RENAISSANCE®
ATLANTA MIDTOWN

MENUS

866 WEST PEACHTREE STREET, NW
ATLANTA, GA 30308
678-412-2400
WWW.RENHOTELS.COM
CONTINENTAL BREAKFAST
PRICES ARE BASED PER GUEST

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

THE EXECUTIVE
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
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 CONTIDENTIAL 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 7
FRESH FRUIT AND BERRIES, AND FRESH JUICE

OATMEAL WITH LOCAL HONEY, BROWN SUGAR, ASSORTED DRIED FRUITS, TOASTED NUTS WITH FRESH CREAM AND MILK 5

BISCUITS AND GRAVY, FRESHLY BAKED BISCUITS 5

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 CONTINTENTAL 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 BROIOCHE 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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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, GRUYERE 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

<table>
<thead>
<tr>
<th>Beverage</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>Bottled Spring Water</td>
<td>6 EACH</td>
</tr>
<tr>
<td>Pellegrino</td>
<td>6 EACH</td>
</tr>
<tr>
<td>Vitamin Waters</td>
<td>6 EACH</td>
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<tr>
<td>Bottled Fruit Juices</td>
<td>5 EACH</td>
</tr>
<tr>
<td>Energy Drinks-Red Bull, Sugar Free, Regular</td>
<td>7 EACH</td>
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<tr>
<td>Assorted Bottled Smoothies</td>
<td>8 EACH</td>
</tr>
<tr>
<td>Assorted Soft Drink</td>
<td>5 EACH</td>
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<tr>
<td>Gourmet Sodas-Root Beer, Cream, Orange</td>
<td>6 EACH</td>
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<tr>
<td>Freshly Brewed Iced Tea</td>
<td>55 PER GALLON</td>
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<tr>
<td>Arnold Palmer</td>
<td>58 PER GALLON</td>
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<tr>
<td>Organic Aztec Roast Coffee and Decaffeinated</td>
<td>79 PER GALLON</td>
</tr>
<tr>
<td>Hot Water and Assorted Mighty Leaf Herbal Tea</td>
<td>79 PER GALLON</td>
</tr>
</tbody>
</table>

All food and beverage prices are subject to change. Taxable service charge and taxes apply.
BREAKS AND SNACKS
PRICES ARE BASED PER GUEST

THE MORNING BOOSTER
INDIVIDUAL FRUIT SALAD
CARROT MINI MUFFINS
ASSORTED "KIND" BARS AND ENERGY BARS
SMOOTHIE SHOOTERS-BEE POLLEN MANGO AND ORANGE, CELERY AND APPLE

SOUTHERN COMFORT BREAK
CARAMEL PECAN RICE KRISPY TREATS CONFECTION LEMON BARS PEANUT BRITTLE

HUMMUS BAR
HUMMUS & TOPPINGS – EDAMAME, SHAVED JALAPENO, OLIVE TAPENADE, SUNFLOWER SEEDS, PISTACHIOS, FETA & CILANTRO
ASSORTED CRISP VEGETABLE CRUDITÉ SEASONED GRILLED FLAT BREADS VEGETABLE CHIPS

COVERED IN CHOCOLATE
TRIPLE TREAT ALMONDS-CREAMY WHITE, MILK AND DARK CHOCOLATE, CHOCOLATE MALT BALLS, CHOCOLATE AND YOGURT COVERED PRETZELS, DIPPED STRAWBERRIES

SAVANNAH BEE HONEY, TEA & CHEESE
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

ALL FOOD AND BEVERAGE PRICES ARE SUBJECT TO CHANGE. TAXABLE SERVICE CHARGE AND TAXES APPLY.
BREAKS AND SNACKS
PRICES ARE BASED PER GUEST

SWEET AND SALTY
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
CHOCOLATE DIPPED STRAWBERRIES
MINI CHOCOLATE CUPCAKES
CHOCOLATE BROWNIES
PRETZEL RODS DIPPED IN MILK CHOCOLATE

KEEP IT POPPIN'
PLAIN, CARAMEL, WHITE CHEDDAR AND KETTLE POPCORN
MADRAS CURRY AND CASHEWS
STRAWBERRY BASIL LEMONADE

CHIP IT & DIP IT
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
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

ALL FOOD AND BEVERAGE PRICES ARE SUBJECT TO CHANGE. TAXABLE SERVICE CHARGE AND TAXES APPLY.
BREAKS AND SNACKS
PRICES ARE BASED PER GUEST

THE SALTY MIX
HONEY ROASTED PEANUTS
DELUXE MIXED NUTS
TERRA VEGETABLE CHIPS
TINY PRETZEL TWIST
POTATO CHIPS
CHEDDAR GOLDFISH CRACKERS
HOUSEMADE TRAIL MIX

"GO-NUTS" FOR DONUTS
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

TRAIL MIX BAR
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

THIRST QUENCHANT
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

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

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

TABBULEH 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
TABBULEH 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 SEAED 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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RENAISSANCE®
ATLANTA MIDTOWN

