



savor breakfast wake up

CONTINENTAL BREAKFAST

one hour of service

continental collage

selection of chilled juices

sliced fresh fruit

assorted fruit yogurt

assorted danish, croissants & muffins with
butter & preserves

Starbucks® coffee, decaffeinated coffee
& selection of Teavana teas

executive continental

selection of chilled juices

sliced fresh fruit

assorted fruit yogurt

oatmeal with assorted toppings

assorted breakfast breads

Starbucks® coffee, decaffeinated coffee & selection
of Teavana teas

elite continental

selection of chilled juices

sliced fresh fruit

assorted fruit yogurt

oatmeal with assorted toppings

assorted breakfast breads

scrambled eggs with cheddar cheese & salsa

Starbucks® coffee, decaffeinated coffee & selection
of Teavana teas

BREAKFAST ENHANCEMENTS

one hour of service, items are based on additions to existing breakfast

individual enhancements

hard boiled eggs

Sausage

scrambled eggs

oatmeal with assorted toppings

applewood smoked bacon

warm buttermilk biscuits with sausage gravy

breakfast parfait

plain greek yogurt, blueberries, strawberries & granola

mediterranean quiche with sautéed spinach, feta & tomatoes

croissant sandwiches

choose three components: scrambled eggs, cheddar cheese, bacon, sausage, ham, spinach or tomato

smoked salmon with sliced tomatoes, chopped eggs, red onions, capers, cream cheese & mini bagels

assortment of cured meats & artisan cheeses

BREAKFAST STATIONS

one hour of service, items are based on additions to existing breakfast

chef attendant is required

build your own breakfast burrito

flour tortillas with scrambled eggs, chorizo sausage, pepper jack cheese, guacamole, salsa & sour cream

waffle or pancake station

fresh berries, warm fruit compote, whipped cream, warm maple syrup & butter

omelette station

prepared to order with choice of bell pepper, onion, mushroom, tomato, jalapeno, bacon, honey roasted ham, spinach, pepper jack cheese, cheddar cheese, avocado & salsa

smoothie station

made to order with milk, yogurt, honey, orange juice, strawberries, pineapple, banana, mango, fresh berries, spinach & tofu

BREAKFAST BUFFET

one hour of service, minimum 20 guests

good morning

selection of chilled juices

sliced fresh fruit

assorted fruit yogurt

oatmeal with assorted toppings

scrambled eggs

applewood smoked bacon

sausage

breakfast potatoes

assorted breakfast breads

Starbucks® coffee, decaffeinated coffee
& selection of Teavana teas

sunrise scramble

selection of chilled juices

sliced fresh fruit

assorted fruit yogurt

oatmeal with assorted toppings

scrambled eggs with cheddar cheese & salsa

select one

cinnamon swirl french toast

buttermilk pancakes

belgian waffles

applewood smoked bacon

sausage

cheesy breakfast potatoes

Starbucks® coffee, decaffeinated coffee
& selection of Teavana teas



take a break;
indulge

BREAK

one hour of service

fruit bar

sliced apples
orange wedges
bananas
yogurt dip
dried fruit mix

nacho ordinary break

tortilla chips
ground beef
nacho cheese
pico de gallo, guacamole, salsa, jalapenos &
sour cream

7th inning stretch

white cheddar popcorn
soft warm pretzels with cheese & mustard
tortilla chips with salsa
candy bars

peanut butter dipper

sliced apples
bananas
celery
pretzel rods
peanut butter

sweet & salty

deluxe trail mix
assorted cookies
selection of granola bars
bags of chips, pretzels & white cheddar popcorn

apple a day

selection of granola & nutri-grain bars
whole fresh fruit
string cheese
pretzels

BREAK

one hour of service

chocoholic

s'mores

white chocolate covered oreos

chocolate dipped rice krispies, strawberries & pretzel rods

stimulation station

energy bars

deluxe trail mix

whole fresh fruit

chocolate covered peanuts

mezzo break

vegetable platter

pita chips

ranch dip

roasted red pepper hummus & original hummus

BREAK

by the dozen

donuts

danish

breakfast breads

bagels & cream cheese

assortment of cookies

chocolate dipped strawberries

chocolate brownies & blondies

peanut butter chocolate krispies

lemon squares

on consumption

assorted fruit yogurt

whole fruit

candy bars

deluxe trail mix

bags of peanuts

rice krispie treats

selection of granola & nutri-grain bars

bags of potato chips, pretzels & white cheddar popcorn

BREAK

per person

cinnamon sugar tortillas with honey
whipped cream

sliced fruit & berries

tortilla chips with salsa & guacamole

strawberries & blueberries

finger sandwiches
chicken salad & ham with swiss

pita chips with hummus & tzatziki

spinach artichoke dip with pita chips

Homemade Mesquite BBQ Chips

per item

chocolate dipped pretzel rods

mini fruit smoothies
strawberry banana & mixed berries

soft warm pretzels with beer cheese & mustard

BEVERAGES

on consumption

cold milk

bottled water

assorted sodas

bottled iced teas

gatorade

Starbucks® frappuccinos

red bull energy drinks

per person

cold beverage break

includes assorted soda & bottled water

beverage break

includes assorted soda, bottled water, Starbucks® coffee, decaffeinated coffee & Teavana teas
(minimum 10 people)

by the gallon

lemonade

iced tea

orange juice

selection of Teavana teas & hot chocolate

Starbucks® coffee & decaffeinated coffee
(available in quantities of 1.5 gallons)



