



RENAISSANCE®  
ATLANTA MIDTOWN

MENUS

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RENAISSANCE®  
HOTELS

866 WEST PEACHTREE STREET, NW  
ATLANTA, GA 30308  
678-412-2400  
[WWW.RENHOTELS.COM](http://WWW.RENHOTELS.COM)

## CONTINENTAL BREAKFAST

PRICES ARE BASED PER GUEST

### THE EXPRESS

25

FRESH MUFFINS AND DANISHES  
FRESHLY SQUEEZED ORANGE JUICE  
CRANBERRY JUICE  
ORGANIC AZTEC ROAST COFFEE  
MIGHTY LEAF HOT TEA

### THE EXECUTIVE

30

ASSORTED BAGELS, WHIPPED CREAM CHEESE  
FRESH MUFFINS, CROISSANTS AND DANISHES  
SEASONAL FRUIT AND BERRIES  
INDIVIDUAL GREEK YOGURT

FRESHLY SQUEEZED ORANGE JUICE  
CRANBERRY JUICE  
ORGANIC AZTEC ROAST COFFEE  
MIGHTY LEAF HOT TEA

ALL FOOD AND BEVERAGE PRICES ARE SUBJECT TO CHANGE. TAXABLE SERVICE CHARGE AND TAXES APPLY.  
AN ADDITIONAL LABOR FEE WILL APPLY TO GROUPS OF TWENTY FIVE OR LESS, \$175.

## **BUFFET BREAKFAST**

PRICES ARE BASED PER GUEST

### **THE MIDTOWN BUFFET**

35

SLICED FRESH FRUIT WITH BERRIES AND WHOLE BANANAS

CHOICE OF CEREAL –  
GREEK YOGURT AND HOUSE MADE GRANOLA  
HOT OATMEAL WITH DRIED FRUIT  
HONEY, BROWN SUGAR, NUTS AND CREAM

BREAKFAST MUFFINS, CROISSANTS AND DANISHES  
ASSORTED JAMS AND BUTTER

CHOICE OF EGGS –  
SCRAMBLED EGGS WITH SALSA  
SOUR CREAM AND CHEDDAR  
EGG WHITES, SPINACH, CHEVRE AND MUSHROOM FRITTATA

CHOICE OF TWO BREAKFAST MEATS –  
APPLEWOOD SMOKED BACON, CONECUH BREAKFAST SAUSAGE  
CHICKEN SAUSAGE

FRESH BREAKFAST POTATOES

FLORIDA ORANGE AND CRANBERRY JUICE  
ORGANIC AZTEC ROAST COFFEE  
MIGHTY LEAF ORGANIC HOT TEAS

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## BREAKFAST MODIFIERS

PRICES ARE BASED PER GUEST  
ADDITIONS TO YOUR CONTINENTAL BREAKFAST OR BUFFET BREAKFAST

FARM FRESH EGGS TO ORDER*	7
OMELETS AND CAGE FREE EGGS, PREPARED TO ORDER	
FRUIT SMOOTHIES, CHEF'S SELECTION OF FRUIT SMOOTHIES WITH GREEK YOGURT FRESH FRUIT AND BERRIES, AND FRESH JUICE	7
OATMEAL WITH LOCAL HONEY, BROWN SUGAR, ASSORTED DRIED FRUITS, TOASTED NUTS WITH FRESH CREAM AND MILK	5
BISCUITS AND GRAVY, FRESHLY BAKED BISCUITS SIGNATURE HOUSE-MADE SAUSAGE GRAVY	5
GEORGIA STONE GROUND GRITS WITH CONDIMENTS ON SIDE OR MADE WITH A LITTLE CREAM CHEDDAR CHEESE	5
MELTED LEEK & MANCHEGO QUICHE, YUKON GOLD POTATOES WITH CHOPPED CHIVES	5
AVOCADO TOAST WITH SPROUTS, PEPITAS, COTIJA CHEESE, OLIVE OIL	8
SALMON BLT SESAME TOAST WITH LIL GEM GREENS, APPLE WOOD BACON AND KUMATO TOMATO	8

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## BREAKFAST MODIFIERS

PRICES ARE BASED PER GUEST

ADDITIONS TO YOUR CONTINENTAL BREAKFAST OR BUFFET BREAKFAST

DUROC HAM AND CHEESE CROISSANT WITH DRY AGED CANADIAN STYLE BACON, BROKEN YOLK FRIED EGG AND CHEDDAR CHEESE	7
CROISSANT BROKEN YOLK FRIED EGG WITH CHEDDAR CHEESE	5
MUESLI BAR – OVERNIGHT ALMOND AND COCONUT MILK SOAKED OATS WITH FRESH BERRIES SUNFLOWER AND PUMPKIN SEEDS, ASSORTED DRIED FRUIT AND HONEY	5
BREAKFAST BURRITO - CHOICE OF EGG WHITES OR SCRAMBLED EGGS HEIRLOOM TOMATO, AVOCADO, CHORIZO BLACK BEANS, COTIJA CHEESE, SALSA AND SOUR CREAM	8
CRÈME BRULE FRENCH TOAST	8

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## MIDTOWN BRUNCH

PRICES ARE BASED PER GUEST

SEASONALLY INSPIRED MARKET FRUIT DISPLAY

SELECTION OF BREAKFAST MUFFINS, SAVORY BREAKFAST BREADS, DANISHES AND CROISSANTS,  
CHEF'S SELECTION OF PRESERVES AND LOCAL HONEY BUTTER

HOUSE GRANOLA, GREEK YOGURT AND COMPOTES

CHEF'S SELECTION OF SEASONAL FRUIT SMOOTHIES

SMOKED SALMON, CREAM CHEESE, SLICED TOMATOES, CAPERS, RED ONIONS  
AND BAGELS

EGG WHITES, SPINACH, CHEVRE AND MUSHROOM FRITTATA

ORANGE SCENTED BRIOCHE FRENCH TOAST, MAPLE SYRUP

APPLEWOOD SMOKED BACON AND CONECUH SAUSAGE OR CHICKEN APPLE-SAUSAGE

BREAKFAST POTATOES, TRI-COLORED PEPPERS AND ONIONS

SEARED SUSTAINABLE SALMON, AVOCADO BUTTER, WARM TOMATO SALAD

SKILLET SEARED BONELESS CHICKEN, PAN LEMON GARLIC VINAIGRETTE,  
ROSEMARY SALT

FRESHLY SQUEEZED ORANGE JUICE, CRANBERRY JUICE  
ORGANIC AZTEC COFFEE AND ASSORTED MIGHTY LEAF HOT TEA

### 55 PER PERSON

#### BRUNCH ENHANCEMENTS

MIMOSA BAR-ORANGE JUICE, CHAMPAGNE

210 PER GALLON

BLOODY MARY BAR-VODKA, BLOODY MARY MIX, OLIVES, CELERY

240 PER GALLON

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LABOR FEE WILL APPLY TO GROUPS OF TWENTY FIVE OR LESS, \$175.

## MORNING OPTIONS

DANISH, CROISSANTS, MUFFINS	46 PER DOZEN
ASSORTED BAGELS AND CREAM CHEESE	44 PER DOZEN
ASSORTED MUFFINS	42 PER DOZEN
SAVORY BREAKFAST BREADS	52 PER DOZEN
JUMBO CINNAMON ROLLS	46 PER DOZEN
JUMBO STICKY BUNS	52 PER DOZEN
HAM AND CHEESE CROISSANTS	48 PER DOZEN
CHICKEN BISCUITS, PEACH COMPOTE, WHITE CHEDDAR CHEESE	60 PER DOZEN
ENGLISH MUFFIN SANDWICH, FARM FRESH EGGS, APPLEWOOD BACON, GRUYRE CHEESE	52 PER DOZEN
SLICED SEASONAL FRUIT	6 PER SERVING
WHOLE FRUIT	5 EACH
ASSORTED BOXED CEREAL 2%, WHOLE OR SOY MILK	3 PER BOX
INDIVIDUAL ASSORTED YOGURT	3 EACH
BREAKFAST CEREAL BARS AND GRANOLA BARS	5 EACH
GREEK YOGURT PARFAITS	5 EACH

ALL FOOD AND BEVERAGE PRICES ARE SUBJECT TO CHANGE. TAXABLE SERVICE CHARGE AND TAXES APPLY.

