick two | 29

pick three | 33

from something sweet, savory & healthy...

coffee break

catch up

pick ... something sweet

house made oatmeal bars, toasted almonds, sour cherries, toasted coconut

milk chocolate covered chili pecan brittle

feta cheese bunuelos, jalapeno honey, cinnamon sugar

all natural freshly baked assorted cookies

marshmallow, chocolate, sea salt

salted toffee caramel candy apple slices on a skewer

pick ... something healthy

pear-ginger smoothie, toasted pistachio

roasted vegetables hummus slider (GF)

fresh pear, mint, local feta

quinoa, sesame seeds, seaweed salad

fat free carrot raisin bran mini coffee cake

vegan vanilla almond cookies

pick ... something savory

smoked paprika almonds with EVOO

cranberry-cherry jam & Brazos Valley brie cheese tart

crispy yucca chips, chicharron, pickled cabbage

broccoli, spinach & cheddar dip, grilled baguette (GF)

natural vegetable crisps


rosemary-parmesan popcorn

mid-day spread*

basket of artisanal breads

one kettle, pair of garden, savory picks, chef's sweet pairings

iced tea

 premium coffee & dammann frères ® tea

pick two savory	61
pick three savory	65
pick four savory	69

pick one ... kettle

vegan beet soup, roasted cauliflower, parsley, EVOO

chicken & cabbage soup, mushrooms, rainbow chard

ham & potato soup, spicy gulf shrimp

sausage, spinach & lentil soup, winter vegetables

pick two ... garden

brussels sprout salad, almonds, parmesan, golden raisin, cucumber, pomegranate seeds, mustard vinaigrette

kale salad, apples, walnuts, dried cherries, goat cheese, citrus apple cider vinaigrette

quinoa & bibb lettuce salad, pumpkin seeds, cucumber, roasted beets, walnuts, feta cheese, grapes, lemon vinaigrette

baby spinach salad, butternut squash, blue cheese, walnuts, pear, smoked bacon, mustard vinaigrette

arugula salad with beets, candied walnuts, apple, burrata cheese, orange vinaigrette

* minimum of 25 persons required for spreads

mid-day spread

pick two | three | four ... savory

wild gulf shrimp, local mushroom, fried brown rice, farm egg, charred green onion

lemon herb butter chicken, roasted root vegetables & rosemary potatoes

butternut squash ravioli, leeks, pine nuts, lemon, parmesan, brown butter

wood grilled red fish, crispy fingerlings, leeks, brown butter brussels sprout gratin

free range chicken breast, organic farro, arugula, raisins, walnuts, carrots, goat cheese crema

cured pork shank stew, chorizo, savory cabbage, chickpeas, potatoes

creamy chickpeas & butternut squash curry with cilantro cauliflower rice (vegan)

paella with gulf fish, mussels, chicken, mexican chorizo, tomato, cilantro, grilled garlic bread

herb grilled skirt steak, fried yucca, pickled onions & beets, chimichurri

hand held spread*

one kettle, pair of garden, hot I cold picks, chef's sweet pairings

iced tea

 premium coffee & dammann frères ® tea

pick three | 57

pick four | 60

pick one ... kettle

vegan beet soup, roasted cauliflower, parsley, EVOO

chicken & cabbage soup, mushrooms, rainbow chard

ham & potato soup, spicy gulf shrimp

sausage, spinach & lentil soup, winter vegetables

pick one ... garden

escarole salad, anchovy dressing, crispy ciabatta crumbs

baby spinach salad, crispy duck confit, apples, blue cheese, walnuts, quince vinaigrette

kale salad, apples, walnuts, dried cherries, goat cheese, citrus apple cider vinaigrette

brussels sprout salad, almonds, parmesan, golden raisins, cucumber, pomegranate seeds, mustard vinaigrette

arugula salad, beets, candied walnuts, apple, burrata cheese, orange vinaigrette

hand held spread

pick ... hot

chicken breast sandwich, salami, local cheddar, little gem, tomatoes, avocado aioli

pork katsu sandwich, pickled cucumber, savory cabbage slaw, sriracha aioli, sweet bun

tofu bacon BLT, avocado, sriracha mayo, french bread (GF)

crisp gulf shrimp po' boy sandwich, shredded lettuce, tomatoes, spicy lemon-mustard aioli

grilled steak sandwich tartine, smoked olives, red onions, watercress, fennel salad , horseradish aioli

