

R

RENAISSANCE®

LAS VEGAS HOTEL



OUR SIGNATURE MENUS

DINNER

A Distinctively Modern Approach to Catering

3400 Paradise Road
Las Vegas, NV 89169
702.784.5751
www.renaissancelasvegas.com

PLATED DINNERS—SOUPS and SALADS

Menus include One Hour of Service

*Coffee and Tea Service Included.
Purchase of Soup, Salad, or Appetizer and Dessert Required.*

APPETIZERS

Spinach Ravioli

Roasted Garlic Cream, Shaved Asiago

Eggplant-Herbed Goat Cheese Roulade

Tomato-Fennel Ragu, Spinach Pistou

Rum-Pepper Glazed Shrimp

*Red Flame Grape Relish,
Champagne-Mango Sauce*

Mascarpone Crab Cake

*Corn Maque Choux
Red Pepper Coulis, Wilted Arugula*

Beef Carpaccio

*Dijon-Armagnac, Shaved Manchego,
Red Onion Relish, Fennel, Micro-Greens*

Spicy Salmon Poke

Avocado

Tuna Ceviche

*Tequila-Lime Gastrique,
Goat Cheese Croquette*

Red Curry Duck Confit

Scallion Crepes, Sugar Snap Stir Fry

SOUPS

Butternut Squash Bisque

Crème Fraîche

Tortilla

*Corn Chips, Cotija Cheese,
Jalapeno Crème Fraîche*

New England Clam Chowder

Honey-Cured Bacon

Chicken Vegetable

Herb Matzo Balls

Roasted Tomato

Basil Oil, Jarlsberg Crisp

Smoked Chicken Gumbo

Okra, Andouille Sausage, Scallion Rice Pilaf

Five Onion

Herb Goat Cheese Crostini

Artichoke-Brie

Chive Oil, Chives

Forest Mushroom Veloute

Sherry Wine

Chilled Strawberry Veloute

Lemon Crème, Absinthe-Macerated Berries

Chilled Snowpea

Crab Salad

Chilled Roasted Poblano

*Goat Cheese-Tomato Sherbet,
Candied Lime Zest*

Chilled Sweet Corn

Crab-Avocado Salsa

*All food and beverage prices are subject to 8.10 % sales tax and 21% service charge.
Prices, tax, and service charge are subject to change.*

PLATED DINNER - SALADS and INTERMEZZO

Menus include One Hour of Service

*Coffee and Tea Service Included.
Purchase of Soup, Salad, or Appetizer and Dessert Required.*

SALADS

Red, White & Blue

*Bibb, Radicchio, Endive, Red Oak, Radish,
Blue Cheese, Red Wine Vinaigrette*

Triple Threat

*Red, Sweet and Green Onions,
Heirloom Tomatoes,
Whole Grain Mustard Vinaigrette*

Can't Beet It

*Seasonal Beets, Watercress, Goat Cheese,
Citrus Segments, Orange-Clove Vinaigrette*

Strawberry Patch

*Strawberries, Baby Spinach,
Honey-Glazed Walnuts, Maytag Blue Cheese,
Strawberry-Balsamic Vinaigrette*

West Indies Crab

*Marinated Lump Crab, Asparagus,
Hearts of Palm, Lemon-Chive Vinaigrette*

Iceberg Wedge

*Bacon, Tomato, Red Onion,
Blue Cheese Crumbles & Dressing*

Oh Baby

*Baby Mixed Greens, Herbs,
Toasted Nuts & Seeds, Granny Smith Apples,
Sweet Herb Vinaigrette*

INTERMEZZO

Champagne Sorbet

Lemongrass-Purple Basil Sorbet

Raspberry-Merlot Sorbet

*All food and beverage prices are subject to 8.10 % sales tax and 21% service charge.
Prices, tax, and service charge are subject to change.*

PLATED DINNER - ENTRÉES

Menus include One Hour of Service

*Coffee and Tea Service Included.
Purchase of Soup, Salad, or Appetizer and Dessert Required.
Minimum 10 persons per entrée.*

