



take a break
indulge; always
tomorrow

Renaissance Indianapolis North Hotel | 11925 N Meridian St
Carmel, IN 46032 USA
Phone: 317.816.0777
Sales: 317.814.2515
Sales Fax: 317.814.2516
Prices are per person. A customary 21% service charge & sales tax will added to prices.



chocoholic \$14.95 per person

chocolate dipped rice krispies
white chocolate covered oreos
chocolate chip cookies
chocolate dipped pretzel rods
s'mores
ice cold milk; 2% or skim

7th inning stretch \$13.95 per person

white cheddar popcorn
peanuts
soft warm pretzels with cheese & mustard
cracker jacks
candy bars

Pop-ular break \$8.95 per person

heidi pops – local gourmet popcorn

choose 3 flavors (or ask about more options!)

sharp cheddar, white cheddar, chicago style, cheesy jalapeno
pretzel, sea salt & black pepper, buffalo blue cheese, celebration
cake, chocolate caramel, confetti, peanut butter cup, walnut
brownie, breakfast at heidi pops

apple a day \$13.95 per person

chilled juice
selection of granola & nutri-grain bars
whole fresh fruit
string cheese
mini fruit smoothies: strawberry banana & mixed berries

build your own trail mix \$15.95 per person

house granola
dried cranberries
raisins
M&M's
chocolate chips
peanuts
almonds

**protein boost \$15.95 per person**

assorted nuts
meats and cheeses
mini fruit smoothies: strawberry banana & mixed berries

fruit bar \$12.95 per person

sliced apples
orange wedges
bananas
yogurt dip
dried fruit mix

peanut butter dipper \$12.95 per person

sliced apples
bananas
celery
pretzel rods
peanut butter

stimulation station \$15.95 per person

energy bars
chocolate covered peanuts
deluxe trail mix
whole fresh fruit
gatorade

nacho ordinary break \$12.95 per person

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

lunch box \$14.95 per person

pb&j triangles
string cheese
cheez-its
brownies
whole fruit

break items

donuts \$37.00 per dozen

danish \$37.00 per dozen

bagels & cream cheese \$37.00 per dozen

breakfast breads \$37.00 per dozen

assorted fruit yogurts \$4.00 each

mini fruit smoothies \$4.00 each

strawberry banana & mixed berries

domestic cheese & crackers with fruit garnish \$6.25 per person

strawberries & blueberries \$6.25 per person

chocolate dipped strawberries \$37.00 per dozen

chocolate brownies & blondies \$37.00 per dozen

assortment of cookies \$37.00 per dozen

lemon squares \$37.00 per dozen

whole fruit \$3.50 each

sliced fruit \$5.25 per person

string cheese \$2.00 each

break items

candy bars \$3.25 each

bags of potato chips, pretzels & white cheddar
popcorn \$3.25 each

deluxe trail mix \$4.25 each

selection of granola & nutri-grain bars \$3.25 each

bags of peanuts \$4.25 each

chocolate dipped pretzel rods \$3.25 each

rice krispie treats \$2.50 each

soft warm pretzels with cheese & mustard \$5.25 each

finger sandwiches \$6.25 per person
chicken salad & ham with swiss

pita chips with hummus & tzatziki \$6.25 per person

spinach artichoke dip with pita chips \$6.25 per person

tortilla chips with salsa & guacamole \$5.25 per person



beverages

assorted sodas \$3.50 each

bottled water \$3.50 each

cold milk \$3.50 each

bottled iced teas \$4.00 each

gatorade \$5.00 each

Starbucks® frappuccinos \$5.00 each

red bull energy drinks \$5.50 each

cold beverage break \$8.95 per person
includes assorted soda & bottled water

beverage break \$12.95 per person
includes assorted soda, bottled water, Starbucks® coffee,
decaffeinated coffee & TAZO teas

lemonade \$42.00 per gallon

iced tea \$42.00 per gallon

orange juice \$42.00 per gallon

Starbucks® coffee & decaffeinated coffee \$48.00 per gallon
(available in quantities of 1.5 gallons)