## BEVERAGE OPTIONS

BOTTLED SPRING WATER	6 EACH
PELLIGRINO	6 EACH
VITAMIN WATERS	6 EACH
BOTTLED FRUIT JUICES	5 EACH
ENERGY DRINKS-RED BULL, SUGAR FREE, REGULAR	7 EACH
ASSORTED BOTTLED SMOOTHIES	8 EACH
ASSORTED SOFT DRINK	5 EACH
GOURMET SODAS-ROOT BEER, CREAM, ORANGE	6 EACH
FRESHLY BREWED ICED TEA	55 PER GALLON
ARNOLD PALMER	58 PER GALLON
ORGANIC AZTEC ROAST COFFEE AND DECAFFEINATED	79 PER GALLON
HOT WATER AND ASSORTED MIGHTY LEAF HERBAL TEA	79 PER GALLON

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BREAKS

## BREAKS AND SNACKS

PRICES ARE BASED PER GUEST

<b>THE MORNING BOOSTER</b>	25
INDIVIDUAL FRUIT SALAD	
CARROT MINI MUFFINS	
ASSORTED "KIND" BARS AND ENERGY BARS	
SMOOTHIE SHOOTERS-BEE POLLEN MANGO AND ORANGE, CELERY AND APPLE	
<b>SOUTHERN COMFORT BREAK</b>	18
CARAMEL PECAN RICE KRISPY TREATS	
CONFECTION LEMON BARS	
PEANUT BRITTLE	
<b>HUMMUS BAR</b>	20
HUMMUS & TOPPINGS – EDAMAME, SHAVED JALAPENO, OLIVE TAPENADE, SUNFLOWER SEEDS, PISTACHIOS, FETA & CILANTRO	
ASSORTED CRISP VEGETABLE CRUDITÉ	
SEASONED GRILLED FLAT BREADS	
VEGETABLE CHIPS	
<b>COVERED IN CHOCOLATE</b>	20
TRIPLE TREAT ALMONDS-CREAMY WHITE, MILK AND DARK CHOCOLATE, CHOCOLATE MALT BALLS, CHOCOLATE AND YOGURT COVERED PRETZELS, DIPPED STRAWBERRIES	
<b>SAVANNAH BEE HONEY, TEA &amp; CHEESE</b>	20
CHERRY HONEY JAM-WHITE CHEDDAR, GRILLED APPLES, CRACKER SELECTION, APRICOT HONEY JAM-AGED GOUDA, SEASONAL GRAPES, WALNUT RAISIN CROSTINI, ASSORTED FINGER TEA SANDWICHES, SELECTION OF MIGHTY LEAF ORGANIC TEAS WITH SAVANNAH BEE HONEY FOR TEA MACAROONS	

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## BREAKS AND SNACKS

PRICES ARE BASED PER GUEST

### SWEET AND SALTY

25

WARM SALTED SOFT PRETZELS, ALE CHEESE SAUCE AND SPICY MUSTARD  
FRESHLY BAKED COOKIES-OATMEAL RAISIN, SUGAR, CHOCOLATE CHIP,  
TRIPLE CHOCOLATE, BLONDIES, CHOCOLATE DRIZZLED GRANOLA BARS

### CHOCOLATE, CHOCOLATE, CHOCOLATE

25

CHOCOLATE DIPPED STRAWBERRIES  
MINI CHOCOLATE CUPCAKES  
CHOCOLATE BROWNIES  
PRETZEL RODS DIPPED IN MILK CHOCOLATE

### KEEP IT POPPIN'

25

PLAIN, CARAMEL, WHITE CHEDDAR AND KETTLE POPCORN  
MADRAS CURRY AND CASHEWS  
STRAWBERRY BASIL LEMONADE

### CHIP IT & DIP IT

25

HOMEMADE POTATO CHIPS AND MAUI ONION DIP  
SWEET POTATO CHIPS  
PITA CHIPS, VEGETABLE STICKS AND HUMMUS  
TORTILLA CHIPS, FRESH SALSA, GUACAMOLE, WARM QUESO DIP

### SIGNATURE SEASONAL COOKIE BREAK-select 3 flavors

25

RED VELVET WITH CREAM CHEESE FROSTING, ICED KEY LIME, ICED OATMEAL,  
TRIO CHIP, SUGAR FREE OATMEAL RAISIN, AVAILABLE YEAR ROUND  
ICED RASPBERRY-AVAILABLE SPRING AND SUMMER  
ICED PUMPKIN PIE, PUMPKIN CHOCOLATE CHIP-AVAILABLE SEPTEMBER THROUGH NOVEMBER  
ICED PEPPERMINT, WHITE CHOCOLATE PEPPERMINT-AVAILABLE IN NOVEMBER AND DECEMBER  
SERVED WITH ICED 2%, WHOLE, ALMOND OR SOY MILK

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## BREAKS AND SNACKS

PRICES ARE BASED PER GUEST

<b>THE SALTY MIX</b>	25
HONEY ROASTED PEANUTS	
DELUXE MIXED NUTS	
TERRA VEGETABLE CHIPS	
TINY PRETZEL TWIST	
POTATO CHIPS	
CHEDDAR GOLDFISH CRACKERS	
HOUSEMADE TRAIL MIX	
<b>“GO-NUTS” FOR DONUTS</b>	25
CREATE “YOUR VERY OWN” SPECIAL GOURMET TOPPED DOUGHNUT	
VANILLA, CHOCOLATE, LEMON, LIME, NUTELLA FROSTING	
GUMMI BEARS, OREO’S, WHITE AND DARK CHOCOLATE CURLS, M&M’S	
BUTTERFINGER, COCONUT, PECANS, RAINBOW AND CHOCOLATE SPRINKLES	
<b>TRAIL MIX BAR</b>	25
START WITH HOUSEMADE GRANOLA AND ADD YOUR FAVORITES ITEMS:	
M&M’S, DARK CHOCOLATE CHIPS, MIXED NUTS, SUNFLOWER SEEDS,	
YOGURT COVERED RAISINS, DRIED FRUITS	
SEASONAL FRUIT INFUSED WATER STATION	
<b>THIRST QUENCHING</b>	29
ALL DAY BEVERAGES FOR UP TO 8 HOURS TO INCLUDE ASSORTED SOFT DRINKS,	
BOTTLED WATER, FRESHLY BREWED AZTEC REGULAR AND DECAFFEINATED	
COFFEE AND ASSORTED MIGHTY LEAF HERBAL TEA	

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LUNCH

## **BOX LUNCHES**

PRICES ARE BASED PER GUEST

### **SANDWICHES** SELECT UP TO THREE SANDWICHES/SALADS

BAGUETTE- HEIRLOOM TOMATO, FRESH MOZZARELLA, ITALIAN HAM, HERBS, OIL AND VINEGAR

SEED AND WHEAT-ROAST TURKEY, DRESSED ARUGULA, MANCHEGO CHIPS, BACON AIOLI

FRENCH ROLL-SHAVED ROAST BEEF, WHITE CHEDDAR CHEESE, HORSERADISH SAUCE

PRETZEL ROLL-COUNTRY HAM, WHOLE GRAIN MUSTARD, MUENSTER CHEESE

CROISSANT CLUB-COUNTRY HAM, TURKEY, BLT, CHEDDAR, MAYO

TABBOULEH GRILLED CHICKEN WRAP-TOMATO, PARSLEY, LEMON, MINT, CUCUMBERS

EVERYTHING BAGEL-TRADITIONAL HUMMUS, CUCUMBERS, TOMATOES, RADISH, SPROUTS

VEGGIE CAESAR SALAD – ARUGULA, ROMAINE, KUMATO TOMATO, SEASONED BROCCOLINI, ROASTED PEPPER, CROUTONS, PECORINO-CAESAR DRESSING

COMMUNITY SMITH SALAD-ICEBERG LETTUCE, SLICED GRILLED CHICKEN BREAST  
PECORINO ROMANO, CASTELVETRANO OLIVES, TOMATOES, CUCUMBERS,  
CRUSHED PEPPERS, GARLIC OLIVE OIL VINAIGRETTE

### **ACCOMPANIMENTS**

WHOLE FRUIT  
CRAFT CHIPS

### **DESSERT –SELECT ONE**

CHOCOLATE CHIP COOKIE  
HOUSE BAKED BROWNIE  
LEMON CURD BAR

ASSORTED SOFT DRINKS AND BOTTLED WATER

36 PER PERSON

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## PLATED ENTRÉE SALADS

CHILLED LUNCH

ALL PLATED LUNCHES INCLUDE -  
A SELECTION OF ROLLS, BUTTER, DESSERT  
REGULAR AND DECAFFEINATED COFFEE,  
HERBAL TEA AND ICED TEA WITH LEMONS

GRILLED PRIME STEAK SALAD  
BABY FIELD GREENS, ROASTED PEPPERS, HEIRLOOM CHERRY TOMATOES, BLEU  
CHEESE CRUMBLES, ROASTED SHALLOT VINAIGRETTE

CHICKEN CHOP SALAD  
MESCLUM AND ROMAINE GREENS, CHICK PEAS, TOMATOES, BACON, WHITE CHEDDAR,  
PEPPERS, AVOCADO, PEPPERCORN BUTTERMILK DRESSING

GRILLED CHICKEN AND BABY KALE SALAD  
QUINOA, KUMATO TOMATO, ENGLISH CUCUMBER, TOASTED PEANUTS, PARMESAN,  
LEMON VINAIGRETTE

