

THE RENAISSANCE  
CHARLOTTE, SOUTH PARK

BANQUET MENU  
2018 -2019



# Continental Breakfast

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Seasonal Cut fruits  
Melons, pineapple, Seasonal berries, grapes



Freshly-squeezed seasonal fruit juice  
Orange, grapefruit or cranberry

Natural, low fat and fruit yogurts including Greek Yogurt  
house-made Granola

Baker's Basket Display  
Sliced Breads, Sourdough Bread,  
whole wheat and white toast, Danish pastries, pain au  
chocolate, Selection of Muffins, Blueberry, bran, banana

Preserve, Jams, Honey

Selection of Teas Coffee, Decaf

\$29 ++ Per Person

# Deluxe Continental Breakfast



Seasonal Cut fruits  
Melons, pineapple, Seasonal berries, grapes

Freshly-squeezed seasonal fruit juice  
Orange, grapefruit, cranberry

Fresh Berry Smoothie or Seasonal Fruit Shooter

Natural, low fat and fruit yogurts including Greek Yogurt  
house-made Granola

Smoked Salmon Display  
Selection of Bagels, Slice Tomatoes, Onions, Capers  
Cream Cheese

Baker's Basket Display  
Sliced Breads, Sourdough Bread,  
whole wheat and white toast, Danish pastries, pain au  
chocolate, Selection of Muffins, Blueberry, bran, banana

Irish Steelcut Oatmeal  
Raisins, Brown Sugar, Cinnamon

Preserve, Jams, Honey

Selection of Teas Coffee, Decaf

\$35++ Per Person

# Healthy Start Breakfast

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## Seasonal Cut fruits

Melons, pineapple, Seasonal berries, grapes

## Freshly-squeezed seasonal fruit juice

Orange, grapefruit

## Chef Signature Green Machine Smoothie

Natural, low fat and fruit yogurts including Greek Yogurt  
house-made Granola

## Chef Selection of Local Charcuterie

Selection could include; Pastrami, Salami, smoked turkey,  
prosciutto, Capiolla or black forest ham

## Selection of local and domestic Cheese

Could include Cheddar, brie, feta, Goat Lady, Bleu Cheese,  
Boursin, Smoked Gouda  
Jam, Honey, Crackers, Chef's Grilled Bread

## Irish Steelcut Oatmeal

Raisins, Brown Sugar, Cinnamon

## Fluffy Scrambled Eggs Whites

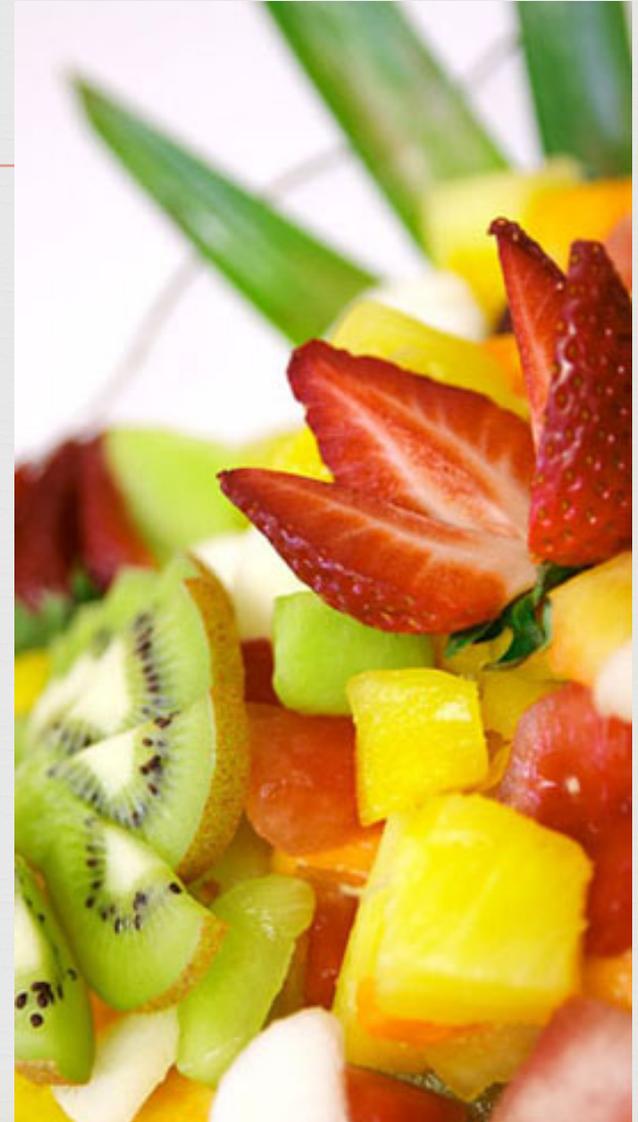
Whole wheat Pancake, Berry Compote, Maple Syrup

## Display of Multigrain, Wheat Bread

Preserve, Jams, Honey

Selection of Teas, Coffee, Decaf

\$39++ Per Person



# Horizon Breakfast

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## Seasonal Cut fruits

Melons, pineapple, Seasonal berries, grapes

## Freshly-squeezed seasonal fruit juice

Orange, grapefruit, cranberry

## Baker's Basket Display

Danish pastries, Selection of Muffins, Blueberry, bran, banana  
Sliced breads, bagels

Challah French Toast, Warm Maple Syrup, Whipped Cream

Fluffy Scrambled Eggs with Cheese

Breakfast Potatoes, Carmelized Onions, Peppers

Smoked Applewood Bacon

Chicken Apple Sausage

Preserve, Jams, Honey, Whipped butter, Cream Cheese

Selection of Teas Coffee, Decaf

\$44++ Per Person



# Renaissance Breakfast

## Seasonal Cut fruits

Melons, pineapple, Seasonal berries, grapes

## Freshly-squeezed seasonal fruit juice

Orange, grapefruit, cranberry

## Smoked Salmon Display

Selection of Bagels, Slice Tomatoes, Onions, Capers  
Cream Cheese



## Baker's Basket Display

Sliced Breads, Sourdough Bread,  
whole wheat and white toast, Danish pastries, pain au chocolate, Selection of  
Muffins, Blueberry, bran, banana

