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RENAISSANCE®

LAS VEGAS HOTEL



OUR SIGNATURE MENUS

LUNCH

A Distinctively Modern Approach to Catering

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

PLATED LUNCH DINING

Menus include One Hour of Service

Coffee and Tea Service Included.

*Minimum purchase of **two courses** on Salad and Sandwich Entrees required;
three courses required on Hot Entrees.*

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

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*

Hail Caesar

*Romaine Leaves, Caesar Dressing,
White Anchovies, Crostini, Parmesan*

Strawberry Patch

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

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PLATED LUNCH DINING - ENTRÉES

Menus include One Hour of Service

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three courses required on Hot Entrees.*

ENTRÉE SALADS – per person

All Salad Entrees include Bakery Fresh Artisan Rolls and Butter, and Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Gourmet Hot Teas.

Cobb

Blackened Grilled Chicken, Blue Cheese, Avocado, Honey-Cured Bacon, Eggs, Tomato, Cucumber, Greens

Green Goddess

Horseradish-Crusted Salmon, Grilled Endive, Arugula, Goat Cheese, Prosciutto, Asparagus

Asian

Greens, Cabbage, Cucumber, Carrot, Orange Segments, Daikon Sprouts, Miso Vinaigrette

Caesar

Romaine Hearts, Croutons, Parmesan Cheese, White Anchovies

Tuscan

Pepper-Seared Ahi Tuna, Green Beans, Black Olives, Roasted Tomato, Crisp Fingerling Potatoes, Arugula, Red Onion Marmalade, Lemon-Balsamic Gastrique, Caper Vinaigrette

HOT ENTRÉE – per person

Chef's selection of Vegetable, Rice, Pasta or Potato

Vegetable Lasagna

(Gluten Free)

Roasted Eggplant, Forest Mushrooms, Roasted Garlic Béchamel, Spinach Sauté, Shallot Preserves

Almond-Crusted Chicken Breast

Frangelico Cream

Chile-Grilled Snapper

Pineapple Salsa, Roasted Jalapeño Gastrique

Zinfandel-Braised Beef Shortrib

Horseradish Cream Sauce, Fried Leeks

Parmesan-Crusted Chicken Breast

Plum Tomato Marinara, Mozzarella, Provolone, Parmesan

Horseradish-Crusted Salmon

Horseradish Cream, Red Pepper Coulis, Micro-Celery, Shallot Vinaigrette

Petite Beef Tenderloin

Maytag Blue Cheese, Cabernet Reduction

Herb-Seared Chicken Breast

Kadota Figs, Forest Mushrooms, Marsala Wine Sauce

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PLATED LUNCH DINING - DESSERTS

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three courses required on Hot Entrees.*

DESSERTS

Trio of Mousse & Chocolates

Passion Fruit, White Chocolate, Frangelico

Fruit Tartlet

*Selection of: Seasonal Fruit, Triple Berry,
Key Lime, or White Chocolate-Banana Brûlée*

Cheesecake

New York Style, Berry Coulis

Individual Panna Cotta

Seasonal Fruit Coulis

Crème Brûlée

Vanilla Bean

Tiramisu

Frangelico Lady Finger

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PLATED LUNCH DINING - SANDWICHES

Menus include One Hour of Service

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Minimum purchase of **two courses** on Salad and Sandwich Entrees required;
three courses required on Hot Entrees.

PLATED SANDWICHES

Served with Seasonal Fruit Salad or
Whole-Grain Mustard Potato Salad

Grilled Portobello

Goat Cheese, Grilled & Roasted Vegetables,
Aioli, Greens, Oven-Dried Tomato, Ciabatta

Turkey Club

Roast Turkey, Honey-Cured Bacon,
Havarti Cheese, Cucumber, Sprouts,
Cranberry Relish

Asian Chicken Wrap

Chicken, Jasmine Rice, Cabbage, Sprouts,
Greens, Cilantro, Miso Vinaigrette,
Peanut Sauce

