RENAISSANCE® WORTHINGTON
FORT WORTH HOTEL
CONTINENTAL BREAKFAST BUFFET

SUNDANCE | 30
Whole & Sliced Seasonal Fruit Display
Chobani® Greek Yogurt & Homestead Pecan Granola
Daily Selection of Breakfast Breads, Muffins & Croissants
Assorted Local Jams, Whipped Butter, Honey & Honey Butter

Fresh Orange, Cranberry & Grapefruit Juices
Regular & Decaf Royal Cup Coffee
Mighty Leaf Teas

HEALTHY START | 32
Whole & Sliced Seasonal Fruit Display
Build your own Granola Parfait featuring:
Chobani® Greek Yogurt
Homestead Pecan Granola
Seasonal Berries
Low-Fat Waco Gristmill Oatmeal served with Agave Syrup, Raisins, Pecans, Cinnamon, Brown Sugar & Cream
Daily Selection of Wheatberry Bread, Gluten Friendly Muffins, & Whole Wheat English Muffins
Assorted Local Jams, Whipped Butter, Honey & Honey Butter

Fresh Orange, Cranberry & Grapefruit Juices
Regular & Decaf Royal Cup Coffee
Mighty Leaf Teas

15 person minimum for all Continental Breakfast Buffets, please add $75.00 when guaranteeing less than 15 guests.
A customary 25% Taxable Service Charge & 8.25% Sales Tax will be applied to all charges.
PLATED BREAKFAST

PLATED BREAKFAST | 33

Basket of Breakfast Breads
Mini Yogurt Parfait
Scrambled Eggs
Rosemary Roasted Breakfast Potatoes
Pecan Smoked Bacon
Herb Crusted Roasted Tomato

Orange Juice Service
Regular & Decaf Royal Cup Coffee
Mighty Leaf Teas

A customary 25% Taxable Service Charge & 8.25% Sales Tax will be applied to all charges.
BREAKFAST BUFFET

ALL AMERICAN | 38

Whole & Sliced Seasonal Fruit Display
Chobani® Greek Yogurt & Homestead Pecan Granola
Scrambled Eggs, Pecan Smoked Bacon, Earl Campbell Sausage Links
Roasted Tri-Color Potato Medley
Daily Selection of Breakfast Breads, Muffins & Croissants
Assorted Local Jams, Whipped Butter, Honey & Honey Butter

Fresh Orange, Cranberry & Grapefruit Juices
Regular & Decaf Royal Cup Coffee
Mighty Leaf Teas

FIESTA | 40

Whole & Sliced Seasonal Fruit Display
Build Your Own Breakfast Taco featuring:
- Scrambled Eggs
- Pecan Smoked Bacon & Andouille Sausage
- Seasoned Potatoes
- Cheddar & Jack Cheese, House Made Fire Roasted Salsa, Guacamole & Sour Cream
- La Superior Flour Tortillas
Daily Selection of Fresh Conchas {Mexican Sweet Bread}

Fresh Orange, Cranberry & Grapefruit Juices
Regular & Decaf Royal Cup Coffee
Mighty Leaf Teas

25 Person Minimum for all Buffets, please add $125.00 when guaranteeing less than 25 guests.
A customary 25% Taxable Service Charge & 8.25% Sales Tax will be applied to all charges.
BREAKEFAST BUFFET

COWBOY | 46**

Whole & Sliced Seasonal Fruit Display
Chobani® Greek Yogurt & Homestead Pecan Granola
Warm Biscuits served with Country Sausage Gravy
Chef Crafted Omelet Station featuring:
  - Eggs & Egg Whites
  - Pecan Smoked Bacon, Ham & Earl Campbell Sausage
  - Cheddar & Jack Cheese
  - Tomatoes, Spinach, Mushrooms, Onions, Peppers, Jalapenos
  - Fire Roasted Salsa
House Made Buttermilk Pancakes
Pecan Smoked Bacon
Roasted Tri-Color Potato Medley
Assorted Local Jams, Whipped Butter, Honey & Honey Butter

Fresh Orange, Cranberry & Grapefruit Juices
Regular & Decaf Royal Cup Coffee
Mighty Leaf Teas

**Menu pricing includes Chef Attendant for Omelet Station
25 Person Minimum for all Buffets, please add $125.00 when guaranteeing less than 25 guests.
A customary 25% Taxable Service Charge & 8.25% Sales Tax will be applied to all charges.
BREAKFAST ENHANCEMENTS