47 PER PERSON

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## PLATED LUNCH

PRICES ARE BASED PER GUEST

ALL PLATED LUNCHES INCLUDE -  
SEASONAL VEGETABLES AND STARCH,  
A SELECTION OF ROLLS, BUTTER AND DESSERT  
REGULAR AND DECAFFEINATED COFFEE  
HERBAL TEA AND ICED TEA WITH LEMONS

### SALAD OR SOUP SELECTIONS

PORK AND WHITE BEAN SOUP  
POZOLE SOUP - CHICKEN AND BROTH, ONIONS, CHILI PEPPERS, HOMINY  
CHEF'S INSPIRED CALENDAR SOUP

COMMUNITY SMITH HOUSE SALAD  
ICEBERG LETTUCE, PECORINO ROMANO, CASTELVETRANO OLIVES, TOMATOES,  
CUCUMBER, CRUSHED PEPPER AND GARLIC OLIVE OIL VINAIGRETTE

ROMAINE SALAD  
CRISP ROMAINE LETTUCE, ROASTED SALTED MACADAMIAS, HEIRLOOM CHERRY  
TOMATO, LEMON ROMANO VINAIGRETTE

SPINACH SALAD  
BABY SPINACH, STRAWBERRIES, TOASTED ALMONDS, SUNFLOWER SEEDS, GOAT  
CHEESE AND LOCAL HONEY VINAIGRETTE

BABY WEDGE SALAD  
BABY ICEBERG WEDGE, SMOKED BACON, HEIRLOOM TOMATO, BLEU CHEESE AND  
GREEN GODDESS DRESSING

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**ENTRÉE'S**

PAN-SEARED ARTIC CHAR, ROASTED CORN, BABY HEIRLOOM TOMATO, BEAN "SUCCOTASH", CHIVE LEMON VINAIGRETTE

SKILLET SEARED BONELESS SKIN-ON CHICKEN PAN LEMON GARLIC VINAIGRETTE, ROSEMARY SALT

PAN ROASTED STUFFED CHICKEN BREAST, QUINOA, ROASTED PEPPERS, SPINACH AND FONTINA CHEESE, CHICKEN JUS

ROASTED HANGER STEAK, CRUSHED YUKON POTATOES, TRUFFLE BUTTER

GRILLED CAULIFLOWER STEAK, QUINOA, TOASTED ALMONDS AND HERB PILAF, ROMESCO SAUCE

SEARED SUSTAINABLE SALMON, AVOCADO BUTTER, WARM TOMATO SALAD

**DESSERT SELECTIONS**

VANILLA CHEESECAKE MIXED BERRIES

CARROT CAKE, CREAM CHEESE FROSTING

DEEP DISH BOURBON PECAN PIE

FLOURLESS CHOCOLATE TRUFFLE TORTE

PEANUT BUTTER PIE

45 PER PERSON TWO COURSES (SOUP/SALAD OR DESSERT)  
49 PER PERSON THREE COURSES

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## MARKET DELI BUFFET LUNCH

PRICES ARE BASED PER GUEST

### SOUP AND SALAD

SEASONALLY INSPIRED CALENDAR SOUP

### COBB SALAD

FARM GREENS, HEIRLOOM TOMATOES, BLEU CHEESE, SMOKED BACON, CHOPPED EGGS, CUCUMBERS, GRILLED CHICKEN, RED WINE VINAIGRETTE, AVOCADO RANCH DRESSING

### SANDWICH BAR (SELECT 3 SANDWICHES)

BAUGUETTE – HEIRLOOM TOMATO, FRESH MOZZARELLA, ITALIAN HAM, HERBS, OIL AND VINEGAR

SEED AND WHEAT – ROAST TURKEY, DRESSED ARUGULA, MANCHEGO CHIPS, BACON AIOLI

GRILLED CHEESE – SHAVED ROAST BEEF, WHITE CHEDDAR, HORSERADISH

PRETZEL ROLL – COUNTRY HAM, WHOLE GRAIN MUSTARD, MUENSTER CHEESE

CROISSANT CLUB – COUNTRY HAM, TURKEY, BLT, CHEDDAR, MAYO

TABBOULEH GRILLED CHICKEN WRAP – TOMATO, PARSLEY, LEMON, MINT, CUCUMBER

EVERYTHING BAGEL – TRADITIONAL HUMMUS, CUCUMBER, TOMATO, RADISH, SPROUTS

HOMEMADE PARMESAN POTATO CHIPS AND SWEET POTATO CHIPS  
PICKLES AND SPICY PICKLED VEGETABLES

### DESSERT

STRAWBERRY SHORTCAKE

FRESH STRAWBERRIES, POUND CAKE, WHIPPED CREAM

48 PER PERSON

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## SOUP AND SALAD TABLE

PRICES ARE BASED PER GUEST

### SOUP AND SALAD

SEASONALLY INSPIRED CALENDAR SOUP  
WARM BAGUETTE BREAD AND BUTTER

### GREENS (SELECT 3)

BABY ICEBERG WEDGES  
LIL GEM GREENS  
SPINACH  
ARUGULA  
BABY KALE

### TOPPERS

EDAMAME, HEIRLOOM CHERRY TOMATO, CUCUMBERS, GREEN PEAS, SUNFLOWER SEEDS BLEU  
CHEESE, CHEDDAR CHEESE, CROUTONS

### DRESSINGS

HOUSE RED WINE VINAIGRETTE, BALSAMIC VINAIGRETTE, BUTTERMILK RANCH

### CARVING BOARD (SELECT 2)

CARVED STEAK  
SLICED GRILLED CHICKEN  
SEARED FLAKED SALMON FILET  
SHRIMP  
BLACKENED AHI TUNA

### DESSERT

CINNAMON FRUIT SALAD, HONEY DRIZZLE-LIME  
ASSORTED MACAROONS

50 PER PERSON (2 CARVING BOARD SELECTIONS)

55 PER PERSON (3 CARVING BOARD SELECTIONS)

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## **HOT ITALIAN TABLE**

PRICES ARE BASED PER GUEST

### **SOUP AND SALAD**

STAND BY SOUP

BONE BROTH, WHITE BEAN, HOT SAUSAGE, KALE, DITALINI PASTA, OLIVE OIL

ASSORTED GRILLED BREADS

ROMAINE HEART PLATTER

GRATED PECORINO, OLIVES, TOMATO, BLISTERED PEPPERS, OLIVE OIL, AGED BALSAMIC,  
CRUSHED RED PEPPER

### **HOT SELECTION (SELECT 1 PASTA)**

GARLIC AND LEEK FIVE CHEESE BAKED PASTA-BUTCHERS CUT BACON

AGNOLOTTI -WILD MUSHROOMS, BROTH, PARSLEY OIL, CONFIT TOMATOES

CHARCOAL CHICKEN-ROUGH CUT HERBS, ITALIAN OLIVE OIL, LEMON

STEAMED SCROD-CHERRY TOMATO, CANNELLONI BEANS, LEEKS

YEAR ROUND GREENS-TOASTED GARLIC

### **DESSERT**

TIRAMISU

CANNOLIS

54 PER PERSON

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## CHEF'S TABLE

PRICES ARE BASED PER GUEST

SEASONALLY INSPIRED CALENDAR SOUP

STRAWBERRIES AND ARUGULA SALAD  
AGED BALSAMIC, GOAT CHEESE, ORANGE BLOSSOM HONEY

PISTACHIO BISCOTTI

BLACK GARLIC RUBBED STEAK  
TRUFFLE BUTTERED CRISP YUKON POTATOES

SKIN ON BONELESS SEARED CHICKEN  
WARM TOMATO AVOCADO SALAD

SUCCOTASH  
SHAPED BY THE SEASON AND ALWAYS A LITTLE DIFFERENT AND DELICIOUS

YEAR ROUND GREENS, SEA SALT

DESSERT  
PEANUT BUTTER PIE  
RED VELVET CAKE

54 PER PERSON

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HOTELS

RECEPTIONS

**RECEPTION**

PRICES ARE BASED PER PIECE  
 MINIMUM ORDER OF 25 PIECES

**COLD HORS D' OEUUVRES**

ZUCCHINI RICOTTA BRUSCHETTA ON FOCACCIA	5
TANDOORI CHICKEN LETTUCE WRAP WITH PINEAPPLE SALSA	5
CAPRESE SKEWERS	5
EDAMOLE WITH GOAT CHEESE AND MINT BRUSCHETTA	5
AVOCADO TOAST, PUMPKIN SEED, COTIJA, OLIVE OIL	5
SMOKED TROUT SPREAD ON CROSTINI	5
STRAWBERRIES INFUSED WITH GRAND MARNIER	5
PROSCIUTTO WRAPPED ASPARAGUS WITH BOURSIN	6
AHI POKE NACHO – WON TON CRISP, THAI CHILI AIOLI	6

**HOT HORS D' OEUUVRES**

CHICKEN QUESADILLA WITH ROASTED SALSA	5
CHICKEN SATAY WITH SWEET CHILI SAUCE	5
SPANAKOPITA-SPINACH AND FETA PHYLLO TRIANGLES	5
POTATO CROQUETTE TRUFFLE CRÈME FRAICHE	5
BACON WRAPPED SHRIMP WITH BOURBON BBQ GLAZE	6
VEGETABLE SPRING ROLLS WITH PLUM SAUCE	5
MINI BEEF WELLINGTON WITH BLEU CHEESE FONDUE	5
MARYLAND CRAB CAKES WITH LEMON AIOLI	6
BACON WRAPPED SCALLOPS WITH SOY GLAZE	6

**HORS D'OEUVRES**

ALL FOOD AND BEVERAGE PRICES ARE SUBJECT TO CHANGE. TAXABLE SERVICE CHARGE AND TAXES APPLY.  
 AN ADDITIONAL LABOR FEE WILL APPLY TO GROUPS OF TWENTY FIVE OR LESS, \$175.