Is it lunch yet?
find a fresh
perspective

Renaissance Indianapolis North | 11925 N Meridian Street
Carmel IN 46032 | 317.816.0777

A customary 23% taxable service charge & sales tax will added to prices

PLATED LUNCH

includes choice of salad, selection of vegetables, starch, rolls, butter, dessert & iced tea

salads

caesar salad: romaine, shaved parmesan & herb croutons

Antipasto salad: romaine, olive mix, roasted red bell peppers, tomatoes, & feta with creamy balsamic dressing

garden salad: baby kale, romaine, spinach, goat cheese, apples & dried cranberries with apple cider vinaigrette

beets & bleu salad: poached and roasted beets, bleu cheese, field greens, pumpkin seeds & green onion with red wine vinaigrette

market salad: spring mix, carrots, cucumbers, grape tomatoes, radishes & green onions with balsamic vinaigrette or ranch dressing

caprese salad: basil pesto, tomato, fresh mozzarella & balsamic glaze

vegetable

grilled asparagus, bean & carrot medley, bourbon glazed carrots, roasted brussel sprouts with honey glazed minced shallot & pancetta, seasonal vegetable medley

starch

yukon garlic mashed potatoes, boursin mashed potatoes, black truffle basil fingerling potatoes, herb trio roasted red skin potatoes, three cheese macaroni, heirloom infused risotto, spicy quinoa with minced vegetable medley, dirty rice or wild rice

desserts

tiramisu torte
seven layer tuxedo cake
lemon mousse bistro cake
salted caramel cheesecake
chocolate peanut butter cake
chocolate raspberry mousse torte
new york cheesecake with strawberry garnish

PLATED LUNCH

includes choice of salad, selection of vegetables, starch, rolls, butter, dessert & iced tea

chicken

chicken penne pesto

grilled chicken breast, wilted baby spinach, sun dried tomatoes, creamy pesto sauce & penne pasta

(does not come with choice of starch & vegetable)

chicken marsala

lightly seasoned chicken breast topped with caramelized onions, sautéed mushrooms & marsala wine sauce

chicken bruschetta

citrus marinated chicken breast topped with heirloom tomatoes, basil pesto, fresh mozzarella & balsamic reduction

chicken parmesan

italian herb breaded chicken breast topped with marinara sauce & fresh mozzarella

fish

atlantic salmon

pan roasted salmon with herb citrus butter

pork

roasted pork loin

slow roasted indiana farm raised pork with bourbon bacon barbeque sauce

beef

flat iron steak

fresh chimichurri sauce: cilantro, oregano, parsley, lime & red onion

(all steaks are cooked medium unless otherwise noted)

petite filet mignon

grilled 6oz filet with merlot thyme jus

(all steaks are cooked medium unless otherwise noted)

vegetarian

rigatoni

marzano tomato sauce, shaved parmesan & sweet basil
(comes with choice of vegetable)

vegetable stacker

portabella mushroom, eggplant, roasted bell pepper, spinach & ricotta mozzarella blend
(comes with choice of starch)

thai peanut vegetable stir fry

jasmine rice with peppers, onions, carrots, thai peanut sauce & tofu

(does not come with choice of starch & vegetable)

PLATED LUNCH

includes rolls, butter, dessert & iced tea

salads

caesar salad

romaine, shaved parmesan & herb croutons
add citrus marinated chicken
add blackened salmon
add herb poached gulf shrimp

southwestern blt

romaine, crumbled bacon, red grape tomatoes, cilantro, fire roasted corn, black beans, avocado, crispy tortilla strips & pepper jack cheese with citrus lime vinaigrette
add cajun spiced chicken
add lime marinated skirt steak

garden of eden

fresh garden greens, roasted red bell peppers, grilled zucchini, squash, asparagus spears, fresh mozzarella, caramelized red onions & roasted portabella mushrooms with balsamic-pesto dressing

thai chicken salad

asian spiced chicken breast, napa cabbage, shredded carrots, crushed cashews, sugar snap peas & bell peppers with sweet thai dressing

club salad

romaine, diced turkey, ham, crumbled bacon, red grape tomatoes, diced eggs & cheddar cheese with oregano aioli

(any salad can be served as a wrap with a dill pickle spear & homemade chips)