## Irish Steelcut Oatmeal

Raisins, Brown Sugar, Cinnamon

## Signature Buttermilk Pancake, Warm Maple Syrup

Berry Compote or Whipped Butter

## Fluffy Scrambled Eggs

## Smoked Applewood Bacon

## Chicken Apple Sausage

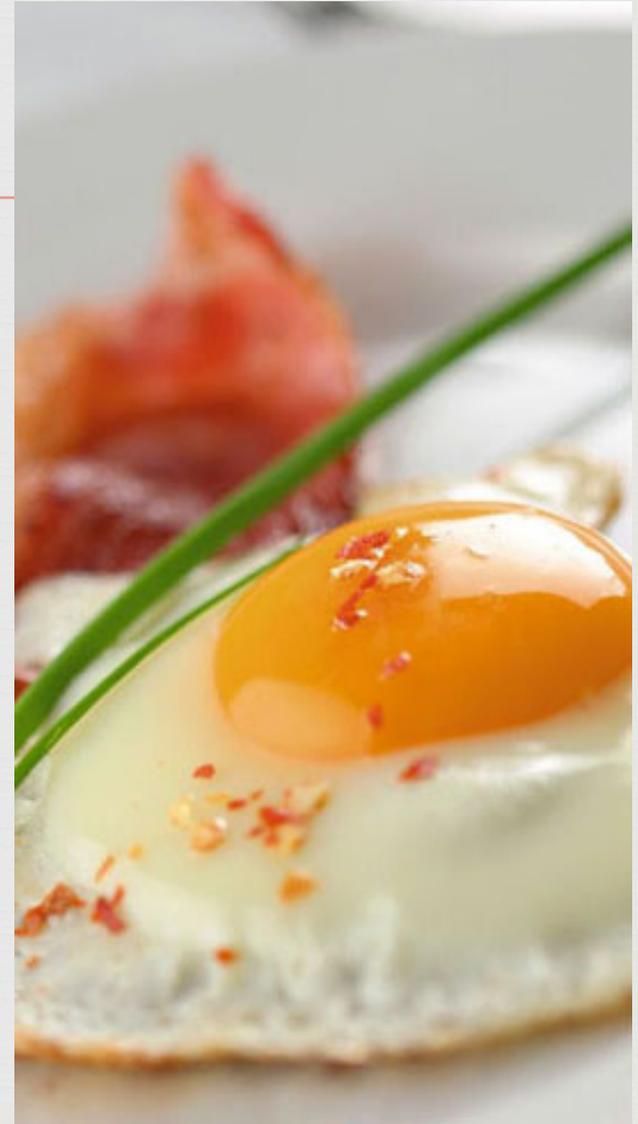
## Sausage Patty

## Biscuit & Gravy or Breakfast Potatoes, Caramelized Onions, peppers

## Preserve, Jams, Honey, Cream Cheese

Selection of Teas Coffee, Decaf

\$49++ Per Person



## CHEF HANDCRAFT ENHANCEMENTS – *(BREAKFAST ADDITIONS)*

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Baked Frittata Bacon, Tomato, Cheese | \$9

Baked Egg white Frittata Roasted Red  
Pepper, Feta, Spinach | \$9

Bircher Muesli, Fresh Berries, Honey | \$7

Buttermilk Biscuit Breakfast Sandwich  
Sausage, Egg, Gruyere Cheese | \$8

English Muffin Breakfast Sandwich Ham,  
Egg, American Cheese | \$8

Wheat Tortilla Wrap, Scrambled Egg whites,  
Tomatoes, Basil, Mozzarella | \$8

Croissant Breakfast Sandwich  
Bacon, Egg, Cheddar, Cheese | \$8



# CHEF HANDCRAFT ENHANCEMENTS – (Action Stations)

## Omelets & Eggs \$13

mushrooms | tomatoes |  
onions | sweet bell peppers | scallions  
sour cream | salsa | bacon  
sausage | ham | smoked salmon  
baby spinach | cheddar, Mozzarella, Swiss  
cheese

## Belgian Waffles \$12

Frozen yogurt | maple syrup | whipped  
cream | chocolate & caramel sauces, Sliced  
Bananas  
macerated berries | fruit coulis

## Silver Dollar Pancakes \$12

Maple syrup | whipped cream | chocolate  
caramel sauce | macerated berries  
Fruit coulis | chocolate chips  
House Made Whipped Butter

## Smoothie Bar \$11

Assortment of seasonal fruits  
vegetables | berries  
*mix, match & create your own smoothie*  
Whey Protein Powder



# MORNING COFFEE BREAKS

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## Power Break \$19 Per Person

Granola bar & Kind bar  
Seasonal fresh fruit kabobs, yogurt dip  
Berry granola parfait  
Homemade Chef crafted smoothie

## Smoothie Bar \$13 (Action Station)

Assortment of seasonal fruits  
vegetables | berries, Yogurt  
*mix, match & create your own smoothie*  
Whey Protein Powder  
Oatmeal Raisin Cookie Display

## Chocolate “Mi Crazi” \$18 Per Person

Chocolate Chip Cookie  
Chocolate Dipped Pretzels Sticks  
Chocolate Fondue with Selection of Fruit

## Chef Pastry Breads \$13 Per Person

Banana Bread or Apple Cinnamon Bread  
Oatmeal raisin cookies  
Chef Choice of Scones  
Preserve, Jams, Honey, Whipped Butter

## English Tea Break \$15 Per Person

Selection of Scones  
Prosciutto Pin-Wheel  
Caramelized Onions, Provolone, Tortilla Wrap  
Mini Ham & Cheese Quiche  
Whipped Butter, Honey, Jam, Preserve



# AFTERNOON COFFEE BREAKS

## House Made Popcorn Display \$16

Fresh Buttered, Popcorn  
Cheddar Popcorn  
Caramel Popcorn  
Prosciutto, Parmesan Mousses, Truffle infused popcorn

## DIPS “N” Nibbles \$13 Per Person

BBQ Ranch Dip  
House-made Herb Infused Hummus  
Vegetable Crudité, Fresh Pita Chip

## On The Trail \$12 Per Person

Build your own trail mix break with:

### Could include:

Slated Roasted Mix Nuts, Sunflower Seeds, Spiced Pecans, Golden Raisins, Dried Cranberries, Yogurt Covered Raisins, Banana Chips, Dried Apricots, Mini Pretzel