## RECEPTION

## DISPLAYS

<b>SEASONAL FRUIT</b> SLICED FRUIT WITH SEASONAL BERRIES, RASPBERRY MINT YOGURT DIP	12 PER PERSON
<b>THE CHEESE BOARD</b> AN ELEGANT ASSORTMENT OF FARMSTEAD AND ARTISAN CHEESES, DRIED FRUITS, NUTS, COMPOTE, LOCAL HONEY, CROSTINI AND CRACKERS	16 PER PERSON
<b>MEDITERRANEAN ANTIPASTO</b> GRILLED AND MARINATED SEASONAL VEGETABLES, BALSAMIC GLAZE, OLIVES, FETA CHEESE, HUMMUS, ROASTED EGGPLANT AND WARM SEASONED PITA BREAD	15 PER PERSON
<b>GARDEN CRUDITÉS PLATTER</b> SELECTION OF CELERY, BROCCOLI, CARROTS, CHERRY TOMATOES AND CAULIFLOWER WITH BUTTERMILK HERB DIP	12 PER PERSON
<b>RAW BAR DISPLAY</b> JUMBO SHRIMP COCKTAIL, CRAB CLAWS, OYSTERS ON THE HALF SHELL WITH COCKTAIL SAUCE, LOUIS SAUCE, MIGNONETTE AND LEMON-CRACKERS AND TABASCO	175 PER 25 PIECES
<b>HUMMUS AND VEGGIES</b> CHICK PEA AND EDAMAME HUMMUS PITA CHIPS, CUCUMBERS, GRAPE TOMATOES, CELERY AND OLIVES	12 PER PERSON

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## RECEPTION

PRICES ARE BASED PER PERSON/GUEST

### **BLACKENED YELLOWFIN TUNA LOIN\***

WASABI, PICKLED GINGER, SOY  
EXTRA VIRGIN OLIVE OIL, LEMON  
CHARRED BROCCOLINI

\$395, SERVES 30GUEST

### **CARVED BEEF TENDERLOIN\***

BEEF TENDERLOIN WITH ROSEMARY DEMI,  
BEAU BIEN MUSTARD AND POTATO ROLLS

\$395, SERVES 30 GUEST

### **HERB RUBBED KUROBUTA PORK LOIN\***

PORK LOIN WITH CHUTNEY, GRAIN MUSTARD AND BISCUITS

\$300, SERVES 30 GUEST

### **BURRATA AND HEIRLOOM TOMATO**

ASPARAGUS, OLIVE OIL, BASIL PESTO,  
ARUGULA, AVOCADO, AGED BALSAMIC  
VINEGAR

\$275, SERVES 30GUEST

### **CLASSIC SHRIMP AND GRITS \***

CREAMY STONE GROUND GRITS, WHITE  
CHEDDAR CHEESE, TASSO HAM, GEORGIA  
SHRIMP, GREEN ONIONS

\$15 PER PERSON

### **LOBSTER MAC AND CHEESE STATION \***

CAVATAPPI PASTA, GRUYERE, CHEDDAR,  
ROMANO, D FONTINA CHEESES, GARLIC,  
BUTTER, CREAM AND LOBSTER MEAT

\$25 PER PERSON

\*REQUIRES A CHEF ATTENDANT FEE OF \$150

## STATIONS

ALL FOOD AND BEVERAGE PRICES ARE SUBJECT TO CHANGE. TAXABLE SERVICE CHARGE AND TAXES APPLY.  
AN ADDITIONAL LABOR FEE WILL APPLY TO GROUPS OF TWENTY FIVE OR LESS, \$175.

## RECEPTION

PRICES ARE BASED PER PERSON

ANGUS BEEF SLIDERS FARMHOUSE CHEDDAR, CARAMELIZED ONIONS AND HOUSE CUT CHIPS	6 EACH
TRIO OF DIPS AND CHIPS SPICY RANCH, SPINACH AND BLEU CHEESE DIPS, HOMEMADE POTATO CHIPS	7 PER PERSON
GUACAMOLE, SALSA VERDE, SALSA ROJA AND BLACK BEAN DIP, NATURAL WHITE CORN TORTILLA CHIPS	8 PER PERSON
INDIVIDUAL BAGS OF ROASTED MIXED NUTS	8 PER PERSON
HOUSE SNACK MIX	8 PER PERSON
STREET TACOS PORK CARNITAS, CHICKEN, QEUSO FRESCO AND PICO DE GALLO	10 PER PERSON
PIZZA PIE CHEESE, PEPPERONI, SAUSAGE AND VEGETARIAN	18 EACH
CHICKEN AND BISCUITS, LOCAL HONEY	9 PER PIECE

## CASUAL STATIONS

ALL FOOD AND BERVERAGE PRICES ARE SUBJECT TO CHANGE. TAXABLE SERVICE CHARGE AND TAXES APPLY.  
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HOTELS

DINNER

## PLATED DINNERS

ALL PLATED LUNCHES INCLUDE -  
SALAD, SEASONAL VEGETABLES AND STARCH  
A SELECTION OF ROLLS, BUTTER, DESSERT,  
REGULAR AND DECAFFEINATED COFFEE,  
HERBAL TEA AND ICED TEA WITH LEMONS

### AMUSE-BOUCHE

TYPICALLY SERVED BEFORE THE SALAD COURSE  
CHEF'S SELECTION OF FRESH AND SEASONAL AMUSE-BOUCHE HOT OR COLD, BITE-SIZED HORS  
D'OEUVRE

7

### INTERMEZZO

TYPICALLY SERVED BETWEEN THE SALAD AND ENTREE COURSES  
SEASONAL SORBET CHOICE OF LEMON, MANGO, OR RASPBERRY

7

### SOUP OR SALAD (CHOICE OF ONE)

SEASONAL MARKET SOUP-  
PORK AND WHITE BEAN SOUP, TRUFFLE DUST  
LEEK AND POTATO SOUP, OLIVE OIL DRIZZLE  
ROASTED TOMATO CHEDDAR SOUP

CAESAR SALAD-CRISP ROMAINE LETTUCE, PECORINO ROMANO, BAGUETTE CROUTONS AND  
CLASSIC CAESAR DRESSING

ROMAINE SALAD-CRISP ROMAINE LETTUCE, ROASTED SALTED MACADAMIAS, SLICED CUCUMBERS,  
HEIRLOOM CHERRY TOMATO, LEMON ROMANO VINAIGRETTE

SPINACH SALAD-BABY SPINACH, STRAWBERRIES, TOASTED ALMONDS, SUNFLOWER SEEDS, GOAT  
CHEESE AND LOCAL HONEY VINAIGRETTE

BABY WEDGE SALAD-BABY ICEBERG WEDGE, SMOKED BACON, HEIRLOOM TOMATO, BLEU CHEESE  
AND GREEN GODDESS DRESSING

ALL FOOD AND BEVERAGE PRICES ARE SUBJECT TO CHANGE. TAXABLE SERVICE CHARGE AND TAXES APPLY.  
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## ENTRÉES

SHIITAKE MUSHROOM CRUSTED HALIBUT (AVAILABLE MARCH THROUGH OCTOBER ONLY) LEMON BEURRE BLANC	64
CRISPY SKIN SALMON (FAROE ISLAND, SCOTTISH OR ORA KING–WILD WHEN AVAILABLE) TRUFFLE CAULIFLOWER PUREE	62
SEARED ALL NATURAL CHICKEN-PRESTIGE FARMS, ALL NATURAL, FRESH OUT OF N.C. SKIN ON BONELESS CHICKEN BREAST, GINGER SOY GLAZED, JULIENNE VEGETABLES	60
HERB & OLIVE OIL GRILLED HOTEL CUT CHICKEN BREAST ROSEMARY SALT AND JUS LIÉ	60
FILET MIGNON CENTER CUT FILET, SEA SALT, COMPOUND BUTTER-WE PROUDLY CUT USDA CHOICE AND HIGHER	76
BRAISED SHORT RIBS, CITRUS HERB GREMOLATA	62
SOUTHEAST FAMILY FARMS DUROC RACK CHOP CHERRY BOURBON REDUCTION (SOUTHEAST FAMILY FARMS RAISES NATURAL TRUE HERITAGE DUROC AND BERKSHIRE BREED PIGS IN ALABAMA AND TENNESSEE – WE ENJOY COOKING SECONDARY CUTS I.E. OSSO BUCCO, HIND SHANK, JOWL OR BELLY – CONSULT WITH CHEF ON PRICE AND AVAILABILITY)	60
ANCIENT GRAINS - QUINOA PILAF STIR FRIED VEGETABLES, SESAME SWEET SOY (VEGAN)	45
EGGPLANT CANNELLONI RICOTTA AND BROCCOLINI STUFFED, BRAISED BABY KALE AND BELUGA LENTILS (VEGETARIAN)	44

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AN ADDITIONAL LABOR FEE WILL APPLY TO GROUPS OF TWENTY FIVE OR LESS, \$175.

