



Renaissance Tampa Hotel Wedding Menus

Butler Passed Canapes:

Hawaiian Coconut Shrimp with Sweet & Sour sauce | \$79 per dozen

Mini Beef Wellington | \$75 per dozen

Mini Lump Crab Cakes, Tarragon Remoulade | \$85 per dozen

Wild Mushroom, Golden Beet, Goat Cheese & Truffle Crostini | \$52 per dozen

Grilled Lamb Lollipop Chops, Rosemary Rubbed, Fig Balsamic Glaze | \$79 per dozen

Open-faced Cuban Sandwich Bites, Carnitas, Mojo | \$52 per dozen

Local Burrata, Heirloom Tomatoes, Grilled Tuscan Bread | \$52 per dozen

Watermelon & Goat Cheese Stack, Humboldt Fog®, Maldon® Salt | \$46 per dozen

Seared Beef Tenderloin, Arugula, Parmesan, Horseradish Crème Crostini | \$55 per dozen

Shrimp Ceviche, Avocado Crudo | \$57 per dozen

Auricchio Provolone, Genoa Salami, Confit Garlic Crostini | \$52 per dozen

Mini Grilled Cheese Sandwiches, Brie, Pear | \$52 per dozen

Seared Ahi Tuna, Tropical Salsa, Wasabi Aioli | \$79 per dozen

Entrees:

First Course| Selection of One

- **Classic Caesar Salad**
- **Chopped Greek Salad with Heirloom Tomatoes, Golden Beets, Olives and Feta**
- **Mixed Baby Field Greens with Candied Walnuts and Grape Tomatoes Served with Fig Balsamic Vinaigrette**
- **Heirloom Tomato and Fresh Mozzarella Salad with Olives, Basil and Balsamic Glaze**
- **Classic Lobster Bisque**

Main Course:

Parmesan Crusted Airline Chicken Breast | \$79

Sun-Dried Tomato Butter, Roasted Fingerling Potatoes & Seasonal Vegetables

Braised Beef Short Ribs | \$99

Robust Chianti Demi, Herbed Mashed Potatoes & Seasonal Vegetables

Beef Tenderloin | \$99

Porcini Demi-Glace, Goat Cheese Potato Gratin & Seasonal Vegetables

Fennel Crusted Atlantic Salmon | \$77

Beurre Rouge, Basil Risotto & Seasonal Vegetables

Asparagus Ravioli | \$70

Truffle Essence & Ricotta, Choice of Grilled Shrimp or Grilled Chicken with Grilled Vegetables

COMBINATION ENTREES

Filet of Beef and Chicken | \$102

Grilled Filet with Port Demi-Glace & a Parmesan Crusted Chicken Breast and Truffle Crushed Potatoes

Filet of Beef and Shrimp | \$110

Pan Roasted Filet with Porcini Demi-Glace and Poached Shrimp with Herb Butter and Sun-Dried Tomato Risotto

Sirloin of Beef and Grouper | \$110

Prime Sirloin of Beef with Chianti Demi-Glace and Pan Seared Grouper with Citrus Butter served with Parmesan Fingerling Potatoes

Seared Salmon and Chicken | \$98

Seared Salmon with Chive Butter and Oven Roasted Chicken Breast served with Basil Risotto

All plated dinners include freshly baked rolls, choice of starter, seasonal vegetables (chef's selection), starch and dessert with Starbucks® coffee and a selection of Tazo teas

Desserts:

Selection of One:

White Chocolate Cheesecake

Raspberry Lemon Cake

Nutella Cheesecake

Chocolate Truffle Cake

Peach Almond Cake

All Entrées Include:

Choice of One Soup OR Salad and One Dessert

Chef's Selection of a Fresh Seasonal Vegetable, Potato, or Rice

Freshly Baked Dinner Rolls with Butter

Starbucks® Coffee and Tea Selection

Dinner Buffets

SERGIO BBQ | \$95

Potato Salad with Bacon and Green Onions
Pineapple Coleslaw
Vegetarian Pasta Salad
Assorted Greens and Condiments
Chicken Wings: Spicy, Asian & BBQ
Baby Back Ribs with Florida BBQ Sauce
Grilled Petite Steaks with Shallot Jus
Baked Potato Bar with Condiments
Buttered Corn on the Cob
Apple Pie and Peach Pie
Strawberry Shortcake

MARBELLA | \$104

Organic Farm Greens
Mediterranean Farfalle Pasta Salad with Yellow Bell Peppers, Kalamata Olives, Sun-Dried Tomatoes, Feta Cheese and Herb Vinaigrette
Seafood Cioppino with Orzo Pasta, Crab, Calamari, Mussels and Tomato Basil Dressing
Farmer's Grilled Vegetables with Balsamic Syrup
Heirloom Tomato and Fresh Mozzarella Salad with Pesto
Baked Chicken with Tropical Salsa
Seared Salmon with Ginger Soy Vinaigrette and Braised Cabbage
Grilled Sirloin of Beef with Wild Mushroom Ragout
Steam Jasmine Rice
Roasted Baby Potatoes with Rosemary Butter
Medley of Market Vegetables
Array of Pastries and Desserts

KALAMATA | \$112

White Bean and Pancetta Soup
Prosciutto Wrapped Chicken on Herb Focaccia
Vegetarian Israeli Couscous
Calamari Salad with Orange Segments and Shaved Fennel
Italian Meat Salad
Marinated Mushrooms and Olives
Seared Grouper with Tomato Orange Brodetto
Prime Tenderloin of Beef with Barbera Roasted Shallot Sauce
Veal Scaloppine Pizzaiola Style
Soft Polenta with Fresh Herbs and Cheese
Medley of Market Vegetables
Focaccia, Olive Bread and Grissini
Chef's Crafted Mini Desserts

All dinners served with Starbucks® coffee and a selection of Tazo teas.

Minimum of 20 people. A \$100 buffet fee will be added for guarantees of under 20 people

Bar Service:

Premium Well Cocktails/Beer/Wine

One Hour | \$20 Per Person

Each Additional Hour \$14 Per Person

Top Shelf Cocktails/Beer/Wine

One Hour | \$24 Per Person

Each Additional Hour \$16 Per Person

Service Charge / Tax:

All food and beverage will be subject to a 25% taxable service charge and a Florida State sales tax of 7.5%. Service fees and sales tax are subject to change.

January 1st, 2022