



RENAISSANCE RALEIGH NORTH HILLS HOTEL

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RENAISSANCE®
HOTELS

RENAISSANCE RALEIGH NORTH HILLS HOTEL
4100 MAIN AT NORTH HILLS STREET
RALEIGH, NC 27609



Season I Renew

Renew I \$19

Freshly Baked Assorted Muffins, Breakfast Breads, and Danishes

Whipped Butter and Fruit Preserves

Sliced Seasonal Fresh Fruit and Berries

Whole Fruit

Freshly Squeezed Orange Juice and Grapefruit Juice

Premium Regular and Decaffeinated Coffee

Tazo Traditional and Herbal Tea

Prices are per person. All pricing is subject to a customary 25 percent taxable service charge and sales tax.

Season I Rejuvenate

Rejuvenate I \$28

Freshly Baked Assorted Muffins, Breakfast Breads and Danishes

Whipped Butter and Fruit Preserves

Sliced Seasonal Fresh Fruit, Mango and Berries

Whole Fruit

Wild Flower Honey Granola and Individual Probiotic Yogurts

Farm Fresh Scrambled Eggs

Choice of Chicken Apple Sausage, Applewood Smoked Bacon, Country Sausage Links or Turkey Sausage

Breakfast Potatoes or Grits

Freshly Squeezed Orange Juice and Grapefruit Juice

Premium Regular and Decaffeinated Coffee

Tazo Traditional and Herbal Tea

Prices are per person. All pricing is subject to a customary 25 percent taxable service charge and sales tax.

Season I Revitalize

Revitalize I \$38

Assorted Bagels, Breakfast Breads and Glazed Doughnuts
Flavored Cream Cheese, Whipped Butter, Fruit Preserves, and Peanut Butter
Wild Flower Honey Granola and Individual Probiotic Yogurts
Sliced Seasonal Fresh Fruit and Berries
Ashley Farms Chicken Apple Sausage
Applewood Smoked Bacon
Farm Fresh Scrambled Eggs
Roasted Red Bliss Potatoes
Pancakes with Pure Maple Syrup
Mini Protein Smoothies
Assorted Breakfast Bars
Individual Boxed Cereals
Carafes of 2% and Skim Milk
Freshly Squeezed Orange Juice, Grapefruit Juice and Naked Juice
Premium Regular and Decaffeinated Coffee
Tazo Traditional and Herbal Tea

Prices are per person. All pricing is subject to a customary 25 percent taxable service charge and sales tax.

Season I Recharge

Recharge I Upgrades Only

Breakfast Fruit Breads | \$5 per Person

Freshly Baked Sticky Buns | \$6 per Person

Steel-Cut Oatmeal with Brown Sugar, Dried Cranberries, and Raisins | \$6 per Person

Wild Flower Honey Granola and Individual Probiotic Yogurts | \$6 per Person

Grand Manier Brioche French Toast with Warm Vermont Maple Syrup | \$8 per Person

Sausage, Egg and Cheese Breakfast Sandwich | \$6 per Person

Belgian Waffles with Warm Vermont Maple Syrup, Whipped Butter, Berries, and Whipped Cream | \$10 per Person

Omelets Made to Order with Traditional Accompaniments | \$14 per Person

Classic Benedict | \$14 per Person

Poached Egg, Canadian Bacon, Hollandaise

Open Faced Breakfast Sandwiches | \$6 per Person

Mashed Avocado Toast with Tomato and Spanish Olive Oil on Whole Grain Bread

Almond Butter with Banana and Cinnamon on Toasted Whole Wheat Bread

Prices are per person. All pricing is subject to a customary 25 percent taxable service charge and sales tax.

Season I Spring- Plated Breakfast

Spring I \$24

Farm Fresh Scrambled Eggs with Ashe County Smoked Cheddar Cheese, Applewood Smoked Bacon, and Hash Browns with Herbs

Sliced Seasonal Fresh Fruit and Berries

Freshly Squeezed Orange and Grapefruit Juice

Premium Regular and Decaffeinated Coffee

Tazo Traditional and Herbal Tea

Prices are per person. All pricing is subject to a customary 25 percent taxable service charge and sales tax.

Season I Splendid – Plated Breakfast

Splendid I \$28

Amaretto French Toast with Berries and Warm Vermont Maple Syrup

Applewood Smoked Bacon

Sliced Seasonal Fresh Fruit and Berries

Freshly Squeezed Orange and Grapefruit Juice

Premium Regular and Decaffeinated Coffee

Tazo Traditional and herbal Tea

Prices are per person. All pricing is subject to a customary 25 percent taxable service charge and sales tax.

Season I Wrap – Plated Breakfast

Wrap I \$24

Spinach, Feta, Egg White and Roasted Tomato in a Honey Wheat Wrap

Thyme Roasted Potatoes

Sliced Seasonal Fresh Fruit and Berries

Freshly Squeezed Orange and Grapefruit Juice

Premium Regular and Decaffeinated Coffee

Tazo Traditional and herbal Tea

Prices are per person. All pricing is subject to a customary 25 percent taxable service charge and sales tax.

Delight | Morning and Afternoon Breaks

Invigorate | \$18

Chicken Salad Lettuce Wraps

Avocado Cups with Tomato, Chive and Bacon

Kind Bars, Clif Bars, Natural Granola Bars, and Nutri-Grain Bars

Mixed Berry Parfaits with Yogurt and Granola

Inspire | \$18

Selection of Domestic Cheese, Artisan Crackers, Sliced Italian Meats, Mustards, and Assorted Jams

Avocado Halves with Hawaiian Sea Salt

Shelled Pistachios

Asiago French Bread Pizza

Protein Smoothies

Invent | \$18

Terra, Dirty, and Food Should Taste Good Brands Individual Bags of Chips

Warm Salted Pretzels Served with Lusty Monk Chipotle Mustard

Bruschetta with Grilled Asiago Bread, Roasted Tomatoes, and Buffalo Mozzarella

Indulge | \$17

Chocolate Chip Cookies

Chocolate Fudge Brownies

White Chocolate Macadamia Nut Cookies

Chef's Seasonal Dessert

Individual 2% Milk and Skim Milk

Prices are per person. All pricing is subject to a customary 25 percent taxable service charge and sales tax.

