



# RENAISSANCE® RENO DOWNTOWN HOTEL

## CATERING MENU

**R**  
RENAISSANCE®  
HOTELS

ONE SOUTH LAKE STREET  
RENO, NV 89501  
775-682-3900  
[RENAISSANCERENO.COM](http://RENAISSANCERENO.COM)

## BREAKFAST

Menus are designed for a minimum of 20 guests. Groups with 15 - 19 guests will pay, as a minimum guarantee fee, the cost difference between the actual number of guests and 20. Breakfasts are based on 30 - 60 minutes of continuous service

All breakfast tables and continental breakfast menus include orange and apple juices, *coffee* (regular + decaffeinated), and assorted hot teas.

### BREAKFAST TABLES

#### CHILL & SIMPLE

**\$20**

Assorted cereals with whole milk  
 Steel cut oatmeal, brown sugar, honey, seasonal fruit  
 Muffins from the bakery  
 Seasonal fruit

#### HOT & SIMPLE

**\$23**

Choice of Buttermilk Pancakes or Biscuits & Gravy  
 Cage Free Scrambled Eggs  
 Roasted red potatoes, grilled peppers & onions  
 Choice of Local breakfast sausage links or bacon, + \$4 per person for both  
 Sliced seasonal fruit

#### NEVADA SUNRISE

**\$25**

Seasonal sliced fruits  
 Fluffy scrambled eggs and cheddar cheese  
 Choice of Country sausage links or bacon, + \$4 per person for both  
 Roasted red potatoes, grilled peppers & onions  
 House quickbreads with assorted fruit preserves and butter

#### THE EARLY RISER

**\$28**

Seasonal sliced fruits  
 Buttermilk pancakes, whipped butter, maple syrup  
 Scrambled eggs with chives & cheddar cheese  
 Choice of bacon or breakfast sausage, + \$4 per person for both  
 Roasted red potatoes, grilled peppers & onions  
 Selection of doughnuts, muffins & toast from our bakery

## BREAKFAST CONT.

### BREAKFAST TABLES CONTINUED

#### **SOUTH OF TAHOE**

**\$28**

Seasonal sliced fruit

Fluffy scrambled eggs with chives

"Build your own burrito"

Fill a warm flour tortilla with caged free eggs, bacon, chorizo, peppers and shredded jack cheese

Condiments to include: sour cream, fresh tomatoes, lime,

pico de gallo, assorted hot sauces, guacamole

Roasted red potatoes, grilled peppers & onions

#### **THE BENEDICT**

**\$29**

Classic eggs benedict on a sourdough English Muffin,

Canadian bacon, scratch hollandaise,

Roasted red potatoes, grilled peppers & onions,

Seasonal sliced fruit

Assorted individual yogurts

House granola with whole milk

### **CONTINENTAL BREAKFASTS**

#### **EASY RIDER**

**\$20**

Assorted muffins, house doughnuts & croissants

Fruit preserves and butter

House made granola with whole milk

Selection of whole fruit

#### **SIGNATURE BREAKFAST SANDWICHES**

**\$20**

Choice of sausage, bacon, or vegetarian

Sliced cheddar, cage free egg

On our house sourdough English muffin

with parmesan and herbs

Seasonal fruit salad

Assorted individual yogurts

## BREAKFAST ENHANCERS

### NEXT LEVEL ENHANCERS

#### For your Breakfast Table or Continental Breakfast

Steel Cut Oats with brown sugar and raisins	\$6
Brioche French Toast	\$10
Seasonal fruit compote and maple syrup	
Buttermilk Pancakes	\$10
Vanilla whipped cream, butter, maple syrup	
<i>*Add fresh blueberries or chocolate chips \$2</i>	
Individual assorted yogurts	\$4
Signature Breakfast Sandwiches	\$8
Warm sourdough English muffin with parmesan & herbs, cage free egg cheddar cheese and your choice of thick cut bacon, sausage patty or baked tomato	
Seasonal Sliced Fruit Display	\$11
Selection of melons, pineapple, & berries with sea salt & fresh mint	
<b>Fresh baked add-ons from the REN Bakery – By the Baker's Dozen</b>	
Assorted Mini Brioche doughnuts	\$25
Assorted Quickbreads	\$36
Assorted Muffins	\$36
Assorted Bagels	\$38
<i>*includes cream cheese &amp; butter</i>	
<i>*Add Lox, Capers, Pickled Red Onion, Tomato \$11 per person</i>	

### LIBATIONS

<b>*BUILD YOUR OWN BLOODY MARY BAR TOP   per hour</b>	<b>\$15</b>
Original, spicy and alcohol free mixes served with lemons, limes, celery stalks, olives, pickle spears, pepperoncini, pearl onions, bacon strips, hot sauce	
<b>BOTTOMLESS MIMOSA BAR   per hour</b>	<b>\$12</b>
Sparkling wine, fresh squeezed orange juice, citrus & mint	

(\*)Culinary Professional Fee ~ per station \$200.  
 Culinary Professional fee covers up to 3 hours of service. Where asterisks are denoted, Culinary Professional will be required. One Professional per 75 guests is required. A minimum of 40 guests will be required for these packages.