selection of TAZO teas & hot chocolate \$38.00 per gallon



savor breakfast wake up

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continental breakfast

1 hour of service

continental collage \$20.95 per person

selection of chilled juices

sliced fresh fruit

assorted fruit yogurts

assorted danish, croissants & muffins with butter & preserves

Starbucks® coffee, decaffeinated coffee & selection of TAZO teas

executive continental \$21.95 per person

selection of chilled juices

sliced fresh fruit

assorted fruit yogurts

oatmeal with assorted toppings

assorted breakfast breads

Starbucks® coffee, decaffeinated coffee & selection of TAZO teas

elite continental \$23.95 per person

selection of chilled juices

sliced fresh fruit

assorted fruit yogurts

oatmeal with assorted toppings

assorted danish, croissants & muffins with butter & preserves

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

assortment of cured meats & artisan cheeses

Starbucks® coffee, decaffeinated coffee & selection of TAZO teas



breakfast enhancements

items are based on additions to an existing breakfast, 1 hour of service

individual enhancements

hard boiled eggs \$1.00 each

scrambled eggs \$2.00 per person

oatmeal with assorted toppings \$2.00 per person

applewood smoked bacon \$2.75 per person

sausage \$2.00 per person

cottage cheese \$1.00 per person

warm buttermilk biscuits with sausage gravy \$3.50 per person

mediterranean quiche \$4.50 per person

sauteed spinach, feta & tomatoes

croissant sandwiches \$4.50 per person

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

build your own breakfast parfait \$4.00 per person

plain greek yogurt, strawberry yogurt, blueberries, strawberries & granola

stations (chef attendant is required \$100 per chef)

build your own breakfast burrito \$7.50 per person

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

waffle or pancake station \$8.95 per person

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

omelette station \$9.95 per person

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

smoothie station \$11.95 per person

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



plated breakfast

breakfasts include: breakfast bakeries, cheesy potato casserole,
& choice of: applewood smoked bacon or sausage

french toast griddle \$22.95 per person

cinnamon swirl french toast with warm maple syrup

all american \$22.95 per person

scrambled eggs with choice of two: mushrooms, onions, bell pepper, tomatoes, cheddar cheese, mozzarella cheese, swiss cheese, feta, spinach, smoked gouda, ham or applewood bacon

bonjour \$23.95 per person

homemade quiche with choice of three:
mushrooms, onions, bell pepper, tomatoes, cheddar, mozzarella, swiss, feta, spinach, smoked gouda, ham or applewood smoked bacon

southwestern \$23.95 per person

chorizo & cheddar infused scrambled eggs topped with salsa & crisp tortilla strips



buffet breakfast

minimum 20 guests, 1 hour of service

good morning \$25.95 per person

selection of chilled juices

sliced fresh fruit

assorted fruit yogurts

oatmeal with assorted toppings

scrambled eggs

choice of: cinnamon swirl french toast, buttermilk pancakes or belgian waffles with warm maple syrup

applewood smoked bacon & sausage

breakfast potatoes

assorted breakfast bakeries with butter & preserves

Starbucks® coffee, decaffeinated coffee & selection of TAZO teas

sunrise scramble \$26.95 per person

selection of chilled juices

sliced fresh fruit

assorted fruit yogurts

oatmeal with assorted toppings

scrambled eggs with assorted toppings:
cheddar, sautéed peppers, diced tomato & salsa

indiana blueberry pancakes with warm maple syrup

applewood smoked bacon & sausage

breakfast potatoes

assorted breakfast bakeries with butter & preserves

Starbucks® coffee, decaffeinated coffee & selection of TAZO teas



buffet breakfast

minimum 50 guests, 2 hours of service

champagne brunch \$65.95 per person

selection of chilled juices

sliced fresh fruit

assorted fruit yogurts

assortment of dry cereals

homemade granola

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

assortment of cured meats & artisan cheeses

assorted breakfast bakeries with butter & preserves

poached eggs over medallions of beef tenderloin with bearnaise sauce

applewood smoked bacon & sausage

prepared to order with choice of bell pepper, onion, mushroom, tomato, jalapeno, bacon, honey roasted ham, spinach, pepper jack, cheddar & salsa **(chef attendant is required for \$100)**

salad of fresh greens with seasonal vegetables & assorted dressings

caprese salad with fresh basil pesto & balsamic glaze

poached cod with lemon sage beurre blanc

chicken penne pesto with wilted baby spinach & sundried tomatoes

sliced hot roast beef with demi glace & seasonal vegetable toppings

chef's selection of seasonal vegetables

red bliss potatoes

artisan bread basket with butter

chef's selection of mini desserts

Starbucks® coffee, decaffeinated coffee & selection of TAZO teas

house champagne



Is it lunch yet?
find a fresh
perspective

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plated lunch

includes soup or salad, selection of vegetable, starch, rolls, butter, dessert & iced tea