**Tacos & Sandwiches | 6**
- House Smoked Brisket, Potato, Egg & Cheese Taco in a Chipotle Tortilla
- Syracuse Sausage® Chorizo, Egg & Cheese Taco
- Grilled Vegetable, Egg & Asadero Cheese Taco
- Canadian Bacon, Egg & Cheese Croissant
- Bacon, Egg & Cheese Croissant
- Sausage, Egg & Cheese Empanada
- Chicken Biscuits with Strawberry Jalapeno Jelly & Honey Butter

**Low-fat Waco Gristmill Oatmeal | 6**
- Agave Syrup, Raisins, Pecans, Cinnamon, Brown Sugar & Cream

**Mini Lox Bagels | 7**
- Boursin® Cream Cheese, Lox, Capers, Red Onions & Lemon

**Empire Bakery Apple Pecan French Toast | 6**
- Whipped Butter & Maple Syrup

**House Made Local Gristmill Corn Muffins, Biscuits & Country Gravy | 6**
- Whipped Butter & Honey Butter

**Cream Filled Breakfast Scones | 48 per dozen**
- Blueberry Scones with a Lemon Cream Filling
- Cranberry Scones with a White Chocolate Filling

**Lucky Layla Farms Drinkable Yogurts | 4**

**Individual Chobani® Greek Yogurt | 4**

A customary 25% Taxable Service Charge & 8.25% Sales Tax will be applied to all charges.
BREAKFAST STATION ENHANCEMENTS

Build Your Own Parfait Station | 6
Chobani® Greek Yogurt, Homestead Pecan Granola, Seasonal Berries, Pecans, Craisins® & Nature Nate’s Local Honey

Chef Crafted Omelet Station* | 10 Enhancement to Breakfast Menu | 16 Stand-alone Station
Eggs & Egg Whites, Bacon, Ham, Sausage, Cheddar & Jack Cheese, Tomatoes, Spinach, Mushrooms, Onions, Peppers, Jalapenos, Fire Roasted Salsa

Breakfast Taco Action Station* | 10 Enhancement to Breakfast Menu | 16 Stand-alone Station
Scrambled Eggs, Bacon, Brisket, Chorizo, Seasoned Potatoes, Cheddar & Jack Cheese, Jalapenos, Sour Cream & Fire Roasted Salsa

Huevos Ranchero Action Station* | 12 Enhancement to Breakfast Menu | 18 Stand-alone Station
Corn Tortillas, Black Beans, Fried Egg, Queso Fresco, Ranchero Sauce, Fire Roasted Salsa, Cheddar & Jack Cheese, & Creamy Jalapeno Sauce

*Chef Attendant Required | 125 per Attendant | 1 Attendant per 50 Guests
A customary 25% Taxable Service Charge & 8.25% Sales Tax will be applied to all charges.
CRAFT YOUR OWN BREAK

Pick Two | 17  
Pick Three | 20  
Pick Four | 23

Sweet |
Seasonal Assortment of Mini Cupcakes
Dr. Pepper Brownies
Filled Breakfast Scones
Assorted Stuffed Cookies

Savory |
Fried Pickle Spears
La Superior Corn Tortilla Chips with White Queso
Add Guacamole & Fire Roasted Salsa | + 5
House Made Beef Jerky | + 2
Fresh Popped Popcorn
Add Flavor Shakers & Attended Popcorn Cart | + 75 Flat Fee
Charcuterie Meat & Texas Cheese Display | + 7

Healthy |
Seasonal Mixed Dried Fruits
Mini Greek Yogurt Parfaits
Traditional Hummus with Vegetable Display
Add Roasted Red Pepper Hummus, Black Bean Hummus, Flat Bread & Pretzel Display | + 5
Turkey Pinwheels
Special K®, Clif®, Kind®, Luna® & Kellogg’s® Granola & Protein Bars

Seasonal |
Seasonal House Made Flax Seed Granola Bars
Seasonal House Roasted Nuts | + 2
Seasonal Alchemy Pops® Popsicles | + 2

All Day Beverage Enhancement Package | 22
Pepsi Soft Drinks
Bottled Water
Royal Cup Regular & Decaf Coffee
Might Leaf Tea Service
*Must be ordered in conjunction with Full AM or PM Break

All Breaks include Pepsi Soft Drinks & Bottled Water
Breaks are Served for 45 Minutes
15 Person Minimum for all Refreshment Breaks, please add $75.00 when guaranteeing less than 15 guests.
A customary 25% Taxable Service Charge & 8.25% Sales Tax will be applied to all charges.
LONE STAR BREAKS

