CONTINENTAL BREAKFAST BUFFET

SUNDANCE | 30
Whole & Sliced Seasonal Fruit Display
Chobani® Greek Yogurt & Homestead Pecan Granola
Daily Selection of Breakfast Breads, Muffins & Croissants
Assorted Local Jams, Whipped Butter, Honey & Honey Butter

Fresh Orange, Cranberry & Grapefruit Juices
Regular & Decaf Royal Cup Coffee
Mighty Leaf Teas

HEALTHY START | 32
Whole & Sliced Seasonal Fruit Display
Build your own Granola Parfait featuring:
   Chobani® Greek Yogurt
   Homestead Pecan Granola
   Seasonal Berries
Low-Fat Waco Gristmill Oatmeal served with Agave Syrup, Raisins, Pecans, Cinnamon, Brown Sugar & Cream
Daily Selection of Wheatberry Bread, Gluten Friendly Muffins, & Whole Wheat English Muffins
Assorted Local Jams, Whipped Butter, Honey & Honey Butter

Fresh Orange, Cranberry & Grapefruit Juices
Regular & Decaf Royal Cup Coffee
Mighty Leaf Teas

15 person minimum for all Continental Breakfast Buffets, please add $75.00 when guaranteeing less than 15 guests.
A customary 25% Taxable Service Charge & 8.25% Sales Tax will be applied to all charges.
PLATED BREAKFAST

PLATED BREAKFAST | 33

Basket of Breakfast Breads
Mini Yogurt Parfait
Scrambled Eggs
Rosemary Roasted Breakfast Potatoes
Pecan Smoked Bacon
Herb Crusted Roasted Tomato

Orange Juice Service
Regular & Decaf Royal Cup Coffee
Mighty Leaf Teas

A customary 25% Taxable Service Charge & 8.25% Sales Tax will be applied to all charges.
BREAKFAST BUFFET

ALL AMERICAN | 38

Whole & Sliced Seasonal Fruit Display
Chobani® Greek Yogurt & Homestead Pecan Granola
Scrambled Eggs, Pecan Smoked Bacon, Earl Campbell Sausage Links
Roasted Tri-Color Potato Medley
Daily Selection of Breakfast Breads, Muffins & Croissants
Assorted Local Jams, Whipped Butter, Honey & Honey Butter

Fresh Orange, Cranberry & Grapefruit Juices
Regular & Decaf Royal Cup Coffee
Mighty Leaf Teas

FIESTA | 40

Whole & Sliced Seasonal Fruit Display
Build Your Own Breakfast Taco featuring:
   Scrambled Eggs
   Pecan Smoked Bacon & Andouille Sausage
   Seasoned Potatoes
   Cheddar & Jack Cheese, House Made Fire Roasted Salsa, Guacamole & Sour Cream
   La Superior Flour Tortillas
Daily Selection of Fresh Conchas (Mexican Sweet Bread)

Fresh Orange, Cranberry & Grapefruit Juices
Regular & Decaf Royal Cup Coffee
Mighty Leaf Teas

25 Person Minimum for all Buffets, please add $125.00 when guaranteeing less than 25 guests.
A customary 25% Taxable Service Charge & 8.25% Sales Tax will be applied to all charges.
BREAKFAST BUFFET

COWBOY 46**

Whole & Sliced Seasonal Fruit Display
Chobani® Greek Yogurt & Homestead Pecan Granola
Warm Biscuits served with Country Sausage Gravy
Chef Crafted Omelet Station featuring:
  - Eggs & Egg Whites
  - Pecan Smoked Bacon, Ham & Earl Campbell Sausage
  - Cheddar & Jack Cheese
  - Tomatoes, Spinach, Mushrooms, Onions, Peppers, Jalapenos
  - Fire Roasted Salsa
House Made Buttermilk Pancakes
Pecan Smoked Bacon
Roasted Tri-Color Potato Medley
Assorted Local Jams, Whipped Butter, Honey & Honey Butter

Fresh Orange, Cranberry & Grapefruit Juices
Regular & Decaf Royal Cup Coffee
Mighty Leaf Teas

**Menu pricing includes Chef Attendant for Omelet Station
25 Person Minimum for all Buffets, please add $125.00 when guaranteeing less than 25 guests.
A customary 25% Taxable Service Charge & 8.25% Sales Tax will be applied to all charges.
BREAKFAST ENHANCEMENTS