Delight I Morning and Afternoon Breaks

Confection I \$17

Warm Ganache

Platter of Strawberries, Bananas and Marshmallows

Macaroons

Chocolate Covered Pretzels

Hickory Smoked Almonds

Energize I \$22 (For Groups of 30 People or More)

Coconut Water

Assorted Carolina Popcorn Shoppe Gourmet Popcorn

Assorted Jerky

Kind Bars

Assorted Naked Juices

Refresh I \$18 (For Groups of 30 People or More)

Blueberry Smoothies

Mashed Avocado Toast with Marinated Tomato

Almond Butter Toast with Banana and Cinnamon

Assorted Carolina Popcorn Shoppe Gourmet Popcorn

Imagine I \$17 (For Groups of 30 People or More)

Make Your Own Trail Mix

Reese's Pieces, Plain M and M's, Bourbon Praline Pecans, Roasted Salted Peanuts, Hickory Smoked Almonds, Chocolate Covered Almonds, Yogurt Covered Pretzels, Dried Bing Cherries, Craisins, Peach Rings and Sour Cherries

Prices are per person. All pricing is subject to a customary 25 percent taxable service charge and sales tax.

Delight | Beverages

Quench | Half Day \$10 | All Day \$14

Assorted Regular and Diet Pepsi Products

Bottled Spring Water

Premium Regular and Decaffeinated Coffee

Tazo Traditional Tea and Herbal Tea

Blazing | \$42 per Gallon

Hot Chocolate with Whipped Cream

Hot Apple Cider with Cinnamon Sticks

Premium Regular and Decaffeinated Coffee

Tazo Traditional Tea and Herbal Tea

Glacial | \$42 per Gallon

Freshly Brewed Iced Tea (Sweet or Unsweet Available)

Freshly Squeezed Lemonade

Enhancements |

Coconut Water | \$6 Each

Assorted Naked Juice Drinks | \$8 Each

Red Bull Energy Drinks (Regular or Sugar Free) | \$7 Each

San Pellegrino Sparkling Water | \$6 Each

Tropicana Bottled Juices | \$6 Each

Prices are per person. All pricing is subject to a customary 25 percent taxable service charge and sales tax.

Essence | Delectable – Plated Lunch

Delectable I \$36

Plated Lunch

Please Choose One Soup or Salad, Two Entrees and One Dessert. If Two Entrees are Selected, Entrée Breakdown Must be Provided Three Business Days Prior to the Event. Delectable Plated Lunch is Available for Groups of 30 People or More.

All Selections Include Baked Breads with Whipped Butter, Premium Regular and Decaffeinated Coffee and Tazo Traditional and Herbal Tea.

Soup I

Potato Leek Soup

Chive, Truffle, Parmesan Cheese

Smoky Tomato Soup

Cheddar Cheese Crostini

Salad I

Organic Mixed Baby Greens Salad

Shredded Carrots, English Cucumbers, Cherry Tomatoes, Balsamic Vinaigrette

Caesar Salad

Shaved Parmigiano Reggiano Cheese, Garlic Crostini

Spinach Salad

Blue Cheese, Almonds, Orange Supremes, Raspberry Vinaigrette

Essence | Delectable – Plated Lunch

Entrees |

Crispy Rosemary Salmon

Roasted Garlic Mashed Potatoes, Grilled Asparagus, Lemon Mustard Seed Beurre Blanc

Creamy Penne Pesto with Grilled Chicken

Sundried Tomatoes, Pine Nuts

Roasted Heritage Farms Pork Tenderloin

Macaroni and Cheese, Collard Greens, Apple Chutney

Marinated Portobello Mushroom

Corn and Pea Risotto, Broccolini, Pecorino Romano Cheese, Truffle Oil

Grilled Grouper

Creamy Polenta, Shitake Mushrooms, Tomato Ginger Sauce

Pan Seared All Natural Ashley Farms Airline Chicken Breast

Natural Chicken Jus, Herb Couscous, Feta Cheese, Sautéed Zucchini

Herb Grilled Hanger Steak

Goat Cheese Mashed Potatoes, Brussel Sprouts, Bourbon Peppercorn Cream

Third Entrée Selection | \$12 per Person

Essence | Delight – Plated Lunch

Delight I \$38

Plated Lunch

Please Choose One Soup or Salad, Two Entrees and One Dessert. If Two Entrees are Selected, Entrée Breakdown Must be Provided Three Business Days Prior to the Event. Delight Plated Lunch is Available for Groups of 30 People or More.

All Selections Include Baked Breads with Whipped Butter, Premium Regular and Decaffeinated Coffee and Tazo Traditional and Herbal Tea.

Soup I

Chili Verde Soup

Pulled Pork, Sour Cream, Tortilla

Chicken and Vegetable Soup with Orzo

Salad I

Organic Mixed Baby Greens Salad

Toasted Almonds, Grape Tomatoes, Sun Dried Cherries, Balsamic Vinaigrette

Arugula and Beet Salad

Beets, Grapefruit Segments, Goat Cheese, Lemon Poppy Seed Dressing

Wedge Salad

Iceberg Lettuce, Tomato, Croutons, Blue Cheese Dressing

Essence | Delight – Plated Lunch

Entrees |

Grilled NC Snapper

Jasmine Rice, Matchstick Vegetables, Roasted Pineapple Chutney, Soy Glaze

Seared Sustainable Loch Duart Salmon

French Green Beans, Golden Quinoa, Sweet Peas, Tomato Jam

Roasted Ashley Farms Organic Free Range Airline Chicken Breast

Cheddar Cheese Mashed Potatoes, Succotash, Natural Jus

Eggplant Rollatini

Mascarpone Cheese and Roasted Garlic Cream Sauce, Roasted Mushrooms

North Carolina Scallops and Grits

Stone Ground Anson Mills Grits, Crispy Smoked Bacon

Marinated Berkshire Pork Chop

Cheddar Cheese Au Gratin Potatoes, Country Green Beans with Bacon and Onions

Grilled Certified Angus Beef Hanger Steak

Mushroom Truffle Risotto, Garlic Broccolini, Cabernet Jus

Third Entrée Selection | \$12 per Person



Essence | Delectable & Delight – Plated Lunch

Dessert I
Carrot Cake

Assorted Dessert Bars

Caramel Rock Slide Brownie

Vanilla Bean Cheesecake
Berries, Whipped Cream

German Chocolate Cake

Plated lunch prices are per person. All pricing is subject to a customary 25 percent taxable service charge and sales tax.