Texas taco wrap, seasoned diced beef, shredded lettuce, tomatoes, local cheddar, house-made salsa

pick ... cold

turkey wrap, cranberry, brie cheese, pear, baby romaine, avocado, multi-grain bread

chicken sandwich, baby spinach, avocado, cilantro, lemon-garlic aioli, french bread

ginger-soy portobello mushroom, sesame coleslaw vegetables, wasabi aioli, multigrain bread (GF)


prosciutto sandwich, lemon basil ricotta, mozzarella, tomato, balsamic reduction , grilled french baguette

stimulate

basket of fresh artisanal breads

pick one from garden, savory & sweet

iced tea

 premium coffee & dammann frères ® tea

pick one...savory

duck confit | 51

warm spinach salad, bacon, shaved fennel, grain mustard, pear vinaigrette

free range chicken breast | 49

fried leek, prosciutto, saffron, and parmesan risotto

herb-grilled flat iron steak | 57

crispy potato & onions, brussel sprouts, sherry bacon vinaigrette

pork osso buco | 55

pappardelle pasta, parsley, radish, lemon zest

fire roasted cauliflower steak | 45

red quinoa salad, almonds, baby kale, basil, parmesan, balsamic

braised short rib | 55

charred potato, roasted winter root vegetables, thyme jus

grilled gulf shrimp | 50

zucchini pasta, charred green onions, basil pesto

stimulate

pick one ... garden

escarole salad, anchovy dressing, crispy ciabatta crumbs

zucchini & cucumber salad, baby spinach, cilantro, sweet chili vinaigrette

baby spinach salad, blue cheese, pistachio, crispy pancetta, apple, bacon-shallot dressing

kale salad, roasted beets, almonds, carrots, red onions, cucumber, goat cheese dressing

baby green salad, candied pecans, pears, blue cheese, balsamic vinaigrette

pick one ... sweet

cinnamon apple crumb cake

coconut vanilla panna cotta, grapefruit

cranberry-orange bread pudding, bourbon sauce

blood orange tart, spiced cream

hot chocolate cupcakes, hazelnut praline

citrus & lemon grass panna cotta, vanilla cream & peppermint

on the go | 42

natural vegetable chips

chef's farmer salad

spiced dulce de leche cheesecake

assorted soft drinks

pick three ...

smoked turkey sandwich, brazos valley brie cheese, arugula, cranberry-cherry aioli, pumpernickel

roasted beef sandwich, local pepper jack, arugula, horseradish aioli, toasted rye bread

quinoa bowl, cucumber, feta cheese, avocado, blueberry, watercress, toasted walnuts, lemon vinaigrette (V)

free range chicken salad sandwich, almonds, watercress, apples, cranberries, goat cheese, toasted brioche

mortadella, salami, pork loin torta, sweet & spicy pickled, dill mustard, brazos valley ghost pepper cheddar