LUNCH BUFFET

one hour of service, minimum 20 guests & maximum 100 guests

working lunch buffet

bags of potato chips, pretzels & white cheddar popcorn
iced tea station

select two

chilled pasta primavera
potato salad
mixed green salad
grilled thai chicken salad
greek farmers salad
fruit salad

select two

chocolate dipped strawberries
chocolate brownies & blondies
chocolate chip cookies
whole fresh fruit
lemon squares

select two

imported prosciutto, hard salami, mozzarella, roasted
peppers & pesto mayo on focaccia bread

herb & pepper roast beef with boursin cheese & mixed
greens on pretzel bun

roasted turkey breast with caramelized onions, gruyere
cheese & herb dressing on ciabatta bread

smoked salmon blt & egg salad on marble rye

southwestern chicken wrap: romaine, crumbled bacon,
diced red grape tomatoes, cilantro, fire roasted corn,
black beans, avocado spread, crispy tortilla strips &
pepper jack cheese in a tortilla

caprese sandwich: tomato, fresh mozzarella, basil &
pesto on ciabatta bread

(add chef's soup of the day)

LUNCH BUFFET

one hour of service, minimum 20 guests & maximum 100 guests

east coast deli

homemade chips

assorted mini cheesecakes

water & iced tea

select two

macaroni salad

coleslaw

pasta salad

potato salad

three-bean salad

tomato & mozzarella salad

select three

tomato & mozzarella

roasted red pepper, arugula & pesto spread on ciabatta

vegetarian pinwheels

grilled zucchini & squash, bell peppers, roasted tomatoes, fresh mozzarella & balsamic reduction in flour tortilla

rustic italian

boar's head salami, prosciutto, capicola, gruyere cheese & pickled giardiniera on italian hoagie

renaissance club

boar's head turkey, roast beef, bacon, lettuce, tomato, onion, mayo, olive oil vinaigrette & italian seasoning on sourdough

pastrami

pastrami, swiss, grilled onions & spicy mustard on rye bread

chicken parmesan

lightly breaded chicken breast, marinara & mozzarella on sourdough

crab cake slider

crab cake & lemon caper aioli on brioche bun

lobster roll

lobster salad on top cut bun

(add chef's soup of the day)

LUNCH BUFFET

one hour of service, minimum 20 guests

baked potato & salad bar

fresh greens, cubed turkey, cucumber, tomato, carrots & croutons with assorted dressings

baked potatoes

marinated grilled chicken

marinated skirt steak

bacon, butter, cheddar cheese, sour cream & scallions

assorted rolls & butter

lemon squares

water & iced tea

(add chef's soup of the day)

midwest deli

potato salad

fresh greens with seasonal vegetables & assorted dressings

roast beef, turkey, ham & roasted portabella mushrooms

sliced swiss, provolone, cheddar & pepper jack cheese

lettuce, tomato, onion & pickles

mayonnaise & dijon mustard

sliced breads & rolls

homemade chips

peanut butter chocolate krispie bars

water & iced tea

(add chef's soup of the day)

LUNCH BUFFET

one hour of service, minimum 20 guests

wok & roll

asian style napa cabbage, cucumbers, carrots,
tomatoes & rice noodles with miso ginger
vinaigrette

steamed jasmine rice
lo mein noodles
asian spiced chicken
garlic skirt steak
steamed broccoli florets

sugar snap peas, green onions, water chestnuts,
carrots & crushed cashews

assorted sauces: soy, sweet chili & teriyaki

lemon squares
water & iced tea

(add chef's soup of the day)

southwest

tortilla soup
romaine lettuce with tomatoes, tomatillos, black beans,
queso, cilantro, lime & cumin vinaigrette

warm flour tortillas
marinated grilled chicken
cumin rubbed skirt steak
sauteed bell pepper & onions
spanish rice with black beans

blend of cheddar & pepper jack cheese
tortilla chips with warm monterey jack queso,
pico de gallo, sour cream & guacamole

chocolate brownies & blondies
water & iced tea

LUNCH BUFFET

one hour of service, minimum 20 guests

american

fruit salad

fresh greens with seasonal vegetables & assorted dressings

select two

chicken riesling

pan roasted salmon with herb citrus butter

beef brisket with pan gravy & root vegetables

roasted pork loin with bourbon bacon barbeque sauce

sauteed seasonal vegetables

herb trio roasted red skin potatoes

assorted rolls & butter

brownies & blondies

water & iced tea

(add chef's soup of the day)

southern

coleslaw

mixed greens, tomatoes, cucumbers, cheddar
cheese & fire roasted corn with assorted dressings

select two

buttermilk fried chicken

bbq pulled pork sandwiches

fried catfish with cajun remoulade

louisiana jambalaya

three cheese macaroni

green bean casserole

corn bread with butter

seasonal cobbler with vanilla cream

water & iced tea

(add chef's soup of the day)

LUNCH BUFFET

one hour of service, minimum 20 guests

little italy

caesar salad with shaved parmesan & herb croutons
antipasto salad

select two

chicken bruschetta
shrimp scampi with linguine
sweet italian sausage with sauteed peppers & onion
creamy penne pesto with spinach, sundried tomato
& red onion

cheese filled breadsticks with marinara
grilled vegetable platter with balsamic drizzle

assorted mini cheesecakes
water & iced tea

(add chef's soup of the day)

backyard barbeque

sliced watermelon
fresh greens with seasonal vegetables & assorted
dressings

select two

barbeque pulled pork
hamburger patties
barbeque chicken breast
carolina smoked beef brisket
breaded pork tenderloin

assorted buns & traditional condiments
corn confetti
ranch seasoned potato wedges

selection of cookies
water & iced tea

(add chef's soup of the day)