Adam's Rib

Shaved Prime Rib, Caramelized Onion,
Horseradish Aioli, Aged Cheddar

Open-Faced Rueben

Pastrami, Jarlsberg Cheese, 'Fresh' Sauerkraut,
Russian Dressing, Marbled Rye

Lobster Club

Lobster Salad, Lemon-Tarragon Mayonnaise,
Crisp Pancetta, Baby Arugula, Tomato Confit

BOXED 'TO GO' LUNCHES

Includes Whole Fruit, Individual Bag of
Chips, Granola Bar, and
Jumbo Homemade Cookie

Grilled Portobello

Goat Cheese, Grilled & Roasted Vegetables, Aioli,
Greens, Oven-Dried Tomato, Ciabatta

Turkey Club

Roast Turkey, Honey-Cured Bacon, Havarti
Cheese, Cucumber, Sprouts, Cranberry Relish,
Ciabatta

Asian Chicken Wrap

Chicken, Jasmine Rice, Cabbage, Sprouts, Greens,
Cilantro, Miso Vinaigrette, Peanut Sauce

Ham & Swiss

Cured Ham, Swiss Cheese, Lettuce, Tomato,
Whole-Grain Mustard Aioli, Croissant

Roast Beef

Red Onion Marmalade, Lettuce, Tomato,
Horseradish-Roasted Garlic Aioli, French Roll

Beverages

Bottled Water

VOSS Water Still 500 ml

VOSS Water Still or Sparkling 800 ml
(Great for Meeting Sets)

Assorted Sodas

Brewed Iced Tea

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BUFFET LUNCH DINING

Menus include One Hour of Service

Coffee & Tea Service Included.

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

Top of the World

Sherry-Marinated Mushroom Salad
Baby Spinach, *Strawberry Vinaigrette*
Spice-Seared Pork Loin, *Blueberry-Port Sauce*
Mustard-Crusted Roast Beef, *Peppercorn Sauce*
Herb-Grilled Chicken Breast, *Dijon Jus*
Sea-Salt Roasted Asparagus
Aged Cheddar-Horseradish Au Gratin
Seasonal Vegetables
Assorted Mousses
Fruit Tarts

Traditions

Ambrosia Salad
Field Greens, *Cranberry Vinaigrette*
Roast Turkey Breast, *Sage Gravy*,
Apple Cornbread Dressing
Rum-Glazed Ham, *Grilled Pineapple*
Braised Lamb, *Mint Gremolata*
Mashed Potatoes
Green Bean Almandine
Seasonal Crème Brulee
Apple Tarts

The Backyard

'Firehouse' Bean Chili
Char-Grilled Angus Burgers
Nathan's Hot Dogs
BBQ Spice-Rubbed Chicken Breast
Grilled Corn On The Cob
Home-Style Potato Salad
Granny Smith Apple Slaw
'Hothouse' Tomato-Cucumber Salad
'Chilled' Grilled Vegetables
Sliced Cheese
Traditional Condiments & Relish
Assorted Buns
Selection of Cupcakes

Rushin' Roulette

*Too busy? Can't make up your mind?
Let the Chef decide for you!*

Three Hot Entrees
Three Side Items
Three Cold Selections
Chef's Selection of Assorted Desserts

Enhance Your Buffet

Priced Per Platter – serves 25

Jalapeño Cornbread Muffins

Thyme-Sweet Roasted Corn Butter

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*

Domestic Cheese Display

Tomato Preserves, Assorted Crackers

Artisanal Cheese Display

*Pickled Watermelon, Honey Walnuts,
Water Crackers*

Beverages

Bottled Water

VOSS Water Still 500 ml

VOSS Water Still or Sparkling 800 ml

(Great for Meeting Sets)

Assorted Sodas

Brewed Iced Tea

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BUFFET LUNCH DINING—DELI

Menus include One Hour of Service

Coffee & Tea Service Included.

