



RENAISSANCE.[®]
LAS VEGAS HOTEL

Signature Banquet Menus - Dinner

Winter 2007 - 2008

702-784-5700

RenaissanceLasVegas.com

3400 Paradise Road

Las Vegas, NV 89169



PLATED DINNER

Cold Appetizers

Heirloom Tomato Caprese, Buffalo Mozzarella
First Pressed Basil Olive Oil

Foie Gras Terrine, Marinated French Green Beans

Jumbo Gulf Prawns, Micro Greens, Lime Cocktail Sauce

The Best of the Ocean:
Lobster Medallions, Jumbo Shrimp, Crab Leg, Sea Scallops

Marinated Beet Salad with Arugula, Tomatoes & Cucumber

Seared Tuna, Green Beans, Kalamata Olives, Tomatoes & Feta Cheese

Hot Appetizers

Saffron Shrimp & Crab Cake, Tomato Mouseline

Roasted Sea Scallops, Fresh Herb Tomato Concassé

Organic Vegetable Risotto Cilantro Butter, Shaved Parmesan Cheese

Ragout of Lobster & Foie Gras in Puff Pastry
Flambée Cognac Sauce

Fricassee of Grilled Asparagus & Portobello Mushrooms

Mousse of Lobster & Shrimp in Phyllo Dough
Lobster Sauce

Warm Goat Cheese Tart, Fragrant Herb Oil

Prices are subject to 21% service charge and 7.75% sales tax.

PLATED DINNER

Soup

Classic French Onion, Gruyere Cheese Croutons

Grilled Asparagus & Brie Cheese

Brandied Lobster Bisque

Wild Mushroom & Duck Consommé
Puff Pastry Dome

Salad

Micro Greens, Tomato, Cucumber
Fresh Herb Vinaigrette

Lobster & Mango Salad, Mixed Greens
Citrus Dressing

Greek Salad: Tomatoes, Cucumbers, Kalamata Olives, Feta Cheese
Oregano Honey Vinaigrette

Baby Spinach Salad with Pinenuts
Ginger Dressing

Maytag Blue Cheese, Glazed Walnuts, & Belgian Endive

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PLATED DINNER MENU

Entrees

Monkfish & Shrimp Bouillabaisse

Roasted Pork Tenderloin with Toasted Garlic Cream Sauce

Open Range Chicken Breast with Truffle Skin in Port Wine Reduction

Grilled Wild Salmon & Cream of Leeks

Pan Seared Chilean Sea Bass in Lemon Musto Butter Sauce

Tournedo of Beef Tenderloin, Pink Peppercorn Cognac Sauce

Provence Style Herb Crusted Chicken Breast, Sun Dried Tomato Sauce

Grilled Colorado Lamp Chops, Minted Juice Reduction

Bone In Filet Mignon, Shallot Confit & Cabernet Sauce

Milk Fed Veal Chop, Morel Mushroom Sauce

Shrimp & Scallop Brochette Saffron Vegetable Butter Sauce

Blackened Venison Loin with Wild Mushrooms
Sweet Cherries & Wine Sauce

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PLATED DINNER MENU

(continued)

Create Your Own Dinner Duet

Grilled Tenderloin of Beef, Pinot & Cabernet Sauce

Open Range Chicken Breast with Truffle Skin
Port Wine Reduction

Milk fed Veal Chop, Morel Sauce

Pan Seared Chilean Sea Bass
Lemon Citrus Butter Sauce

Jumbo Shrimp Scampi, additional per person

Broiled Australian Lobster Tail
Clarified Paprika Butter

Desserts

Millefeuille of Wild Berries, Chantilly Cream, Glazed Walnuts & Hazelnuts

Provence Frozen Nougat & Coulis of Fresh Raspberries

Flourless Bittersweet Chocolate Cake, Crème Anglaise & Strawberry Chutney

Warm Apple Tart, Marzipan & Caramel Ice Cream

Triple Chocolate Mousse Cake, Raspberry & Mango Coulis

Tiramisu, Espresso Pastry Cream with Caramel Sauce

Praline Turtle Cheesecake with Wild Berry Sauce

White Chocolate Velvet Bomb
Dark Coffee & Valrhona Chocolate Sauce

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VIP PLATED DINNER PACKAGES

Dinner One

Mousse of Lobster & Shrimp in Phyllo Dough
Brandied Lobster Sauce
Bone In Tenderloin of Beef, Maitre'd Butter
Garlic Mashed Potatoes, French Green Beans
Warm Apple Tart, Marzipan & Caramel Ice Cream