RECEPTIONS
RECEPTION
PRICES ARE BASED PER PIECE
MINIMUM ORDER OF 25 PIECES

COLD HORS D’OEUVRES
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
AHÍ POKE NACHO – WON TON CRISP, THAI CHILI AIOLI 6

HOT HORS D’OEUVRES
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

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## Reception Displays

<table>
<thead>
<tr>
<th>Menu Item</th>
<th>Quantity per Person</th>
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</thead>
<tbody>
<tr>
<td><strong>Seasonal Fruit</strong></td>
<td>12</td>
</tr>
<tr>
<td>Sliced fruit with seasonal berries, raspberry mint yogurt dip</td>
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<tr>
<td><strong>The Cheese Board</strong></td>
<td>16</td>
</tr>
<tr>
<td>An elegant assortment of farmstead and artisan cheeses, dried fruits, nuts, compote, local honey, crostini and crackers</td>
<td></td>
</tr>
<tr>
<td><strong>Mediterranean Antipasto</strong></td>
<td>15</td>
</tr>
<tr>
<td>Grilled and marinated seasonal vegetables, balsamic glaze, olives, feta cheese, hummus, roasted eggplant and warm seasoned pita bread</td>
<td></td>
</tr>
<tr>
<td><strong>Garden Crudité Platter</strong></td>
<td>12</td>
</tr>
<tr>
<td>Selection of celery, broccoli, carrots, cherry tomatoes and cauliflower with buttermilk herb dip</td>
<td></td>
</tr>
<tr>
<td><strong>Raw Bar Display</strong></td>
<td>175</td>
</tr>
<tr>
<td>Jumbo shrimp cocktail, crab claws, oysters on the half shell with cocktail sauce, louis sauce, mignonette and lemon-crackers and tabasco</td>
<td></td>
</tr>
<tr>
<td><strong>Hummus and Veggies</strong></td>
<td>12</td>
</tr>
<tr>
<td>Chick pea and edamame hummus, pita chips, cucumbers, grape tomatoes, celery and olives</td>
<td></td>
</tr>
</tbody>
</table>

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 Stations

Prices are based per person/guest.

<table>
<thead>
<tr>
<th>Item Description</th>
<th>Price</th>
<th>Serves Guests</th>
</tr>
</thead>
<tbody>
<tr>
<td>Blackened Yellowfin Tuna Loin*</td>
<td>$395</td>
<td>30 guest</td>
</tr>
<tr>
<td>Wasabi, Pickled Ginger, Soy</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Extra Virgin Olive Oil, Lemon</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Charred Broccolini</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Carved Beef Tenderloin*</td>
<td>$395</td>
<td>30 guest</td>
</tr>
<tr>
<td>Beef Tenderloin with Rosemary Demi,</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Beau Bien Mustard and Potato Rolls</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Herb Rubbed Kurobuta Pork Loin*</td>
<td>$300</td>
<td>30 guest</td>
</tr>
<tr>
<td>Pork Loin with Chutney, Grain Mustard and Biscuits</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Burrata and Heirloom Tomato</td>
<td>$275</td>
<td>30 guest</td>
</tr>
<tr>
<td>Asparagus, Olive Oil, Basil Pesto,</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Arugula, Avocado, Aged Balsamic Vinegar</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Classic Shrimp and Grits *</td>
<td>$15</td>
<td>per person</td>
</tr>
<tr>
<td>Creamy Stone Ground Grits, White</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Cheddar Cheese, Tasso Ham, Georgia Shrimp, Green Onions</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Lobster Mac and Cheese Station*</td>
<td>$25</td>
<td>per person</td>
</tr>
<tr>
<td>Cavatappi Pasta, Gruyere, Cheddar,</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Romano, D Fontina Cheeses, Garlic,</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Butter, Cream and Lobster Meat</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

*Requires a chef attendant fee of $150.

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, Queso 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

- **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.**

- **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, Queso 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
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 HOR
D’OEUVRE

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

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

SHIITAKE MUSHROOM CRUSTED HALIBUT (AVAILABLE MARCH THROUGH OCTOBER ONLY) 64
LEMON BEURRE BLANC

CRISPY SKIN SALMON (FAROE ISLAND, SCOTTISH OR ORA KING–WILD WHEN AVAILABLE) 62
TRUFFLE CAULIFLOWER PUREE

SEARED ALL NATURAL CHICKEN-PRESTIGE FARMS, ALL NATURAL, FRESH OUT OF N.C.
SKIN ON BONELESS CHICKEN BREAST, GINGER SOY GLAZED, JULIENNE VEGETABLES

HERB & OLIVE OIL GRILLED HOTEL CUT CHICKEN BREAST
ROSEMARY SALT AND JUS LIÉ

FILET MIGNON 76
CENTER CUT FILET, SEA SALT, COMPOUND BUTTER-WE PROUDLY CUT USDA CHOICE AND HIGHER

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)

ANCEINT GRAINS - QUINOA PILAF 45
STIR FRIED VEGETABLES, SESAME SWEET SOY
(VEGAN)