soups

potato leek
indiana corn & crab chowder
slow roasted tomato with basil & pecorino cheese
chef's homemade soup of the day

salads

caesar salad: romaine, shaved parmesan & herb croutons

greek salad: romaine, black olives, red onion, tomatoes, feta & greek dressing

martha's vineyard: field greens, cranberries, bleu cheese & candied pecans with balsamic or red wine vinaigrette

wedge salad: iceberg, tomatoes, crumbled bacon & bleu cheese crumbles with buttermilk dressing

market salad: field greens, carrots, cucumbers, mushrooms, tomatoes & goat cheese with balsamic vinaigrette or ranch dressing

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

desserts

tiramisu
white chocolate mousse with fresh berries
white chocolate raspberry torte
lemon mousse bistro cake
chocolate peanut butter cake
seven layer tuxedo cake
carrot cake
salted caramel cheesecake
new york cheesecake with a strawberry garnish
greek yogurt mint infused fruit salad

choice of starch

yukon garlic mashed potatoes, boursin mashed potatoes, lemon basil fingerling potatoes, rosemary roasted red skin potatoes, smoked gouda baked macaroni & cheese, smoked cheddar twice baked potato or wild rice

choice of vegetable

roasted broccolini, grilled asparagus, bean & carrot medley, parsley baby carrots, creamed spinach, seasonal ratatouille or zucchini squash & roasted red bell pepper



plated lunch

includes soup or salad, selection of vegetable, starch, rolls, butter, dessert & iced tea

thai peanut vegetable stir fry \$22.95 per person

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

(does not come with choice of starch & vegetable)

chicken penne pesto \$23.95 per person

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

(does not come with choice of starch & vegetable)

chicken bruschetta \$24.95 per person

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

chicken parmesan \$24.95 per person

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

chicken marsala \$24.95 per person

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

atlantic salmon filet \$25.95 per person

baked with fresh rosemary lemon pepper butter

oregano roasted pork loin \$26.95 per person

slow roasted indiana farm raised pork with jack daniels demi-glaze

five spice mahi mahi \$28.95 per person

mango salsa: fresh mango, cilantro, onions, lime & red bell peppers

flat iron steak \$28.95 per person

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

(all steaks are cooked medium unless otherwise noted)

petite filet mignon \$32.95 per person

grilled 6oz filet with merlot thyme jus

(all steaks are cooked medium unless otherwise noted)



plated lunch

includes rolls, butter, dessert & iced tea

caesar salad \$16.95 per person

romaine, shaved parmesan & herb croutons
add citrus marinated chicken \$18.95 per person
add blackened salmon \$19.95 per person
add herb poached gulf shrimp \$19.95 per person

southwestern blt \$19.95 per person

romaine, crumbled bacon, red grape tomatoes, cilantro, fire roasted corn, black beans, avocado & crispy tortilla strips with citrus lime vinaigrette
add cajun spiced chicken \$20.95 per person
add lime marinated skirt steak \$21.95 per person

garden of eden \$19.95 per person

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

thai chicken salad \$20.95 per person

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

club salad \$20.95 per person

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



buffet lunch

1 hour of service

working lunch buffet \$25.95 per person

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

choose two

chilled pasta primavera
fresh coleslaw
potato salad
mixed green salad
grilled thai chicken salad
greek farmers salad
fruit salad tossed with yogurt dressing

choose two

apple turnover with vanilla sauce
chocolate dipped strawberries
whole fresh fruit
chocolate brownies & blondies
chocolate chip cookies
lemon squares

choose two

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

egg salad on toasted rye

herb & pepper roast beef with boursin cheese & mixed greens on a
french baguette

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

chicken salad with bibb lettuce on a croissant

southwestern chicken blt wrap: romaine, crumbled bacon, red
grape tomatoes, cilantro, fire roasted corn, black beans, avocado,
crispy tortilla strips & citrus lime vinaigrette in a tortilla

garden of eden wrap: fresh greens, roasted red bell peppers, grilled
zucchini, squash, asparagus spears, mozzarella, caramelized red
onion, roasted portobello mushrooms & balsamic-pesto spread in a
tortilla

add chef's homemade soup of the day for \$3.00 per person



buffet lunch

minimum 20 guests, 1 hour of service

southwest \$25.95 per person

tortilla soup
romaine, tomatillo, tomato & mozzarella salad

warm flour tortillas
citrus marinated grilled chicken & beef
sautéed bell pepper & onions
cheddar & monterey jack cheese

spanish rice
refried beans

tortilla chips with warm monterey jack queso, salsa,
sour cream & guacamole

cinnamon sugar churros
water & iced tea

southern \$27.95 per person

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

choose two

butter milk fried chicken
bbq pulled pork sandwiches
sage turkey meatloaf
bacon sautéed shrimp & grits