**Tacos & Sandwiches | 6**
- House Smoked Brisket, Potato, Egg & Cheese Taco in a Chipotle Tortilla
- Syracuse Sausage® Chorizo, Egg & Cheese Taco
- Grilled Vegetable, Egg & Asadero Cheese Taco
- Canadian Bacon, Egg & Cheese Croissant
- Bacon, Egg & Cheese Croissant
- Sausage, Egg & Cheese Empanada
- Chicken Biscuits with Strawberry Jalapeno Jelly & Honey Butter

**Low-fat Waco Gristmill Oatmeal | 6**
- Agave Syrup, Raisins, Pecans, Cinnamon, Brown Sugar & Cream

**Mini Lox Bagels | 7**
- Boursin® Cream Cheese, Lox, Capers, Red Onions & Lemon

**Empire Bakery Apple Pecan French Toast | 6**
- Whipped Butter & Maple Syrup

**House Made Local Gristmill Corn Muffins, Biscuits & Country Gravy | 6**
- Whipped Butter & Honey Butter

**Cream Filled Breakfast Scones | 48 per dozen**
- Blueberry Scones with a Lemon Cream Filling
- Cranberry Scones with a White Chocolate Filling

**Lucky Layla Farms Drinkable Yogurts | 4**

**Individual Chobani® Greek Yogurt | 4**

A customary 25% Taxable Service Charge & 8.25% Sales Tax will be applied to all charges.
BREAKFAST STATION ENHANCEMENTS

Build Your Own Parfait Station | 6
Chobani® Greek Yogurt, Homestead Pecan Granola, Seasonal Berries, Pecans, Craisins®
& Nature Nate’s Local Honey

Chef Crafted Omelet Station* | 10 Enhancement to Breakfast Menu | 16 Stand-alone Station
Eggs & Egg Whites, Bacon, Ham, Sausage, Cheddar & Jack Cheese, Tomatoes, Spinach, Mushrooms,
Onions, Peppers, Jalapenos, Fire Roasted Salsa

Breakfast Taco Action Station* | 10 Enhancement to Breakfast Menu | 16 Stand-alone Station
Scrambled Eggs, Bacon, Brisket, Chorizo, Seasoned Potatoes, Cheddar & Jack Cheese, Jalapenos,
Sour Cream & Fire Roasted Salsa

Huevos Ranchero Action Station* | 12 Enhancement to Breakfast Menu | 18 Stand-alone Station
Corn Tortillas, Black Beans, Fried Egg, Queso Fresco, Ranchero Sauce, Fire Roasted Salsa,
Cheddar & Jack Cheese, & Creamy Jalapeno Sauce

*Chef Attendant Required | 125 per Attendant | 1 Attendant per 50 Guests
A customary 25% Taxable Service Charge & 8.25% Sales Tax will be applied to all charges.
RENAISSANCE® WORTHINGTON
FORT WORTH HOTEL

BREAK
CRAFT YOUR OWN BREAK

Pick Two | 17
Pick Three | 20
Pick Four | 23

Sweet |
Seasonal Assortment of Mini Cupcakes
Dr. Pepper Brownies
Filled Breakfast Scones
Assorted Stuffed Cookies

Savory |
Fried Pickle Spears
La Superior Corn Tortilla Chips with White Queso
Add Guacamole & Fire Roasted Salsa | + 5
House Made Beef Jerky | + 2
Fresh Popped Popcorn
Add Flavor Shakers & Attended Popcorn Cart | + 75 Flat Fee
Charcuterie Meat & Texas Cheese Display | + 7

Healthy |
Seasonal Mixed Dried Fruits
Mini Greek Yogurt Parfaits
Traditional Hummus with Vegetable Display
Add Roasted Red Pepper Hummus, Black Bean Hummus, Flat Bread & Pretzel Display | + 5
Turkey Pinwheels
Special K®, Clif®, Kind®, Luna® & Kellogg's® Granola & Protein Bars

Seasonal |
Seasonal House Made Flax Seed Granola Bars
Seasonal House Roasted Nuts | + 2
Seasonal Alchemy Pops® Popsicles | + 2

All Day Beverage Enhancement Package | 22
Pepsi Soft Drinks
Bottled Water
Royal Cup Regular & Decaf Coffee
Might Leaf Tea Service
*Must be ordered in conjunction with Full AM or PM Break

All Breaks include Pepsi Soft Drinks & Bottled Water
Breaks are Served for 45 Minutes
15 Person Minimum for all Refreshment Breaks, please add $75.00 when guaranteeing less than 15 guests.
A customary 25% Taxable Service Charge & 8.25% Sales Tax will be applied to all charges.
LONE STAR BREAKS