All food and beverage are subject to 22% Service Charge and 8.265% current State Sales Tax

## COFFEE BREAK

### ALL DAY MEETING BREAK

**\$75**

Includes regular + decaf coffee and hot tea throughout the day for up to 7 hours, THE EASY RIDER continental breakfast and your choice of One Morning Break and One Afternoon Break

### FRESH START MEETING PACKAGE

**\$50**

Includes regular + decaf coffee, hot tea throughout the day for up to 7 hours, your choice of One Morning Break and One Afternoon Break

### ALL DAY BEVERAGES

**\$27**

Includes regular + decaf coffee and hot tea, bottled water and assorted soft drinks throughout the day for up to 7 hours.

### ALL DAY HOT BEVERAGES

**\$20**

Includes regular + decaf coffee and hot tea throughout the day for up to 7 hours.

LOCAL Woodfired Coffee Roasters Coffee available for additional package price – advanced noticed required.

## COFFEE BREAK

### MORNING BREAKS

*All morning breaks are designed to boost energy and sustain focus while avoiding the pitfalls of a mid-morning sugar crash.*

Menus are designed for a minimum of 15 guests.

#### TOASTY

**\$17**

House wholegrain sourdough, avocado, baby tomato, basil  
Mini bagels, lox, cream cheese, capers, pickled onion  
Brioche toast points, whipped butter, seasonal fruit preserves

#### JUICE BOOST

**\$15**

Juice Shot Trio | Beet + Kale | Carrot + Orange | Cucumber + Apple  
Fresh whole fruit & sliced melon

#### PASTRY PACK

**\$16**

Fresh baked croissants  
Thumbprint Danish with fruit preserves  
Chocolate filled Bavarian cream puff

#### CULTURE BOOST

**\$9**

Assorted Dannon fruit yogurts  
Fresh cut fruit salad  
House granola

#### COFFEE BITE

**\$5**

House baked chocolate dipped biscotti  
*\*Best accompanies Coffee or the Elevated Coffee Boost – add one of these for pure enjoyment.*

#### ELEVATED COFFEE

**\$22**

Cold brewed coffee served with organic heavy cream  
Healthy, energy boosting fats for your coffee: Grass Fed Butter | Organic Coconut Oil | MCT Oil |  
Organic dark chocolate chunks, red coco powder, cinnamon

#### EXECUTIVE BOOST

**\$36**

Includes *Elevated Coffee & Juice Boost* + two items from *Toasty*

## COFFEE BREAK CONT.

### AFTERNOON BREAKS

*Afternoon breaks reenergize the body keeping you alert, igniting your taste buds and celebrate The best local flavors.*

Menus are designed for a minimum of 15 guests.

#### TRAIL BLAZE

**\$19**

Build your own trail mix  
 Fresh juiced vegetable shots  
 Seasonal Vegetable crudité with house hummus

#### DIP & CRUNCH

**\$15**

Seasonal vegetable crudité  
 House hummus tahina  
 Spinach artichoke dip  
 Bread sticks

#### ARTISAN SNACK

**\$15**

Sliced brie & crumbled Humbolt Fog cheeses  
 Red grape clusters  
 Artisan crackers

#### SNACK SHACK

**\$17**

Chef's signature salt & vinegar potato chips with savory onion dip  
 Spicy popcorn with house special seasoning  
 Mini house-made brioche doughnuts with assorted toppings & glazes

#### PROTEIN BOOST

**\$19**

Chocolate & vanilla protein shake shooters (non-dairy options available upon request)  
 Spiced cashews and almonds with dried fruit & dark chocolate chunks  
 House made beef jerky

#### SOMETHING SWEET

**\$17**

Assorted house baked cookies  
 Chocolate brownies  
 Milk & Chocolate Milk

## ALA CARTE

### BEVERAGES

Freshly Brewed Coffee – minimum 2 gallons	\$54 per gallon
Decaffeinated Coffee – minimum 1 gallon	\$54 per gallon
LOCAL: Woodfired Coffee Roasters – minimum 2 gallons *advanced order required	\$75 per gallon
Herbal & Regular Teas – minimum 1 gallon	\$54 per gallon
Iced Teas Regular & Flavored – minimum 2 gallons	\$38 per gallon
Lemonade – minimum 2 gallons	\$38 per gallon
Chilled Juices	\$15 per quart
Orange, Grapefruit, Cranberry, Apple & Tomato	
Assorted Pepsi Soft Drinks	\$4 each
Bottled Water	\$4 each
Infused Water Cucumber Lime Mint – minimum 1 gallon	\$21 per gallon
Chef's Seasonal Infused Water – minimum 1 gallon	\$21 per gallon