BYO lettuce wrap, spicy thai basil chicken, pickled vegetables, aquaponics lettuce (GF)

something more ... healthy

local pickled vegetables | 6

gulf of mexico shrimp | 14

grilled octopus, charred endive, arugula salad, Texas grapefruit | 12

roasted pumpkin salad, grilled chicken breast, arugula, pecorino, hazelnuts, dried cherries | 10

chickpeas, leek & fennel soup, roasted green chilies | 8

yellow fin tuna crudo with vegetable salad, fresh herbs, EVOO | 14

***add to a plated lunch or buffet lunch | price is per person**

connect

pick ... cold*

smoked salmon toast | 8

goat cheese crostini with baby beets | 6

tuna carpaccio with sesame chili | 8

manchego cheese with walnut & caramel | 6

duck confit salad, caper parsley aioli | 7

chilled shrimp, pepper tequila sauce | 8

devilled farm egg, sturgeon caviar & dill | 7

chilled lobsters with seaweed salad | 9

mesquite smoked olives, feta, tomato tart | 6

smoked chicken tostadas | 7

beluga lentil hummus with pickled vegetables | 6

natural chicken roll with smoked cheddar | 7

pick ... hot*

crispy ham & gruyere fritter | 7

spinach & artichoke slider | 6

achiote chicken skewer, pineapple chutney | 7

Texas quail breast, habanero smoked bacon | 8

charred shishitos, smoked salt | 6

churrasco beef skewer | 8

pork al pastor, pineapple, guajillo pepper | 7

smoked duck pate slider, blood orange marmalade | 8

local cow's milk cheese crostini, Texas pecan jam | 7

lobster mac 'n cheese | 9

adult grilled cheese, white truffle, Texas craft beer jam | 7

crispy cauliflower popcorn, honey-lemon thyme | 6

*price is per piece | minimum order of 50 pieces

connect

pick ... cold stations

local market vegetables | 16

locally sourced vegetables & hummus

regional cheese table | 20

local honey, winter fruit chutney, olive tortas

charcuterie table | 22

rustic bread, fruit jam & grain mustard

salsas | 16

salsa fresca, salsa verde, tortilla chips

life by the sea | 22

oyster on the half shell | 1 each

jumbo gulf shrimp | 2 each

citrus seafood ceviche | 2 spoons

greenhouse farm | 16

organic baby greens & local garden vegetables

house-made dressings

sweet station | 20

house-made desserts

- pick a minimum of three stations
- stations serve a minimum of 75 guests for 1.5 hours
- guarantees less than 75 guests will be charged preparation & attendant fee | \$200 fee

***chef attendant provided**

pick ... hot stations

gulf fish tostadas * | 21

red cabbage salad, pickled vegetables, avocado crema, farm cheese, pico de gallo, green tomatillo, cilantro, green onion, roasted jalapenos, tomatillo salsa

trompo al pastor lettuce wrap * | 23

aquaponics lettuces, black beans, cotija cheese, shaved radishes, pickled vegetables, various sauces and salsas

tlayuda oaxaquena station * | 25

marinated sirloin of beef, gulf shrimp, oaxaca cheese bean & chorizo, onions & cilantro, papaya jalapeno salsa, roasted tomatillo, avocado, radish, lettuce, cilantro grilled vegetables, goat cheese crema

winter leek station | 20

potato leek soup shot, leek & gruyere cheese tart, grilled leek salad with farro, walnuts, carrots, fennel, spinach, mustard vinaigrette

noddle station * | 21

pork belly & vegetarian ramen noddle soups
winter mushrooms, green onion, broccolini, carrot, bean sprout, house-made kimchi, spicy tofu, seaweed, hard boiled egg, vegetable broth, spicy pork broth & condiment station

rice bowl station * | 27

black rice, basmati rice, brown rice
soy-ginger chicken, jalapeno-cilantro shrimp, eggplant & tofu
korean bbq rib-eye
condiment station to include; broccoli florets, pickled radish green onions, bean sprout salad, carrot salad, kimchi various sauces

churrasco station * | 34

herb-garlic picanha steak, Texas pork sausage
honey harissa chicken, lamb shoulder
flatbread, sriracha aioli, diablo sauce, chimichurri, ground beer mustard honey mustard

connect

pick ... carving stations *

Texas bbq smoked brisket | 395 | serves 25
mac 'n cheese, house-made bbq sauce, jalapeno corn muffin

roasted leg of lamb | 450 | serves 30
roasted garlic jus, jalapeno mint jam, cauliflower puree

mesquite smoked rib eye | 575 | serves 40
chimichurri, roasted root vegetables, rosemary sourdough

whole roasted mustard-crust pork loin | 375 | serves 30
cranberry-apple chutney, farm cheese, soft roll

whole grilled salmon fillet | 350 | serves 25
grilled cactus & citrus salsa, couscous salad, cilantro cream