"hoppin john" onion & sweet pepper casserole
green beans with almonds

corn bread with butter

bourbon pecan pie with vanilla cream
water & iced tea

add chef's homemade soup of the day for \$3.00 per person



buffet lunch

minimum 20 guests, 1 hour of service

american \$27.95 per person

fruit salad tossed with yogurt dressing
fresh greens with seasonal vegetables & assorted dressings

choose two

boneless chicken breast with reisling cream
rosemary lemon pepper atlantic salmon filet
oregano roasted pork loin with jack daniels demi-glace
sliced roast beef with sautéed vegetables & demi-glace

sauteed seasonal vegetables
roasted rosemary red skin potatoes

assorted rolls & butter

brownies & blondies
water & iced tea

wok & roll \$25.95 per person

asian style napa cabbage, cucumbers, carrots & tomatoes
rice noodles
steamed jasmine rice
soba noodles
assorted stir fry sauces: soy, sweet chili, teriyaki, peanut

selection of toppings: asian spiced chicken, garlic skirt steak,
broccoli florets, sugar snap peas, green onions, sprouts, diced
eggs, carrots, sauteed mushrooms & crushed cashews

fortune cookies
water & iced tea

add chef's homemade soup of the day for \$3.00 per person



buffet lunch

minimum 20 guests, 1 hour of service

little italy \$27.95 per person

tomato basil
caesar salad with shaved parmesan & herb croutons

choose two

oven baked meat lasagna
creamy penne pesto with spinach, sundried tomato & red onion
chicken picatta
margherita flatbread with fresh mozzarella, pesto & tomatoes

cheese filled breadsticks with marinara
sauteed seasonal vegetables

tiramisu
water & iced tea

country picnic \$27.95 per person

sliced watermelon
fresh greens with seasonal vegetables & assorted dressings

choose three

grilled all beef hot dogs
hamburger patties
bbq chicken breast
smoked beef brisket
breaded pork tenderloin

assorted buns & traditional condiments
corn on the cob
ranch seasoned potato wedges

selection of cookies
water & iced tea

add chef's homemade soup of the day for \$3.00 per person



deli lunch

minimum 20 guests, 1 hour of service

baked potato & salad bar \$25.95 per person

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

baked potatoes
grilled chicken & skirt steak
bacon, cheese, sour cream & scallions

assorted rolls & butter

lemon squares
water & iced tea

midwest deli \$25.95 per person

fruit salad tossed with yogurt dressing
potato salad

roast beef, turkey & ham
sliced swiss, provolone, cheddar & meunster cheese
lettuce, tomato, onion & pickles
mayonnaise & dijon mustard

sliced breads & rolls

homemade chips

selection of cookies
water & iced tea

add chef's homemade soup of the day for \$3.00 per person



deli lunch

minimum 20 guests, 1 hour of service

new york deli \$24.95 per person

macaroni salad
coleslaw

egg salad
sliced pastrami, corned beef, salami & smoked turkey
sliced cheddar, swiss, provolone & muenster cheese
lettuce, onion, tomato, pickles, sauerkraut & pepperoncini
dijon mustard, mayonnaise & thousand island dressing

rye, wheat, pumpernickel & onion rolls

homemade chips

macaroons
water & iced tea

west coast deli \$26.95 per person

potato salad
fresh greens with seasonal vegetables & assorted dressings

roast beef, smoked ham, smoked turkey & roasted portobello mushrooms
sliced cheddar, swiss, provolone & muenster cheese
lettuce, onion, tomato & pickles
mayonnaise, mustard & sun-dried tomato aioli

selection of artisan breads

homemade chips

mini pastries
water & iced tea

add chef's homemade soup of the day for \$3.00 per person



boxed lunch

lunch on the run \$21.95 per person

includes condiments, disposable flatware & 3 sides:

assorted chips
white cheddar popcorn
pasta salad
potato salad
whole fruit
fresh fruit salad
chocolate chip cookie

choose three

smoked turkey blt wrap

turkey, spring mix, bacon, tomato & pesto aioli

vegetarian wrap

grilled vegetables, mozzarella & sundried tomato aioli

roast beef on wheat

boar's head roast beef, aged gouda & horseradish sauce

deli on focaccia

prosciutto, salami, mozzarella, roasted peppers & pesto

ham & swiss on ciabatta

honey cured ham & swiss cheese with grain mustard



dinner invitation
no rsvp needed!