## Tapas Break- Pick Three \$14 Per Person

Cilantro Beef Empanada  
Cheese Straws  
Mushroom Vol u vent  
Sun-dried Tomato & Ham Quiche  
Golden Coconut Shrimp, Plum Sauce  
Petite Beef Wellington  
Mini Crab Cakes, chipotle mayo

## The Renaissance Break – Chef Presented \$20 Per Person

Ice-cream Cookie Sandwich,  
Chocolate-covered Espresso Beans  
Coffee cake  
Chocolate coffee tart

## Cheese Fondue \$16 Per Person

Pretzel Bites, Celery Sticks, Baby Carrots, Broccoli

## Chocolate Fondue Pick Three \$15 Per Person

Fruit Bites & Strawberries  
Cake Bites  
Pretzel Sticks  
Brownies & Blondies  
Marshmallow  
Rice Crispy Treat

## Upgraded Cake Pop \$3 per pop (min. 1 doz)

Cherry Vanilla  
Chocolate Tuxedo  
Toffee Crunch  
Assorted Cupcakes



# MONDAY BUFFET

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## SOUP

Minestrone Soup

## SALAD DISPLAY

Classic Caesar Salad  
Roasted Tomatoes, Garlic Crouton, Parmesan Cheese

Marinated Grilled Vegetable Medley  
Arugula, Feta Cheese, Balsamic Drizzle

## SANDWICH DISPLAY

Habanero BBQ Grilled Chicken  
Cheddar Cheese, Slice Tomatoes, Lettuce, Brioche Bun

Grown Up Grilled Cheese  
Slice Prosciutto, Apple Onion Jam, Brie, Smoked Gouda, Pepper Jack,  
Texas Loaf

Portobello Mushroom Panini, Chipotle Aioli (V)

## DESSERTS

Selection of chef pairings

**\$39++ Per Person**



# TUESDAY LUNCH BUFFET

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## SOUP

Roasted Apple, Butternut Squash Soup



## SALAD DISPLAY

Mediterranean Tomato Feta Salad  
Beef Steak Tomatoes, Marinated Olives, Feta Cheese, Citrus Vinaigrette, Fresh Basil

Mixed Greens, Poached Pear, Candied Walnuts, Feta Cheese, Raspberry Vinaigrette

## ENTRÉE SELECTION

Cajun Snapper, Wilted Greens, Tomato Provençale

Herb Marinated Hanger Steak, Red Wine Au Jus

Grilled Chicken Breast, Mustard Grain Cream Sauce

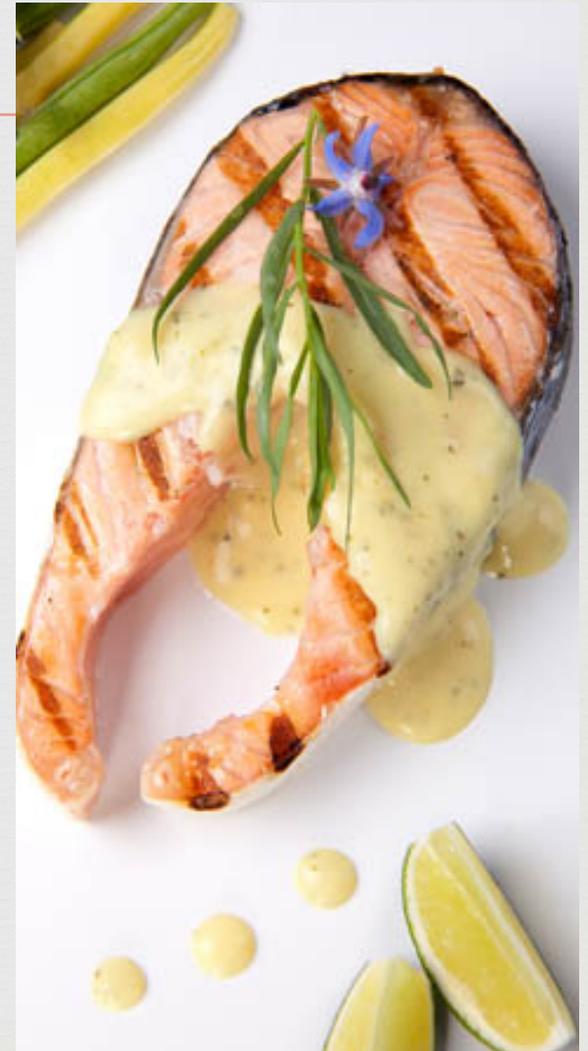
Roasted Carrots & Beans

Parmesan Whipped Potatoes

## DESSERTS

Selection of Chef Pairings

**\$49++ Per Person**



# WEDNESDAY LUNCH BUFFET

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## SOUP

Cream of Tomato Basil Soup

## SALAD DISPLAY

Roasted Broccoli Cauliflower  
Pickled Red Onions, Shaved Almonds, Bacon Vinaigrette

Renaissance Green Salad  
Shaved Carrots, Drunken Raisins, Goat Cheese, Toasted Pecans  
Sliced Cucumber, Cherry Tomatoes, House Vinaigrette

## ENTRÉE SELECTION

Marinated Grilled Salmon, Citrus Caper Sauce

Garlic Rub Flank Steak, Whiskey Peppercorn Sauce

Caprese Stuffed Chicken Roulade, Sundried Tomato Cream

Seasonal Roasted Vegetables

Roasted Fingerling Potatoes

## DESSERTS

Selection of Chef Pairings

**\$49++ Per Person**

# THURSDAY LUNCH BUFFET

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## SOUP

Creamy Lobster Bisque

## SALAD

**Fresh Tomato Capresse,**  
Steak Tomatoes, Mozzarella, Pesto Sauce, Balsamic Dressing

**Greek Salad**  
Kalamata Olives, Cucumber, Romaine Lettuce, Tomatoes  
Feta Cheese, Citrus Vinaigrette

## ENTRÉE SELECTION

Braise Short Ribs, Grilled Red Onions

Roasted Honey Glaze Cornish Hen

Cornmeal Dusted Bronzino, Lobster Gravy

Pork "N" Beans

Roasted Peruvian Potatoes

Southern Baked Macaroni "N" Cheese

## DESSERTS

Selection of Chef Pairings

**\$52++ Per Person**



All prices are subject to tax and service charge unless otherwise noted.