Essence | Comfort – Lunch Buffet

Comfort I \$38

Tomato Soup with Crème Fraiche, Chive

Organic Mixed Baby Greens Salad with Toasted Almonds, Roasted Tomatoes, Cucumbers, Carrots, Croutons, Balsamic Vinaigrette and Ranch Dressing

Potato Salad with Egg and Green Onion

Mini Cheeseburgers with Cheddar Cheese, Pickles, Onions, Ketchup, Mustard

Herb Marinated Grilled Chicken

Sweet Potato Wedges

Fried Cauliflower with Smoky Tomato Romesco

Fruit Salad

Cheesecake

Apple Pie

Beverages

Premium Regular and Decaffeinated Coffee

Tazo Traditional and Herbal Tea

Prices are per person. All pricing is subject to a customary 25 percent taxable service charge and sales tax.

Essence I Pressed – Lunch Buffet

Pressed I \$38

Caesar Salad with Shaved Parmigiano Reggiano Cheese, Garlic Crostini

Tomato and Mozzarella Salad with Cracked Black Pepper, Extra Virgin Olive Oil, Basil, Aged Balsamic Vinegar

Grilled Asparagus and Roasted Cauliflower

Sandwiches I Select Three

Crab Cake Slider with Tartar Sauce, Tomato and Frisee

Oven Roasted Turkey on Wheat Bread

Chicken Salad on Pumpernickel

Tomato, Basil, and Brie Panini on French Baguette

Fried Green Tomato with Pickled Onion and Pimento Cheese on Pumpernickel

Rare Roast Beef on Brioche Bun with Havarti Cheese, Pickle, and Garlic Aioli

BLT with Smoked Bacon, Butter Lettuce, Beefsteak Tomato, and Mayo on Toasted White or Wheat Bread

Munster and Havarti Grilled Cheese with Light Spinach Pesto and Tomato on Grilled Asiago Cheese Bread

Relish Platter to Include Pickles, Pickled Vegetables, Artichoke Hearts, Olives, and Prosciutto and Pecorino Stuffed Peppers

Individual Bags of Chips

Cannolis, Éclairs, and Chocolate Covered Almonds

Beverages

Premium Regular and Decaffeinated Coffee

Tazo Traditional and Herbal Tea

Prices are per person. All pricing is subject to a customary 25 percent taxable service charge and sales tax.

Essence I Custom – Lunch Buffet

Custom I \$38

Assorted Baked Breads and Whipped Butter

Soups I Select One

Chunky Chicken and Vegetable

Shrimp Gumbo

Heirloom Tomato Bisque with Asiago Cheese Crostini

Salad Bar I

Mixed Garden Greens, Romaine Lettuce, Tomatoes, Carrots, Cucumbers, Onions, Bacon Crumbles, Hard Boiled Egg, Mushrooms, Shredded Cheddar Cheese, Blue Cheese Crumbles, Garlic Croutons, Ranch Dressing, Balsamic Vinaigrette

Proteins I Select Two

Grilled Chicken Strips

Grilled Salmon

Marinated Grilled Shrimp

Grilled Marinated Skirt Steak Strips

Italian Panini with Salami, Capicola, Mortadella, Provolone Cheese and Spicy Relish

Avocado Toast with Marinated Tomato

Cookies, Brownies and Pecan Pie

Beverages

Premium Regular and Decaffeinated Coffee

Tazo Traditional and Herbal Tea

ADD: Baked Potato I \$2 per person

Prices are per person. All pricing is subject to a customary 25 percent taxable service charge and sales tax.

Essence | Savor – Lunch Buffet

Savor I \$42

Curried Sweet Potato Bisque

Baby Kale Salad with Roasted Red Peppers, Walnuts, Maytag Blue Cheese, Bacon and Champagne Vinaigrette

Panzanella Salad with Croutons, Cucumber, Onion, Feta Cheese, Tomato, Egg

Roasted Chicken

Roasted Heritage Farms Pork Loin with Apple Slaw, Chimichurri

Tofu Tetrazzini

Roasted Brussel Sprouts

Couscous with Herbs and Sundried Tomatoes

Assorted Cupcakes and Macaroons

Beverages

Premium Regular and Decaffeinated Coffee

Tazo Traditional and Herbal Tea

Prices are per person. All pricing is subject to a customary 25 percent taxable service charge and sales tax.

Essence | Fiesta – Lunch Buffet

Fiesta | \$38

Chicken Tortilla Soup with Sour Cream on the Side

Southwestern Salad with Romaine Lettuce, Tortilla Strips, Corn, Diced Tomatoes, Roasted Peppers, Chipotle Honey Vinaigrette

Spanish Rice and Refried Beans

Fajita Vegetable Quesadillas

Protein | Select One

Marinated Chicken Strips

Marinated Skirt Steak

Sautéed Shrimp

Accompaniments |

Peppers, Onions, Sour Cream, Salsa, Pepper Jack Cheese, Warm Flour Tortillas

Tortilla Chips with Fresh Guacamole and Rustic Salsa

Coconut Cake

Churros with Warm Fudge and Caramel

Flan

Beverages

Premium Regular and Decaffeinated Coffee

Tazo Traditional and Herbal Tea

Prices are per person. All pricing is subject to a customary 25 percent taxable service charge and sales tax.

Essence | Paparazzi – Lunch Buffet

Paparazzi | \$42

Italian Wedding Soup with Tuscan Sausage

Caprese Salad with Fresh Basil, Extra Virgin Olive Oil, Aged Balsamic

Eggplant Rollatini

Chicken Parmesan

Italian Meatballs

Blackened Grouper with Lemon Caper Sauce and Fennel Salad

Tortellini Pasta with Parmesan Cheese, Olive Oil, Butter, Herbs

Broccolini with Lemon, Roasted Garlic, Basil

Tiramisu

Chocolate Covered Espresso Beans

Beverages

Premium Regular and Decaffeinated Coffee

Tazo Traditional and Herbal Tea

Prices are per person. All pricing is subject to a customary 25 percent taxable service charge and sales tax.