Texas Sudds & More | 18
House Made Chips w/ Buffalo Blue Cheese Dip or Onion Dip
Seasonal House Roasted Nuts
House Made Beef Jerky
Selection of Dublin Bottling Works® Pure Cane Sugar Sodas
Add a Selection of Texas Craft Beers** | + 8

State Fair Frenzy** | 16
Fresh Popped Popcorn with Assorted Flavor Shakers & Attended Cart
Choice of 2 Locally Popped Popcorn Flavors:
Caramel, Loaded Potato, Jalapeno & Cheese, Cornfetti, Dill Pickle
Churros | Cinnamon Sugar, Caramel Filled & Oreo Filled
Selection of Dublin Bottling Works® Pure Cane Sugar Sodas

Down Home Dublin Floats** | 15
Blue Bell® Vanilla Ice Cream
Selection of Dublin Bottling Works® Pure Cane Sugar Sodas
Assorted Donut Holes with Chocolate & Caramel Sauce

Fort Worth Pops** | 15
Seasonal Alchemy Pops® Popsicles
Seasonal Fruit Skewers
Lemon Lemon Sparkling Lemonade

The Chocolate Corral | 20
Chocolate Fudge Filled Cookies
Chocolate Covered Strawberries
Chocolate Dipped Pretzels
Chocolate Covered Bacon
2% Milk & Chocolate Milk

Stockyard Superfoods | 15
Seasonal Fresh Juiced Shooters
Harmless Harvest® Organic Coconut Water
Build Your Own Trail Mix | Assorted Dried Fruits | House Roasted Nuts

** Attendant Required | 125 per Attendant | 1 Attendant per 100 Guests
Breaks are Served for 45 Minutes
15 Person Minimum for all Refreshment Breaks, please add $75.00 when guaranteeing less than 15 guests.
A customary 25% Taxable Service Charge & 8.25% Sales Tax will be applied to all charges.

All Day Beverage Enhancement Package | 22
Pepsi Soft Drinks
Bottled Water
Royal Cup Regular & Decaf Coffee
Might Leaf Tea Service
*Must be ordered in conjunction with Full AM or PM Break
BREAK ENHANCEMENTS

A La Carte Snacks |
Cream Filled Breakfast Scones | 54 per dozen
Assorted Stuffed Cookies | 48 per dozen
Dr. Pepper Brownies | 48 per dozen
House Made Flax Seed Granola Bars | 48 per dozen
Pre-Packaged Savory Snacks | 5 each

A La Carte Beverages |
Fresh Brewed Royal Cup Regular & Decaf Coffee | 85 gallon
Might Leaf Tea Service | 75 gallon
Texas Squeezed Bottled Juices | 6 bottle
  Cranberry, Apple, Orange
Lucky Layla Farms Drinkable Yogurts | 4 bottle
Pepsi Soft Drinks | 5 each
Still & Sparkling Water | 5 each
Natural Brands® Strawberry Lemonade & Traditional Lemonade | 6 each
Dublin Bottling Works® Pure Cane Sugar Sodas | 6 each
Bottled Texas Teas | 6
  Sweet, Unsweet, Peach
Energy | 7
  AMP Energy® & Mountain Dew® Kickstart

All Day Beverage Package | 30
Pepsi Soft Drinks
Bottled Water
Royal Cup Regular & Decaf Coffee
Might Leaf Tea Service
*Includes 2 scheduled refreshes

Half Day Beverage Package | 20
*Includes 1 scheduled refresh

A customary 25% Taxable Service Charge & 8.25% Sales Tax will be applied to all charges.
SOUTH OF THE BORDER BUFFET | 54

La Superior Tortilla Chips & House Made Fire Roasted Salsa

Chicken Tortilla Soup
   Corn Tortilla Strips, Cheddar Cheese & Sour Cream

Chopped Romaine with Avocado, Red Peppers & Cotija
   Jalapeno Ranch Dressing

Jicama Salad with Orange Segments, Red Pepper Strips
   Lime Dressing

Cheese Enchiladas

Build Your Own Taco Bar
La Superior Warm Flour Tortillas, House Made Guacamole, Sour Cream, Fire Roasted Salsa & Cheddar Cheese

Choose 2 Proteins:
   House Smoked Shredded Brisket
   Fajita Spiced Grilled Chicken with Peppers
   Seared Plancha Shrimp | + 2
   Fajita Spiced Beef with Peppers | + 3