### SNACKS

Assorted Muffins & Breakfast Breads	\$36 per dozen
Individual Yogurts	\$4 each
Whole Fresh Fruit	\$3 each
Assorted Cookies Chef's Selection	\$32 per dozen
Assorted Candy Bars	\$3 each
Granola Bars	\$3 each
Protein or Energy Bars	\$4 each
Trail Mix	\$3 each
Individual Bags of Chips or Pretzels	\$4 each



## LUNCH TABLES

Lunch table menus include coffee (regular + decaffeinated), choice of assorted hot teas, choice of one salad & one displayed dessert

Menus are designed for a minimum of 20 guests. Groups with 15 - 19 guests will pay, as a minimum guarantee fee, the cost difference between the actual number of guests and 20.

### **SALAD SELECTIONS – Choose One**

*Additional salads offered at \$5 per head.*

Chopped romaine salad, shaved pecorino, garlic-herb croutons, Caesar dressing  
 Organic mixed greens, shaved cucumber, carrot, red onion, baby tomatoes, assorted dressings and house croutons  
 Tomato & fresh mozzarella with basil, cold pressed olive, arugula, balsamic reduction  
 Red potato salad, whole grain mustard, celery, chive  
 Macaroni salad, diced pineapple & red onion, scallion, roasted pepper aioli  
 Seasonal fruit salad with fresh mint & tajin spice  
 Baby spinach, candied walnuts, shaved red onion, golden raisins, sherry-vinaigrette

### **GOODNESS ON BREAD**

**\$26**

Sliced honey cured ham, oven roasted turkey breast, roast beef  
 Artisan deli rolls and buns from our bakery  
 Assorted sliced cheeses, lettuce, tomatoes, onions, pickles, mayonnaise,  
 Sliced pepperoncini, horseradish cream, Dijon and yellow mustard

### **WRAP IT UP**

**\$29**

*\*Includes the following wraps*

Chicken Caesar salad wrap, basil tortilla, shaved romaine, pecorino  
 Roasted Portobello mushrooms, field greens, peppers, onions, balsamic  
 Turkey, pesto, sundried tomato, arugula, shaved onion, mozzarella

### **BACKYARD BBQ**

**\$30**

Grill charred beer bratwurst, house fermented sauerkraut, diced onion, tomato, pickle relish, classic condiments  
 All beef sliders, LTO, burger sauce  
 Fresh baked buns from the bakery  
 Classic macaroni salad & coleslaw

## LUNCH TABLES CONT.

### THE SMOKE PIT

**\$35**

18-hour beef brisket  
 Dry rubbed BBQ pork spare ribs  
 B3 Beans – Bourbon, bacon & brown sugar  
 Classic coleslaw  
 Fresh baked jalapeno cheddar corn bread  
 House baked brioche rolls for your sandwich making pleasure

### MOUNT ROSE

**\$39**

Pan seared flat iron steak, sautéed mushrooms & onions with wilted arugula  
 Pan roasted Fulton Valley Farm's chicken breast, red pepper cream  
 Choice of herb roasted red potatoes OR classic buttermilk mashed potatoes  
 House baked brioche rolls

### PARM & POLENTA

**\$36**

Parmesan crusted chicken breast, melted mozzarella, basil-marinara  
 Crispy Parmesan polenta cakes, fresh herbs  
 Charred broccolini, roasted garlic, warm goat cheese  
 Herb focaccia from the bakery

### POULTRY & PIG

**\$34**

Slow roasted pork loin, charred apple puree  
 Gnocchi with chives & brown butter  
 Whole roasted Fulton Valley Farm's chicken  
 Sautéed French green beans, roasted shallots, slivered almonds  
 Artisan brioche rolls

### TUCO & BLONDIE

**\$29**

Spiced marinated Chicken and Beef Fajitas with charred peppers & onions  
 Served with cilantro, shredded jack cheese, diced tomatoes, fresh lime wedges, guacamole, sour cream, house pico and flour tortillas  
 Slow cooked pinto beans  
 Mexican style rice

## LUNCH TABLES CONT.

### BAKED POTATO BAR

**\$24**

Potato Fixings : Sour cream, bacon, green onions, shredded cheddar cheese, caramelized onions, whole roasted garlic cloves, house chili  
 House baked cornbread

### SALAD PASTA

**\$22**

*\*Does not include Salad Selection*

Pesto Chicken & Pasta Salad with sundried tomatoes, roasted garlic, artichoke heart, pine nuts