Essence I Bliss – Lunch Buffet

Bliss I \$48

NC Sweet Corn Chowder with Corn, Bacon, Potatoes

Wedge Salad with Iceberg Lettuce, Roasted Tomatoes, Bacon, Croutons and Blue Cheese Dressing

Arugula Salad with Cashews, Strawberries, Fennel, Mozzarella and Lemon Poppy Seed Dressing

NC Catch of the Day

Braised Beef Short Ribs with Red Wine Sauce, Mushrooms

Pepper Seared Tuna with Cucumber Pepper Relish

Mashed Sweet Potato with Maple Streusel Topping

Grilled Asparagus with Lemon, Shaved Parmesan Cheese, Extra Virgin Olive Oil

Zucchini and Red Pepper

Bread Pudding with Caramel, Whipped Cream

Flourless Chocolate Torte

Beverages

Premium Regular and Decaffeinated Coffee

Tazo Traditional and Herbal Tea

Prices are per person. All pricing is subject to a customary 25 percent taxable service charge and sales tax.

Plated Dinner Options Wink | Whimsy | Wonder

Please Choose One Soup or Salad, Two Entrees, One Starch, One Vegetable and One Dessert. If Two Entrees are Selected, Entrée Breakdown Must be Provided Three Business Days Prior to the Event.

All Selections Include Baked Breads with Whipped Butter, Premium Regular and Decaffeinated Coffee, and Tazo Traditional and Herbal Tea.

Soup |

Curried Sweet Potato Bisque

Sweet Corn Chowder

Rock Shrimp, Micro Greens

Classic Lobster Bisque

Tarragon Cream

Salad |

Organic Mixed Baby Green Salad

Toasted Almonds, Grape Tomatoes, Shredded Carrots, Balsamic Vinaigrette

Caesar Salad

Shaved Parmigiano Reggiano Cheese, Garlic Crostini

Wedge Salad

Iceberg Lettuce, Tomatoes, Bacon, Croutons and Blue Cheese Dressing

Baby Red Oak Salad

Grapes, Strawberries, Pecans, Gorgonzola Cheese, Champagne Vinaigrette

Baby Arugula Salad

Cashews, Poached Pears, Feta Cheese, Champagne Vinaigrette

Plated Dinner Options

Starches | Select One

Rosemary Tri-Colored Potatoes
Smoked Cheddar Grits
Yukon Gold Truffle Mashed Potatoes
Jasmine Rice Pilaf with Toasted Almonds
Wild Mushroom Risotto
Loaded Twice Baked Potato
Mashed Sweet Potatoes with Candied Pecans
Truffled Macaroni and Cheese
Quinoa with Roasted Tomato and Herbs
Israeli Couscous
Truffled Herb Gnocchi

Vegetables | Select One

Tri-Color Roasted Cauliflower
Roasted Brussel Sprouts with Sherry
Garlic Roasted Green Beans
Baby Bok Choy
Grilled Asparagus with Lemon
Roasted Baby Vegetables
Broccoli with Roasted Garlic

Desserts | Select One

Red Velvet Cake with Strawberries and White Chocolate
Flourless Chocolate Cake with Raspberries
White Chocolate Raspberry Cheesecake
Peanut Butter Chocolate Cake

Plated Dinner Options Wink | Whimsy | Wonder

Wink | \$44

Entrees |

Red Snapper
Corn Tomato Relish and Citrus Pesto

Grilled Portobello Mushroom
Himalayan Red Rice, Pecorino Romano Cheese, Truffle Oil, Asparagus

Beef Short Rib
Mushroom Cream Sauce

Roasted Sustainable Loch Duart Salmon
Lemon Mustard Seed Beurre Blanc

Center Cut Sirloin
Stilton Demi-Glace

Seared All Natural Ashley Farms Airline Chicken Breast
Smoked Chili Beurre Blanc



Plated Dinner Options
Wink | Whimsy | Wonder

Whimsy | \$52

Entrees |

Pan Seared Sea Bass
Tomato Ginger Glaze

Roasted Hen
Sage, Citrus Jus

Dry Rubbed New York Strip Steak
Herb Oil and Caramelized Onions

Grilled Halibut
Pineapple Chutney and Basil Oil

Roasted Black Angus Filet Mignon
Childress Cabernet Reduction

Coriander Crispy Duck Breast
Blueberry Gastrique

Plated Dinner Options Wink | Whimsy | Wonder

Wonder | \$60

Entrees |

Mustard Crusted Lamb Chop
Citrus Gremolata

Roasted Filet Mignon and Lump Crab Cake
Spicy Hollandaise, Demi-Glace

Grilled Filet Mignon and Sea Bass
Romesco Sauce, Demi-Glace

Grilled Filet Mignon and Ashley Farms Chicken Breast
Gorgonzola Demi-Glace, Soubise

Third Entrée Selection | \$15 per Person

Prices are per person. Wink, Whimsy, and Wonder Plated Dinners are designed for groups of 20 or more guests. All pricing is subject to a customary 25 percent taxable service charge and sales tax.

Dinner I Favor – Dinner Buffet

Favor I \$57

Assorted Baked Breads and Whipped Butter

NC She Crab Soup with Spanish Sherry

Arugula Salad with Candied Pecans, Blue Cheese Crumbles, Fennel, Honey Apple Vinaigrette

Wedge Salad with Iceberg Lettuce, Roasted Tomatoes, Bacon, Blue Cheese Dressing and Croutons

Fried Pork Chops with Hollandaise and Apple Slaw

North Carolina Scallops with Stone Ground Corn Grits, Crispy Smoked Bacon

Roasted Free Range Chicken with Bourbon Glaze

Smoked Cheddar Macaroni and Cheese

Grilled Asparagus

Chocolate Covered Strawberries, Lemon Blueberry Cookies, Turtle Brownies and Macaroons

Beverages

Premium Regular and Decaffeinated Coffee

Tazo Traditional and Herbal Tea

Prices are per person. Dinner buffets are designed for groups of 20 or more guests. All pricing is subject to a customary 25 percent taxable service charge and sales tax.