DUEL ENTRÉE CARVED TENDERLOIN AND JUMBO LUMP CRAB CAKE  
SEA SALT COMPOUND BUTTER 82

DUEL ENTRÉE CRISPY SKIN ON BONELESS CHICKEN BREAST AND SALMON FILET  
PARSNIP PUREE AND CHIVE OIL 72

PETITE FILET OF BEEF AND GRILLED ALL NATURAL CHICKEN BREAST  
WITH CHORON SAUCE 75

**VEGETABLE SELECTION-CHOICE OF ONE**

BROCCOLINI, TOASTED GARLIC AND LEMON  
GREEN BEANS, TOASTED ALMONDS  
ROASTED ASPARAGUS, OLIVE OIL AND SEA SALT  
HEIRLOOM BABY CARROTS, ORANGE BLOSSOM HONEY BUTTER  
CHEF'S BEST MARKET SELECTION VEGETABLES

**STARCH SELECTION-CHOICE OF ONE**

OLIVE OIL ROASTED FINGERLING POTATOES  
JASMINE STICKY RICE, TOASTED SESAME  
ANCIENT GRAINS PILAF  
YUKON CRUSHED POTATOES, PARSLEY BUTTER  
CHEF'S BEST MARKET SELECTION STARCH

**DESSERT SELECTION-CHOICE OF ONE**

VANILLA CHEESECAKE, FRESH BERRIES, STRAWBERRY COULIS  
CHOCOLATE FUDGE CAKE, RASPBERRY SAUCE, RICH DOUBLE FUDGE  
SWEET POTATO CREAM CHEESE CAKE, CARAMEL DRIZZLE  
CARAMEL APPLE GRANNY SMITH PIE  
HIGH ROAD FLEUR DE SEL VANILLA ICE CREAM  
RED VELVET CAKE, CHOCOLATE TRUFFLE FILLING  
CHOCOLATE, CHERRY AND BOURBON BREAD PUDDING, BOURBON SAUCE

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AN ADDITIONAL LABOR FEE WILL APPLY TO GROUPS OF TWENTY FIVE OR LESS, 175.

## TASTE OF ITALY BUFFET

PRICES ARE BASED PER GUEST

### CHILLED SELECTIONS

ARUGULA, HONEYDEW, SHAVED PARMIGIANA, BALSAMIC VINAIGRETTE

INSALATA CAPRESE-FRESH MOZZARELLA, VINE RIPENED TOMATOES, BASIL, OLIVE OIL

### ROASTED BEETS

CELERY, PINK GRAPEFRUIT, GORGONZOLA, BABY SPINACH

### BREAD BAR

CIABATTA AND FOCACCIA BREAD, EXTRA VIRGIN OLIVE OIL, CRUSHED RED PEPPERS, FRESHLY GRATED PARMESAN CHEESE, BALSAMIC VINEGAR

### HOT SELECTIONS

ORECCHIETTE, SPICY ITALIAN SAUSAGE, YEAR ROUND GREENS, GARLIC, ARUGULA, GRATED PARMIGIANO REGGIANO

BAKED ZITI, BEEF BOLOGNESE, MOZZARELLA

CHAR GRILLED CHICKEN BREAST SERVED OVER CREAMY POLENTA, JUS, OREGANO, CAPERS AND LEMON

### MEDITERRANEAN VEGETABLES

EXTRA VIRGIN OLIVE OIL, BASIL, CREAMY STONE MILL POLENTA WHITE TRUFFLE OIL, PARSLEY

### DESSERTS

MINI CANNOLIS

SEASONAL PANNA COTTA

TIRAMISU, MASCARPONE MOUSSE, COFFEE SYRUP LADY FINGERS, CHOCOLATE GANACHE

72 PER PERSON

ALL FOOD AND BEVERAGE PRICES ARE SUBJECT TO CHANGE. TAXABLE SERVICE CHARGE AND TAXES APPLY.  
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## SLIGHTLY SOUTHERN BUFFET

PRICES ARE BASED PER GUEST

### SALADS AND APPETIZERS

ROMAINE AND ARUGULA SALAD, RADISH, CUCUMBERS, TOMATO, FETA, SHALLOT VINAIGRETTE  
SOUTHERN CORNBREAD AND BUTTERMILK BISCUITS  
CREAMY COLE SLAW  
TOSSED FRUIT COCKTAIL, LOCAL HONEY AND CINNAMON  
BLACK BEAN HUMMUS, MARKET CRUDITÉ VEGETABLES AND SEASONED FLAT BREADS

### SLIGHTLY SOUTHERN ENTREES

BLACK GARLIC RUBBED BABY BACK RIBS, MOP SAUCE  
BUTTERMILK AND BLACK PEPPER FRIED CHICKEN  
PAN SEARED REDFISH FILET, WARM TOMATO AND GREEN BEANS  
SOUTHEAST FAMILY FARMS SMOKED DUROC PORK SHOULDER, PETITE ROLLS

### SLIGHTLY SOUTHERN SIDES (SELECT 3 SIDES)

LYONNAISE POTATOES  
WHIPPED SWEET POTATOES, SORGHUM PECANS  
BABY CARROTS AND BEETS, GOAT CHEESE, SPICED PECANS  
SQUASH CASSEROLE, CREAMED LEEKS  
BUTTERED FIELD PEAS (AVAILABLE JUNE THROUGH SEPTEMBER ONLY)

### PIE TABLE

KEY LIME PIE  
BOURBON PECAN PIE  
CHOCOLATE CAKE  
SEASONAL FRUIT PIE

68 PER PERSON, 2 ENTREES

72 PER PERSON, 3 ENTREES

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AN ADDITIONAL LABOR FEE WILL APPLY TO GROUPS OF TWENTY FIVE OR LESS, \$175.



## STEAKHOUSE BUFFET

PRICES ARE BASED PER GUEST

### SALAD, BREAD AND SIDES

BABY ICEBERG WEDGE SALAD  
HEIRLOOM TOMATOES, SALT ROASTED WALNUTS, ARTISAN BLEU CHEESE DRESSING  
SOURDOUGH BOULE AND SALTED BUTTER  
WEDGE-CUT YUKON TRUFFLE FRIES  
ARGENTINE WILD SHRIMP MAC AND CHEESE  
SAUTÉED BUTTON MUSHROOMS AND ONIONS  
ASPARAGUS, PANCETTA

### STEAKHOUSE CARVING STATION (SELECT 3)

GRILLED COWBOY RIB-EYE  
OVEN ROASTED TENDERLOIN OF BEEF  
SLOW ROASTED PRIME RIB  
GRILLED CHICKEN BREAST-ROSEMARY SALT  
SMOKE SALTED KUROBUTA PORK RACK

### SAUCE STATION

BÉARNAISE  
HOUSE STEAK SAUCE  
HORSERADISH SAUCE

### THE PASTRY SHOPPE

BANANAS FOSTER OR CHERRIES JUBILEE  
CHEESECAKE LOLLIPOPS  
S'MORE'S PARFAIT  
MINI CHOCOLATE MOUSSE CAKE  
PETITE CRÈME BRÛLÉE

94 PER PERSON

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HOTELS

BARS

## COCKTAILS

### PREMIUM BAR

- NEW AMSTERDAM VODKA
- NEW AMSTERDAM GIN
- CRUZAN AGED LIGHT
- DEWAR'S WHITE LABEL SCOTCH
- SAUZA BLUE TEQUILA
- CANADIAN CLUB WHISKEY
- JIM BRAN BOURBON
- CANADIAN CLUB WHISKEY
- E&J BRANDY

### SUPER PREMIUM

- TITO'S HANDMADE VODKA
- BOMBAY GIN
- BACARDI SUPERIOR RUM
- JOHNNY WALKER RED LABEL SCOTCH
- MAKER'S MARK BOURBON
- JACK DANIELS WHISKEY
- SAUZA HORNITO'S PLATA TEQUILA
- E&J BRANDY

### HOSTED BAR

	HOSTED	CASH
PREMIUM	10	11
SUPER PREMIUM	12	13
IMPORTED BEER	7	9
DOMESTIC BEER	6	8
CRAFT BEER	7	9
TRINITY OAKS	9	10
SOFT DRINKS	5	5
BOTTLED WATER	5	5
CHAMPAGNE	12	13
CORDIALS	13	14