*\*Substitute whole wheat pasta for \$2 per person*

*\*Substitute gluten free brown rice pasta for \$3 per person*

Bread sticks

### SOUP & SALAD

**\$23**

*\*Does not include Salad Selection*

Choice of One Soup: Tomato bisque | Beef & barley | Roasted chicken & vegetable | Clam chowder

*\*Add Second soup selection for \$3 per person*

Choice of One Salad: Chopped Caesar | Classic wedge | Mixed greens & sliced vegetables

*\*Add Second salad option for \$2 per person*

Assorted salad dressings

Fresh baked Artisan bread bowls & butter

*\*Upgrade to sourdough bread bowls for \$3 per person*

### DESSERT – Choose One

*Additional desserts offered at \$6 per person.*

Assorted cookies from the bakery

Double chocolate brownies, salted caramel drizzle

Brioche doughnuts, cinnamon sugar & classic glaze

Family style seasonal fruit cobbler with streusel topping

Warm brioche bread pudding, butterscotch drizzle

New York style cheesecake, strawberry-mint coulis

Dark chocolate mousse, almond oil, fleur de sel, cookie

Chocolate Mousse – Gluten Free

Lemon Possett – Gluten Free

Apple Upside Down Cake – vegan

## PLATED LUNCH

All plated lunch menus include artisan rolls, salad selection, choice of one dessert, assorted teas, coffee (regular + decaffeinated). Gluten-friendly rolls available upon request for an additional charge. Menus are designed for a minimum of 20 guests. Groups with 15 - 19 guests will pay, as a minimum guarantee fee, the cost difference between the actual number of guests and 20.

### **SALAD – Choose One**

Chopped romaine salad, shaved pecorino, garlic-herb croutons, Caesar dressing  
 Organic mixed greens, shaved cucumber, carrot, red onion, baby tomatoes  
 Classic caprese; sliced tomato, fresh mozzarella, basil, arugula, reduced balsamic  
 Butter lettuce, fine herbs, orange segment, sunflower, sherry-shallot vinaigrette  
 Baby spinach, candied walnuts, shaved red onion, golden raisins, sherry-vinaigrette

### **ENTRÉE SELECTIONS – Choose One**

#### **ROSEMARY ROASTED CHICKEN BREAST – GF \$37**

Twice cooked fingerlings, shallots & frisse, reduced chicken jus

#### **SALMON & PANZANELLA \$39**

Pan roasted sustainable salmon, baby tomato panzanella, lemon-caper beurre blanc

#### **PAN ROASTED PETITE FILET MIGNON – GF \$49**

Charred broccoli & wild mushroom salad, pecorino emulsion, thyme-wine demi-glace

#### **PENNE PASTA & ITALIAN SAUSAGE \$32**

Roasted peppers, sun dried tomatoes, caramelized onion, wilted arugula, shaved pecorino with san Marzano tomato jus – *GF version available upon request*

#### **STUFFED SWEET PEPPER – V \$30**

Wild rice, roasted onions, sautéed squash with garlic & thyme, tomato emulsion

### **DESSERT – Choose One**

Classic carrot cake, cream cheese frosting, ginger-nutmeg whipped cream  
 Basil & lime macerated berries, vanilla Chantilly, torn sea-salt pie crust  
 Warm brioche bread pudding, butterscotch drizzle  
 New York style cheesecake, strawberry-mint coulis  
 Dark chocolate mousse, almond oil, fleur de sel, cookie  
 Shortcake, fresh strawberries, sweet & sour strawberry drizzle, crème, mint  
 Chef's seasonal dessert selection  
 Chocolate Mousse – Gluten Free  
 Lemon Possett – Gluten Free  
 Apple Upside Down Cake – vegan

## PLATED LUNCH CONT.

### PLATED SALAD ENTRÉE – Choose One

All plated salad lunch menus include artisan rolls, choice of one dessert, regular and decaffeinated coffee, assorted teas

Menus are designed for a minimum of 20 guests. Groups with 15 - 19 guests will pay, as a minimum guarantee fee, the cost difference between the actual number of guests and 20.

#### SAKU & SLAW

**\$32**

Seared rare ahi, field greens & nappa cabbage, shaved carrot & cucumber, cilantro & scallions, crispy wonton strips, ginger-sesame dressing, togarashi

#### COMPOSED COBB

**\$29**

Slow-roasted turkey breast, sliced avocado, Point Reyes Blue, shaved red onion, hard-boiled egg, bacon lardons, chopped iceberg, blue cheese dressing

#### CHARRED CHICKEN CAESAR

**\$27**

Pan roasted Fulton Valley Farm's Chicken breast, charred romaine & red grapes, shaved pecorino, white anchovy emulsion

#### SALMON & GREEN PAPAYA

**\$30**

Sautéed sustainable salmon, shaved green papaya, toasted peanuts & sesame, Thai basil, cilantro, chili lime vinaigrette