Traditional Roasted Corn
Borracho Black Beans with Chorizo
Spanish Rice

Tres Leches Cake
Chocolate Chile Pots de Creme

All lunch buffets include Iced Tea Station & Coffee and Tea Service upon request.
25 Person Minimum for all Buffets, please add $125.00 when guaranteeing less than 25 guests.
A customary 25% Taxable Service Charge & 8.25% Sales Tax will be applied to all charges.
Sweet & Spicy House Made Potato Chips

Chopped Iceberg with Tomatoes, Cucumbers & Cornbread Croutons
  Peppercorn Ranch & Red Wine Vinaigrette Dressings
Ancho Orange Slaw | Napa Cabbage, Orange Ancho Pepper Puree & Orange Dressing

Baked Potato Salad

House Smoked Brisket
Hand Rubbed Chicken
  Rahr® BBQ Sauce

Creamy Mac n’ Cheese
Green Beans with Pecan Smoked Bacon & Fried Onions

Jalapeno Corn Muffins with Honey & Sliced Texas White Bread
Onions, Fried Jalapenos, Dill & Sweet Pickles

Seasonal Cobbler with Blue Bell® Vanilla Ice Cream
Jalapeno Cheesecake with Peach Salsa

ENHANCEMENTS
BBQ Shrimp Skewers | +5
Syracuse Sausage® Cracked Black Pepper Sausage** | + 4
House Smoked Pork Loin Carving Station** | + 6
TASTE OF TUSCANY | 52

Chopped Romaine with Parmesan Cheese & Herb Croutons | Caesar Dressing
Mozzarella, Tomato, Olive & Pesto Salad

White Bean Soup
Parmesan Breadsticks

Baked Ziti with Sausage, Peppers, Onions & Marinara Sauce
Seared Chicken with Wilted Spinach & Tomatoes
  Lemon Beurre Blanc Sauce
Margherita Flatbread
Eggplant Parmesan
Ratatouille
  Grilled & Roasted Zucchini, Yellow Squash, Peppers & Onions topped with a Pomodoro Sauce

Mini Cannoli
Individual Tiramisu

All lunch buffets include Iced Tea Station & Coffee and Tea Service upon request.
25 Person Minimum for all Buffets, please add $125.00 when guaranteeing less than 25 guests.
A customary 25% Taxable Service Charge & 8.25% Sales Tax will be applied to all charges.
MAIN STREET DELI  |  48

Tomato Basil Soup

House Made Potato Chips

Build Your Own Cobb Salad
   Baby Iceberg Lettuce, Avocado, Bacon, Chopped Egg, Diced Tomatoes, Blue Cheese Crumbles
   Ranch Dressing

Pick 3 Sandwiches |

Cold |
   Chicken Caesar Wrap on an Herb Garlic Tortilla
   Tuna Wrap on a Spinach Tortilla
   Roasted Turkey on Multi Grain Bread
   Mediterranean Grilled Vegetable Wrap

Hot |
   Pork Belly BLT | Pork Belly, Tomato Onion Jam, Arugula Pesto
   BBQ Sandwich | BBQ Beef Brisket, Mac & Cheese, Corn, BBQ Sauce
   Hot Pressed Italian Sandwich | Capicola, Salami, Pepperoni, Provolone, Olive Tapenade, Hot & Spicy Pickles
   Pressed Tomato, Basil & Mozzarella Grilled Cheese

Chefs Choice of Seasonal Dessert
   Individual TX Whiskey Banana Pudding

ENHANCEMENTS
   Additional Sandwich Selection | + 4

All lunch buffets include Iced Tea Station & Coffee and Tea Service upon request.
25 Person Minimum for all Buffets, please add $125.00 when guaranteeing less than 25 guests.
A customary 25% Taxable Service Charge & 8.25% Sales Tax will be applied to all charges.
TEXAS ZEN | 48

Egg Drop Soup

Oriental Citrus Salad | Napa Cabbage, Red Peppers & Orange Segments in a Spicy Peanut Dressing
Chilled Noodle Salad | Oriental Noodles tossed with Bamboo Shoots, Baby Corn, & Carrots with a Thai Chili Dressing

Beef & Broccoli Stir Fry

   Tender Strips of Steak & Crisp Broccoli Florets in a Rich Brown Ginger & Garlic Sauce

Sesame Chicken

   Battered Fried Chicken tossed in a Sweet & Spicy Sesame Glaze

Stir Fried Vegetables

Steamed White Rice & Fried Rice

Fortune Cookies

Honey Peanut Brittle

Tapioca Pudding

Egg Tarts

All lunch buffets include Iced Tea Station & Coffee and Tea Service upon request.
25 Person Minimum for all Buffets, please add $125.00 when guaranteeing less than 25 guests.
A customary 25% Taxable Service Charge & 8.25% Sales Tax will be applied to all charges.
PLATED LUNCH |