### BEER

- BUDWEISER | MICHELOB ULTRA
- COORS LIGHT | MILLER LITE | AMSTEL LIGHT
- CORONA LIGHT
- BLUE MOON BELGIAN WHITE
- SAMUEL ADAMS BOSTON LAGER
- SWEETWATER 420
- GUINNESS DRAUGHT

### BARTENDER FEE

- \$150 FOR 3 HOURS PER BAR
- \$25 FOR EACH ADDITIONAL HOUR

## SPECIALTY BARS

PRICES ARE BASED PER GUEST

### THE MARTINI BAR 16

ABSOLUTE AND BOMBAY SAPPHIRE MARTINIS, SERVED TRADITIONAL-DIRTY

### THE MARGARITA BAR 16

JOSE CUERVO GOLD AND TRIPLE SEC MARGARITAS SERVED TRADITIONAL

### THE MOJITO BAR 16

BACARDI SUPERIOR AND MINT MOJITOS, SERVED TRADITIONAL

### THE TINY BUBBLES BAR 16

A BEAUTIFUL COLLECTION OF CALIFORNIA SPARKLING WINE, CHAMPAGNE AND SPARKLING PROSECCO

### THE SPEAKEASY BAR 16

CLASSIC LIBATIONS FROM DAYS PAST HEMMINGWAY DAIQUIRI-CHERRY SAZERAC AND TOM COLLINS FIZZ

### THE CRAFT BEER BAR SEASONAL

SLOW BREWED SELECTIONS OF REGIONAL CRAFT BEERS. GUARANTEED QUANTITIES MAY BE REQUIRED, PRICING VARIES BY SELECTION AND SEASON

#### BOOZY PUNCH

95 PER GALLON (WITH STANDARD LIQUORS)  
65 PER GALLON (NON ALCOHOLIC)

#### SPARKLING SPRITZERS

80 PER GALLON (WITH HOUSE WINES)  
65 PER GALLON (NON ALCOHOLIC)

#### BARTENDER FEE

\$150 FOR 3 HOURS PER BAR  
\$25 FOR EACH ADDITIONAL HOUR

## PACKAGE BARS

PACKAGES INCLUDES THE FULL SELECTION OF PREMIUM OR SUPER PREMIUM LIQUOR SELECTIONS AS CHOSEN. IN ADDITION, BARS WILL BE SET WITH YOUR SELECTION OF THREE HOUSE WINES, TWO ATLANTA CRAFT BEERS, ONE IMPORTED/PREMIUM DOMESTIC, TWO DOMESTIC BEER SELECTIONS AND NONALCOHOLIC BEVERAGES

### PREMIUM LIQUORS

ONE HOUR	22 PER PERSON
TWO HOURS	40 PER PERSON
THREE HOURS	56 PER PERSON
FOUR HOURS	68 PER PERSON
EACH ADDITIONAL HOUR	16 PER PERSON

### SUPER PREMIUM LIQUORS

ONE HOUR	24 PER PERSON
TWO HOURS	44 PER PERSON
THREE HOURS	62 PER PERSON
FOUR HOURS	78 PER PERSON
EACH ADDITIONAL HOUR	20 PER PERSON

### BEER/WINE ONLY

ONE HOUR	18 PER PERSON
TWO HOURS	34 PER PERSON
THREE HOURS	48 PER PERSON
FOUR HOURS	54 PER PERSON
EACH ADDITIONAL HOUR	14 PER PERSON

### BARTENDER FEE

\$150 FOR 3 HOURS PER BAR  
\$25 FOR EACH ADDITIONAL HOUR

## WHITE WINE

### SPARKLING WINES & CHAMPAGNES

(LISTED FROM MILDER TO STRONGER)

FREIXENET, SEGURA VIUDAS, BRUT CAVA	30
LA MARCA, PROSECCO, ITALY	30
KORBEL, BLANC DE NOIRS, CALIFORNIA	45

### SWEET WHITE & BLUSH WINES

(LISTED FROM SWEETEST TO LEAST SWEET)

MASO CANALI, PINOT GRIGIO, TRENTO, ITALY	32
WHITEHAVEN, SAUVIGNON BLANC, MARLBOROUGH, NZ	32
MACMURRAY ESTATE VINEYARDS, PINOT GRIS,	42
RUSSIAN RIVER VALLEY, CA	38
CHARLES & CHARLES, ROSE`, COLUMBIA VALLEY, CA	32

### MEDIUM INTENSITY WHITE WINES

(LISTED FROM MILDER TO STRONGER)

JOEL GOTT, CHARDONNAY, UNOAKED, CA	40
THREE THIEVES, CHARDONNAY, "BANDIT", CA	33
KENDALL-JACKSON, CHARDONNAY, "VINTNER'S RESERVE" , CA	35

### FULL INTENSITY WHITE WINES

(LISTED FROM SWEETEST TO LEAST SWEET)

LA CREMA, CHARDONNAY. SONOMA COAST, CA	50
LAGUNA, CHARDONNAY, RUSSIAN RIVER VALLEY, CA	60

## RED WINE

### LIGHT INTENSITY RED WINES

(LISTED FROM MILDER TO STRONGER)

SIDURI, PINOT NOIR, WILLAMETTE VALLEY, OR	55
SONOMA CUTRER, PINOT NOIR, RUSSIAN RIVER VALLEY, CA	60

### MEDIUM INTENSITY RED WINES

(LISTED FROM SWEETEST TO LEAST SWEET)

ALLEGRI, RED BLEND, "PALAZZO DELLA TORRE" VENETO, ITALY	42
DON MIGUEL GASCON, MALBEC, MENDOZA, ARGENTINA	32
RANCHO ZABACO, ZINFANDEL, "HERITAGE VINES" SONOMA COUNTY, CA	45
NAPA CELLARS, MERLOT, NAPA VALLEY, CA	48

### MEDIUM TO FULL INTENSITY RED WINES

(LISTED FROM MILDER TO STRONGER)

MATANZAS CREEK, MERLOT, SONOMA COUNTY, CA	54
MURPHY-GOODE, CLARET, "ALL IN", ALEXANDER VALLEY, CA	51
TOSCANA, RED BLEND, BRANCAIA, "TRE" TUSCANY, ITALY	45
ATALON, CABERNET SAUVIGNON, NAPA VALLEY, CA	66
LOUIS M. MARTINI, CABERNET SAUVIGNON, NAPA VALLEY, CA	60

## INFORMATION

**BEVERAGES** WE OFFER A COMPLETE SELECTION OF BEVERAGES TO COMPLIMENT YOUR FUNCTION. ALCOHOLIC BEVERAGE SALES AND SERVICE ARE REGULATED BY THE STATE LIQUOR CONTROL BOARD. THE HOTEL, AS A LICENSEE, IS RESPONSIBLE FOR ADMINISTRATION OF THESE REGULATIONS. THEREFORE, IT IS A POLICY THAT NO LIQUOR OR WINE MAY BE BROUGHT INTO THE HOTEL FROM OUTSIDE SOURCES. DISPENSING OF BEVERAGES ON HOTEL PREMISES MUST BE DONE BY HOTEL EMPLOYEES.

**FOOD SERVICES** THE HOTEL IS RESPONSIBLE FOR THE QUALITY AND FRESHNESS OF THE FOOD SERVED TO ITS GUESTS. DUE TO CURRENT HEALTH REGULATIONS, FOOD MAY NOT BE TAKEN OFF THE PREMISES AFTER IT HAS BEEN PREPARED AND SERVED TO ITS GUESTS. IN ADDITION, NO FOOD MAY BE BROUGHT INTO THE HOTEL. LEFTOVER FOOD FROM CATERED FUNCTIONS MAY BE DONATED TO LOCAL CHARITIES. SEE YOUR EVENT MANAGER FOR DETAILS.

**BANNERS/DISPLAY ITEMS** BANNERS OR DISPLAY ITEMS MAY NOT BE AFFIXED TO ANY STATIONARY WALL, FLOOR, OR CEILING WITH NAILS, STAPLES, OR TAPE UNLESS APPROVED BY THE CATERING OFFICE. ANY DAMAGE THAT IS INCURRED BY USING THE AFOREMENTIONED ITEMS WILL BE CHARGED TO THE CLIENTS ACCOUNT. WE MUST RECEIVE NOTICE AT LEAST 24 HOURS PRIOR TO YOUR FUNCTION FOR HANGING OF BANNERS. A BANNER HANGING FEE WILL APPLY BASED ON SIZE AND COMPLEXITY.

**LABOR FEES OR CUSTOM MENUS AND SERVICE** A \$125.00 LABOR CHARGE WILL BE ADDED TO BUFFET MEALS WITH GUARANTEES OF 25 PEOPLE OR FEWER. FOR A LA CARTE WE ASK THAT YOU LIMIT YOUR ENTREE SELECTIONS TO TWO ENTREE CHOICES TO ENSURE PROPER SERVICE. THE HIGHEST ENTREE PRICE WILL PREVAIL. WHEN MORE THAN ONE ENTREE IS OFFERED AND CHOSEN IN ADVANCE IT IS THE HOSTS RESPONSIBILITY TO PROVIDE A COLOR-CODED TICKET OR PLACE CARD TO THEIR GUEST TO INDICATE TO OUR SERVICE STAFF WHICH ENTREE THEY HAVE ORDERED. GUARANTEES FOR EACH ENTREE ARE REQUIRED IN ACCORDANCE WITH THE ABOVE GUARANTEE SCHEDULE.