BOXED LUNCH

lunch on the run

includes condiments, disposable flatware & 3 sides:

assorted chips

white cheddar popcorn

pasta salad

macaroni salad

fresh fruit salad

whole fruit

chocolate chip cookie

select three sandwiches

tomato & mozzarella

roasted red pepper, arugula & pesto spread on ciabatta

vegetarian pinwheels

grilled zucchini & squash, bell peppers, roasted tomatoes, fresh mozzarella & balsamic reduction in flour tortilla

rustic italian

boar's head salami, prosciutto, capicola, gruyere cheese & pickled giardiniera on italian hoagie

renaissance club

boar's head turkey, roast beef, bacon, lettuce, tomato, onion, mayo, olive oil vinaigrette & italian seasoning on sourdough

roast beef

boar's head roast beef, smoked gouda & horseradish cream on ciabatta

chicken salad on croissant

house-made chicken salad, lettuce & tomato on a croissant



reception
inspiration;
don't break the ice

COLD HORS D'OEUVRES

quantities of 25

per piece

tomato & mozzarella bruschetta with basil pesto

caprese skewer

asian slaw in a wonton cup

individual crudité cups

california rolls with wasabi & pickled ginger

whipped goat cheese with caramelized apple on toast

homemade chips with caramelized onion dip

assorted sushi rolls with wasabi & pickled ginger

seared ahi tuna on sesame flatbread with pickled watermelon relish

boursin blt pinwheels

mediterranean blt pita with crisp bacon, bibb lettuce, heirloom tomato & tzatziki sauce

herb & spice poached tiger shrimp cocktail with homemade cocktail sauce

HOT HORS D'OEUVRES

quantities of 25

per piece

fried ravioli bites

mini margherita pizzas

mediterranean flatbread bites

spinach, feta & pine-nut stuffed mushrooms

swedish meatballs with demi cream sauce

parmesan risotto croquettes with pomodoro sauce

raspberry coulis & brie en crouete

shiitake spring rolls with thai chili sauce

warm crab rangoon with thai chili sauce

grilled cheese with tomato basil dipping sauce

fried green tomato with bleu cheese & marinara

boneless buffalo chicken served with bleu cheese dressing

mini beef wellington

mini crab cakes with key lime mustard sauce

firecracker shrimp

bacon wrapped barbeque shrimp

DISPLAYS

stations per person

sliced fresh fruit & berries

vegetables crudité with hummus & ranch dressing

cheese fondue with grapes, apples, broccoli, cauliflower, sourdough & pretzel bites

imported & domestic cheese with assorted crackers

cured meats & assorted cheese

antipasto: prosciutto, salami, pepperoni, provolone, smoked mozzarella, roasted peppers, black & green olives, artichoke hearts, asparagus & focaccia bread

CARVING STATIONS

pricing is based on 3 stations & 2 hours of service

stations

apple brined turkey

served with fresh cranberry orange relish & assorted rolls
(serves 20 people)

rosemary roasted pork

served with bacon bourbon barbeque sauce & assorted rolls
(serves 25 people)

honey cured ham

served with honey mustard sauce & assorted rolls
(serves 35 people)

top round of beef

served with bordelaise sauce & assorted rolls
(serves 40 people)

prime rib of beef

served with creamed horseradish & assorted rolls
(serves 30 people)

roasted peppered beef tenderloin

served with red wine demi & assorted rolls
(serves 20 people)

apple & sage pork stuffed roulade

served with apple brandy demi & assorted rolls
(serves 20 people)

(chef attendant is required for each station)

STATIONS

pricing is based on 3 stations & 2 hours of service

salad station

romaine, mixed greens & baby spinach

diced turkey, grilled chicken, chopped eggs,
parmesan, mozzarella, cucumbers, carrots, onions,
grape tomatoes, pepperoncini, dried cranberries,
sunflower seeds, slivered almonds & croutons

assorted dressings

assorted rolls & butter

baked potato bar

baked & sweet potatoes

bacon, scallions, cheddar cheese, sour cream,
cinnamon, brown sugar, butter & mini marshmallows

add chicken

add beef

mediterranean mezza

grilled vegetables, chilled dolmades, feta cheese &
kalamata olives

baked pita crisps with hummus & tzatziki

mushroom ceviche with herb infused lemon
vinaigrette

lettuce wrap station

marinated flank steak in asian bbq sauce
grilled ginger chicken

bibb lettuce, chili paste, julienne cucumber, julienne
carrots, scallions, crushed peanuts & rice noodles