CHOOSE 1 SALAD |
Quinoa & Farro Salad
   Arugula, Tomato, Cucumber, Crumbled Feta, Lemon Vinaigrette
Garden Greens
   Tomatoes, Cucumber, Red Onion, Carrots, Red Wine Vinaigrette
Texas Caesar
   Cornbread Croutons, Roasted Red Peppers, Jalapeno Caesar Dressing
Spinach Salad
   Goat Cheese, Sliced Strawberries, Candied Killer Pecans, Balsamic Vinaigrette

CHOOSE 1 ENTRÉE |
Herb Marinated Chicken | Grain Mustard Cream Sauce | 44
Ancho Rubbed Flank Steak | Mexican Spiced Vegetable Medley | Chipotle Aioli | 46
Texas Striped Bass | Braised Onions & Tomatoes | 48
Braised Boneless Short Ribs | Dr. Pepper Sauce | 48
Chef’s Choice of Seasonal Vegetables & Starch

CHOOSE 1 DESSERT |
Seasonal Panna Cotta
Strawberry Shortcake
Chocolate Hazelnut Cake
Mandarin Tart

All plated lunches include Bread Service & Iced Tea, Coffee and Hot Tea upon request.
A customary 25% Taxable Service Charge & 8.25% Sales Tax will be applied to all charges.
RENAISSANCE® WORTHINGTON FORT WORTH HOTEL

RECEPTION
RECEPTION

COLD HORS D’OEUVRES

Chilled Polenta, Herbed Goat Cheese & Braised Mushrooms | 6
Tomato, Mozzarella, Pesto Oil Skewer | 5
Traditional Bruschetta | 5
Fried Boursin Crostini, Berry Compote | 5
Beef Tenderloin Crostini, Onion Marmalade | 7
Seared Tuna with Dynamite Sauce, Fried Wonton | 7
Shrimp Ceviche Shooters | 6
Smoked Salmon, Capers, Red Onion, Boursin Cheese, Savory Pancake | 7

HOT HORS D’OEUVRES

Tomato, Basil, Mascarpone Arancini | 5
Mini Ratatouille Tarts | 5
Vegetable Spring Roll | 5
Crab Dip Crostini | 7
Chicken & Waffle, Jalapeno Maple Syrup | 6
Southwest Chicken Beggars Purse | 6
Pecan Chicken Tenders, Honey Mustard | 6
Chicken Empanadas, Fire Roasted Salsa | 6
Beef Fajita Roll, Fire Roasted Salsa | 6
Mini Brisket Flatbread | 6
BBQ Pork Belly Skewer, Peppadew Peppers | 7
Petit Crab Cake | 6
Panang Shrimp, Thai Chili Sauce | 6
Bacon Wrapped Shrimp | 6

All Hors D’oeuvres must be ordered in quantities of 50.
Butler Passed Service Available | $125 per Butler Passer
A customary 25% Taxable Service Charge & 8.25% Sales Tax will be applied to all charges.
RECEPTION

DISPLAYS

Texas Carved Cheese Display | 19
Baguettes & Flatbreads

Chilled Grilled Vegetable Display | 11
Balsamic Vinaigrette Drizzle

Shake Your Own Salad | 12
Chopped Romaine Lettuce, Mixed Greens, Texas Pecans, Shredded Cheese, Cucumbers, Tomatoes, Black Olives, Jicama, Ranch & Vinaigrette Dressings

Sweet Bites | 16
Mini Cheesecakes, Assorted Crème Filled Cones, Lemon Bars, Chocolate Truffles

A La Mode ** | 14
Warm TX Whiskey Pecan Pie
Peach Cobbler
Blue Bell® Vanilla Ice Cream
Add Warm Bread Pudding | + 4

Dunk N’ Dip | 12
Assorted Doughnut Holes
Apple Slices with Caramel Sauce

** Attendant Required | $125 per Attendant | 1 Attendant per 100 guests
A customary 25% Taxable Service Charge & 8.25% Sales Tax will be applied to all charges.
**STATIONS**

**Chef Crafted Guacamole Station** | 16
La Superior Corn Tortilla Chips, Fire Roasted Salsa

**Risotto Station** | 20
Creamy Risotto served 3 Ways:
- Roasted Mushroom & Asparagus
- Crisp Prosciutto & Pea
- Bay Shrimp & Basil