***chef attendant required | \$100 attendant fee**

dinner spread*

one kettle, pair of garden, savory picks, chef's sweet pairings

iced tea

 premium coffee & dammann frères ® tea

pick two savory	88
pick three savory	94
pick four savory	102

*minimum of 25 persons required for spreads

A customary 25% taxable service charge and sales tax will be added to prices

dinner spread*

pick one ... kettle

potato & broccoli soup, crisp quianciale

chicken & cabbage soup, mushrooms, rainbow chard

shrimp bisque

carrot soup, crispy honey shrimp

pick two ... garden

bibb salad, mixed heirloom grains, smoked bacon, walnuts
onions, cucumber, shallot champagne vinaigrette

baby spinach salad, blue cheese, pistachio, crispy pancetta
apple, bacon-shallot vinaigrette

arugula salad, feta, dried fruit, grilled fennel, citrus vinaigrette

kale salad, raisins, almonds, carrots, goat cheese cream

pick ... savory

gulf seafood risotto, grilled bread

maine lobster "mac & cheese", fresh basil, parmesan

grilled Texas pork chop, curried potato & broccoli rabe

roasted all-natural chicken breast with crispy brussels sprouts,
frisee, mustard crème fraiche & chive sauce

grilled chicken breast, olive oil roasted winter squash,
parsley quinoa, natural garlic chicken jus

wood grilled scallops, butternut squash, organic farro,
creamy endive & gruyere sauce

braised local short ribs, roasted winter vegetables, savoy spinach,
cauliflower potato puree, thyme jus

***minimum of 25 persons required for spreads**

A customary 25% taxable service charge and sales tax will be added to prices

relaxed

basket of fresh artisanal breads

pick one from garden, savory & sweet

iced tea

 premium coffee & dammann frères ® tea

pick one ... savory

lamb chops & lamb shoulder | 75

caramelized onion mash, swiss chard, roasted butternut squash, rosemary jus

steamed baby clams & scallops | 69

squash noodles, charred pepper, pancetta, beans, watercress, grilled french bread

gulf snapper & shrimp | 73

cumin roasted carrots, crispy fingerling potatoes, savoy spinach, lemon grass, coconut milk

lump crab cake | 63

mandarin, radish, watercress and fennel salad, remoulade

grilled rib eye steaks | 82

garlic cassava, parsley pepper puree

roasted beef tenderloin | 84

sweet onion gratin, swiss chard, wild mushroom sauce

pork chop | 65

local gouda, organic grits, caramelized endive, parsley salad

veal osso bucco | 68

mushroom noodles, horseradish crème fraiche sauce

pasta al cepo | 54

pickled eggplant, roasted tomatoes, peppers, arugula, pine nuts, manchego

grilled cauliflower steak | 51

red quinoa salad, almonds, baby kale, basil, parmesan, balsamic

relaxed

pick one ... garden

escarole salad, anchovy dressing, crispy ciabatta crumbs

watercress salad, local goat cheese, baby beets, radish, lemon almond vinaigrette

baby green salad with pear, spicy Texas pecan, Deep Ellum blue cheese, crispy mushrooms, balsamic vinaigrette

little gem wedges, crispy rock shrimp, roasted cherry tomatoes, fried shallots, creamy spicy cucumber sauce

