

Rehearsal Dinner Packages

Please join us at The Renaissance for a special evening to start your memorable wedding weekend!

The packages below are our straightforward and simplistic way to provide great service & superb food in an all-inclusive format.

Our packages typically run about \$45 - \$55 per person including bar, so don't wait, contact us today for your proposal.

Hors d'oeuvres Package

Fresh Fruits and Assorted Cheeses Display
Vegetable Crudités with Ginger Dipping Sauce
Baked Spanikopita with Feta Sauce
Portabella Caps stuffed with Roasted Red Peppers
Shrimp in Boursin Cheese Purses
Scallops Wrapped in Bacon
Teriyaki Marinated Beef Sate Skewers
Crispy Chicken Wings with Ginger Lime Sauce
Warm Mushroom Tartlets

Buffet Dinner Package

Garden Salad with House Vinaigrette
Select 2: Roast Top Sirloin in Sherry Mushroom Sauce;
Rainbow Tortellini with Mesquite Grilled Chicken; Chicken Marsala in a Wine Sauce
Select 1: Mashed Potatoes; Roasted Red Potatoes; Herbed Wild Rice
Select 1: Green Beans; Glazed Baby Carrots; Steamed Vegetable Medley

Plated Dinner Package

Chicken Marsala: Grilled Breast with a Wine Pan Sauce
Mediterranean Chicken: Grilled Breast Topped
with Sun Dried Tomatoes, Olives, Roasted Peppers & Mozzarella
Roast Top Sirloin Forestiere: Served with Mushrooms and Onions
Grilled Sashimi Tuna Steak: Served with Orange Butter Sauce
Glazed Salmon: Grilled Salmon with Honey Glaze

*You may select up to (3) entrees for your guests to choose from prior to arrival.

All entrees are paired with the chef's choice of vegetable and starch.

Bar & Beverage Service

ALL of the above rehearsal dinner packages are accompanied by a (3) hour open bar with wine and beer.

Liquor and/or a champagne toast can be added for an additional fee.

A 35-person minimum exists for all rehearsal dinner bookings

The prices vary based on every individual party, feel free to contact us for prices and packages.