Dinner | Fresco – Dinner Buffet

Fresco | \$62

Assorted Baked Breads and Whipped Butter

Chunky Chicken and Orzo Soup

Local Farmer's Baby Arugula Salad with Almonds, Grape Tomatoes, Parmigiano Reggiano Cheese, Lemon Vinaigrette

Grilled Vegetable Antipasto with Red Peppers, Zucchini, Asparagus, Tomatoes, Roasted Mushrooms, Artichoke Hearts

Dry Rubbed Prime Rib Roast with Natural Jus, Horseradish Cream

Seared NC Amberjack with Lemon Gremolata, Breadcrumbs and Herbs

Free Range Airline Chicken Breast with Tomato and Balsamic

Roasted Garlic Mashed Potatoes

Broccolini with White Beans, Italian Sausage and Garlic, Buttery Broth

Tiramisu

Beverages

Premium Regular and Decaffeinated Coffee

Tazo Traditional and Herbal Tea

Prices are per person. Dinner buffets are designed for groups of 20 or more guests. All pricing is subject to a customary 25 percent taxable service charge and sales tax.

Dinner | Sapore – Dinner Buffet

Sapore | \$62

Minestrone Soup with Cannellini Beans, Herbs, Mirepoix

Caprese Salad with Fresh Basil, Extra Virgin Olive Oil, Aged Balsamic

Beet Salad with Golden and Red Beets, Pistachios, Goat Cheese, Watercress, Citrus Vinaigrette

Fusilli alla Vodka with Pink Vodka Sauce and Italian Sausage

Chicken Parmesan with Mozzarella, Basil

Pork Braciola with Provolone Cheese and Parsley

Italian Meatballs

Grilled Vegetable Ravioli with Parmesan Cheese, Olive Oil, Butter

Grilled Mahi with Puttanesca Sauce

Broccolini with Lemon, Roasted Garlic, Basil

Zeppoles and Tiramisu

Beverages

Premium Regular and Decaffeinated Coffee

Tazo Traditional and Herbal Tea

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Dinner I Mediterranean – Dinner Buffet

Mediterranean I \$60

Lentil Soup

Greek Salad with Cucumber, Tomato, Olive, Feta Cheese, Red Wine Vinaigrette

Pita Bread

Hummus, Baba Ghanoush, Garlic Whip and Spicy Tomato Remoulade

Grilled Chicken Kabobs

Grilled Filet Kabobs

Grilled Shrimp and Pepper Kabobs

Vegetable Kabobs

Lentil Rice with Caramelized Onions

Baklava

Chocolate Truffles

Beverages

Premium Regular and Decaffeinated Coffee

Tazo Traditional and Herbal Tea

Prices are per person. Dinner buffets are designed for groups of 20 or more guests. All pricing is subject to a customary 25 percent taxable service charge and sales tax.

Dinner I Feast– Dinner Buffet

Feast I \$76

Sweet Corn Chowder with Rock Shrimp, Micro Greens

Baby Red Oak Salad with Asian Pear, Toasted Pine Nuts, Gorgonzola Cheese, Champagne Vinaigrette, Aged Balsamic Vinegar

Beefsteak Tomatoes and Buffalo Mozzarella with Cracked Black Pepper, Extra Virgin Olive Oil, Basil

Artisan Cheese with Rustic Breads and Crackers

Roasted Black Angus Beef Tenderloin with Truffle Demi-Glace

Pan Seared Sea Bass with Tomato Relish

Crispy Duck Breast with Blueberry Ginger Gastrique

Mashed Sweet Potato and Carrot Soufflé

Scalloped Yukon Potatoes

Roasted Baby Vegetables

Grilled Asparagus with Lemon, Oregano

Cheesecakes

Chocolate Torte with Macerated Berries

Beverages

Premium Regular and Decaffeinated Coffee

Tazo Traditional and Herbal Tea

Prices are per person. Dinner buffets are designed for groups of 20 or more guests. All pricing is subject to a customary 25 percent taxable service charge and sales tax.

Hors D'oeuvres I Shiver

Shiver Hors D'oeuvres I \$5.50 per Piece

Roasted Tomato Bruschetta on Grilled Bread

Steak Tartare with Capers

Smoked Duck, Fennel, and Apple Slaw on Crostini

Spicy Ahi Tuna and Cucumber Relish in Filo Shell

Arancini with Ham, Peas and Tomato Sauce

Shrimp Cocktail with Comeback Sauce

Seared Steak Strip Au Poivre on Grilled Bread

Prosciutto with Apricot Marmalade, Crumbled Blue Cheese, and Arugula on Sourdough

Lobster Salad in Puff Pastry Cup

Shrimp Ceviche in Cucumber Cup, Crème Fraiche and Cilantro

Prices are per piece. All Hors d'oeuvres are designed to be enjoyed in 25 piece orders, elegantly displayed or butler passed. All pricing is subject to a customary 25 percent taxable service charge and sales tax.

Hors D'oeuvres | Sizzle

Sizzle Hors D'oeuvres | \$5.50 per Piece

Brisket Sliders with Slaw and Pickle

Grilled BBQ Chicken Flatbread with Smoked Gouda Cheese, Grilled Onion, and Cilantro

Fried Lobster Macaroni and Cheese with Tomato Aioli

Carolina Crab Cakes with Louis Sauce

Fried Artichoke Hearts with Garlic Aioli

Coconut Shrimp with Orange Marmalade

Veggie Spring Roll with Thai Sweet Chili Sauce

Mini Waygu Tacos with Cilantro and Jicama Slaw

Smoked Cheddar Chicken Biscuit with Chipotle Honey Mustard

Duck Bacon with Taleggio Grilled Cheese

Prices are per piece. All Hors d'oeuvres are designed to be enjoyed in 25 piece orders, elegantly displayed or butler passed. All pricing is subject to a customary 25 percent taxable service charge and sales tax.