**Sandwich & Soup Shooters Station** | 16
- Mini Traditional Grilled Cheese Sandwiches
- Mini Brie Grilled Cheese Sandwiches
- Tomato Basil Soup
- Soft Pretzel Rods
- Texas Beer Cheese Soup

**Shrimp Scampi Station** | 17
Sautéed Shrimp in a Garlic White Wine Butter Sauce

**Street Taco Station** | 20
Chef Crafted Street Tacos with Beef, Chicken & Shrimp served with Pickled Green & Red Cabbage,
- Pickled Red Onions, Sour Cream & Chopped Cilantro
- Add Pulled Pork | +5

**Ravioli Station** | 24
- Three Cheese Ravioli with Basil Alfredo
- Wagyu Beef Ravioli with Red Wine Tomato Sauce
- Lobster Ravioli with Tarragon Cream Sauce
- Parmesan Breadsticks

**BARS**

**Salad Bar** | 16
Romaine & Mixed Greens, Cucumber, Tomato, Feta, Cheddar Cheese, Parmesan, Olives, Croutons, Ranch, Balsamic & Caesar Dressings

**Mac, Mash or Grits Bar** | 18
Choose One | Creamy Mac n’ Cheese
- Mashed Potatoes
- Creamy Southern Style Grits
Cheddar Cheese, Crumbled Bacon, Blue Cheese
Crumbles, Caramelized Onions, Sour Cream, Green Onions, Jalapenos
Add Additional Selection | +5

**Slider Bar** | 24
- Brisket Sliders
- Pulled Pork Sliders
- Chicken Fried Chicken Sliders
- House Made Chips

**Pops n’ Poptails Bar** | 7
Seasonal Alchemy Pops* Popsicles
Create a Pop-tail with Sparkling Wine** | +3

**RECEPTION**

**Chef Attendant Required** | 125 per Attendant | 1 Attendant per 50 Guests
A customary 25% Taxable Service Charge & 8.25% Sales Tax will be applied to all charges.
RECEPTION

CARVING STATIONS

Dr. Pepper Glazed Bone-In Ham** | 16
  Mayonnaise, Dijon Mustard, Petit Rolls

Oven Roasted Turkey** | 18
  Pan Gravy, Cranberry Mayo, Petit Rolls

Hot Smoked Salmon** | 18
  Smoked Tomato Onion Marmalade & Grilled Lemon

Smoked Brisket** | 19
  House BBQ Sauce, Pickles, Corn Bread

Crusted Prime Rib of Beef** | 21
  Petit Rolls, Cream Horseradish & Au Jus

Peppered NY Strip Loin** | 21
  Pan Jus, Creamy Horseradish, Petit Rolls

All Carving Stations served with Choice of Vegetable |
  Southern Style Green Beans
  Grilled Asparagus
  Roasted Zucchini & Squash Medley
  Glazed Baby Carrots

RECEPTION

**Chef Attendant Required | 125 per Attendant | 1 Attendant per 100 Guests
A customary 25% Taxable Service Charge & 8.25% Sales Tax will be applied to all charges.
PLATED DINNER |

CHOOSE 1 SALAD |
Mixed Green Salad
   Seasonal Fruit, Seasonal Dressing
Chopped Iceberg Wedge
   Tomatoes, Pecan Smoked Bacon,
   Avocado Cream Dressing &
   Vinaigrette Dressing
Baby Greens
   Radicchio, Fresh Basil, Tomatoes,
   Fresh Mozzarella, Balsamic
   Vinaigrette
Texas Caesar
   Cornbread Croutons, Roasted Red
   Peppers, Jalapeno Caesar Dressing
Spinach Salad
   Goat Cheese, Sliced Strawberries,
   Candied Killer Pecans, Balsamic
   Vinaigrette

CHOOSE 1 ENTRÉE |
Herb Marinated Bone-In Chicken | Pesto Cream Sauce | 58
   Harvest Rice Blend
Seared Bone-In Chicken | Kalamata Olives, Tomatoes, Onion Compote | 58
   Herbed Orzo Pasta
Braised Boneless Short Ribs| Dr. Pepper Sauce | 62
   Cheddar Cheese Waco Grits
Seared Beef Tenderloin| Port Wine Sauce | 70
   Dauphinoise Potatoes
Texas Striped Bass | Braised Onions & Tomatoes | 64
   Black Quinoa
Petit Filet & Crab Cake | Mushroom Demi & Lobster Sauce | 78
   Whipped Potatoes
Chef’s Choice of Seasonal Vegetables