### DESSERT – Choose One

Classic carrot cake, cream cheese frosting, ginger-nutmeg whipped cream

Basil & lime macerated berries, vanilla Chantilly, torn sea-salt pie crust

Warm brioche bread pudding, butterscotch drizzle

New York style cheesecake, strawberry-mint coulis

Dark chocolate mousse, almond oil, fleur de sel, cookie

Shortcake, fresh strawberries, sweet & sour strawberry drizzle, crème, mint

Chef's seasonal dessert selection

Chocolate Mousse – Gluten Free

Lemon Possett – Gluten Free

Apple Upside Down Cake – vegan

## GRAB & GO

### **\$29 For your off-site Dining Adventures**

Each Grab & Go includes rustic potato salad, individual bag of chips or pretzels, whole fresh fruit, freshly baked cookie, bottle of water. Gluten friendly wraps and sandwich bread available upon request at an additional charge. Grab & Go items are only available to take to consume off-site.

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### **GRILLED CHICKEN SALAD CAESAR WRAP**

Shaved romaine & pecorino, brioche croutons, creamy dressing, basil tortilla

### **HOUS ROASTED ALL NATURAL TURKEY BLT**

Pecan wood smoked bacon, tomato, herb mayonnaise, arugula, house sourdough

### **CAPRESE**

Sliced tomato, fresh mozzarella, basil & arugula with pesto and house herb focaccia

### **TURKEY DELIGHT**

House roasted turkey breast, cranberry cream cheese, arugula, tomato, brioche

### **HOUSE ROAST BEEF**

Horseradish spread, arugula, tomato, dijonaise, Swiss cheese, house hoagie roll

### **PASTRAMI & RYE**

House fermented cabbage, Swiss cheese, Russian dressing, sourdough brown bread

### **CHEF'S SCRATCH BANH MI**

Berkshire pork terrine, pickled daikon & carrot, cilantro leaves, shaved jalapeno, pate spread, rice flour baguette

## DINNER TABLES

### **BUILD YOUR OWN DINNER TABLE**

Menus are designed for a minimum of 20 guests. Groups with 15 - 19 guests will pay, as a minimum guarantee fee, the cost difference between the actual number of guests and 20. Dinners are based on 60 minutes of continuous service.

All dinner buffets include house baked bread and butter, one salad, two sides, one dessert and Coffee (regular + decaffeinated).

### **SALADS – Choose One**

*Add additional salads at \$6 per person.*

Chopped romaine salad, shaved pecorino, garlic-herb croutons, Caesar dressing

Organic mixed greens, shaved cucumber, carrot, red onion, baby tomatoes, assorted dressings and house croutons

Tomato & fresh mozzarella with basil, cold pressed olive, arugula, balsamic reduction

Red Potato Salad, whole grain mustard, celery, chive

Macaroni salad, diced pineapple & red onion, scallion, roasted pepper aioli

Seasonal fruit salad with fresh mint & tajin spice

Baby spinach, candied walnuts, shaved red onion, golden raisins, sherry-vinaigrette

Farrow & feta salad, diced cucumber, sundried tomatoes, Kalamata olives, orange

### **SIDES – Choose Two**

*Add additional sides at \$9 per person.*

Classic Buttermilk Mashed Potatoes

Charred broccoli & gourmet mushroom salad, anchovy emulsion

Stir fried green beans, caramelized shallot, slivered almonds

Sautéed zucchini + gold bar squash, roasted garlic & thyme

Roasted red potatoes, garlic oil, tarragon, chive & lemon zest

Classic Mac & Cheese

Seasoned hand cut potato wedges

Potato & cauliflower gratin, gruyere cheese, golden panko crust

Penne Pasta, traditional or gluten friendly, with your choice of preparation:

| Butter + Parmesan + Herbs | Tomato Jus + Basil | Pesto |

Creamy Parmesan Polenta

Chef's seasonal sautéed vegetable medley, cold pressed olive oil, fresh herbs

## DINNER TABLES CONT

### ONE ENTRÉE | \$46

### TWO ENTRÉES | \$58

### THREE ENTRÉES | \$68

**Slow Roasted Turkey Breast** | Apricot & Sage Butter

**Hand Rolled Herb Pasta – V** | Sundried tomato, goat cheese, wilted arugula, shaved pecorino

**Penne Pasta & Italian Sausage** | Roasted peppers & onions, sundried tomatoes, pecorino, oregano

**Braised Chicken Thighs** | Cremini mushrooms, blanched garlic, wilted spinach

**Jumbo Chicken Wings – Choice of:** Dry Rub | BBQ | Classic Buffalo | Habanero Honey

**BBQ Pulled Pork** | House baked brioche buns

**Slow Roasted Maple Brined Pork Loin** | Pan drippings, roasted onions, house apple sauce

**Whole Roasted Mary's Chicken** | Tossed with lemon, butter & herbs

**Pan Roasted Chicken Breast** | Roasted shallot jus

**Pan Seared Sustainable Salmon** | Lemon-caper Beurre blanc

### PREMIUM ENTREES

*Three-Entrée Dinner Tables may add their first premium entrée at a 50% discount on the charge shown below. All additional premium entrees will be priced at the listed rate.*