STATIONS

pricing is based on 3 stations & 2 hours of service

wing station

boneless & bone-in chicken wings

buffalo, bbq & spicy garlic
served on side

carrots & celery

bleu cheese & ranch

wet naps

grilled cheese station

four cheese (cheddar, swiss, provolone & mozzarella)
on toasted sourdough

cheddar cheese, hickory smoked bacon, avocado
& tomato on texas toast

brie, apple & fig jam on brioche

roasted tomato, mozzarella cheese, basil & pesto
on baguette

(chef attendant is required)

mac & cheese station

smoked cheddar macaroni
three cheese & truffle macaroni

applewood smoked bacon, diced ham, chicken,
toasted bread crumbs, caramelized yellow onion,
chives & buffalo sauce

pasta bar

penne, rotini & tortellini

marinara, alfredo & pesto

grilled chicken, italian sausage, grilled portabella
mushrooms, sun-dried tomatoes, vegetables &
roasted red peppers

parmesan cheese

garlic focaccia bread

(chef attendant is required)

STATIONS

pricing is based on 3 stations & 2 hours of service

slider station

select three:

burger

cheesesteak

fried chicken with honey siracha

indiana pork tenderloin

caprese

crab cake

shrimp po boy

bbq pulled pork

braised brisket & beer cheese

fried green tomato & tomato basil

homemade potato chips with indiana caramelized

onion dip

chicago station

hot dogs, brats & italian beef

chili, shredded cheese, diced onions, pickle spears,
pickled sport peppers, giardiniera, tomato slices &
sauerkraut

yellow mustard & ketchup

assorted buns

sushi bar

assorted maki & nigiri style sushi with pickled ginger &
wasabi (based on 4 pieces per guest)

STATIONS

pricing is based on 3 stations & 2 hours of service

taco station

soft flour tortillas & crisp corn shells

select two

grilled skirt steak

grilled chicken

ground beef

pulled pork

cajun cod

sautéed bell peppers & onions

diced tomatoes, shredded lettuce, black bean & corn relish, monterey jack cheese, cheddar cheese & sour cream

tortilla chips with salsa & guacamole

stir fry station

white rice & soba noodles

skirt steak, chicken & shrimp

carrots, peppers & onions, sugar snow peas, mushrooms, zucchini & squash, crushed peanuts, green onions, garlic & ginger

soy sauce, sweet chili sauce, thai peanut sauce & teriyaki sauce

(chef attendant is required)

DESSERT STATIONS

pricing is based on 3 stations & 2 hours of service

cheesecake station

new york, red velvet & salted caramel

let them eat cake

lemon mousse cake, chocolate peanut butter cake & seven layer tuxedo cake

miniature pastries

cupcakes, cheesecakes, petit fours & chocolate dipped strawberries

fruit fondue

whole strawberries, cubed pineapple, graham crackers, marshmallows, pretzels, cubed pound cake, white & dark chocolate fondues & whipped cream

chocoholic

rockslide brownies, chocolate candy shooters, white chocolate covered oreos, chocolate chip cookies & s'mores

sundae bar

vanilla bean ice cream

m&m's, chocolate morsels, snickers, oreos, maraschino cherries, peanuts, sprinkles, caramel topping, chocolate syrup & whipped cream

waffle bowls

(chef attendant is required)



beverage
anyone?

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COCKTAIL RECEPTION

name brands

canadian club
jim beam white label
dewars
svedka
cruzan light rum
cuervo gold
beefeater
triple sec

premium brands

jack daniels
makers mark
johnnie walker red
tanqueray
beefeater dry gin
titos
bacardi superior
captain morgan
1800 silver

beer

bud light
stella artois
miller lite
michelob ultra
sun king cream ale 16oz can
sun king osiris 16oz can
sun king wee mac 16oz can

cocktail reception

name brand bar

1 hour service
2 hours service
3 hours service
4 hours service

premium brand bar

1 hour service
2 hours service
3 hours service
4 hours service

beer and wine bar

1 hour service
2 hour service
3 hour service
4 hour service

Bartender fees are included. House wine varietals included in package price. Inquire for upgraded wine offerings.

BAR PACKAGES

hosted bar #1

soft drinks
mineral water
domestic beer
imported beer
regional craft brew 16oz can
house wine
name brand cocktails
martinis

hosted bar #2

soft drinks
mineral water
domestic beer
imported beer
regional craft brews 16oz can
house wine
premium brand cocktails
martinis

bartender is required

cash bar (\$500 minimum)

soft drinks
mineral water
domestic beer
imported beer
regional craft brew 16oz can
house wine
name brand cocktails
premium brand cocktails
name brand martinis
premium brand martinis

cordial service

baileys
amaretto
grand marnier
kahlua
courvoisier v.s.o.p

bartender is required

WINES BY THE BOTTLE

pinot grigio

ck mondavi pinot grigio, california
pighin friuli grave pinot grigio, italy

sauvignon blanc

echo bay sauvignon blanc, new zealand
napa cellars sauvignon blanc, california
wairau river sauvignon blanc, new zealand

chardonnay

ck mondavi chardonnay, california
joel gott unoaked chardonnay, california
butter chardonnay, california
kendall jackson chardonnay, california
rodney strong chardonnay, california