*For groups with fewer than 50 guests there is a \$75 service charge;
fewer than 25 guests the charge is \$150.*

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

French Quarter

Chicken Sausage Gumbo
Field Greens, *Roasted Red Pepper Remoulade*
Muffaletta
Roast Beef in Gravy
Creole Mustard Potato Salad
Blackened Chicken Salad
Cured Ham
Turkey
Honey-Cured Bacon
Assorted Mini Pastries
Assorted Breads
Traditional Condiments & Relish

Times Square

Tomato Soup
Field Greens, *Vinaigrette*
Open-Faced Rye
Grilled Cheese
Orchard Tuna Salad
Cucumber-Dill Tortellini Salad
Cured Ham
Genoa Salami
Corned Beef
Turkey
Pastrami
Assorted Mini Pastries
Assorted Breads
Traditional Condiments & Relish

Nob Hill

Mushroom Veloute
Fruit Salad
Field Greens, *Vinaigrette*
Grilled-Marinated Vegetables
Garlic Crostini
Dungeness Crab Salad
Saffron Shrimp Salad
Roast Beef Tenderloin,
Roasted Garlic Horseradish Aioli
Assorted Mini Pastries
Assorted Breads
Traditional Condiments & Relish

Enhance Your Buffet

Priced Per Platter – serves 25

Jalapeño Cornbread Muffins

Thyme-Sweet Roasted Corn Butter

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*

Domestic Cheese Display

Tomato Preserves, Assorted Crackers

Artisanal Cheese Display

*Pickled Watermelon, Honey Walnuts,
Water Crackers*

Beverages

Bottled Water

VOSS Water Still 500 ml

VOSS Water Still or Sparkling 800 ml

(Great for Meeting Sets)

Assorted Sodas

Brewed Iced Tea

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BUFFET LUNCH DINING—DAYS OF THE WEEK

Menus include One Hour of Service

Coffee & Tea Service Included.

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fewer than 25 guests the charge is \$150.*

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

Monday – New York Deli

Tomato Soup
Open-Faced Ryebean
Grilled Cheese
Orchard Tuna Salad
Cucumber-Dill Tortellini Salad
Field Greens, *Vinaigrette*
Cured Ham
Genoa Salami
Corned Beef
Turkey
Pastrami
Assorted Breads, Relishes, Mustards
'Envious' Brownies
New York Cheesecake

Tuesday – A Trip to Tuscany

Minestrone
Antipasto
Caesar Salad
Heirloom Tomato-Mozzarella Salad
Tuscan White Bean Salad
Chicken Marsala, Figs
Mezze Penne in Pomodoro Basilico
Shortrib Ragout, *Cheese Ravioli*
Horseradish Cream
Soft Polenta, *Gorgonzola*
Italian Green Beans
Vanilla Panna Cotta, *Balsamic-Strawberry Syrup*
Frangelico Mousse

Wednesday – South of the Border

Tortilla Soup
Charred Corn-Tomato
Jicama-Citrus Slaw, *Watercress*
Salsa
Pico de Gallo
Chipotle Honey-Glazed Pork Loin
Chicken Fajita
Mojo Steak
Turmeric Rice Pilaf
Ranchero Beans
Flour Tortillas
Très Leche Cake
Flan

Thursday – A Wine Country Tour

Sonoma Mushroom Veloute
Watercress-Beet Salad
Herbs-Seeds & Greens, *Red Wine Vinaigrette*
Grilled Vegetables, *Balsamic Syrup*
Grilled Flank Steak, *Red Wine-Shallot Sauce*
Chile-Grilled Snapper, *Pineapple Salsa*
Dijon-Tarragon Roasted Chicken
Smoked Paprika Potatoes
Garlic Green Beans
Goat Cheese Cake
Fruit Tart

Friday – America the Beautiful

Chicken Noodle Soup
Field Greens, *Cider Vinaigrette*
Granny Smith Apple Slaw
Country Potato Salad
Blueberry-Guajillo BBQ Brisket
Spice-Rubbed Ribs
Buttermilk-Fried Chicken Breast
Baked Beans
Mac n Blue
Assorted Cupcakes

Saturday – Asian Persuasion

Coconut Chicken Soup
Sesame Broccoli-Cauliflower Salad
Thai Cucumber
Field Greens, *Ginger Dressing*
Thai Chicken Wrap
Fried Rice
Shitake-Bok Choy Stir Fry
Ginger Glazed Carrots
Miso-Glazed Salmon
Red Curry Beef
Green Tea Panna Cotta
Passion Fruit Mousse

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