ENTRÉES

Spice-Charred Ahi Tuna

*Blueberry Guajillo BBQ Sauce,
Appaloosa Succotash, Yucca Fritas*

Almond-Ancho Salmon

*Goat Cheese Enchiladas, Chile Verde,
Squash Julienne*

Manchego-Crusted Chicken

*Smoked Tomato Risotto, Braised Swiss Chard,
Pine Nuts, Golden Raisins*

Rosemary-Seared Veal Chop

*Wild Mushrooms, Figs, Marsala Wine,
Haricot Verts, Truffle Mashers*

Prime Rib

*Thyme Jus, Asparagus,
Horseradish-Aged Cheddar Potato Gratin*

So-Co Pork Chop

*Apple-Cornbread Dressing,
Heirloom Chutney, Honey Gastrique,
Baby Brussels Sprouts*

Pan-Seared Swordfish

*Spinach, Artichoke Hearts, Capers,
Thyme Beurre-Blanc*

Rosemary-Chianti Braised Lamb "Osso Buco"

*Mint Gremolata, Zucchini Batons,
Gorgonzola Polenta*

Pepper-Seared Beef Tenderloin

*Maytag Blue Cheese Gratin, Asparagus,
Pinot-Braised Mushrooms*

Organic Herb Roasted Chicken

*Sea-Salt Roasted Asparagus,
Tomato-Fennel Rice Pilaf, Dijon Jus Lie*

ENTRÉES—VEGETARIAN

Eggplant-Forest Mushroom Lasagna (Gluten Free)

*Roasted Garlic Béchamel, Spinach Sauté,
Shallot Preserves*

Grilled Vegetable Wellington

*Herb Goat Cheese, Roasted Garlic Cream,
Basil Oil, Sun-Dried Tomato Coulis*

ENTRÉE DUETS

*Served with Chef's Choice of Fresh
Vegetables, Potatoes or Rice*

Cabernet-Braised Beef Short Ribs

Fennel-Sour Apple Slaw

Spice-Seared Sea Scallops

Vanilla Bean Cream

Petite Beef Tenderloin

Zinfandel Demi-Glace

Roasted Crab-Stuffed Shrimp

Saffron-Tomato Ragout

Porcini-Stuffed Chicken Breast

Forest Mushroom Ragout

ENVY Crab Cake

Smoked Tomato Cream

ENTRÉE DUET— VEGETARIAN

Grilled Portobello

Wilted Spinach, Vegetarian Demi-Glace

Herb Polenta

Mushroom Ragout

*For Shellfish Allergies you may substitute Salmon or Sea Bass
for the Surf Portion of your Entrée.
A specification of approximate number of Vegetarian Entrees is required.*

*All food and beverage prices are subject to 8.10 % sales tax and 21% service charge.
Prices, tax, and service charge are subject to change.*

PLATED DINNER - DESSERTS

Menus include One Hour of Service

*Coffee and Tea Service Included.
Purchase of Soup, Salad, or Appetizer and Dessert Required.*

DESSERTS

New York Cheesecake

Raspberry Coulis, Fresh Seasonal Berries

'Bullwinkle'

*Triple Chocolate Mousse Cake,
Tarragon-Chocolate Sauce*

Raspberry Ganache Torte

*Godiva White Chocolate Soup,
Fresh Seasonal Berries*

Dark Chocolate Torte

*Orange-Chocolate Sauce,
Grand Marnier Sabayon*

Ruby-Poached Pear

Cabernet Syrup, Lemon Mascarpone

White Chocolate Bread Pudding

*White Chocolate Ganache, Rum Caramel,
Toasted Almonds*

Pineapple Upside-Down Cake

Rum Caramel, Candied Ginger

Tiramisu

Espresso Syrup, Whipped Cream

Cappuccino Crème Brûlée

Whipped Cream

Buttermilk Panna Cotta

Seasonal Sauces, Fruit Garni

*All food and beverage prices are subject to 8.10 % sales tax and 21% service charge.
Prices, tax, and service charge are subject to change.*

BUFFET DINNER DINING

Menus include One Hour of Service

Coffee & Tea Service Included.

All Dinner Buffets Served with Artisan Dinner Rolls and Butter.