**Seared & Sliced New York Strip**

**add \$5**

Horseradish cream, demi-glace

**18-Hour Brisket**

**add \$5**

House BBQ

**Slow Roasted Salt & Pepper Prime Rib**

**add \$10**

Horseradish cream, beef au jus

**Peppercorn Crusted Beef Tenderloin**

**add \$12**

Horseradish cream, demi-glace

### DESSERT – Choose One

*Add an additional option for \$6 per person, per additional option*

Classic carrot cake, cream cheese frosting, ginger-nutmeg whipped cream

Basil & lime macerated berries, vanilla Chantilly, torn sea-salt pie crust

Warm brioche bread pudding, butterscotch drizzle

New York style cheesecake, strawberry-mint coulis

Dark chocolate mousse, almond oil, fleur de sel, cookie

Shortcake, fresh strawberries, sweet & sour strawberry drizzle, crème, mint

Chef's seasonal dessert selection

Lemon Possett – gluten free

Apple Upside Down Cake - vegan



## PLATED DINNER

### PLATED DINNER ENTRÉES

Menus are designed for a minimum of 20 guests. Groups with 15 - 19 guests will pay, as a minimum guarantee fee, the cost difference between the actual number of guests and 20. Dinners are based on 60 minutes of continuous service.

All dinners include house baked bread and butter, one salad, two sides, one dessert, and Coffee (regular + decaffeinated)

*\*items do not include sides*

Choose 1 – 2 entrees to offer your guests; prices as marked below per entrée.

Additional \$8.00 fee per person applies with more than 2 entrees selected.

Chef's choice vegetarian/vegan option may be provided for events with less than 10% of attendees desiring this option. Cost for vegetarian/vegans entrée will be based on the average price of items selected below.

### ENTRÉE SELECTIONS – Choose up to Two

<b>Burgundy Braised Beef Short Rib</b>	<b>\$63</b>
<b>Pan Roasted Chicken Breast</b>	<b>\$55</b>
roasted shallot jus	
<b>Free Range Chicken Breast</b>	<b>\$57</b>
spinach, goat cheese, roasted shallot, red-pepper cream	
<b>Pan Roasted Chicken Thighs</b>	<b>\$52</b>
minced herbs, lemon	
<b>Pan Roasted Fillet Mignon</b>	<b>\$74</b>
Thyme-wine demi-glacé	
<b>Seared Halibut – Seasonal*</b>	<b>\$69</b>
Lemon-caper beurre blanc	
<b>Pan Roasted Sustainable Salmon</b>	<b>\$57</b>
lemon beurre blanc	
<b>Double Cut Pork Loin</b>	<b>\$57</b>
dried fruit, cider gastrique	
<b>Marinated Bistro Steak</b>	<b>\$57</b>
thyme-wine demi-glacé	
<b>Hand Rolled Herb Pasta – V*</b>	<b>\$54</b>
Sun dried tomatoes, wilted mache, mushrooms, goat cheese, artichoke heart	
<b>Stuffed Sweet Pepper – Vegan*</b>	<b>\$52</b>
Wild rice, roasted onions, Portobello, sautéed squash with garlic & thyme, tomato emulsion	

## PLATED DINNER – CONT

### **SALAD – Choose One:**

Charred romaine, seared grapes, shaved pecorino, brioche croutons, Caesar dressing  
Hydroponic butter lettuce, orange segment, toasted pine nuts, tarragon & chive, sherry-shallot vinaigrette  
Organic field greens, shaved cucumber, carrot, & red onion, baby tomatoes, balsamic vinaigrette  
Sliced ice berg, pickled red onion, pecan-wood bacon, baby tomato, house blue cheese  
Baby spinach, candied walnuts, shaved apple, blue cheese, golden raisins, honey-cider dressing  
Sliced tomato, fresh mozzarella & basil, cold pressed olive oil, sea salt, focaccia crostini

### **SIDES – Choose Two:**

*Add an additional side for \$9 per person*

Classic Buttermilk Mashed Potatoes  
Twice cooked fingerling potatoes  
Roasted red potatoes, garlic oil, tarragon, chive & lemon zest  
Harissa spiced cous-cous, pine nuts, preserved lemon  
Creamy parmesan polenta  
Bacon wrapped baby carrots  
Sautéed green beans, garlic, slivered almonds  
Glazed carrots, white wine, thyme  
Sautéed zucchini & yellow squash, garlic, thyme  
Charred broccoli & gourmet mushroom salad, anchovy emulsion  
Grilled asparagus