Hors D'oeuvres | Displays

Serenity | \$14

Sliced Seasonal Fresh Fruit and Berries
Artisanal Cheese with Rustic Breads and Crackers
Assorted Chutneys and Mustards
Organic Clover Honey and Yogurt

Vitality | \$12

Organic Local Farmer's Baby Vegetables, Steamed and Grilled
Roasted Red Pepper Dip, Hummus, and Ranch Dip

Cajun | \$20

Fried Shrimp Po Boys
Muffuletta
Chicken Jambalaya
Dirty Rice and Fried Okra
Remoulade and Lusty Monk Gourmet Mustards

Riviera | \$22

Groups of 30 People or More
Prosciutto di Parma, Winston Salem Cappicola, Genoa Salami, San Giuseppe Sopresata, Mortadella
Parmigiano Reggiano Cheese, Gorgonzola Cheese, Fontina Cheese, and Provolone Cheese
Marinated Olives, Red Peppers, Artichokes, and Mushrooms
Aged Balsamic Vinegar and Extra Virgin Olive Oil

All pricing is subject to a customary 25 percent taxable service charge and sales tax.

Hors D'oeuvres I Displays

Pacific I \$26

Groups of 30 People or More

Chilled Jumbo Shrimp and Crab Salad

Raw Oysters and Steamed Clams on the Half Shell

Cocktail Sauce, Mignonette, and Sauce Louis

Tabasco Red and Green Pepper Sauce

Fresh Horseradish, and Lemon Wedges

Alaskan King Crab Legs I \$10 Additional Charge per Person

Gourmet Pizza Display I \$16

Select Two:

Buffalo Chicken

Sausage and Red Pepper

Spinach, Feta, and Tomato

Caprese (Tomato, Mozzarella, Fresh Basil)

BBQ Pulled Pork

White (Alfredo, Asparagus, Tomato, and Mozzarella)

Select Two:

Homemade Ranch Dressing

Blue Cheese Dressing

Marinara

Garlic Aioli

Garlic Knots

Crushed Red Pepper Flakes, Banana Peppers, Olive Oil, Parmesan Cheese

Sicilian Style I \$4 Additional Charge per Person

All pricing is subject to a customary 25 percent taxable service charge and sales tax.

Reception I Carved Stations

Reception Stations I Carved

Parmesan and Pink Peppercorn Crusted Leg of Lamb I \$22
Mint, Cranberry

Beef Steamship Round I \$18
Béarnaise Sauce, Dinner Rolls

Honey Soy Berkshire Pork Loin I \$16
Apple Slaw

Herb Encrusted Prime Rib Roast I \$20
Natural Jus, Horseradish Cream

Tea Brined Roasted Turkey Breast I \$16
Sage, Lemon, Cranberry, Orange

Peppercorn Crusted New York Strip Loin I \$22
Stilton Demi-Glace

Traditional Pig Pickin' I \$20
Eastern NC BBQ Sauce, Soft Rolls, Cole Slaw

Black Angus Beef Tenderloin I \$25
Assorted Gourmet Rolls, Horseradish Cream

Prices are per person. Carved Stations are designed for groups of 30 or more guest. Chef Attendant Fee is included in the price of each carving station. All pricing is subject to a customary 25 percent taxable service charge and sales tax.

Reception I Action Stations

Swelter I \$28

Cajun Sautéed Shrimp
Onions, Peppers, Tomatoes, Bacon
Stone Ground Grits, Garlic, Fresh Herbs, and Butter
Choice of Smoked Brisket or North Carolina Pulled Pork
Fresh Rolls, Slaw, BBQ Sauce

Simmer I \$30

Seared Beef Tenderloin Medallions, Grilled Jumbo Shrimp
Horseradish Mashed Potatoes, Grilled Asparagus, Sweet Potato Wedges
Demi-Glace, Hollandaise

Satiate I \$30

Gemelli Pasta, Penne Pasta, Fusilli, Risotto
Mushrooms, Tomatoes, Roasted Peppers, Broccoli, Giacomo's Sausage, Lobster, Pancetta
Pink Vodka Sauce, Pesto, Marinara Sauce, Smoked Gouda Sauce
Parmigiano Reggiano Cheese, Extra Virgin Olive Oil

Spice I \$25

Chili Rubbed Bone-in Pork Loin, Bistro Filet, Citrus Herb Ashley Farms Airline Chicken Breast
Black Bean and Cheese Empanadas
Peppers, Onions, Garlic
Salsa, Manchego Cheese, Guacamole
Spanish Rice, Black Beans, Corn, Soft Tortillas

Stations must be sold in conjunction with your main dinner menu not as an individual menu. Action Stations are designed for groups of 30 or more guest. Chef Attendant Fee is included in the price of each carving station. All pricing is subject to a customary 25 percent taxable service charge and sales tax. ³⁹

Reception Desserts

Dessert Displays

Innocent I Select Two \$14

Bewitched I Select Three \$16

Decadent I Select Four \$18

Assorted Coffee Cakes

Assorted Cheesecakes

Assorted Dessert Bars

Macaroons

Caramel Rockslide Brownies

Tiramisu

Assorted Bande Cakes

Prices are per person. Reception Desserts are designed for groups of 30 or more guests. All pricing is subject to a customary 25 percent taxable service charge and sales tax.

Beverage | White Wine

Renaissance Classic | \$ Per Bottle

Stone Cellars by Beringer Pinot Grigio, California | \$32
Chateau St. Michelle Riesling, Washington | \$36
Beringer Vineyards White Zinfandel, California | \$36
Stone Cellars by Beringer Chardonnay, California | \$32
Casa Lapostolle Sauvignon Blanc, Chile | \$40

Fizzy | \$ Per Bottle

Freixenet Blanc de Blancs, France | \$36
Mumm Napa Prestige Brut, Napa Valley | \$56
Moet + Chandon Brut Imperial, France | \$110
Mionetto Organic Prosecco, Italy | \$42

Crisp | \$Per Bottle

Pighin Friuli Grave Pinot Grigio, Italy | \$44
Ferrari–Carano Chardonnay, California | \$52
SIP Moscato, California | \$40
Meridian Pinot Grigio, California | \$36
BV Century Cellars Chardonnay, California | \$40
Clos du Bois Chardonnay, California | \$48
Wairau River Sauvignon Blanc, New Zealand | \$48
Kendall Jackson Vintner's Reserve Chardonnay, California | \$38
Sonoma–Cutrer "Russian River Ranches Chardonnay, California | \$58
Kim Crawford Sauvignon Blanc, New Zealand | \$48