Texas Sudds & More | 18
- House Made Chips w/ Buffalo Blue Cheese Dip or Onion Dip
- Seasonal House Roasted Nuts
- House Made Beef Jerky
- Selection of Dublin Bottling Works® Pure Cane Sugar Sodas
  Add a Selection of Texas Craft Beers** | + 8

State Fair Frenzy** | 16
- Fresh Popped Popcorn with Assorted Flavor Shakers & Attended Cart
- Choice of 2 Locally Popped Popcorn Flavors:
  - Caramel, Loaded Potato, Jalapeno & Cheese, Cornfetti, Dill Pickle
- Churros | Cinnamon Sugar, Caramel Filled & Oreo Filled
- Selection of Dublin Bottling Works® Pure Cane Sugar Sodas

Down Home Dublin Floats** | 15
- Blue Bell® Vanilla Ice Cream
- Selection of Dublin Bottling Works® Pure Cane Sugar Sodas
- Assorted Donut Holes with Chocolate & Caramel Sauce

Fort Worth Pops** | 15
- Seasonal Alchemy Pops® Popsicles
- Seasonal Fruit Skewers
- Lemon Lemon Sparkling Lemonade

The Chocolate Corral | 20
- Chocolate Fudge Filled Cookies
- Chocolate Covered Strawberries
- Chocolate Dipped Pretzels
- Chocolate Covered Bacon
- 2% Milk & Chocolate Milk

Stockyard Superfoods | 15
- Seasonal Fresh Juiced Shooters
- Harmless Harvest® Organic Coconut Water
- Build Your Own Trail Mix | Assorted Dried Fruits | House Roasted Nuts

** Attendant Required | 125 per Attendant | 1 Attendant per 100 Guests
Breaks are Served for 45 Minutes
15 Person Minimum for all Refreshment Breaks, please add $75.00 when guaranteeing less than 15 guests.
A customary 25% Taxable Service Charge & 8.25% Sales Tax will be applied to all charges.
BREAK ENHANCEMENTS

**A La Carte Snacks |**
- Cream Filled Breakfast Scones | 54 per dozen
- Assorted Stuffed Cookies | 48 per dozen
- Dr. Pepper Brownies | 48 per dozen
- House Made Flax Seed Granola Bars | 48 per dozen
- Pre-Packaged Savory Snacks | 5 each

**A La Carte Beverages |**
- Fresh Brewed Royal Cup Regular & Decaf Coffee | 85 gallon
- Might Leaf Tea Service | 75 gallon
- Texas Squeezed Bottled Juices | 6 bottle
  - Cranberry, Apple, Orange
- Lucky Layla Farms Drinkable Yogurts | 4 bottle
- Pepsi Soft Drinks | 5 each
- Still & Sparkling Water | 5 each
- Natural Brands® Strawberry Lemonade & Traditional Lemonade | 6 each
- Dublin Bottling Works® Pure Cane Sugar Sodas | 6 each
- Bottled Texas Teas | 6
  - Sweet, Unsweet, Peach
- Energy | 7
  - AMP Energy® & Mountain Dew® Kickstart

**All Day Beverage Package | 30**
- Pepsi Soft Drinks
- Bottled Water
- Royal Cup Regular & Decaf Coffee
- Might Leaf Tea Service
  *Includes 2 scheduled refreshes

**Half Day Beverage Package | 20**
  *Includes 1 scheduled refresh

A customary 25% Taxable Service Charge & 8.25% Sales Tax will be applied to all charges.
SOUTH OF THE BORDER BUFFET | 54

La Superior Tortilla Chips & House Made Fire Roasted Salsa

Chicken Tortilla Soup
  Corn Tortilla Strips, Cheddar Cheese & Sour Cream

Chopped Romaine with Avocado, Red Peppers & Cotija
  Jalapeno Ranch Dressing

Jicama Salad with Orange Segments, Red Pepper Strips
  Lime Dressing

Cheese Enchiladas

Build Your Own Taco Bar
La Superior Warm Flour Tortillas, House Made Guacamole, Sour Cream, Fire Roasted Salsa & Cheddar Cheese
Choose 2 Proteins:
  House Smoked Shredded Brisket
  Fajita Spiced Grilled Chicken with Peppers
  Seared Plancha Shrimp | + 2
  Fajita Spiced Beef with Peppers | + 3