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plated dinner

includes soup or salad, selection of vegetable, starch, rolls, butter, dessert & iced tea

soups

potato leek
indiana corn & crab chowder
slow roasted tomato with basil & pecorino cheese
chef's homemade soup of the day

salads

caesar salad: romaine, shaved parmesan & herb croutons

greek salad: romaine, black olives, red onion, tomatoes, feta & greek dressing

martha's vineyard: field greens, cranberries, bleu cheese & candied pecans with balsamic or red wine vinaigrette

wedge salad: iceberg, tomatoes, crumbled bacon & bleu cheese crumbles with buttermilk dressing

market salad: field greens, carrots, cucumbers, mushrooms, tomatoes & goat cheese with balsamic vinaigrette or ranch dressing

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

desserts

tiramisu
white chocolate mousse with fresh berries
white chocolate raspberry torte
lemon mousse bistro cake
chocolate peanut butter cake
seven layer tuxedo cake
carrot cake
salted caramel cheesecake
new york cheesecake with a strawberry garnish
greek yogurt mint infused fruit salad

choice of starch

yukon garlic mashed potatoes, boursin mashed potatoes, lemon basil fingerling potatoes, rosemary roasted red skin potatoes, smoked gouda baked macaroni & cheese, smoked cheddar twice baked potato or wild rice

choice of vegetable

roasted broccolini, grilled asparagus, bean & carrot medley, parsley baby carrots, creamed spinach, seasonal ratatouille or zucchini, squash & roasted red bell pepper



plated dinner

includes soup or salad, selection of vegetable, starch, rolls, butter, dessert & iced tea

herb roasted chicken breast \$36.95 per person

bone-in chicken breast topped with black summer truffle cream sauce

chicken bruschetta \$36.95 per person

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

chicken parmesan \$36.95 per person

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

chicken riesling \$36.95 per person

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

chicken cordon bleu \$39.95 per person

lightly breaded chicken breast stuffed with gruyere cheese & prosciutto with a rosemary dijon cream sauce

oregano roasted pork loin \$38.95 per person

slow roasted indiana farm raised pork with jack daniels demi-glace

poached cod \$36.95 per person

lemon sage beurre blanc

atlantic salmon filet \$37.95 per person

baked with rosemary lemon pepper butter

five spice mahi mahi \$40.95 per person

mango salsa: fresh mango, cilantro, onions, lime & red bell peppers

soy marsala glazed seabass \$48.95 per person

top sirloin steak \$42.95 per person

grilled 8oz sirloin with wild mushrooms & herb demi

new york strip au poivre \$44.95 per person

8oz pepper dusted steak with cognac cream sauce

filet mignon \$50.95 per person

grilled 8oz filet with merlot thyme jus

stuffed portobello mushroom cap \$32.95 per person

tuscan vegetables & goat cheese



plated dinner

includes soup or salad, selection of vegetable, starch, rolls, butter, dessert & iced tea

chicken & salmon \$48.95 per person

citrus marinated chicken bruschetta & rosemary lemon pepper atlantic salmon

chicken & duck \$49.95 per person

herb roasted chicken breast with black summer truffle cream sauce & Indiana apple brined duck breast with cranberry coulis

filet & chicken \$52.95 per person

6oz filet with port wine demi & herb roasted chicken breast with black summer truffle cream sauce

filet & salmon \$53.95 per person

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

filet & scallops \$55.95 per person

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

filet & shrimp \$55.95 per person

6oz filet topped with poached tiger shrimp & creamy alfredo

filet & crab cake \$57.95 per person

6oz filet with chef's signature sauce & crab cake with key lime mustard sauce



buffet dinner

minimum of 25 guests, 1 hour of service

american buffet \$43.95 per person

fresh greens with seasonal vegetables & assorted dressings
antipasto salad

choose two

boneless chicken breast with reisling cream
rosemary lemon pepper atlantic salmon filet
oregano roasted pork loin with jack daniels demi-glace
sliced roast beef with sautéed vegetables & demi-glace
baked gouda mac & cheese