# FRIDAY LUNCH BUFFET

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## SOUP

Roasted Eggplant Bisque

## SALAD DISPLAY

Kale Orzo Pasta Salad

Baby Kale, Craisin, Goat Cheese, Orzo, Onions, Peppers  
House Dressing

Southern Chopped Salad

Fried Chicken, Avocado, Ice-berg, Dried Apricot, Pistachio, Tomatoes,  
Cucumbers, Feta Cheese, BBQ Ranch

## PANINI DISPLAY

Braise Short Ribs Panini

Provolone Cheese Caramelized Onions & Mushrooms, Hoagie Roll

Smoked Turkey Chipotle Panini

Chipotle Avocado Aioli, Bacon, Swiss Cheese, Ciabatta roll

Balsamic Infused Portobello

Brie Cheese, Slice Tomatoes, Arugula, French Baguette

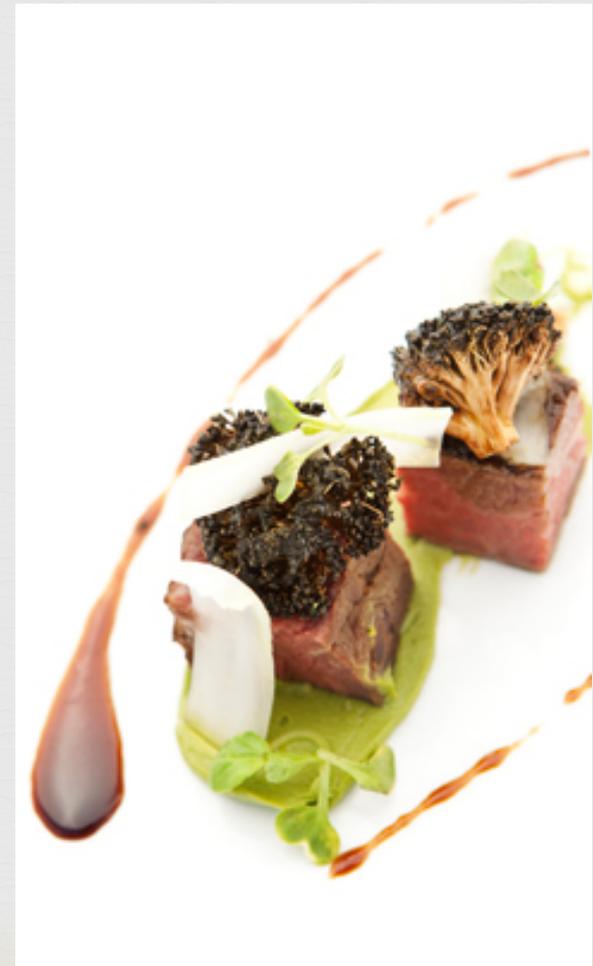
## ADDITION

Crispy Potato Wedges

## DESSERTS

Selection of Chef Pairings

**\$42++ Per Person**



# SATURDAY LUNCH BUFFET

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## SOUP

Italian Minestrone



## SALAD DISPLAY

Arugula Endive Salad  
Bleu Cheese, Pinenuts, Dried Cranberries, Balsamic Vinaigrette

Shrimp, Tomato, Melon Salad  
Micro Cilantro, Citrus Vinaigrette

## ENTRÉE SELECTION

Turkey "BLT" Club, Crisp Bacon, Provolone, Chipotle Avocado Aioli

"Grown-Up" Grilled Cheese  
Smoked Gouda, Gruyere, Prosciutto Slices  
Parmesan Crusted Sourdough

Seared Grouper, Saffron Rice, Tomato Olive Relish

## DESSERTS

Selection of Chef Pairings

**\$39 Per Person**

# SANDWICH LUNCH BUFFET

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## SOUP

Corn Chowder



## SALAD DISPLAY

Anti-pasta Salad

Chipotle Poached Shrimp, Avocado Salad

## ENTRÉE SELECTION

Angus Beef Burger, Traditional Condiments

Cuban Sandwich, Pull Pork, Yellow Mustard, Slice Provolone

Corned Beef Reuben, Rye Bread

Grilled Vegetable Wrap, Bean Sprouts, Avocado, Cheddar, Slice Tomato, Roasted Corn

House-made Chips

## DESSERTS

Selection of Chef Pairings

**\$40 Per Person**

# GRAB IT TO GO LUNCH BOX

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## SELECT 3 TYPES

Rotisserie Chicken Wrap, Chipotle Spread

Oven Roasted Turkey, Swiss cheese, Cranberry Spread  
Butter Croissant

Spicy Tuna, Romaine Salad Wrap

Black Forest Ham Monterey Jack Cheese, Truffle Mushroom Aioli,  
Ciabatta Loaf

Roasted Beef Brisket, Caramelized Onion Jam, Provolone Cheese,  
Horseradish Cream, Marble Rye

Grilled Vegetables, Fresh Mozzarella  
Pesto, Focaccia

## All Box Lunches Includes

**SALAD:** Pasta Salad | Quinoa Salad | Mixed Greens, balsamic vinaigrette or  
Potato Salad

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Individual Bag of Chips  
Fresh Bake Cookie  
Fruit Juice  
Peppermint

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**FRUIT:** Apple | Pear | Orange | or Banana

**\$38++ Per Person**



# RECEPTION - Hors D' Oeuvres

All Hors D'Oeuvres can be butler passed or displayed and is based on 2 pieces per person.