Beverage | Red Wine

Renaissance Classic | \$ Per Bottle

Stone Cellars by Beringer Merlot, California | \$32

Columbia Crest "Two Vines" Shiraz, Washington | \$32

Mark West Pinot Noir, California | \$36

Stone Cellars by Beringer Cabernet Sauvignon, California | \$32

Alamos Malbec Mendoza, Argentina | \$36

Eclectic | \$ Per Bottle

Ferrari-Carano Cabernet Sauvignon, California | \$60

Roots Run Deep "Educated Guess" Merlot, California | \$52

Kim Crawford Pinot Noir, New Zealand | \$48

BV Century Cellars Merlot, California | \$40

BV Century Cellars Cabernet Sauvignon, California | \$40

Columbia Crest Grand Estates Merlot, Washington | \$40

Sledgehammer Cabernet Sauvignon, California | \$36

Decoy by Duckhorn Merlot, California | \$68

Kaiken "Ultra" Cabernet Sauvignon, Argentina | \$52

Tikal Pariota Malbec/Bonarda, Argentina | \$52

Justin Cabernet Sauvignon, Paso Robles, California | \$70

Prices are per bottle. All pricing is subject to a customary 25 percent taxable service charge and sales tax.

Beverage | Hosted Cocktails

Hosted Cocktails | \$ per Drink

Loft | \$8 per Drink

Svedka Vodka, Cruzan Aged Light Rum, Dewar's Scotch, Jim Beam White Label, Beefeater Gin, Canadian Club Whiskey, Jose Cuervo Gold, Korbel Brandy

Lavish | \$9 per Drink

Absolut Vodka, Captain Morgan, Bacardi Light Rum, Tanqueray, Johnnie Walker Red Label, Makers Mark, Jack Daniels, Seagram's VO, 1800 Silver, Courvoisier VS

Luxe | \$10 per Drink

Grey Goose, Bombay Sapphire, Mount Gay Rum, Bacardi Light Rum, Knob Creek, Jack Daniels, Johnnie Walker Black Label, Crown Royal, Patron Silver, Hennessy Privilege VSOP

Linger | \$10 per Drink

Bailey's Irish Cream, B and B, Disaronno Amaretto, Grand Marnier, Kahlua, Courvoisier, Sambuca, Remy Martin VSOP

Renaissance Classic | \$8 per Glass

Stone Cellars by Beringer Merlot, Stone Cellars by Beringer Cabernet Sauvignon, Columbia Crest "Two Vines" Shiraz, Alamos Malbec, Mark West Pinot Noir, Stone Cellars by Beringer Pinot Grigio, Stone Cellars by Beringer Chardonnay, Casa Lapostolle Sauvignon Blanc, Beringer Vineyards White Zinfandel

All pricing is subject to a customary 25 percent taxable service charge and sales tax.

Beverage | Hosted Cocktails

Upgrades | per Glass

BV Century Cellars Chardonnay | \$10

SIP Moscato | \$10

Pighin Pinot Grigio | \$11

BV Century Cellars Cabernet Sauvignon | \$10

BV Century Cellars Merlot | \$10

Columbia Crest Merlot | \$10

Sledgehammer Cabernet Sauvignon | \$9

Chateau St. Michelle Riesling | \$9

Clos du Bois Chardonnay | \$12

Wairau River Sauvignon Blanc | \$12

Kim Crawford Pinot Noir | \$12

Ferrari–Carano Cabernet Sauvignon | \$15

Domestic | \$4.50 per Bottle

Budweiser, Bud Light, Coors Light, Michelob Ultra

Premium | \$5.50 per Bottle

Blue Moon Belgian White, Heineken, Stella Artois, Corona Extra, Corona Light, Amstel Light, Guinness Draught

All pricing is subject to a customary 25 percent taxable service charge and sales tax.

Beverage | Hosted Cocktails

Regional Craft Beers | \$5.50 per Bottle

Big Boss Brewing Company | Raleigh, NC

Angry Angel Kolsch (4.5% ABV)

Bad Penny Brown Ale (5.5% ABV)

Hell's Belle Belgian (7.0% ABV)

Foothills Brewing Company | Winston Salem, NC

Jade IPA (7.4% ABV)

Peoples Porter (5.8% ABV)

Fullsteam Brewery | Durham, NC (Served in Cans)

Paycheck Pilsner (4.5% ABV)

Humidity Pale Ale (6.0% ABV)

Rocket Science IPA (7.0% ABV)

White Street Brewery | Wake Forest, NC

Kolsch (5.2% ABV)

Scottish Ale (5.5% ABV)

Emmalyn Belgian Blonde (6.2% ABV)

Hoptimist IPA (7.5% ABV)

Red Oak Brewery | Whitsett, NC

Red Oak Bavarian Amber Lager (5.0% ABV)

Bartender Fee | \$50 per Bar, per Hour

Prices are per drink. All pricing is subject to a customary 25 percent taxable service charge and sales tax.

Beverage I Hosted Cocktails

Hosted Cocktails I \$ per Person

Loft I \$16 First Hour, \$10 Each Additional Hour

Svedka Vodka, Cruzan Aged Light Rum, Dewar's Scotch, Jim Beam White Label, Beefeater Gin, Canadian Club Whiskey, Jose Cuervo Gold, Korbel Brandy

Lavish I \$18 First Hour, \$12 Each Additional Hour

Absolut Vodka, Captain Morgan, Bacardi Light Rum, Tanqueray, Johnnie Walker Red Label, Makers Mark, Jack Daniels, Seagram's VO, 1800 Silver, Courvoisier VS

Luxe I \$22 First Hour, \$14 Each Additional Hour

Grey Goose, Bombay Sapphire, Mount Gay Rum, Bacardi Light Rum, Knob Creek, Jack Daniels, Johnnie Walker Black Label, Crown Royal, Patron Silver, Hennessy Privilege VSOP

Renaissance Classic I \$14 First Hour, \$8 Each Additional Hour

Renaissance Classic Wines, Domestic and Premium Beer

Bartender Fee I Included in per Person Package Price

Prices are per person. All pricing is subject to a customary 25 percent taxable service charge and sales tax.