seasonal vegetables
garlic mashed potatoes

assorted rolls & butter

chocolate peanut butter cake
new york cheesecake with a strawberry garnish
water & iced tea

southwest sunset \$44.95 per person

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

choose two

cajun cod
citrus marinated grilled chicken
spice rubbed grilled skirt steak
seasoned ground beef

flour tortillas
cheddar & monterey jack cheeses
shredded lettuce, pico de gallo, guacamole & lime infused
sour cream

seven layer casserole with rice, beans, sour cream, guacamole,
tomatoes, cheddar & jack cheese
tortilla chips

salted caramel cheesecake
lemon bistro mousse cake
water & iced tea



buffet dinner

minimum of 25 guests, 1 hour of service

mediterranean wave \$44.95 per person

greek salad
mushroom ceviche

choose two

red wine herb marinated beef kabobs
lemon pepper chicken breast
tilapia with herb de provence
pork roulade with green olives, fennel & feta

green beans
lemon basil fingerling potatoes

pita chips with hummus & tzatziki

baklava with honey drizzle
greek yogurt mint infused fruit salad
water & iced tea

venice buffet \$47.95 per person

caprese salad with basil pesto, fresh mozzarella & balsamic glaze
caesar salad with shaved parmesan & herb croutons

choose two

fettuccine shrimp scampi
cheese filled tortellini primavera
chicken parmesan
baked meat lasagna

sauteed seasonal vegetables
roasted rosemary red skin potatoes

italian bread with herb olive oil

tiramisu
seven layer tuxedo cake
water & iced tea



buffet dinner

minimum of 25 guests, 1 hour of service

a night in paris \$47.95 per person

onion soup with french gruyere baguette
mixed greens, tomato, roquefort & walnuts
french cheese & fruit display with nuts, honey & french bread

choose two

chicken coq au vin
beef bourgignon
cod a la bordelaise
flat iron steak au poivre

seasonal ratatouille
roasted garlic mashed potatoes

mini pastries
chocolate coconut macaroons
water & iced tea

prime rib buffet \$56.95 per person

mixed green salad
orzo pasta salad

prime rib carving station with horseradish sour cream & au jus

choose one

chicken cordon bleu
chicken riesling
garlic crusted salmon

asparagus
baked potatoes

assorted rolls & butter

carrot cake
white chocolate raspberry torte
water & iced tea

chef attendant is required \$100 per hour



reception
inspiration;
don't break the ice

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cold hors d'oeuvres

available in quantities of 25

tomato & mozzarella bruschetta with basil pesto \$2.50 per piece

caprese skewer \$2.75 per piece

california rolls with wasabi & pickled ginger \$3.00 per piece

homemade chips with caramelized onion dip \$3.00 per person

black summer truffle deviled eggs \$3.00 per piece

seared ahi tuna on sesame flatbread
with pickled watermelon relish \$3.50 per piece

boursin blt pinwheels \$3.50 per piece

sliced apple brined duck breast with garden greens \$3.75 per piece
on buttered flatbread topped with cranberry dressing

mediterranean blt pita with crisp lamb bacon, bibb lettuce,
heirloom tomato & greek tzatziki sauce \$4.00 per piece

chilled crab rangoon bites served with sweet chili sauce \$4.00 per
piece

herb & spice poached tiger shrimp cocktail shooter \$4.00 per piece
with homemade cocktail sauce



hot hors d'oeuvres

available in quantities of 25

spinach, feta & pine-nut stuffed mushrooms \$3.00 per piece

swedish meatballs with demi cream sauce \$3.00 per piece

parmesan risotto croquettes with pomodoro sauce
\$3.00 per piece

chorizo fajita bites topped with lime sour cream sauce
\$3.00 per piece

mini margherita pizza bites \$3.00 per piece

wild mushroom ragout with manchego bites \$3.00 per piece

warm crab rangoon with thai chili sauce \$3.50 per piece

raspberry & brie in phyllo \$3.50 per piece

grilled cheese with tomato basil dipping sauce \$3.50 per piece

boneless buffalo chicken topped with bleu cheese crumbles
\$3.50 per piece

shiitake spring rolls with thai chili sauce \$3.50 per piece

chicken quesadilla \$3.50 per piece

mini beef wellington \$4.00 per piece

mini crab cakes with key lime mustard sauce \$4.00 per piece

pineapple coconut shrimp with crushed cashew
& lime zest toppings \$4.50 per piece