Painted Desert

Sherry-Marinated Mushrooms, *Roasted Peppers*
Broccoli & Cauliflower, *Sesame-Soy*
Mesclun Greens, *Tear Drop Tomatoes,*
English Cucumber, Carrot Ribbons,
Balsamic Vinaigrette, Ranch Dressing

Shrimp, Crab, Crawfish, *Sherry Alfredo Sauce, Chives,*
Parmesan, Mezze Penne Pasta
Rosemary-Seared Chicken Breast, *Wild Mushrooms,*
Figs, Marsala Wine Sauce
Molasses-Cayenne Roasted Pork Loin
Roasted Garlic Succotash

Wild Rice Medley, *Herbs, Caramelized Onions,*
Dried Cranberries
Organic Honey-Dill Glazed Carrots

New York Style Cheesecake
Selection of Mini French Pastries

Silverado Trail

Chopped Salad, *Iceberg, Bacon, Turkey Breast,*
Tomatoes, Egg, Aged Cheddar,
Balsamic and Green Goddess Dressings
"Hothouse" Tomato-Cucumber Salad,
Extra Virgin Olive Oil, Champagne Vinegar
Little Baja Salad, *Charred Corn, Red Onion, Cilantro,*
Garlic-Lime Vinaigrette

Grilled Snapper, *Creole Tomato Sauce,*
Chayote Crab Salsa
Spice-Charred Sirloin Steak,
Guajillo-Blueberry BBQ Sauce, Grilled Onions
Grilled Marinated Chicken Breast,
Green Chile Sauce, Three-Onion Pico de Gallo

Rosemary Roasted Red Bliss Potatoes
Minted English Peas, *Caramelized Onions*
Seasonal Vegetable Sauté

Pineapple Upside-Down Cake, *Rum Caramel,*
Candied Ginger
New York Style Cheesecake
Selection of Mini French Pastries

Paradise Road

Roasted Beet Salad, *Watercress, Goat Cheese,*
Citrus Segments, Orange-Clove Vinaigrette
Caprese, *Heirloom Tomatoes, Fresh Mozzarella,*
Fresh Basil, Balsamic Syrup
Tuscan, *Cannellini Beans, Baby Spinach, Arugula,*
Roasted Tomato, Caramelized Shallot, Lemon, Basil
Mesclun Greens, *Tear Drop Tomatoes,*
English Cucumber, Carrot Ribbons,
Balsamic Vinaigrette & Ranch Dressing

Poached Lobster, *Fennel a la Vodka Sauce,*
Spinach Ravioli, Leek Confit
Cabernet-Braised Beef Short Ribs,
Wilted Bitter Greens, Stilton Cheese
Cod Lyonnaise, *Lemon-Chive Sauce, Dill*
Manchego-Crusted Chicken Breast, *Lemon Oil*
Smoked Tomato Cream, Shaved Asparagus

Truffled Forest Mushroom Sauté
Roasted Garlic Mashed Potatoes
Haricot Verts, *Brown Butter, Almonds*

White Chocolate Bread Pudding, *Toasted Almonds,*
White Chocolate Ganache, Rum Caramel
Assorted Tartlets: *Mixed Berry, Seasonal Fruit,*
Key Lime, White Chocolate-Banana Brulee
Selection of Mini French Pastries

*All food and beverage prices are subject to 8.10 % sales tax and 21% service charge.
Prices, tax, and service charge are subject to change.*

BUFFET DINNER DINING— ACCOMPANIMENTS / CARVINGS

Menus include One Hour of Service

Coffee and Tea service Included.

Buffets are not available for groups with fewer than 15 persons.

Accompaniments

Priced Per Person

Marinated & Pickled Vegetable Crudités

Seasonal Fruit Skewer Display

Crème Anglaise

Fruits de Mer Ceviche

Avocado Salsa, Corn Tortilla Chips

Roasted Red Pepper Hummus

Grilled Pita Chips

Spicy Boiled Shrimp

Red Pepper Remoulade,

Bloody Mary Cocktail Sauce, Preserved Lemons

Antipasto Display

Cured Meats, Cheeses, Marinated Vegetables

Domestic Cheese Display

Tomato Preserves, Assorted Crackers

Artisanal Cheese Display

Pickled Watermelon, Honey Walnuts,

Water Crackers

Carving Options

Minimum 25 persons each

Includes Two Hours of Service

Chef Attendant Required

Fennel-Coriander Seared Ahi Tuna

Jicama-Orange Slaw, Mango-Habanero Jelly

Pepper-Crusted Prime Rib

Au Jus, Horseradish-Roasted Garlic Aioli

Herb-Seared Beef Tenderloin

Forest Mushroom Sauce,

Horseradish-Roasted Garlic Aioli

Beverages

Bottled Water

VOSS Water Still 500 ml

VOSS Water Still or Sparkling 800 ml

(Great for Meeting Sets)

Assorted Sodas

Brewed Iced Tea

*All food and beverage prices are subject to 8.10 % sales tax and 21% service charge.
Prices, tax, and service charge are subject to change.*