other whites

montevina white zinfandel, california
chateau ste michelle riesling, washington
sip moscato, california
anew rose, washington

champagne & sparkling

mionetto prosecco, italy
freixenet cordon negro brut, spain
mumm napa, brut prestige, california
moet & chandon, brut imperial, france
veuve cliquot, yellow label, brut, france

pinot noir

crusher pinot noir, california
complicated pinot noir, california
belle glos meiomis pinot noir, california
elouan pinot noir, oregon

merlot

ck mondavi merlot, california
columbia crest H3 merlot, washington
decoy merlot, california

cabernet sauvignon

ck mondavi cabernet sauvignon, california
josh cabernet sauvignon, california
merf cabernet sauvignon, washington
aquinas cabernet sauvignon, california
Imagery cabernet sauvignon, california
ferrari-carano cabernet sauvignon, california

other reds

cosentino red zinfandel, california
ruta 22 malbec, argentina
6th sense syrah, california
taken red blend, california
prisoner red blend, california





dinner invitation
no rsvp needed!

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PLATED DINNER

includes choice of salad, selection of vegetables, starch, rolls, butter, dessert, iced tea & coffee

salads

caesar salad: romaine, shaved parmesan & herb croutons

antipasto salad: romaine, olive mix, roasted red bell peppers, tomatoes, & feta with creamy balsamic dressing

garden salad: baby kale, romaine, spinach, goat cheese, apples & dried cranberries with apple cider vinaigrette

beets & bleu salad: poached & roasted beets, bleu cheese, field greens, pumpkin seeds & green onion with red wine vinaigrette

market salad: spring mix, carrots, cucumbers, grape tomatoes, radishes & green onions with balsamic vinaigrette or ranch dressing

caprese salad: basil pesto, tomato, fresh mozzarella & balsamic glaze

vegetable

grilled asparagus, bean & carrot medley, bourbon glazed carrots, roasted brussel sprouts with honey glazed minced shallot & pancetta or seasonal vegetable medley

starch

yukon garlic mashed potatoes, boursin mashed potatoes, black truffle basil fingerling potatoes, herb trio roasted red skin potatoes, three cheese macaroni, heirloom infused risotto, spicy quinoa with minced vegetable medley, dirty rice or wild rice

desserts

tiramisu torte

seven layer tuxedo cake

lemon mousse bistro cake

salted caramel cheesecake

chocolate peanut butter cake

chocolate raspberry mousse torte

new york cheesecake with strawberry garnish

PLATED DINNER

includes choice of salad, selection of vegetables, starch, rolls, butter, dessert, iced tea & coffee

chicken

herb roasted chicken breast

bone-in chicken breast topped with herb infused signature oil

chicken ballotine

6oz airline chicken breast with boursin and spinach

chicken riesling

baked chicken with riesling wine sauce, roasted garlic & shallot coulis

chicken bruschetta

citrus marinated chicken breast topped with heirloom tomatoes, basil pesto, fresh mozzarella & balsamic reduction

chicken parmesan

italian herb breaded chicken breast topped with marinara sauce & fresh mozzarella

fish

atlantic salmon

pan roasted salmon with herb citrus butter

chilean seabass

seared seabass with lemon caper beurre blanc

pork

roasted pork loin

slow roasted indiana farm raised pork with bourbon bacon barbeque sauce

beef

short rib

braised short rib with red wine demi glace

top sirloin steak

filet mignon

grilled 8oz filet with black summer truffle butter

vegetarian

rigatoni

marzano tomato sauce, shaved parmesan & sweet basil
(comes with choice of vegetable)

vegetable stacker

portabella mushroom, eggplant, roasted bell pepper, spinach & ricotta mozzarella blend
(comes with choice of starch)

thai peanut vegetable stir fry

jasmine rice with peppers, onions, carrots, thai peanut sauce & tofu
(does not come with choice of starch & vegetable)

PLATED DINNER DUOS

includes choice of salad, selection of vegetables, starch, rolls, butter, dessert, iced tea & coffee

duos

chicken & crab cake

chicken breast topped with herb infused signature oil & crab cake with key lime mustard sauce

filet & chicken

6oz filet with black summer truffle butter & boneless chicken breast with lemon thyme demi

top sirloin steak & shrimp

top sirloin steak topped with chanterelle mushroom ragout & shrimp with three citrus alfredo

filet & salmon

6oz filet with chef's signature steak sauce & roasted salmon with lemon beurre blanc

filet & scallops

6oz filet with port wine demi & pan seared sea scallops with lemon beurre blanc

DINNER BUFFET

one hour of service, includes rolls, butter, water, iced tea & coffee

create your own

add an additional salad

add an additional protein

add an additional starch

add an additional vegetable

add an additional dessert

select two salads

caesar salad: romaine, shaved parmesan & herb croutons

antipasto salad: romaine, olive mix, roasted red bell peppers, tomatoes, & feta with creamy balsamic dressing

garden salad: baby kale, romaine, spinach, goat cheese, apples & dried cranberries with apple cider vinaigrette

market salad: spring mix, carrots, cucumbers, grape tomatoes, radishes & green onions with balsamic vinaigrette or ranch dressing

beets & bleu salad: poached & roasted beets, bleu cheese, field greens, pumpkin seeds & green onion with red wine vinaigrette

panzanella salad: ciabatta, cucumber, heirloom tomato, feta cheese & watercress with tomato shallot vinaigrette