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## COLD SELECT

### \$9 Person

Smoked Salmon Crostini, Dill Crème Fraiche

Deviled Farm Fresh Eggs, Prosciutto Crisp, Keta caviar

Spicy Tuna Tartare Cone

Brie Cheese Crostini, Apple Onion Jam, Micro Cilantro

Herb Marinated Shrimp, Drunken Cocktail Sauce

Honey Goats Cheese Mousse Tart, Aged Balsamic Glaze

Watermelon, Feta Cheese Tart, Truffle Emulsion

Ripe Tomato and Basil Bruschetta, Extra Virgin Olive Oil

Jerk Chicken Tart, Tropical Mango Chutney

Tequila Fish Ceviche on Chinese Spoon

## HOT SELECT

### \$10 Person

Chicken Empanada, Chipotle Mayo

Marinated Grilled Lamb Chop, Mint Infused Yogurt Sauce\*

Pineapple Chicken Kebab

Truffle Macaroni & Cheese Balls, Saffron Dip

Codfish Fritter, Spiced Tartar Sauce

Jerk Chicken Skewer, Tamarind Drizzle

## HOT SELECT cont'd

### \$10 Person

Miniature Crab Cake with Lemon Aioli

Thai Vegetable Spring Roll with Plum Sauce

Beef Wellington, Herb Jus

Cajun Skewered Shrimp, Mango Chutney\*

BBQ Bacon Wrapped Scallops\*

Braise Short-rib Shooter, Creamy Boursin Polenta

Grilled Polenta, Mushroom Ragout

Mini Kobe Beef Sliders

Cherry Wood Beef Brisket Slider

# INTERACTIVE RECEPTION STATIONS

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## **The Ultimate Jerk Center \$28/person**

Boneless Jerked Pork shoulder  
Whole Jerk Chicken  
Festival Dumplings, Fried Sweet Plantain  
Homemade Hot & Mild Jerk Sauce, Mustard BBQ Sauce

## **Asian Tempura Market \$27/ Per Person**

Jumbo Shrimp, Bay Scallop, Broccoli, Asparagus  
Chicken Yakitori  
Lime scented Jasmine Rice

## **Pasta Station \$22/ Per Person**

Bolognese Sauce, Tomato Marinara, Sun-dried Tomato Alfredo  
Fettucine, Gnocchi & Penne  
Condiments; Basil Pesto, Sundried Tomato, Mushroom, Onions,  
Bacon, Chili Flakes, Chopped Garlic, Chives Parmesan Cheese  
**Add Chicken, Shrimp, or Scallop \$9**

## **Whole Roasted Suckling Pig \$1500 serve up to 100 people**

Honey Corn Muffins, Coleslaw, Potato Salad, BBQ Sauce,  
Habanero Mustard BBQ  
Spicy Mustard, Pineapple Glaze  
**Including Chef Attendant Fee**

## **Wine & Cheese – Racklette Display \$26/ Per Person**

Gruyere Wheel, Assorted Grilled Breads, Fingerling Potatoes  
Pickle Spears, Signature Preserve & Home-made Jams

## **Mustard Roasted Leg of Lamb \$30/ Per Person**

Mint Demi Glaze, Naan Bread, Vegetable Yogurt Sauce

## **Premium Sushi Bar \$35 based on 5 pieces per person**

Served with Soya Sauce, Pickled Ginger, Wasabi Srirachi  
To include spicy crab roll, sashimi, California

**Minimum of 20 people**

## **Salmon en Croute \$26/ Per Person**

Dijon Mustard Dip, Wild Berry Compote, Citrus Tarragon  
Warm Cheddar Biscuit

## **Scallops & Grits \$28 per Person**

Smoked Gouda Dip, Lobster Gravy, Stone Mills Grits, Bay  
Scallops, Green Onions,

## **Short Rib Martini Bar \$21 Per Person**

Green Onions, Whipped Potatoes, Crème Fraiche, Aged  
Cheddar Cheese, Fried Onions

## **BBQ Baby Back Ribs Station \$28 Per Person**

Sweet Potato Biscuits, Orzo “N” Cheese  
Carolina Sauce, Tequila Vinaigrette, Spicy sweet Mustard  
Sauce

## **Roasted Marinated Prime Rib \$28/ Per Person**

Pretzel Rolls, Peppercorn Sauce, Truffle Aioli, Stone Mustard  
Sauce, Horseradish Cream



# RECEPTION DISPLAYED

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## **Seafood Raw Bar \$35/ Per Person for up to 1 hour**

Jumbo Shrimp, Alaskan King Crab Legs, Oysters in the Half Shell  
Chilled Steamed Clams, Steamed Mussels  
Saffron Cream, Ginger Cocktail Sauce, Drawn Butter, Lemon/Lime Wedges

### **Add 7 Dollars**

Lobster Tail, Stone Crab Claws

## **Chef Cheese Market \$22/person**

A Selection of International and Local Cheese Display  
Dried Fruits, Truffle Honey, Preserved, Assorted Grilled Breads, Crackers

## **Chef Charcuterie Display \$22/person**

Chorizo, Heritage Farm Prosciutto, Capicola, Black Forest Ham  
Goat Lady Cheese, Salami, Mortadella  
Marinated Olive, Banana Pepper

## **Raw & Grilled Vegetable Crudités \$17 per person**

Cherry Tomato, Celery, Carrots, Sweet Peppers, Broccoli and Cucumber  
Avocado Crème Fraîche, Garden Ranch Dressing, Roasted Red Pepper  
Hummus, Grilled Pita Bread

## **Premium Sushi Display \$25 Based on 5 pieces per person**

Served with Soya Sauce, Pickled Ginger, Wasabi, Srirachi  
To include spicy crab roll, sashimi, California, vegetable cream cheese roll  
Spicy Tuna roll

## **Sophisticated Slider – Select three presentations \$19**

Miniature Crab Cake Bacon, Chipotle Aioli  
Beef Short rib, Provolone, Onion Jam, BBQ Sauce  
Kobe Beef Slider  
Marinated Portobello, Pepper-jack Cheese, Classic pesto  
Parmesan Chicken, Fresh Mozzarella

**Served with fries or Potato Wedges, Ketchup, Honey Mustard**

## **Dim Sum Station- Select Four \$18**

**Based on 4 pieces per person**

Served With Steamed Salted Edamame, Ginger-soy  
Plum Sauce, Soya Sauce, Sweet Chili  
Shrimp Cho Mai  
Short Ribs Steam Bun  
Lemongrass Chicken Pot-sticker  
Pork Pot-sticker  
Vegetable Pot-stickers  
Chicken Satay, Peanut Sauce  
Korean BBQ Beef skewers  
Steamed Pork Buns  
Fried Sticky Rice (Shrimp or Chicken)