### **DESSERT – Choose One**

Classic carrot cake, cream cheese frosting, ginger-nutmeg whipped cream  
Basil & lime macerated berries, vanilla Chantilly, torn sea-salt pie crust  
Warm brioche bread pudding, butterscotch drizzle  
New York style cheesecake, strawberry-mint coulis  
Dark chocolate mousse, almond oil, fleur de sel, cookie  
Shortcake, fresh strawberries, sweet & sour strawberry drizzle, crème, mint  
Chef's seasonal dessert selection  
Lemon Possett – gluten free  
Apple Upside Down Cake - vegan

## RECEPTION

### CANAPES

Canapes are priced per piece. A minimum of 20 pieces will be required per item.

*Light Service | Choose 2-3 options with 1.5 pieces per person*

*Ample Service | Choose 6-12 options with 1.5 pieces per person*

(\*) Passed only items. Passed require additional servers. A charge of \$50.00 per 50 guests will be required.

(\*\*) Display only items

### CHILLED

Filet of beef tartare, capers, pecorino, roasted garlic, house baguette	\$6.00
Pork tenderloin with apple fig chutney on crostini	\$5.00
Chicken pate, orange segment, frisée, red onion, filo	\$4.00
Báhn mi bite; pork terrine, pickled vegetables, cilantro, baguette	\$5.00
Shaved lamb leg, miniature soft pita, tzatziki, sumac	\$5.50
Curried chicken salad, pine nuts, golden raisins, toast points	\$3.00
Smoked salmon, house brown bread, pickled onions & capers, crème	\$5.50
Shrimp cocktail shooters	\$5.00
Ahi tartare, sauce ponzu, thai chili, scallion, crisp wonton	\$6.50
Ceviche shooters	\$6.50
Classic bruschetta, roasted garlic, basil, toasted sourdough baguette	\$4.00
Mediterranean Tomato Bruschetta, crostini, Moroccan tomato jam, mizithra cheese	\$4.00
Wasabi deviled egg, Hamachi sashimi, pickled ginger, scallion, tobiko	\$8.00
Deviled egg, lemon aioli, dill, pickled red onion, caper	\$4.00
Oysters on the half shell, sherry-shallot mignonette	\$6.00

### HOT

Baked scallops on the half shell, hell fire aioli, micro cilantro	\$5.00
Vegetable spring rolls, sweet chili dipping sauce**	\$3.00
Chicken spring rolls, sweet chili dipping sauce**	\$3.00
Greek meatballs, garlic-oregano marinara**	\$4.00
Swedish meatballs	\$3.50
Mini beef wellingtons, horseradish crème fraiche*	\$7.00
Raspberry & brie cheese en croute*	\$4.00
Mushroom en croute, horseradish crème fraiche*	\$7.00
Teriyaki chicken satay, sauce ponzu, scallion	\$5.00
Teriyaki beef satay, sauce ponzu, scallion	\$7.50
Sausage stuffed mushroom caps	\$7.00
Chopped spinach & cheese stuffed mushroom caps	\$6.00
Bacon wrapped shrimp	\$6.50
Fried to order lobster corn dogs, spicy mango emulsion*	\$8.50

All food and beverage are subject to 22% Service Charge and 8.265% current State Sales Tax

## RECEPTION

### RECEPTION TABLES & STATIONS

*\*All reception tables are priced per person; minimum 20 orders.*

Menus are designed for a minimum of 20 guests. Groups with 15 - 19 guests will pay, as a minimum guarantee fee, the cost difference between the actual number of guests and 20.

#### **IMPORTED AND DOMESTIC CHEESE DISPLAY \$14**

Garnish of toasted nuts, seasonal fruit, house-baked seeded lavash & crostini

#### **BUFFALO MOZZARELLA DISPLAY \$12**

Buffalo mozzarella, vine ripened tomatoes and cracked black pepper with basil pesto and aged balsamic vinaigrette and olive oil

#### **GRILLED VEGETABLE DISPLAY \$11**

Herb marinated grilled vegetable display with hummus and ranch dipping sauces, over shredded lettuce and toasted pine nuts

#### **RAW VEGETABLE DISPLAY \$10**

Array of crisp garden vegetables with house hummus and ranch dip

#### **SEASONAL SLICED FRUIT DISPLAY \$11**

Selection of melons, pineapple, & berries with sea salt & fresh mint

## RECEPTION

### RECEPTION TABLES & STATIONS *continued*

*\*All reception tables are priced per person; minimum 20 orders.*

Menus are designed for a minimum of 20 guests. Groups with 15 - 19 guests will pay, as a minimum guarantee fee, the cost difference between the actual number of guests and 20.