pick one ... sweet

apple crumble, local pecans & cinnamon

banana rum crème brûlée

chocolate cake with espresso ganache

pineapple-ginger panna cotta

family style*

basket of fresh artisanal breads

iced tea

 premium coffee & dammann frères ® tea

pick three per course | 99

pick four per course | 110

pick ... small

winter mushroom soup, crème fraiche, guinciale

vegan beet soup, roasted cauliflower, parsley, EVOO

curried parsnip & pear soup, fried sweet onions

ham & potato soup, spicy gulf shrimp

escarole salad, anchovy dressing, crispy ciabatta crumbs

baby spinach salad, crispy duck confit, apple, walnuts
quince vinaigrette

bibb salad, mixed heirloom grains, habanero smoked bacon
walnuts, cucumber, shallot champagne vinaigrette

kale salad, pears, pine nuts, raisins, blue cheese, crispy
mushrooms

*minimum of 25 persons required for family style

family style

pick ... savory

roasted beef tenderloin, mushroom jus
spiced scallops, coconut curry sauce
shrimp & chorizo paella
southern style fried organic chicken
herb crusted natural chicken breast, lemon, hazelnut brown butter
lobster ravioli, spinach cream sauce
duck confit, flat noodles, soy broth
grilled pork chop, apple salad
leek, pecan & baby spinach tart, rainbow chard

pick ... side

horseradish-potato puree
rosemary roasted potatoes
lobster mac and cheese
fried yucca, lemon juice, garlic, parsley
crispy brussels sprouts, smoked bacon, pepper, agave
roasted winter root vegetables
butternut squash, texas pecan, blue cheese, wild flower honey
mushroom risotto
brown rice, walnuts, green onions

pick ... sweet

pear & cherry cobbler, local pecans streusel
cranberry and orange bread pudding, bourbon sauce
carrot cake, spiced cream
apple crumble, local pecans & cinnamon
winter citrus panna cotta, candied peppermint, citrus cream
dark chocolate cake, kumquat chutney

something more

pick ...

crab cake with citrus & fennel salad, ginger aioli | 12

chilled raw oysters, tarragon mignonette | 12

clam BLT, smoked bacon, grilled romaine, tomato broth, grilled bread | 10

yellow fin tuna crudo with winter vegetable salad, fresh herbs, EVOO | 12

wood grilled scallops, butternut squash, organic farro, creamy endive, gruyere | 14

***add to a plated dinner or buffet dinner | price is per person**

craft bars

the standard | host*

spirits | 10

bombay sapphire gin
buffalo trace bourbon whiskey
cointreau liqueur
courvoisier cognac vs
crown royal whiskey
dripping springs gin
dripping springs vodka
flor de cana rum
herradura
jack daniels tennessee whiskey
j&b scotch
siembra azul blanco tequila
tito's handmade vodka
treaty oak red handed whiskey
treaty oak rum
tx whiskey

beers | 8

franconia
community
real ale
saint arnold
shiner
deep ellum

wine | 40 | bottle

fall creek sauvignon blanc
fall creek chardonnay
messina hof pinot noir
becker tempranillo

seasonal batch craft cocktails | 250 | gallon

yellow Collins
merry mandarin
ancho sour

beverage

*bartender fee | \$150 for first 4 hours | \$50 for each additional hour

craft bars

the standard | cash*

spirits | 11

bombay sapphire gin
buffalo trace bourbon whiskey
cointreau liqueur
courvoisier cognac vs
crown royal whiskey
dripping springs gin
dripping springs vodka
flor de cana rum
herradura
jack daniels tennessee whiskey
j&b scotch
siembra azul blanco tequila
tito's handmade vodka
treaty oak red handed whiskey
treaty oak rum
tx whiskey

beers | 9

franconia
community
real ale
saint arnold
shiner
deep ellum

wine | 11 | glass

fall creek sauvignon blanc
fall creek chardonnay
messina hof pinot noir
becker tempranillo

*bartender fee | \$150 for first 4 hours | \$50 for each additional hour