**SECURITY** THE HOTEL DOES NOT ASSUME RESPONSIBILITY FOR THE DAMAGE OR LOSS OF ANY MERCHANDISE OR ARTICLES BROUGHT TO THE HOTEL. ARRANGEMENTS MAY BE MADE FOR SECURITY OF EXHIBITS, MERCHANDISE OR ARTICLES SET UP FOR DISPLAY PRIOR TO THE PLANNED EVENT BY CONTACTING THE CATERING OFFICE. THE RENAISSANCE ATLANTA MIDTOWN HOTEL IS NOT RESPONSIBLE FOR ITEMS LEFT UNATTENDED IN A FUNCTION ROOM.



## INFORMATION

**BILLING** WE ASK THAT PROPER CREDIT INFORMATION BE ESTABLISHED PRIOR TO THE FUNCTION. THE HOTEL RESERVES THE RIGHT TO REQUEST ALL OR PART OF THE BILL PRIOR TO THE FUNCTION. PAYMENT OF THE TOTAL BALANCE DUE SHOULD BE MADE UPON RECEIPT OF INVOICE. THE HOTEL WILL RETAIN THE DEPOSIT DUE TO CANCELLATION IF SUFFICIENT NOTICE IS NOT GIVEN.

**PARKING** THE RENAISSANCE ATLANTA MIDTOWN HOTEL HAS VALET PARKING AVAILABLE. PARKING IS LIMITED AND BASED ON AVAILABILITY. ARRANGEMENTS MAY BE MADE THROUGH YOUR SALES REPRESENTATIVE.

**VENDOR** MOVE IN AND MOVE OUT EXHIBIT COMPANIES, FLORIST, DECORATORS, AND ENTERTAINERS MUST SCHEDULE THEIR MOVE-IN AND MOVE-OUT TIMES WITH THE APPROPRIATE HOTEL EVENT MANAGER. ALL MOVE IN AND MOVE OUT MUST OCCUR THROUGH OUR LOADING DOCK AREA. FLORIST AND DECORATORS ARE RESPONSIBLE FOR REMOVING ALL THEIR ITEMS PROMPTLY AT THE CONCLUSION OF THE EVENT. THE HOTEL CANNOT BE RESPONSIBLE FOR ITEMS LEFT BEHIND. IN ADDITION, VENDORS ARE RESPONSIBLE FOR REMOVING THEIR OWN TRASH.

**PROPERTY DAMAGE** CLIENT IS RESPONSIBLE FOR ANY DAMAGE DONE TO THE PROPERTY BY CLIENTS GUESTS, ATTENDEES, EMPLOYEES, INDEPENDENT CONTRACTORS OR OTHER AGENTS UNDER THE CLIENTS CONTROL. DIRECTIONAL SIGNS THE HOTEL PROVIDES DIRECTIONAL SIGNS AS WELL AS MEETING ROOM IDENTIFICATION FOR ITS CLIENTS. FLIP-CHART SIGNS ARE NOT ALLOWED IN ANY PUBLIC AREA. ANY PRINTED SIGNS THAT THE CLIENT WISHES TO SHOW MUST BE APPROVED BY THE HOTELS CATERING DEPARTMENT.

**SIGNS** MAY NOT BE PLACED DIRECTLY IN FRONT OF THE MAIN ENTRY DOORS TO THE HOTEL.

**AUDIO VISUAL EQUIPMENT** AND SERVICES WE WILL BE HAPPY TO ARRANGE FOR ALL AUDIO-VISUAL REQUIREMENTS FOR YOUR FUNCTION. AUDIO-VISUAL ENGINEERS QUALIFIED LIGHTING OPERATORS AND EXTENSIVE AUDIO-VISUAL SETUPS CAN BE ARRANGED THROUGH OUR EVENT TECHNOLOGY DEPARTMENT. USE OF OUTSIDE AUDIO VISUAL COMPANIES ARE SUBJECT TO THE HOTEL POLICIES REGARDING 3RD PARTY VENDORS AND MAY RESULT IN ADDITIONAL FEES FOR TECHNICIAN HOURS, POWER DROPS AND SOUND PATCHES.

## INFORMATION

**BANQUET MENUS** BANQUET MENUS, ROOM ARRANGEMENTS AND OTHER DETAILS PERTINENT TO YOUR FUNCTION SHOULD BE SUBMITTED TO THE CATERING DEPARTMENT AT LEAST TWO WEEKS PRIOR TO YOUR FUNCTION DATE. OUR CATERING DEPARTMENT WILL BE HAPPY TO PLAN A MENU ESPECIALLY FOR YOU OR ASSIST YOU IN SELECTING THE PROPER MENU ITEMS AND ARRANGEMENTS TO ENSURE A SUCCESSFUL FUNCTION. SPECIALTY AND THEME MENUS MAY BE DESIGNED TO MEET YOUR PARTICULAR NEEDS. ENTREE SELECTION ON ALL BANQUET MENUS, EXCEPT BUFFETS, IS LIMITED TO ONE CHOICE UNLESS DIETARY LAWS OR RELIGIOUS HOLIDAYS MUST BE ADHERED TO.

**GUARANTEES** A FINAL GUARANTEED ATTENDANCE NUMBER FOR ALL FOOD AND BEVERAGE FUNCTIONS IS REQUIRED TO BE MADE 72 HOURS PRIOR TO THE FUNCTION BY 12:00NOON. IF WE DO NOT RECEIVE A NUMBER FROM YOU, YOUR ORGANIZATION WILL BE CHARGED FOR THE NUMBER OF PERSONS SPECIFIED ON THE EVENT ORDER. WE WILL BE PREPARED TO SET 5% OVER THE GUARANTEED NUMBER IF NEEDED. THE GUARANTEE IS NOT SUBJECT TO REDUCTION AFTER THIS 72-HOUR DEADLINE. YOU WILL BE CHARGED FOR THE GUARANTEED NUMBER OF ATTENDEES OR THE EXACT NUMBER SERVED, WHICHEVER IS GREATER. A SERVICE CHARGE OF \$ 125.00 WILL BE APPLIED TO BUFFET FUNCTIONS IF ATTENDANCE IS 25 PERSONS OR LESS.

**CANCELLATIONS** MUST BE MADE WITHIN A REASONABLE TIME FRAME AS INDICATED ON THE SALES CONTRACT. A SERVICE CHARGE WILL BE APPLIED IF CANCELLATION IS MADE AFTER THE CUT-OFF PERIOD. IF A GROUP FINDS IT NECESSARY TO CANCEL A FUNCTION, EXPENSES INCURRED BY THE HOTEL IN PREPARATION FOR THE FUNCTION BECOME THE RESPONSIBILITY OF THE PATRON.



RENAISSANCE®  
ATLANTA MIDTOWN

R  
RENAISSANCE®  
HOTELS

DAY MEETING  
PACKAGES

## DAY MEETING PACKAGES AT RENAISSANCE

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DAY MEETING PACKAGES (DMP) AT RENAISSANCE ATLANTA MIDTOWN HOTEL IS DESIGNED ...BUSINESS UNUSUAL, SO YOU CAN DISCOVER MORE THINGS TO DO IN LIFE.

IN ADDITION TO OUR CREATIVE MENUS, YOUR DMP WILL INCLUDE, ROOM RENTAL, STANDARD AUDIO-VISUAL, CONTINUOUS BEVERAGE BREAKS AND BUSINESS UNUSUAL...THE RENAISSANCE WAY!

**DEDICATED CONFERENCE PLANNING MANAGER** AVAILABLE TO ASSIST YOU WITH ALL OF YOUR MEETING REQUIREMENTS WITH FLEXIBILITY AND EASE TO ENSURE A SUCCESSFUL PROGRAM

**MEETING AND BANQUET ROOMS** 6 MEETING ROOMS, OVER 10,000 SQUARE FEET OF TOTAL EVENT SPACE. WE HAVE A MAXIMUM OF 10 BREAKOUT MEETING ROOMS AND PRIVATE EVENT SPACE AT THE GARDEN AT COMMUNITY SMITH

### **BREAKFAST**

THE PACKAGE INCLUDES OUR DELUXE CONTINENTAL BREAKFAST WITH AN ASSORTMENT OF BREAKFAST PASTRIES, FRUITS, JUICES AND A DAILY HOT ITEM

### **CONTINUOUS REFRESHMENT BREAKS**

BEVERAGE BREAKS ARE OFFERED STARTING FROM 7:00AM TO 5:00 PM. MORNING SERVICE FEATURES OUR GRAND CONTINENTAL

BREAKFAST TO INCLUDE: FRESHLY BREWED COFFEE, SPECIALTY TEAS, SODAS, BOTTLED WATER AND ASSORTED JUICES. A

VARIETY OF YOGURTS, SLICED SEASONAL FRESH FRUITS AND BREAKFAST BREADS. AFTERNOON BREAKS FEATURE A HOT SNACK ITEM AND CRUDITÉ,

### **LUNCH**

LUNCH IS AN EXTENSIVE HOT & COLD BUFFET, COMPLETE WITH AN ASSORTMENT OF SIGNATURE SALADS, HOMEMADE, SOUP, CHEF'S CHOICE OF HOT ENTREES AND A VARIETY OF DESSERTS AND NON-ALCOHOLIC BEVERAGES.