#### FINGERLING POTATOES

**\$18**

Roasted fingerling potatoes, bacon bits, sour cream, caramelized onions, shredded cheddar cheese, steamed broccoli florets

#### STREET TACO STATION

**\$18**

Marinated grilled chicken and shredded beef, warm 6-inch flour tortillas, cilantro, shredded jack cheese, diced tomatoes, fresh lime wedges, guacamole, sour cream, house pico

#### MAC AND CHEESE STATION

**\$16**

Macaroni, cheddar cheese sauce, bacon bits, diced tomato, sour cream, scallions, sautéed onions, diced jalapenos

#### SLIDER STATION

**\$20**

Pulled Pork | BBQ sauce and Kimchee slaw

Classic | Beef, cheese, LTO, special sauce

Portobello | Grilled onions, goat cheese, herb mayo

#### DISPLAYED DESSERTS TABLE

**Choose 3**

**\$15**

**Choose 5**

**\$20**

*\*add more for \$5 per person, per additional selection.*

Assorted French Macaroons

Profiteroles

Chocolate Truffles

Homemade Chocolate Brownies

Opera Cake

Mini Strawberry Shortcake

Mini Assorted Cheesecakes

Assorted House Baked Cookies

Chocolate Mousse – GF

Lemon Possett – GF

Apple Upside Down Cake – Vegan

Seasonal Mini Dessert

## GENERAL INFORMATION

All food and beverage must be consumed on the Hotel premises. With the exception of cakes & cupcakes, no food or beverage of any kind may be brought into the Hotel or taken from the Hotel by the Patron or any of the Patron's Guests. The Hotel reserves the right to impose a charge for the services of such beverages and food that are brought into the Hotel in violation of this policy.

Box lunches are designed as to-go meals. If Box lunches are to be consumed in a meeting or function room, please add \$10 per guest.

Cakes incur a service fee of \$3.00 per person in the party. Cupcakes incur a flat service fee of \$25.00. Please confirm with your sales manager prior to your event.

Minimum guest counts apply to some menu items. For all menus under the minimum required guests, a \$150 labor charge will apply. For all buffets under 20 guests, a \$150.00 labor charge will apply.

Breakfast and lunch tables require a minimum of 20 guests and are based on 30 - 60 minutes of continuous service.

Additional fee for tables longer than 60 minutes      \$20

Additional fee for tables longer than 2 hours              \$25

Additional fee for reception table guarantees less than 20 guests | Groups with 15 - 19 guests will pay, as a minimum guarantee fee, the cost difference between the actual number of guests and 20

All meetings and events with a guest count of less than 15 guests may enjoy food and beverage in The Shore Room Restaurant, Darkshot Coffee, or Bundox Bocce during each outlet's business hours. Catering services for less than 15 guests are not available in meeting rooms.

Canapes are priced per piece. A minimum of 20 pieces will be required per item. Reception Tables & Chef Time Stations require a minimum of 20 guests or more. Service is based on 60 minutes of continuous service.

All food and beverage events starting before 6am or after 9pm will incur an additional service fee of \$150.00 or more.

The team at Renaissance Reno Downtown Hotel is committed to preparing our menus with the focus on environmental and socially-responsible grown products. To maintain this focus please note that some products on our sustainable menu offerings may change on short notice based on seasonal and regional availability. To stay true to our collaborative efforts to be environmentally sustainable, we will substitute appropriate alternatives as necessary.

We pride ourselves in providing gluten friendly menu choices. While we endeavor to carefully prepare those meals to accommodate a gluten-free diet, please be aware that they may be prepared in an environment where gluten is present. Please consult your physician as to your personal health decisions. All gluten-friendly items are available for an additional charge.

Consuming raw or undercooked meat, fish, shellfish or eggs may increase your risk of food-borne illnesses.

A guaranteed attendance number must be communicated to the Hotel Catering Department by 12pm noon, three business days prior to your scheduled catering event. This number is not subject to reduction. Increases in guests after the guarantee has been received may necessitate in menu substitutions for additional guest count.

Special Dietary Needs In order to offer you the highest quality service, if you have any special needs or requests for food or drink items not contained on the menu we require the request in writing, seven days before the event.

All menu prices and items are subject to change until such a time as banquet event orders have been signed and returned unless a contract guarantee of pricing is in place.

Sales tax and service charge, all federal, state, and municipal taxes which may be imposed or be applicable to this agreement and to the services rendered by the Hotel are in addition to the prices herein agreed upon, and the patron agrees to pay them. Current tax for banquet functions is 8.265%. Service charge of 22% applies.

Staff Bartenders, Carvers and Drink Hostesses are provided for an additional fee.