# DINNER BUFFET

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## SOUP

Broccoli Cheddar Soup



## SALAD DISPLAY

Potato, Leek, Prosciutto Salad, Boursin Crème Fraiche

Traditional Caesar Salad, Over Baked Flatbread

## ENTRÉE SELECTION

Pesto Chicken Alfredo

Truffle Mushroom, Caramelize Onions, Risotto

Marinated Stripe Bass

Braised Beef Short Ribs

Chicken Cordon Bleu, Lemon Beurre Blanc

Roasted Vegetables

## DESSERTS

Selection of Chef Pairings

**\$55++ Per Person**

# DINNER BUFFET

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## SOUP

Traditional Gumbo Soup

## SALAD DISPLAY

Chimichurri Steak, Tomato, Onions Salad  
Chipotle-lime Dressing

Southern Cobb Salad  
Bacon, Bleu Cheese, Cajun Chicken, Tomatoes  
BBQ Ranch Dressing

## ENTRÉE SELECTION

Grilled Chicken Breast, Hunter Style

Beef Lasagna

Pan-fried Snapper, Pickled Vegetables

Roasted Brussels Spout, Bacon Bits

Boursin Whipped Polenta

## DESSERTS

Selection of Chef Pairings

**\$52++ Per Person**

# DINNER BUFFET

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## SOUP

Corn Chowder

## SALAD DISPLAY

Anti-pasta Salad

Chipotle Poached Shrimp, Avocado Salad

## ENTRÉE SELECTION

Grilled New Zealand Lamb Chops, Mint Jus

Jamaican Chicken Curry

Beef Stroganoff, Mushrooms

Steamed Jasmine Rice

Roasted Salmon

Green Bean Almandine

## DESSERTS

Selection of Chef Pairings

**\$54Per Person**



# PLATED DINNER SELECTIONS

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## SOUP

Corn Chowder

Lobster Bisque, Tarragon Chantilly *\$5 per guest additional*

Smoked Chicken, Potatoes

Wild Golden Mushroom Soup, White Truffle

Chicken & Wild Rice

Tomato Bisque, Grilled Cheese

## SALAD

Southern Caesar Salad

Baby Romaine Lettuce, Parmigiano Crisp, Garlic Crostini

Cajun Anchovy Vinaigrette

Heirloom Tomato Capresse

Kumato Tomato, Burrata, Toasted Pine Nuts, Pesto, Balsamic Drizzle

Mescaline Green Bundle

Poached Pear, Candied Walnuts, Bleu Cheese, Raspberry Vinaigrette

Grilled Vegetable Salad

Baby Arugula, Pinenuts, Apple Vinaigrette

Seared Tuna Salad

Spinach, Mandering Oranges,

Baby Kale, Quinoa Salad

Roasted Butternut Squash, Pumpkin Seeds, Carrot Ribbons

Goat Cheese, Balsamic Vinaigrette

## APPETIZER

Vegetable Ratatouille

Safron Veganaise, Micro Basil, Fig Glaze

Lobster Ravioli, Lemon Taragon Beurre Blanc

Seared Sesame Tuna, Wasabi Aioli, Pickle Ginger

Seared Jumbo Lump Crab Cake

Shaved Fennel, Cajun Bernaise Sauce

Grilled Jumbo Scallops

Saffron Sunchoke Puree, Warm Asparagus Creme Fraiche

## DESSERTS

Vanilla Creme Brule

Almond Biscotti, Berry Compote, Creme Anglaise

Summer Lemon Bar

Mandarine Segments, Vanilla Reduction

Hazelnut Toffee Cake

Chocolate Glaze, Mascarpone Berries

Triple Mousse Chocolate Cake,

Oreo Crumbs, Raspberry Colis

**ENTREE PRICE \$58++ PER PERSON**

**ADD APPETIZER FOR AN ADDITIONAL \$6**



# PLATED DINNER SELECTIONS

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## ENTREES FISH & SEAFOOD

Seared Artic Char  
Herb Crusted Cauliflower Crumble, Wilted Greens, Cranberry Sauce

Lemon Jumbo Scallop  
Sunchoke Puree, Grilled Asparagus, Orange Glaze

Grilled Mahi Mahi  
Israeli Couscous, Spaghetti Vegetables, Citrus Beurre Blanc

Oven Roasted Grouper,  
Boursin Polenta, Swiss Chard, Mango Salsa

Seared Snapper  
Peruvian Purple Potato Puree, Baby Carrots, Apple Emulsion

## ENTREES MEAT

Coffee Braised Beef Short Ribs  
Potato Gratin, Swiss Chard, Red Wine Au Jus

Grilled Beef Filet Mignon  
Parmesan Whipped Potato, Haricot Vert Bundle, Red Pepper Coulis

Chocolate Mint Crusted Colorado Lamb Rack  
Wilted Greens, Whipped Purple Potato, Fig Glaze

Crab 'N' Beef Duo  
Beef Filet, Crab Cake, Sweet Corn Puree, Red-wine Reduction

Cajun Grilled London Broil  
Cheddar Grits, Collard Greens, Peppercorn Sauce

## ENTREES POULTRY

Seared Airline Chicken Breast  
Sweet Potato Gratin, Baby Carrots, Asparagus, Thyme Sauce

Orange Confit Duck Leg  
Creamy Orzo, Lentil Stew, Grilled Eggplant

Chicken Mushroom Rolaude  
Mushroom Mousse, Cauliflower Silk, Mustard Grain Cream