Traditional Roasted Corn
Borracho Black Beans with Chorizo
Spanish Rice

Tres Leches Cake
Chocolate Chile Pots de Creme

All lunch buffets include Iced Tea Station & Coffee and Tea Service upon request.
25 Person Minimum for all Buffets, please add $125.00 when guaranteeing less than 25 guests.
A customary 25% Taxable Service Charge & 8.25% Sales Tax will be applied to all charges.
Sweet & Spicy House Made Potato Chips

Chopped Iceberg with Tomatoes, Cucumbers & Cornbread Croutons
  Peppercorn Ranch & Red Wine Vinaigrette Dressings
Ancho Orange Slaw | Napa Cabbage, Orange Ancho Pepper Puree & Orange Dressing

Baked Potato Salad

House Smoked Brisket
Hand Rubbed Chicken
  Rahr® BBQ Sauce

Creamy Mac n’ Cheese
Green Beans with Pecan Smoked Bacon & Fried Onions

Jalapeno Corn Muffins with Honey & Sliced Texas White Bread
Onions, Fried Jalapenos, Dill & Sweet Pickles

Seasonal Cobbler with Blue Bell® Vanilla Ice Cream
Jalapeno Cheesecake with Peach Salsa

**ENHANCEMENTS**

BBQ Shrimp Skewers | +5
Syracuse Sausage* Cracked Black Pepper Sausage** | + 4
House Smoked Pork Loin Carving Station** | + 6

**Chef Attendant Required | 125 per Attendant | 1 Attendant per 100 Guests**

All lunch buffets include Iced Tea Station & Coffee and Tea Service upon request.
25 Person Minimum for all Buffets, please add $125.00 when guaranteeing less than 25 guests.
A customary 25% Taxable Service Charge & 8.25% Sales Tax will be applied to all charges.
**TASTE OF TUSCANY | 52**

- Chopped Romaine with Parmesan Cheese & Herb Croutons | Caesar Dressing
- Mozzarella, Tomato, Olive & Pesto Salad
- White Bean Soup
- Parmesan Breadsticks
- Baked Ziti with Sausage, Peppers, Onions & Marinara Sauce
- Seared Chicken with Wilted Spinach & Tomatoes
  - Lemon Beurre Blanc Sauce
- Margherita Flatbread
- Eggplant Parmesan
- Ratatouille
  - Grilled & Roasted Zucchini, Yellow Squash, Peppers & Onions topped with a Pomodoro Sauce
- Mini Cannoli
- Individual Tiramisu

All lunch buffets include Iced Tea Station & Coffee and Tea Service upon request.
25 Person Minimum for all Buffets, please add $125.00 when guaranteeing less than 25 guests.
A customary 25% Taxable Service Charge & 8.25% Sales Tax will be applied to all charges.
MAIN STREET DELI | 48

Tomato Basil Soup

House Made Potato Chips

Build Your Own Cobb Salad
   Baby Iceberg Lettuce, Avocado, Bacon, Chopped Egg, Diced Tomatoes, Blue Cheese Crumbles
   Ranch Dressing

Pick 3 Sandwiches |

Cold |
   Chicken Caesar Wrap on an Herb Garlic Tortilla
   Tuna Wrap on a Spinach Tortilla
   Roasted Turkey on Multi Grain Bread
   Mediterranean Grilled Vegetable Wrap

Hot |
   Pork Belly BLT | Pork Belly, Tomato Onion Jam, Arugula Pesto
   BBQ Sandwich | BBQ Beef Brisket, Mac & Cheese, Corn, BBQ Sauce
   Hot Pressed Italian Sandwich | Capicola, Salami, Pepperoni, Provolone, Olive Tapenade, Hot & Spicy Pickles
   Pressed Tomato, Basil & Mozzarella Grilled Cheese

Chefs Choice of Seasonal Dessert
   Individual TX Whiskey Banana Pudding

ENHANCEMENTS
   Additional Sandwich Selection | + 4

All lunch buffets include Iced Tea Station & Coffee and Tea Service upon request.
25 Person Minimum for all Buffets, please add $125.00 when guaranteeing less than 25 guests.
A customary 25% Taxable Service Charge & 8.25% Sales Tax will be applied to all charges.
TEXAS ZEN | 48

Egg Drop Soup

Oriental Citrus Salad | Napa Cabbage, Red Peppers & Orange Segments in a Spicy Peanut Dressing
Chilled Noodle Salad | Oriental Noodles tossed with Bamboo Shoots, Baby Corn, & Carrots with a Thai Chili Dressing