Beverage | Cash Bar

Cash Bar

Loft | \$8.50 per Drink

Svedka Vodka, Cruzan Aged Light Rum, Dewar's Scotch, Jim Beam White Label, Beefeater Gin, Canadian Club Whiskey, Jose Cuervo Gold, Korbel Brandy

Lavish | \$9.50 per Drink

Absolut Vodka, Captain Morgan, Bacardi Light Rum, Tanqueray, Johnnie Walker Red Label, Makers Mark, Jack Daniels, Seagram's VO, 1800 Silver, Courvoisier VS

Luxe | \$10.50 per Drink

Grey Goose, Bombay Sapphire, Mount Gay Rum, Bacardi Light Rum, Knob Creek, Jack Daniels, Johnnie Walker Black Label, Crown Royal, Patron Silver, Hennessy Privilege VSOP

Linger | \$10.50 per Drink

Bailey's Irish Cream, B and B, Disaronno Amaretto, Grand Marnier, Kahlua, Courvoisier, Sambuca, Remy Martin VSOP

Renaissance Classic | \$8.50 per Glass

Stone Cellars by Beringer Merlot, Stone Cellars by Beringer Cabernet Sauvignon, Columbia Crest "Two Vines" Shiraz, Alamos Malbec, Mark West Pinot Noir, Stone Cellars by Beringer Pinot Grigio, Stone Cellars by Beringer Chardonnay, Casa Lapostolle Sauvignon Blanc, Beringer Vineyards White Zinfandel

Beverage | Cash Bar

Upgrades | per Glass

BV Century Cellars Chardonnay | \$10.50

SIP Moscato | \$10.50

Pighin Pinot Grigio | \$11.50

BV Century Cellars Cabernet Sauvignon | \$10.50

BV Century Cellars Merlot | \$10.50

Columbia Crest Merlot | \$10.50

Sledgehammer Cabernet Sauvignon | \$9.50

Chateau St. Michelle Riesling | \$9.50

Clos du Bois Chardonnay | \$12.50

Wairau River Sauvignon Blanc | \$12.50

Kim Crawford Pinot Noir | \$12.50

Ferrari–Carano Cabernet Sauvignon | \$15.50

Domestic | \$5 per Bottle

Budweiser, Bud Light, Coors Light, Michelob Ultra

Premium | \$6 per Bottle

Blue Moon Belgian White, Heineken, Stella Artois, Corona Extra, Corona Light, Amstel Light, Guinness Draught

Beverage | Cash Bar

Regional Craft Beers | \$6 per Bottle

Big Boss Brewing Company | Raleigh, NC

Angry Angel Kolsch (4.5% ABV)

Bad Penny Brown Ale (5.5% ABV)

Hell's Belle Belgian (7.0% ABV)

Foothills Brewing Company | Winston Salem, NC

Jade IPA (7.4% ABV)

Peoples Porter (5.8% ABV)

Fullsteam Brewery | Durham, NC (Served in Cans)

Paycheck Pilsner (4.5% ABV)

Humidity Pale Ale (6.0% ABV)

Rocket Science IPA (7.0% ABV)

White Street Brewery | Wake Forest, NC

Kolsch (5.2% ABV)

Scottish Ale (5.5% ABV)

Emmalyn Belgian Blonde (6.2% ABV)

Hoptimist IPA (7.5% ABV)

Red Oak Brewery | Whitsett, NC

Red Oak Bavarian Amber Lager (5.0% ABV)

Bartender Fee | \$50 per Bar, per Hour

Prices are per drink. All pricing is subject to a customary 25 percent taxable service charge and sales tax.

Discover | Renaissance Raleigh at North Hills

Discover | Renaissance Raleigh North Hills Hotel

Boasting a chic setting in stylish North Hills, Renaissance Raleigh North Hills Hotel expertly combines southern hospitality and sophisticated ambiance to provide our guests with unparalleled four-star service. With a distinct Flair we bring Raleigh to life by incorporating local artist and indigenous cuisine in our décor and menus. Unwind with luxurious spas, exclusive shopping, delectable dining, and creative cocktails all just steps away from the hotel's front door. Explore North Hills Shopping Center before and during your visit at www.northhillsraleigh.com.



Technology | Event Technology

Equip | Envision

Renaissance Raleigh North Hills is thrilled to provide cutting edge technology, enhancing your event experience. Unique events require individual needs. Please consult your Catering Team Member to discuss your vision. Our Event Technology Department will assist you in making your event a success.

General Information | Renaissance Raleigh at North Hills

Distinctive

To create a unique event for your guests, the Renaissance Raleigh Team is eager to assist you with any floral arrangements and event décor, preferred photographers and event entertainment to enhance your experience. Please consult with your Catering Team Member to elaborate your needs. In addition, please discuss any signage, displays or decorations with your staff, as their set-up and location are subject to prior approval from the hotel.

Quality

Our culinary team uses only the freshest ingredients when prepare your meals. Due to market conditions, menu prices are subject to change without notice unless otherwise guaranteed in the signed Sales Agreement or confirmed by a signed Event Order.

Prepared

All food and beverage are to be provided by and served by the hotel. We are at your service to customize a menu and accommodate any special requests, ensuring the success of your event. The final details of your event are to be submitted to your Catering Team Member a minimum of three weeks prior to your event so that team may prepare to serve your needs.

Guaranteed

In order to best serve your guests, a final confirmation of attendance or guarantee is requested by 12 noon, three business days prior to your event. This number will be considered the minimum guarantee and is not subject to reduction. If no is received, the hotel will charge for the expected number of guests as indicated on the Event Order.

General Information | Renaissance Raleigh at North Hills

Located

Much of the success of your event depends upon the atmosphere and surroundings at Renaissance Raleigh Hotel. We understand this importance and offer six meeting rooms and the four Salons of the Renaissance Ballroom. The attendance you anticipate and the set-up your event requires are the primary factors in your room assignment. Revision in these requirements may necessitate a reassignment. Likewise, our schedule of room rental fee is based on your groups program. Revisions in factors such as group counts, times, dates, meal functions or set-up may renegotiate your rental fee. Should your meeting room need to be re-set the day of your meeting, a re-set fee will apply. The amount will be based upon the extent of the change.

Canceled

In the event of a cancellation, the applicable cancellation fees as outlined in the Sales Agreement will apply.