Grilled Marinated Chicken Breast  
Fingerling Potatoes, Asparagus, Hunter Sauce

## VEGETARIAN ENTREES

Sweet Potato Gnocci, Butternut Squash Sauce, Balsamic Drizzle

Porobello Mushroom Lasagna, Truffle Chantilly

Roasted Vegetable Penne Aribiata, Shaved Parmesan

Vegetable Purse, Spaghetti Vegetables



# A LA CARTE MENU



## BEVERAGES

Coffee, Tea, Decaf coffee \$85.00 per gallon

Soft Drinks Pepsi Products \$5.00 each

Soft Drinks Coke Products \$6.00 each

Assorted bottled Juices \$6.00 each

Still Water \$5.00 each

Sparkling water \$6.00 each

Iced Tea Sweet/Unsweet \$75.00 per gallon

Lemonade/fruit punch \$70.00 per gallon

## FOOD

Breads, pastries, bagels \$48.00 per dozen

Cookies and Brownies \$48.00 per dozen

Whole fresh fruit \$48.00 per dozen

Assorted individual bags of chips and pretzels \$5.00 each

Granola bars \$5.00 each

Protein bars \$6.00 each

Individual yogurts \$5.00 each

Individual Greek yogurts \$6.00 each

# MEETING BEVERAGE PACKAGES



## JUST BEVERAGE PACKAGE

**HALF DAY \$24**  
based on 4 hours of service

**FULL DAY \$29**  
based on 8 hours of service

Coffee, Tea, Decaf coffee

Assorted Soft Drinks Pepsi Products

Assorted bottled Juices

Assorted still Water & Sparkling waters

Iced Tea

Lemonade

# BEVERAGE

## SILVER BEVERAGE BAR

### LIQUOR

Smirnoff Vodka  
Don Q Cristal Rum  
Beefeater Gin  
Dewars White Label Scotch  
Jim Beam White Label Bourbon  
Canadian Club Whiskey  
Jose Quervo Tradicional Silver Tequila  
Courvoissier VS Cognac

### WINE

Magnolia Grove by Chateau St. Jean  
Rose, Pinot Grigio, Chardonnay, Merlot,  
Cabernet Sauvignon

### BEER

#### Domestic

Blue Moon Belgian White, Michelob  
Ultra, Bud Light, Coors Light, Miller Lite

#### Import Premium

Corona Extra, Stella Artois

#### Regional/Craft

OMB Capt Jack Pilsner  
Buck Shot Amber Ale  
Natty Greens Southern Session IPA

## GOLD BEVERAGE BAR

### LIQUOR

Absolut Vodka  
Bacardi Superior Rum  
Captain Morgan Original Spiced Rum  
Tanqueray Gin  
Dewars White Label Scotch  
Makers Mark Bourbon  
Jack Daniel's Whiskey  
Canadian Club Whiskey  
Don Julio Tequila  
Courvoissier VS Cognac

### WINE

Mionetto Prosecco, Sea Pearl Sauvignon  
Blanc, Kenwood Chardonnay, Line 39 Pinot  
Noir, Spellbound Cabernet Sauvignon

### BEER

#### Domestic

Blue Moon Belgian White, Michelob Ultra,  
Bud Light, Coors Light, Miller Lite

#### Import Premium

Corona Extra, Stella Artois

#### Regional/Craft

OMB Capt Jack Pilsner  
Buck Shot Amber Ale  
Natty Greens Southern Session IPA



## PLATINUM BEVERAGE BAR

### LIQUOR

Grey Goose Vodka  
Bacardi Superior Rum  
Captain Morgan Original Spiced Rum  
Bombay Sapphire Gin  
Johnnie Walker Black Label Scotch  
Knob Creek Bourbon  
Jack Daniel's Whiskey  
Crown Royal Canadian Whiskey  
Patron Silver Tequila  
Hennessy Privilege VSOP

### WINE

Mionetto Prosecco, Pighin Pinot Grigio,  
Sonoma Cutrer Chardonnay, Decoy  
Merlot, Ferrari-Carano Cabernet  
Sauvignon Blanc

### BEER

#### Domestic

Blue Moon Belgian White, Michelob  
Ultra, Bud Light, Coors Light, Miller Lite

#### Import Premium

Corona Extra, Stella Artois

#### Regional/Craft

OMB Capt Jack Pilsner  
Buck Shot Amber Ale  
Natty Greens Southern Session IPA

# BEVERAGE PACKAGES



## SILVER BEVERAGE BAR

### HOSTED BAR

Liquor	\$ 9.00
Domestic Beer	\$ 7.00
Imported Beer	\$ 8.00
Regional Craft	\$ 8.00
Wine	\$10.00
Soft Drinks/Waters	\$ 5.00

### OPEN BAR

One Hour	\$22.00
Two Hour	\$33.00
Three Hour	\$43.00
Four Hour	\$53.00

### CASH BAR

Liquor	\$ 12.00
Domestic Beer	\$ 10.00
Imported Beer	\$ 11.00
Regional Craft	\$ 11.00
Wine	\$ 14.00
Soft Drinks/Waters	\$ 7.00

**CASH BAR PRICING IS INCLUSIVE OF SERVICE AND TAX**

## GOLD BEVERAGE BAR

### HOSTED BAR

Liquor	\$10.00
Domestic Beer	\$ 7.00
Imported Beer	\$ 8.00
Regional Craft	\$ 8.00
Wine	\$11.00
Soft Drinks/Waters	\$ 5.00

### OPEN BAR

One Hour	\$24.00
Two Hour	\$36.00
Three Hour	\$47.00
Four Hour	\$58.00

### CASH BAR

Liquor	\$ 14.00
Domestic Beer	\$ 10.00
Imported Beer	\$ 11.00
Regional Craft	\$ 11.00
Wine	\$ 16.00
Soft Drinks/Waters	\$ 7.00

**CASH BAR PRICING IS INCLUSIVE OF SERVICE AND TAX**

## PLATINUM BEVERAGE BAR

### HOSTED BAR

Liquor	\$11.00
Domestic Beer	\$ 7.00
Imported Beer	\$ 8.00
Regional Craft	\$ 8.00
Wine	\$13.00
Soft Drinks/Waters	\$ 5.00

### OPEN BAR

One Hour	\$26.00
Two Hour	\$39.00
Three Hour	\$51.00
Four Hour	\$63.00

### CASH BAR

Liquor	\$ 14.00
Domestic Beer	\$ 10.00
Imported Beer	\$ 11.00
Regional Craft	\$ 11.00
Wine	\$ 16.00
Soft Drinks/Waters	\$ 7.00