bacon wrapped barbeque shrimp \$5.00 per piece



displays

chilled shrimp with cocktail sauce & lemon wedges
\$4.00 per piece

sliced fresh fruit & berries \$5.25 per person

vegetables crudité with hummus & ranch dressing
\$7.50 per person

cheese fondue with grapes, apples, broccoli, cauliflower,
sourdough & pretzel bites \$8.50 per person

imported & domestic cheese with assorted crackers \$8.50 per person

antipasto: prosciutto, salami, pepperoni, provolone, smoked
mozzarella, roasted peppers, black & green olives, artichoke hearts,
asparagus & focaccia bread \$9.50 per person



carving stations

station prices are based on at least 2 stations & 2 hours of service

apple brined turkey \$190.00 each

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

rosemary roasted pork \$260.00 each

served with jack daniels demi & assorted rolls
(serves 25 people)

honey cured ham \$265.00 each

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

top round of beef \$265.00 each

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

rack of lamb dijonnaise \$300.00 each

served with mint pesto
(serves 25 people)

prime rib of beef \$355.00 each

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

roasted peppered beef tenderloin \$355.00 each

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

chef attendant is required \$100 per chef



stations

station prices are based on at least 2 stations & 2 hours of service

lettuce wrap station \$12.95 per person

marinated flank steak in asian bbq sauce
grilled ginger chicken

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

mediterranean mezza \$11.95 per person

grilled vegetables, chilled dolmades, feta cheese
& kalamata olives

baked pita crisps with hummus & tzatziki

mushroom ceviche with herb infused lemon vinaigrette

sushi bar \$14.95 per person

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

salad station \$10.95 per person

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

raw bar - market price

oysters

clams

peel & eat shrimp

crab claws

steamed mussels

cocktail sauce, tartar sauce & mustard sauce



stations

station prices are based on at least 2 stations & 2 hours of service

mashed potato bar \$10.95 per person

mashed garlic & sweet potatoes

bacon, mushrooms, scallions, cheddar cheese, sour cream & onion straws

mac & cheese station \$15.95 per person

smoked cheddar macaroni

pepper jack macaroni

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

risotto & quinoa station \$12.95 per person*

risotto & quinoa

caramelized onions, sautéed wild mushrooms, bacon, bleu cheese, goat cheese, parmesan, butternut squash, spinach & sun-dried tomato

Lemon basil vinaigrette & balsamic vinaigrette

(risotto cooked in chicken stock unless otherwise requested)

slider station \$12.95 per person

choice of three:

crab cakes, burgers, buffalo chicken, bbq pulled pork, pork tenderloin or sloppy joes

homemade potato chips with Indiana caramelized onion dip

wing station \$12.95 per person

boneless & bone-in chicken wings

buffalo, bbq, teriyaki & sweet chili

carrots, celery, bleu cheese & ranch

wet naps

***chef attendant is required \$100 per chef**

pasta bar \$15.95 per person*
(chef attendant is required)

penne, rotini & tortellini marinara, alfredo & pesto

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

parmesan cheese

garlic focaccia bread

stir fry station \$17.95 per person*
(chef attendant required)

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

taco station \$16.95 per person

soft flour tortillas & crisp corn shells

choose two:

grilled skirt steak, grilled chicken, pulled pork or cajun cod

sautéed peppers & onions

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

tortilla chips with guacamole & salsa

***chef attendant is required \$100 per chef**



dessert station

station prices are based on at least 2 stations & 2 hours of service

cheesecake station \$6.95 per person

new york, strawberry swirl, chocolate swirl & salted caramel swirl

fruit fondue \$9.95 per person

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

miniature pastries \$8.95 per pastries

cupcakes, cheesecakes, petit fours & chocolate dipped strawberries

let them eat cake \$7.95 per person

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

sundae bar \$12.95 per person

(attendant required)

vanilla bean ice cream

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

waffle bowls

chocoholic \$9.95 per person

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



beverage anyone?