DINNER BUFFET

one hour of service, includes rolls, butter, water, iced tea & coffee

select one starch

wild rice
dirty rice
three cheese macaroni
boursin mashed potatoes
yukon garlic mashed potatoes
herb trio roasted red skin potatoes
black truffle basil fingerling potatoes
spicy quinoa with minced vegetable medley

select one vegetable

grilled asparagus
bean & carrot medley
bourbon glazed carrots
seasonal vegetable medley
roasted brussel sprouts with honey glazed minced shallot & pancetta

select two desserts

tiramisu torte
seven layer tuxedo cake
lemon mousse bistro cake
salted caramel cheesecake
chocolate peanut butter cake
chocolate raspberry mousse torte
new york cheesecake with strawberry garnish

DINNER BUFFET

one hour of service, includes rolls, butter, water, iced tea & coffee

select two proteins

herb roasted chicken breast

bone-in chicken breast topped with herb infused signature oil

chicken parmesan

italian herb breaded chicken breast topped with marinara sauce & fresh mozzarella

chicken riesling

baked chicken with riesling wine sauce, roasted garlic & shallot coulis

short rib

braised short rib with red wine demi glace

boeuf bourguignon

slow roasted sirloin, carrots, pearl onions & cremini mushroom with traditional red wine broth

braised beef brisket

beef brisket with pan gravy & root vegetables

roasted pork loin

slow roasted indiana farm raised pork with bourbon bacon barbeque sauce

atlantic salmon

pan roasted salmon with herb citrus butter

baked mahi mahi

baked mahi mahi with lemon & wine buerre blanc

orechetti

spicy italian sausage & broccoli rabe with parmesan broth

rigatoni

marzano tomato sauce, shaved parmesan & sweet basil

vegetable

portabella mushroom, eggplant, roasted bell pepper, spinach & ricotta-mozzarella blend

DINNER BUFFET

one hour of service

bourbon street

chicken and andouille sausage gumbo
romaine, baby shrimp, artichoke hearts & spicy
remoulade

louisiana pork loin
grilled chicken breast with cajun pepper jelly
crawfish etouffee with peppers, onions, celery &
white rice

roasted vegetables
dirty rice
garlic bread

pecan pie
bananas foster bread pudding

water & iced tea
Starbucks® coffee

renaissance luau

ginger mushroom soup
spinach with marinated grilled shrimp, yellow tomato,
red onion, goat cheese & balsamic vinaigrette

pineapple bbq pulled pork
grilled mahi mahi with fresh mango salsa
polynesian chicken breast with mojo sauce

sesame vegetable stir fry
fried rice
assorted rolls

key lime pie
flourless chocolate cake with tropical fruits

water & iced tea
Starbucks® coffee



discover –
meals for events
less than 20 people

Renaissance Indianapolis North | 11925 N Meridian Street
Carmel IN 46032 | 317.816.0777

A customary 23% taxable service charge & sales tax will added to prices

BREAKFAST

one hour of service

continental collage

selection of chilled juices

sliced fresh fruit

assorted danish, croissants & muffins with butter & preserves

Starbucks® coffee, decaffeinated coffee & selection of Teavana teas

executive continental

selection of chilled juices

sliced fresh fruit

assorted fruit yogurts

select one

oatmeal with assorted toppings
croissant sandwiches with scrambled eggs,
cheddar cheese & choice of bacon, ham or
sausage

Starbucks® coffee, decaffeinated coffee &
selection of Teavana teas

hot breakfast

selection of chilled juices

sliced fresh fruit

assorted fruit yogurts

select two

farm fresh scrambled eggs
oatmeal with assorted toppings
sausage links
applewood smoked bacon
breakfast potatoes

Starbucks® coffee, decaffeinated coffee &
selection of Teavana teas

enhancements per person

croissant sandwiches
select three components: scrambled eggs, cheddar
cheese, bacon, sausage, ham, spinach or tomato

warm buttermilk biscuits with sausage gravy

mediterranean quiche: sauteed spinach, feta &
tomatoes

breakfast parfait
plain greek yogurt, blueberries, strawberries & granola

LUNCH BUFFET

one hour of service

working lunch buffet

bags of potato chips, pretzels & white cheddar popcorn
iced tea station

select two

chilled pasta primavera
potato salad
mixed green salad
grilled thai chicken salad
greek farmers salad
fruit salad

select two

chocolate dipped strawberries
chocolate brownies & blondies
chocolate chip cookies
whole fresh fruit
lemon squares

select two

imported prosciutto, hard salami, mozzarella,
roasted peppers & pesto mayo on focaccia bread

herb & pepper roast beef with boursin cheese &
mixed greens on pretzel bun

roasted turkey breast with caramelized onions,
gruyere cheese & herb dressing on ciabatta bread

smoked salmon blt & egg salad on marble rye

southwestern chicken wrap: romaine,
crumbled bacon, diced red grape tomatoes,
cilantro, fire roasted corn, black beans, avocado
spread, crispy tortilla strips & pepper jack cheese in
a tortilla

caprese sandwich: tomato, fresh mozzarella, basil &
pesto on ciabatta bread

(add chef's soup of the day)