Dinner Two

Pyramid of Fresh Mozzarella & Heirloom Tomatoes, Basil Oil Reduction
Grilled English Channel Dover Sole, Noisette Butter
Tea Flavored Rice, Grilled Asparagus
Bittersweet Chocolate Mousse, Orange Crème Anglaise

Dinner Three

Truffle Risotto & Garlic Shrimp
Shaved Parmesan Cheese
Milk Fed Veal Chop
Morel Sauce
Fondant Potato, Grilled Asparagus
Millefeuille of Wild Berries, Chantilly Cream
Glazed Walnuts & Hazelnuts

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VIP PLATED DINNER PACKAGES



Dinner Four

Bibb Lettuce, Crabmeat, hearts of Palm, Orange & Grapefruit Segments, Citrus Herb Vinaigrette
Lamb Tenderloin in Puff Pastry, Stuffed with Wild Mushrooms
Truffle Sauce, Lyonnaise Potatoes, Vichy Style Carrots
Crepes Suzette






Dinner Five

Seared Foie Gras, Caramelized Apple
Chiffon of Romaine Lettuce
Shrimp & Scallop Brochette
Rice Cake, Grilled Asparagus
Julienne of Vegetables, Buerre Blanc
Frozen Nougat, Coulis of Fresh Berries



Dinner Six

Roasted Sea Scallops
Fresh Herb Tomato Concasse
Medallions of Venison in Truffle Crust
Sour Griotte Sauce
Gratin Potatoes, Baby Carrots & Asparagus
Frozen Nougat
Coulis of Fresh Berries




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DINNER BUFFETS

A Taste of the Good Life

Creamy Seafood Chowder
Marinated Fresh Fruit Salad
Caesar Salad with Bay Shrimp
Grilled Vegetable Salad
Freshly Made Assorted Sushi



Blackened Sea Bass, Mango Sauce
Grilled Chicken Breast, Lobster Shrimp Sauce
Dollar Size Beef Tenderloin, Cabernet Sauce



Truffle Mashed Potatoes
Broccoli & Cauliflower au Gratin
Assorted Fresh Bread & Rolls with Butter

Assorted Miniature Pastries




Mediterranean

Sweet Basil & Tomato Soup
Antipasto Platter, Imported Olives
Orecchiette Pasta Salad
Bibb, Endive, Arugula, Candied Walnut & Gorgonzola Salad
Tuna, Potato, Haricots Vert & Sun Dried Tomato Salad
Tomato Caprese with Mozzarella & Fresh Basil




Paella with Chorizo & Shrimp
Baked Chicken Parmesan
Porcini Crusted Pork Tenderloin



Rosemary Roasted Red Potatoes
Green Beans Almandine
Assorted Fresh Baked Bread & Rolls with Butter

Assorted Miniature Pastries
Tiramisu Cakes




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THEMED DINNER BUFFETS

Asian Cuisine Buffet

Asian Chopped Salad
Soba Noodle Salad
Asian Three Cabbage Slaw



Teriyaki Salmon
Beef Chow Mein
Marinated Chicken Kabobs served over Brown Rice
Vegetable Fried Rice
Sesame Bok Choy



Mango Mousse Cake
Mandarin Oranges
Marinated Fruit Salad with Lychees




South of the Border Buffet


Tortilla Soup

Taco Salad with Beef or Chicken
Tortilla Salad

(Please select three entrees)



Chicken & Beef Fajitas
Red Snapper with Almojo Sauce
New York Steak with Cilantro
Wild Salmon with Tequila Sauce
Chicken Breast with Borracho Sauce



Flan Napolitano
Tres Lenche Cake
Sopapillas



Buffets are one hour of service

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DINNER BUFFET

Great Chef's Great Seafood Buffet

Mussels Marinara or Mussels Steamed in White Wine, Garlic & Shallots

Seared Scallops with Polenta

Mediterranean Chopped Salad

Flat Bread with Shrimp, Goat Cheese, Spinach, Olives & Goat Cheese

Shrimp Pappardelle Puttanesca

Seared Artic Char Provencal

Cioppino with Garlic Crustade

Chocolate Pot de Crème with Biscotti

Tiramisu Sundae

Hagen Daaz Vanilla Ice Cream

BEVERAGES TO ENHANCE THIS DINING EXPERIENCE

Suggested Wines

Duckhorn Sauvignon Blanc, Napa Valley

Stags Leap Chardonnay, Napa Valley

Au Bon Climat Pinot Noir, Santa Barbara

Italian Hazelnut Martini

Frangelico Hazelnut Liqueur, Tuaca Liqueur & Bailey's Irish Cream Liqueur

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