### **AUDIO VISUAL**

STANDARD AUDIO-VISUAL ITEMS ARE INCLUDED IN YOUR PACKAGE: LCD PROJECTOR, SCREEN AN UP TO TWO FLIP CHARTS.

### **INTERNET**

BASIC WIRELESS INTERNET IS AVAILABLE FOR YOUR MEETING ATTENDEES. INCREASED BANDWIDTH AND ADDITIONAL DEDICATED T-1 INTERNET LINES ARE AVAILABLE FOR AN ADDITIONAL CHARGE

### **ADDITIONAL CHARGES:**

BREAK-OUT ROOMS ARE AVAILABLE AT AN ADDITIONAL COST

**SERVICE CHARGES**-ALL SERVICE CHARGES AND TAX FOR THE ABOVE SERVICES DOES NOT INCLUDE OUR CUSTOMARY 25% SERVICE CHARGE AND 8.9% SALE TAX

**MONDAY**

**BREAKFAST**

SCRAMBLED EGGS WITH CHIVES AND MOZZARELLA, CRISP BACON, SEASONED RED BLISS POTATOES

**MID-MORNING BREAK**

INDIVIDUAL FRUIT SALAD  
CARROT MINI MUFFINS

**LUNCH**

CHEF'S CALENDAR SOUP  
BLACK GARLIC RUBBED FLANK STEAK  
BONELESS SEARED CHICKEN  
CRAB CAKE, BISTRO SAUCE  
MEZZE RIGATONI, EGGPLANT, TOMATO, SWEET ONION IN GARLIC OIL  
SEASONAL VEGETABLES

**PM BREAK**

ASSORTED FINGER TEA SANDWICHES  
WALNUT RAISIN CROSTINI

**TUESDAY**

**BREAKFAST**

BREAKFAST BURRITO, SCRAMBLED EGGS, SHREDDED CHEESE, SALSA AND SOUR CREAM, CHORIZO BLACK BEANS, SOUTHWESTERN POTATOES

**MID-MORNING BREAK**

SMOOTHIE SHOOTERS WITH BEE POLLEN MANGO AND ORANGE, CELERY AND APPLE  
CARAMEL PECAN RICE KRISPY TREATS

**LUNCH**

MEXICAN CAESAR SALAD, CAESAR DRESSING, DICED TOMATOES, PEPITAS, PARMESAN AND TORTILLA STRIPS  
FAJITAS DUO – SELECT TWO-GRILLED CHICKEN BREAST, GRILLED STEAK OR SAUTÉED SHRIMP  
ENCHILADAS SUIZAS-GRILLED CHICKEN BREAST WITH SALSA TOMATILLO, MELTED JACK CHEESE, SOUR CREAM, RICE AND REFRIED BEANS

**PM BREAK**

SEASONED GRILLED FLAT BREADS, CHOCOLATE AND YOGURT COVERED PRETZELS

**WEDNESDAY**

**BREAKFAST**

ITALIAN SCRAMBLED EGGS – FLUFFY EGGS, PEPPERONI, ONIONS, DICED TOMATOES,  
PARMESAN CHEESE

SAUTÉED ITALIAN HERB POTATOES

**AM BREAK**

PRE-MADE YOGURT PARFAITS

HOUSE-MADE GRAIN GRANOLA WITH WHOLE, 2%, FAT FREE OR SOY MILK

**LUNCH**

CITRUS AND DILL SALMON, CHICKEN MASALA, SEARED CRIMINI MUSHROOMS

ONE PAN ORECCHIETTE PASTA– ITALIAN SAUSAGE, ARUGULA, PARMESAN CHEESE

GARLIC MASHED POTATOES AND ITALIAN SEASONED VEGETABLES

**PM BREAK**

GEORGIA NUTS, CHOCOLATE MALT BALLS AND ASSORTED CRISP VEGETABLES CRUDITÉ

**THURSDAY**

**BREAKFAST**

CUBAN FRITTATA WITH BACON AND PLANTAINS

PAPA BRAVAS-SAUTÉED BACON BITS, CHOPPED ONIONS, GARLIC, PARSLEY, PAPRIKA

**AM BREAK**

CEREAL AND GRANOLA BARS AND LARGE STICKY BUNS

**LUNCH**

MACARONI SALAD WITH CHEDDAR CHEESE AND GREEN PEAS

CORNBREAD SALAD WITH GRILLED CORN, PEPPERS AND COUNTRY HAM

PICKLED OKRA, TOMATOES, CUCUMBERS AND RED ONION SALAD

BUTTERMILK FRIED CHICKEN WITH WHITE PEPPER GRAVY

BRAISED PORK CHOPS, BRAISED ONION SAUCE

WHITE CHEDDAR MASHED POTATOES AND BRAISED COLLARD GREENS

**PM BREAK**

HUMMUS AND TOPPINGS-EDAMAME, SHAVED JALAPENO, OLIVE TAPENADE, SUNFLOWER SEEDS, PISTACHIOS, FETA AND CILANTRO, APRICOT HONEY JAM-AGED GOUDA, GRAPES

**FRIDAY**

**BREAKFAST**

SCRAMBLED EGGS WITH SAUTÉED MUSHROOMS AND SWISS CHEESE  
TURKEY BACON  
DICED POTATOES AND ONIONS

**AM BREAK**

FRESH WHOLE FRUIT, ASSORTED FRUIT DANISHES AND CROISSANTS

**LUNCH**

BABY SPINACH AND STRAWBERRY SALAD  
CHICKEN PICATTA AL LEMON, ROASTED SWEET POTATOES  
THYME ROASTED BASS, ALMOND AND HERB WILD RICE  
ORECCHIETTE WITH SUNDRIED TOMATO AND BASIL PESTO

**PM BREAK**

CONFECTION LEMON BARS AND CHOCOLATE DIPPED STRAWBERRIES

**SATURDAY**

**BREAKFAST**

CINNAMON FRENCH TOAST WITH MAPLE SYRUP  
PEPPERED BACON AND ROASTED FINGERLING POTATOES WITH SCALLIONS

**AM BREAK**

HAM AND CHEESE CROISSANTS AND APPLE CIDER

**LUNCH**

SOUTHERN POTATO SALAD, HOMEMADE COLE SLAW  
MESQUITE GRILLED CHICKEN BREAST  
BBQ PULLED PORK  
MAKE YOUR OWN BURGER-ALL NATURAL BEEF BURGERS  
SLICED SWISS, CHEDDAR, AMERICAN CHEESE, TOMATOES, ONIONS, HOUSE-MADE PICKLES,  
DIJON, MAYONNAISE, KETCHUP, BUNS  
TATER TOTS, BAKED MACARONI AND CHEESE, SMOKED BAKED BEANS

**PM BREAK**

VEGETABLE CHIPS AND PEANUT BRITTLE

**SUNDAY**

**BREAKFAST**

INDIVIDUAL MINI QUICHE

SAGE SAUSAGE

POTATOES O'BRIEN

**AM BREAK**

ASSORTED BAGELS WITH FLAVORED CREAM CHEESE

**LUNCH**

SEASONALLY INSPIRED SOUP

FARM GREENS, GRILLED CHICKEN, RED WINE VINAIGRETTE, AVOCADO RANCH DRESSING

PRETZEL ROLL-COUNTRY HAM, WHOLE GRAIN MUSTARD, MUENSTER CHEESE

SEED AND WHEAT-ROAST TURKEY, DRESSED ARUGULA, MANCHEGO CHIPS, BACON AIOLI

GRILLED CHEESE- SHAVED ROAST BEEF, WHITE CHEDDAR, HORSERADISH

HOMEMADE PARMESAN POTATO CHIPS AND SWEET POTATO CHIPS

PICKLE AND SPICY VEGETABLES

**PM BREAK**

MINI ASSORTED FRENCH AND ITALIAN PASTRIES

PETITE CHEESECAKE BITES

DAY MEETING PACKAGES INCLUDES...SEASONAL SLICED FRUIT, ASSORTED INDIVIDUAL YOGURT, BREAKFAST BREADS, FRESHLY BREWED REGULAR AND DECAFFEINATED COFFEE, ASSORTED HERBAL TEA, ASSORTED SOFT DRINKS AND BOTTLED WATER