**CASH BAR PRICING IS INCLUSIVE OF SERVICE AND TAX**

# WINE LIST



## WHITE WINES

Mionetto, Prosecco, "Organic", Treviso, Italy, NV  
Mumm Napa, Brut, "Prestige, Chefs De Caves, Napa Valley, CA  
Moet & Chandon, Brut, "Imperial", Epernay, France, NV  
Veuve Clicquot, Brut, "Yellow Label", Reims France, NV  
Magnolia Grove by Chateau St. Jean, California, USA  
Magnolia Grove by Chateau St. Jean, California, USA  
Pighin, Friuli-Venezia Giulia, Italy  
Sea Pearl, Marlborough, New Zealand  
Wairau River, Marlborough, New Zealand  
Magnolia Grove by Chateau St. Jean, California, USA  
Kenwood vineyards, Sonoma County, California, USA  
Sonoma Cutrer, Russian River Ranches, Sonoma Coast, CA  
Rombauer Vineyards, Carneros, California, USA

## GRAPE VARIETY

## COST

Sparkling Wine \$ 49.00  
Sparkling Wine \$ 54.00  
Champagne \$120.00  
Champagne \$135.00  
Rose \$ 40.00  
Pinot Grigio \$ 40.00  
Pinot Grigio \$ 46.00  
Sauvignon Blanc \$ 54.00  
Sauvignon Blanc \$ 46.00  
Chardonnay \$ 40.00  
Chardonnay \$ 54.00  
Chardonnay \$ 56.00  
Chardonnay \$ 86.00

## RED WINES

Line 39, California, USA  
Magnolia Grove by Chateau St. Jean, California, USA  
Decoy by Duckhorn, Sonoma, California, USA  
Magnolia Grove by Chateau St. Jean, California, USA  
Spellbound, California, USA  
Sledgehammer, North Coast, California, USA  
Justin, Paso Robles, California, USA  
Ferrari-Carano, Alexander Valley, Sonoma, California, USA

Pinot Noir \$ 59.00  
Merlot \$ 40.00  
Merlot \$ 56.00  
Cabernet Sauvignon \$ 40.00  
Cabernet Sauvignon \$ 54.00  
Cabernet Sauvignon \$ 47.00  
Cabernet Sauvignon \$ 66.00  
Cabernet Sauvignon \$ 70.00

# TECHNOLOGY



## Projection Equipment

wireless mouse | 30

projection screens tripod with powerstrip and extension cord | 100

fast fold screen (6ft x 8ft) | 200

pipe and draping (4' Sections) | 16/ft

## Projection Packages

Projector with tripod, powerstrip and extension cord | 375

## Video Presentation Equipment

DVD/VHS | 75

42" TV | 150

55" TV | 300

60" TV | 350

3300 Lumens Short Throw Projector | 425

4000 Lumens LCD Projector | 315

5000 Lumens LCD Projector | 500

## Audio Equipment

wired microphone with stand | 75

wireless handheld microphone | 150

wireless lavalier microphone | 150

digital lavalier microphone | 175

4 channel audio mixer | 100

16 channel mixer | 225

digital 16 channel mixer | 250

powered 10" external speaker (each) | 150

powered 15" external speaker (each) | 150

audio recorder with flash drive | 250

house sound patch for personal equipment | 250

There is a 25% service charge and 8.25% on all audio visual

All prices are subject to tax and service charge unless otherwise noted.

# TECHNOLOGY



## **Conference Accessories**

Easel | 20

flipchart with stand, paper, markers | 55

Post-it® flipchart upgrade | 65

3'x4' whiteboard w/stand and markers | 65

audio visual cables (excluding VGA) | 15

VGA Switcher (for two laptops) | 45

RCA/XLR Cables | 15

25' VGA Cable | 35

50' VGA Cable | 50

## **Conferencing**

speakerphone/telephone | 175

## **Administrative Equipment**

laptop computer | 200

colored printer | 200

There is a 25% service charge and 8.25% on all audio visual

# TECHNOLOGY



## Conference Accessories

- Easel | 20
- Flipchart with stand, paper, markers | 55
- Post-it® flipchart upgrade | 65
- 3'x4' whiteboard w/stand and markers | 65
- audio visual cables (excluding VGA) | 15
- VGA Switcher (for two laptops) | 45
- RCA/XLR Cables | 15
- 25' VGA Cable | 35
- 50' VGA Cable | 50
- Power Strips | 15
- Electric Drop | 75

InternetBasic Wired Internet | 9.95

Premium Wired Internet | 7.95 - 11.95

24 Port Switch for Internet | 200

**\*\*Internet Packages available – please consult your event manager\*\***

## Technical Personnel (Minimum 3 hours)

6:00am-6:00pm | 125 per hour

6:00pm-12midnight | 125 per hour

12midnight-6:00am | 125 per hour

Bring Your Own A/V | 350

There is a 25% service charge and 8.25% on all audio visual

# General Information



- ☞ **The Property:** The Renaissance Charlotte SouthPark hotel is located in Charlotte, North Carolina. Boasting distinctive amenities, lavish accommodations and world-class hospitality, this luxury hotel in Charlotte, NC is just steps from SouthPark Mall, the Hornets, Carolina Panthers and Charlotte Motor Speedway. After a day spent exploring the city, guests can unwind at our North Carolina luxury hotel's indoor pool, fitness center, or sauna. For those traveling for business, our Charlotte hotel's meeting facilities include state-of-the-art spaces for large conferences and intimate board meetings -all coordinated with exceptional attention to detail. The Renaissance Charlotte graciously accommodates wedding receptions of all sizes and offers gourmet catering services for any business or social event. Come visit the Renaissance Charlotte SouthPark hotel and discover one of the premier luxury hotels in Charlotte, NC.
- ☞ **Meetings and Events:** All food and beverage required for meetings or events must be prepared and supplied by the Renaissance Charlotte SouthPark. Wedding Cakes may be supplied by the Client. To ensure adequate preparation, a guarantee of the number of persons attending an event is required three working days prior to the event. You will be charged for the guaranteed number, or for the number served, whichever is greater. In the event no guarantee is received by the hotel, the original estimated number of guests will be used for billing purposes. There is a 24 hour AV cancellation policy. The hotel expects that events will begin and end on time as stipulated in the signed agreements. Events extending more than 30 minutes past the agreed upon time may result in additional labor fees. A Customary Service Charge, currently 25%, and applicable state and local Taxes will be added to all Food and Beverage, Room Rental and Audio Visual Equipment. Function Rooms are assigned according to the anticipated number of guests at the time of booking and are subject to change based on final guest count. Should you require entertainment, floral arrangements, decorations or ice carvings, your event manager will be happy to assist you.