Renaissance Indianapolis North Hotel | 11925 N Meridian St
Carmel, IN 46032 USA
Phone: 317.816.0777
Sales: 317.814.2515
Sales Fax: 317.814.2516
Prices are per person. A customary 21% service charge & sales tax will added to prices.



cocktail reception

Renaissance Name Brands

Canadian Club	Jim Beam White Label
Dewars	Svedka
Cruzan Light Rum	Cuervo Gold
Korbel Brandy	Beefeater
Triple Sec	Martini Bianco & Rossi

Call Brands

Jack Daniels	Makers Mark
Seagram VO	Tanqueray
Johnnie Walker Red	Absolut
Beefeater Dry Gin	Bacardi Superior
Captain Morgan	1800 Silver
Courvoisier VS	Triple Sec
Martini Bianco	Martini Rossi

Domestic Beer

Budweiser
Bud Light
Coors Light
Miller Lite
Michelob Ultra

Imported Beer

Blue Moon
Heineken
Amstel Light
Sam Adams (Lager)

Regional Craft Brews

Sun King Osiris (Pale Ale) Can
Sun King Wee Mac Can
Upland Wheat Ale Bottle

Cocktail Reception

Full Renaissance Bar

1 hour service -- \$15.00 per person
2 hours service - \$22.00 per person
3 hours service - \$29.00 per person
4 hours service - \$36.00 per person

Beer and Wine Bar

1 hour service -- \$13.00 per person
2 hour service -- \$20.00 per person
3 hour service -- \$27.00 per person
4 hour service -- \$34.00 per person

Prices are for Renaissance name brand liquor. For all call brands add \$2.00 per person, per hour, to above prices. Bartender fees are included.

Hosted Bar #1

Soft Drinks \$3.50
Mineral Water \$3.50
Domestic Beer \$5.00
Imported Beer \$6.00
Regional Craft Brew \$6.00
House Wine \$7.00
Renaissance Name Brand Cocktails \$7.00
Martinis \$9.00

Hosted Bar #2

Soft drinks \$3.50
Mineral water \$3.50
Domestic beer \$5.00
Imported beer \$6.00
Regional Craft Brews \$6.00
House wine \$7.00
Call name brand cocktails \$8.00
Martinis \$10.00

Cash Bar

Soft Drinks \$3.75
Mineral Water \$4.00
Domestic Beer \$5.50
Imported Beer \$6.50
Regional Craft Brews \$6.50
House Wine \$7.50
Cocktails \$8.00
Martinis \$11.00

\$500 minimum on Cash Bars

Cordial Service

Baileys \$7.00
Amaretto \$7.00
Grand Marnier \$7.00
Kahlua \$7.00
Courvoisier V.S. \$8.00

Bartender Fee \$100 each



pinot grigio

BV Coastal Estates Pinot Grigio, California \$32

Pighin Friuli Grave Pinot Grigio, Italy \$45

sauvignon blanc

Rodney Strong Sauvignon Blanc, California \$28

Wairau Sauvignon Blanc, New Zealand \$50

chardonnay

BV Coastal Estates Chardonnay, California \$32

Clos Du Bois Chardonnay, California \$42

Kendall Jackson Chardonnay, California \$45

Arrowood Chardonnay, California \$55

other whites

Beringer White Zinfandel, Rose, California \$28

Chateau ste Michelle Riesling \$38

SIP Moscato, California \$45

champagne & sparkling

Freixenet Cordon Negro Brut \$35

Mumm Napa, Brut Prestige \$60

Moet & Chandon, Brut Imperial \$75

Veuve Cliquot, Yellow Label, Brut \$135

pinot noir

BV Coastal Estates Pinot Noir, California \$36

Belle Glos Meiommi Pinot Noir, California \$42

Kim Crawford Pinot Noir, New Zealand \$58

merlot

BV Coastal Estates Merlot, California \$32

Decoy Merlot, California \$70

Roots Run Deep Educated Guess Merlot, California \$36

cabernet sauvignon

BV Coastal Estates Cabernet Sauvignon, California \$32

Noble Vines 337 Cabernet Sauvignon, California \$38

Aquinas Cabernet Sauvignon, California \$49

Ferrari-Carano Cabernet Sauvignon, California \$66

other reds

Trivento Amado Sur Malbec, Argentina \$36

Cosentino Red Zinfandel, California \$42

Barossa Valley Shiraz, Australia \$36

Banfi Riserva Chianti Classic, Italy \$42

The Prisoner Red Blend, California \$86