LUNCH BUFFET

one hour of service

soup & salad bar

chef's homemade soup of the day

make your own salad

fresh greens, grilled chicken, shredded cheddar cheese, eggs, cucumbers, tomatoes, carrots, mushrooms & croutons with assorted dressings

assorted rolls & butter

blondies

baked potato & salad bar

fresh greens, cubed turkey, cucumber, tomato, carrots & croutons with assorted dressings

baked potatoes

marinated grilled chicken

marinated skirt steak

bacon, butter, cheddar cheese, sour cream & scallions

lemon squares

water & iced tea

(add chef's soup of the day)

midwest deli

potato salad

fresh greens with seasonal vegetables & assorted dressings

roast beef, turkey, ham & roasted portabella mushrooms
sliced swiss, provolone, cheddar & pepper jack cheese
lettuce, tomato, onion & pickles
mayonnaise & dijon mustard

sliced breads & rolls

homemade chips

peanut butter chocolate krispie bars
water & iced tea

(add chef's soup of the day)

LUNCH BUFFET

one hour of service

american

fresh greens with seasonal vegetables & assorted dressings

select two

chicken riesling

pan roasted salmon with herb citrus butter

beef brisket with pan gravy & root vegetables

roasted pork loin with bourbon bacon barbeque sauce

sauteed seasonal vegetables

herb trio roasted red skin potatoes

assorted rolls & butter

brownies & blondies

(add chef's soup of the day)

little italy

caesar salad with shaved parmesan & herb croutons
antipasto salad

select two

chicken bruschetta

shrimp scampi with linguine

sweet italian sausage with sauteed peppers & onion

creamy penne pesto with spinach, sundried tomato & red onion

cheese filled breadsticks with marinara

grilled vegetable platter with balsamic drizzle

assorted mini cheesecakes

(add chef's soup of the day)



technology
simplified
step into the light

AUDIO VISUAL

ballroom presentation

6500 + lumen projector, small table or draped cart,
10' X 10' screen & wireless mouse

breakout room presentation

3000 + lumen projector, small table or draped cart, 8'
X 8' screen & wireless mouse

boardroom projector package

3000 + lumen projector, in-room screen, extension
cord & power strip

bring your own projector

AC + plug strip, set up assistance, small table or
draped cart & 8' X 8' screen

package upgrades (add to cost of equipment
packages)

9' x 16' screen with drapery kit

7.5 x 13' screen with drapery kit
front or rear projection available – please specify

10' x 10" screen

Black, white, blue & orange velour drapery

for large screen & room partitions

large flat screen display

50" HD LCD monitor on a rolling pole stand with media
shelf

70" HD-LCD monitor on a rolling pole stand with a media
shelf

computer related

laptop computer

wireless mouse

popular add-ons

distribution amp
(required for 2 or more screens)

seamless video or source switcher
(tech required)

HD camera with tripod

video recorder to hard drive-call for pricing

DVD player

AUDIO VISUAL

sound reinforcement required or recommended

self-amplified high fidelity speaker

computer patch to house sound system

standard patch to house sound system

computer speakers

audio equipment

wireless microphone
(handheld or lavalier available)

wired microphone

pencil gooseneck executive microphone

Push-to-talk delegate microphone system
4 microphone minimum and up to 48 total microphones.

mixers

4 channel mixer

6 channel mixer

16 channel mixer

audio conferencing

polycom (for up to 12 people)

Deluxe conferencing system < 25 people
Speakerphone + 2 extension microphones

telephone interface into house sound for 25+ people
includes mixer & 1 wired microphone
(tech required)

AUDIO VISUAL

a la carte items

tripod easel for signage

draped cart with power

LED lighting

stage lighting
(includes 1 light and lighting tree)

1 magnetic lighting or 4

gobo: call for quote

25 ft. ac extension or power strip

whiteboard or corkboard

laser pointer

string lighting: call for quote

timer

flip charts

hardback easel, white pad & 4 pack of markers

post it flip chart pad add on

boardroom post it easel pad

4 easel pad markers

skilled technical assistance & event support

monday – friday: 7am-6pm (2 hour minimum)

evenings & weekends (3 hour minimum)

midnight – 7am & holidays (4 hour minimum)

AV services – estimates, pricing, important policies & procedures

estimates are recommended and will be valid for 30 days pricing for equipment is per room per day unless noted & does not include applicable taxes or fees

professional AV services provided by:

ITA: audio visual solutions

audio visual solutions

for in-house assistance please call (317)- 816-0777