CHOSE 1 DESSERT |
Seasonal Panna Cotta
White, Milk & Dark Chocolate Mousse Trio
Cheesecake
   Creme Brulee or TX Whiskey Pecan
Chocolate Bomb with Meringue Cookies | +3

All plated dinners include Bread Service. Coffee, Iced Tea and Hot Tea service upon request. 
A customary 25% Taxable Service Charge & 8.25% Sales Tax will be applied to all charges.
**DINNER BUFFET | 72**

**CHOOSE 2 SALADS |**
- Garden Greens
  - Tomatoes, Cucumber, Red Onion, Carrots, Red Wine Vinaigrette
- Texas Caesar
  - Cornbread Croutons, Roasted Red Peppers, Jalapeno Caesar Dressing
- Quinoa & Farro Salad
  - Arugula, Tomato, Cucumber, Crumbled Feta, Lemon Vinaigrette
- Spinach Salad
  - Goat Cheese, Sliced Strawberries, Candied Killer Pecans, Balsamic Vinaigrette
- Orzo Salad
  - Olives, Scallions, Tomatoes, Red Onions, Lemon Herb Vinaigrette
- Tomato Cucumber Salad
  - Red Onion, Basil, Balsamic Vinaigrette

**CHOSEN 2 ENTREES |**
- Seared Herb Chicken
  - Provolone Cheese, Sage Prosciutto Sauce
- Slow Braised Chicken Thigh
  - Carrots, Celery, Onion, Braising Jus
- Mediterranean Red Snapper
  - Tomato, Onion, Olive & Herb Ragu
- Glazed Salmon
  - Citrus Beurre Blanc Sauce
- Beef Medallions
  - Mushrooms, Port Wine Reduction

**CHOOSE 2 SIDES |**
- Roasted Fingerling Potatoes
- Garlic Mashed Potatoes
- Herb Risotto
- Cheddar Cheese Waco Grits
- Grilled Asparagus
- Glazed Baby Carrots
- Roasted Zucchini & Squash Medley
- Southern Style Green Beans

**Chef's Assorted Mini Desserts**

Add Additional Entrée | + 8
Add Additional Side | + 4

All dinner buffets include a Coffee and Hot Tea Station. Iced Tea service available upon request.
25 Person Minimum for all Buffets, please add $125.00 when guaranteeing less than 25 guests.
A customary 25% Taxable Service Charge & 8.25% Sales Tax will be applied to all charges.
RENAISSANCE® WORTHINGTON
FORT WORTH HOTEL

BARS
# Renaissance Bars

## Hosted Bars

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<th>Call Bar</th>
<th>Price</th>
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<tr>
<td>Cocktails</td>
<td>$10 per drink</td>
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<td>House Wine</td>
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<td>Cordials</td>
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<table>
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<th>Still &amp; Sparkling Water</th>
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## Package Pricing

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<td>Additional Hours</td>
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<table>
<thead>
<tr>
<th>Premium Package Bar</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>First Hour</td>
<td>$28 per Person</td>
</tr>
<tr>
<td>Additional Hours</td>
<td>$18 each</td>
</tr>
</tbody>
</table>

**1 Bartender per 100 guests required | 250 per Bartender, up to 4 hours | 25 each additional hour
A customary 25% Taxable Service Charge & 8.25% Sales Tax will be applied to all charges.
# Renaissance Bars

## Call Spirits
- Tito’s Vodka
- Absolut Vodka
- Bacardi Superior Rum
- Captain Morgan Original Spiced Rum
- Tanqueray Gin
- Dewar’s White Label Scotch
- Maker’s Mark Bourbon
- Jack Daniel’s Tennessee Whiskey
- Canadian Club Whiskey
- Don Julio Blanco Tequila
- Courvoisier VS Brandy

## Premium Spirits
- Tito’s Vodka
- Grey Goose Vodka
- Bacardi Superior Rum
- Captain Morgan Original Spiced Rum
- Bombay Sapphire Gin
- Johnnie Walker Black Label Scotch
- Knob Creek Bourbon
- Jack Daniel’s Tennessee Whiskey
- Crown Royal Whiskey
- Patron Silver Tequila
- Hennessy Privilege VSOP Brandy

## Call House Wine
- Sycamore Lane Pinot Grigio
- Sycamore Lane Chardonnay
- Sycamore Lane Cabernet Sauvignon
- Sycamore Lane Merlot

## Premium House Wine
- BV Coastal Estates Sauvignon Blanc
- BV Coastal Estates Chardonnay
- BV Coastal Estates Cabernet Sauvignon
- BV Coastal Estates Merlot