Eggplant Cannelloni 44
RICOTTA AND BROCCOLINI STUFFED, BRAISED BABY KALE AND BELUGA LENTILS
(VEGETARIAN)

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

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

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

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

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.
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

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.
## 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

<table>
<thead>
<tr>
<th></th>
<th>Hosted</th>
<th>Cash</th>
</tr>
</thead>
<tbody>
<tr>
<td>PREMIUM</td>
<td>10</td>
<td>11</td>
</tr>
<tr>
<td>SUPER PREMIUM</td>
<td>12</td>
<td>13</td>
</tr>
<tr>
<td>IMPORTED BEER</td>
<td>7</td>
<td>9</td>
</tr>
<tr>
<td>DOMESTIC BEER</td>
<td>6</td>
<td>8</td>
</tr>
<tr>
<td>CRAFT BEER</td>
<td>7</td>
<td>9</td>
</tr>
<tr>
<td>TRINITY OAKS</td>
<td>9</td>
<td>10</td>
</tr>
<tr>
<td>SOFT DRINKS</td>
<td>5</td>
<td>5</td>
</tr>
<tr>
<td>BOTTLED WATER</td>
<td>5</td>
<td>5</td>
</tr>
<tr>
<td>CHAMPAGNE</td>
<td>12</td>
<td>13</td>
</tr>
<tr>
<td>CORDIALS</td>
<td>13</td>
<td>14</td>
</tr>
</tbody>
</table>

### 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
ABSOLUTE AND BOMBAY SAPPHIRE MARTINIS, SERVED TRADITIONAL-DIRTY

THE MARGARITA BAR
JOSE CUERVO GOLD AND TRIPLE SEC MARGARITAS SERVED TRADITIONAL

THE MOJITO BAR
BACARDI SUPERIOR AND MINT MOJITOS, SERVED TRADITIONAL

THE TINY BUBBLES BAR
A BEAUTIFUL COLLECTION OF CALIFORNIA SPARKLING WINE, CHAMPAGNE AND SPARKLING PROSECCO

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

THE CRAFT BEER BAR
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 INCLUDE 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

<table>
<thead>
<tr>
<th>PREMIUM LIQUORS</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>ONE HOUR</td>
<td>22 PER PERSON</td>
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<tr>
<td>TWO HOURS</td>
<td>40 PER PERSON</td>
</tr>
<tr>
<td>THREE HOURS</td>
<td>56 PER PERSON</td>
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<tr>
<td>FOUR HOURS</td>
<td>68 PER PERSON</td>
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<tr>
<td>EACH ADDITIONAL HOUR</td>
<td>16 PER PERSON</td>
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<table>
<thead>
<tr>
<th>SUPER PREMIUM LIQUORS</th>
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</thead>
<tbody>
<tr>
<td>ONE HOUR</td>
<td>24 PER PERSON</td>
</tr>
<tr>
<td>TWO HOURS</td>
<td>44 PER PERSON</td>
</tr>
<tr>
<td>THREE HOURS</td>
<td>62 PER PERSON</td>
</tr>
<tr>
<td>FOUR HOURS</td>
<td>78 PER PERSON</td>
</tr>
<tr>
<td>EACH ADDITIONAL HOUR</td>
<td>20 PER PERSON</td>
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<table>
<thead>
<tr>
<th>BEER/WINE ONLY</th>
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</tr>
</thead>
<tbody>
<tr>
<td>ONE HOUR</td>
<td>18 PER PERSON</td>
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<tr>
<td>TWO HOURS</td>
<td>34 PER PERSON</td>
</tr>
<tr>
<td>THREE HOURS</td>
<td>48 PER PERSON</td>
</tr>
<tr>
<td>FOUR HOURS</td>
<td>54 PER PERSON</td>
</tr>
<tr>
<td>EACH ADDITIONAL HOUR</td>
<td>14 PER PERSON</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>BARTENDER FEE</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>$150 FOR 3 HOURS PER BAR</td>
<td></td>
</tr>
<tr>
<td>$25 FOR EACH ADDITIONAL HOUR</td>
<td></td>
</tr>
</tbody>
</table>
## WHITE WINE

### SPARKLING WINES & CHAMPAGNES
(LISTED FROM MILD 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, TRENTINO, ITALY 32
- WHITEHAVEN, SAUVIGNON BLANC, MARLBOROUGH, NZ 32
- MACMURRAY ESTATE VINEYARDS, PINOT GRIS, RUSSIAN RIVER VALLEY, CA 38
- CHARLES & CHARLES, ROSE*, COLUMBIA VALLEY, CA 32

### MEDIUM INTENSITY WHITE WINES
(LISTED FROM MILD 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 MILD 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)
ALLEGRINI, 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 MILD 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 complement 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 host's 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.
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.
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. ENTRÉE 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 12:00 NOON. 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

DAY MEETING PACKAGES
DAY MEETING PACKAGES AT RENAISSANCE

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, OVER10,000 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, GRAPE
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