## Domestic Beer
- Bud Light | Michelob Ultra | O’Doul’s Non-Alcoholic

## Imported & Craft
- Corona | Revolver Blood & Honey | Stella Artois | Saint Arnold IPA

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SPIRIT OF TEXAS

TEXAS SPIRITS | 13

Tito’s Handmade Vodka  
Firestone & Robertson TX Whiskey  
Waterloo Gin  
Treaty Oak Rum

TEXAS BEERS | 9

Revolver Blood & Honey, Grandbury, TX  
Wild Acre Moonlight Shine, Fort Worth, TX  
Community Texas Helles Lager, Dallas, TX  
Rahr Dadgum IPA, Fort Worth, TX

TEXAS WINES | 46

Big River Pinot Grigio  
Ste. Genevieve Chardonnay  
Ste. Genevieve Cabernet Sauvignon  
Broken Arrow Blend

DISCOVERY BARS

Fort Worth Brunch Bar $14 per drink  
Texas Margarita Bar $14 per drink  
Renaissance Mule Bar $14 per drink

**Contact your event manager for all of our indigenous discovery bars

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WHITE WINE LIST

SPARKLING / CHAMPAGNE
Freixenet, Blanc de Blancs, Brut, Cava, Catalonia, Spain, NV | 40 (House)
Mionetto Prosecco, Organic, Veneto, Italy, NV | 48
Mumm Napa, Brut, "Prestige", Napa Valley, California, NV | 58
Moët & Chandon, Brut, "Impérial", Champagne, France, NV | 170

SWEET WHITE / BLUSH WINES
Magnolia Grove by Chateau St. Jean, Rose, California | 46

SAUVIGNON BLAN
Sea Pearl, Sauvignon Blanc, Marlborough, New Zealand | 48
Shannon Ridge, Sauvignon Blanc, “High Elevation Collection”, Lake County, California | 48
Justin Sauvignon Blanc, Central Coast, California | 48

PINOT GRIGIO
Sycamore Lane Pinot Grigio, California | 40
BV Coastal Estates, Pinot Grigio, Sonoma, California | 44
Magnolia Grove by Chateau St. Jean, Pinot Grigio, California | 46
Big River, Pinot Grigio, Texas | 46
J Vineyards, Pinot Gris, California | 50
Pighin, Pinot Grigio, Friuli Grave, Friuli-Venezia Giulia, Italy | 54

CHARDONNAY
Sycamore Lane Chardonnay, California | 40 (House)
BV Coastal Estates, Chardonnay, Sonoma, California | 44 (Premium House)
Ste. Genevieve, Chardonnay, Texas | 46
Magnolia Grove by Chateau St. Jean, Chardonnay, California | 46
Snoqualmie, Chardonnay, Columbia Valley, Washington | 46
Kenwood Vineyards, Chardonnay, Sonoma County, California | 50
Sonoma Cutrer, Chardonnay, “Russian River Rancher”, Sonoma Coast, Sonoma County, California | 58
Copain, Chardonnay, “Tous Ensemble”, Anderson Valley, California | 75
Rombauer Vineyards, Chardonnay, Carneros, California | 99

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RED WINE LIST

PINOT NOIR / BLENDS / MALBEC
- Line 39, Pinot Noir, California | 46
- Broken Arrow, Blend, Texas | 48
- Hangtime, Pinot Noir, California | 50
- Achaval Ferrer, Malbec, Mendoza, Argentina | 58
- Mohu, Pinot Noir, Central Otago, New Zealand | 62

MERLOT
- Sycamore Lane Merlot, California | 40
- BV Coastal Estates, Merlot, Sonoma, California | 44
- Magnolia Grove by Chateau St. Jean, Merlot, California | 46
- Decoy by Duckhorn, Merlot, Sonoma County, California | 62

CABERNET
- Sycamore Lane Cabernet Sauvignon, California | 40 (House)
- BV Coastal Estates, Cabernet Sauvignon, Sonoma, California | 44 (Premium House)
- Magnolia Grove by Chateau St. Jean, Cabernet Sauvignon, California | 46
- Ste. Genevieve, Cabernet Sauvignon, Texas | 46
- Sledgehammer, Cabernet Sauvignon, North Coast, California | 48
- Spellbound, Cabernet Sauvignon, California | 50
- Justin Cabernet Sauvignon, Pasa Robles, California | 85
- Ferrari-Carano, Cabernet Sauvignon, Alexander Valley, California | 101
- Jordan Cabernet Sauvignon, Russian River Valley, California | 190

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