Beef & Broccoli Stir Fry
  Tender Strips of Steak & Crisp Broccoli Florets in a Rich Brown Ginger & Garlic Sauce
Sesame Chicken
  Battered Fried Chicken tossed in a Sweet & Spicy Sesame Glaze

Stir Fried Vegetables
Steamed White Rice & Fried Rice

Fortune Cookies
Honey Peanut Brittle
Tapioca Pudding
Egg Tarts

All lunch buffets include Iced Tea Station & Coffee and Tea Service upon request.
25 Person Minimum for all Buffets, please add $125.00 when guaranteeing less than 25 guests.
A customary 25% Taxable Service Charge & 8.25% Sales Tax will be applied to all charges.
PLATED LUNCH |

**CHOOSE 1 SALAD |**
Quinoa & Farro Salad
   Arugula, Tomato, Cucumber, Crumbled Feta, Lemon Vinaigrette
Garden Greens
   Tomatoes, Cucumber, Red Onion, Carrots, Red Wine Vinaigrette
Texas Caesar
   Cornbread Croutons, Roasted Red Peppers, Jalapeno Caesar Dressing
Spinach Salad
   Goat Cheese, Sliced Strawberries, Candied Killer Pecans, Balsamic Vinaigrette

**CHOOSE 1 ENTRÉE |**
Herb Marinated Chicken | Grain Mustard Cream Sauce | 44
Ancho Rubbed Flank Steak | Mexican Spiced Vegetable Medley | Chipotle Aioli | 46
Texas Striped Bass | Braised Onions & Tomatoes | 48
Braised Boneless Short Ribs | Dr. Pepper Sauce | 48
Chef’s Choice of Seasonal Vegetables & Starch

**CHOOSE 1 DESSERT |**
Seasonal Panna Cotta
Strawberry Shortcake
Chocolate Hazelnut Cake
Mandarin Tart

All plated lunches include Bread Service & Iced Tea, Coffee and Hot Tea upon request. A customary 25% Taxable Service Charge & 8.25% Sales Tax will be applied to all charges.
RECEPTION

COLD HORS D’OEUVRES

- Chilled Polenta, Herbed Goat Cheese & Braised Mushrooms | 6
- Tomato, Mozzarella, Pesto Oil Skewer | 5
- Traditional Bruschetta | 5
- Fried Boursin Crostini, Berry Compote | 5
- Beef Tenderloin Crostini, Onion Marmalade | 7
- Seared Tuna with Dynamite Sauce, Fried Wonton | 7
- Shrimp Ceviche Shooters | 6
- Smoked Salmon, Capers, Red Onion, Boursin Cheese, Savory Pancake | 7

HOT HORS D’OEUVRES

- Tomato, Basil, Mascarpone Arancini | 5
- Mini Ratatouille Tarts | 5
- Vegetable Spring Roll | 5
- Crab Dip Crostini | 7
- Chicken & Waffle, Jalapeno Maple Syrup | 6
- Southwest Chicken Beggars Purse | 6
- Pecan Chicken Tenders, Honey Mustard | 6
- Chicken Empanadas, Fire Roasted Salsa | 6
- Beef Fajita Roll, Fire Roasted Salsa | 6
- Mini Brisket Flatbread | 6
- BBQ Pork Belly Skewer, Peppadew Peppers | 7
- Petit Crab Cake | 6
- Panang Shrimp, Thai Chili Sauce | 6
- Bacon Wrapped Shrimp | 6

All Hors D’oeuvres must be ordered in quantities of 50.
Butler Passed Service Available | $125 per Butler Passer
A customary 25% Taxable Service Charge & 8.25% Sales Tax will be applied to all charges.
RECEPTION

DISPLAYS

Texas Carved Cheese Display | 19
Baguettes & Flatbreads

Chilled Grilled Vegetable Display | 11
Balsamic Vinaigrette Drizzle

Shake Your Own Salad | 12
Chopped Romaine Lettuce, Mixed Greens, Texas Pecans, Shredded Cheese, Cucumbers, Tomatoes, Black Olives, Jicama, Ranch & Vinaigrette Dressings

Sweet Bites | 16
Mini Cheesecakes, Assorted Crème Filled Cones, Lemon Bars, Chocolate Truffles

A La Mode ** | 14
Warm TX Whiskey Pecan Pie
Peach Cobbler
Blue Bell® Vanilla Ice Cream
Add Warm Bread Pudding | + 4

Dunk N’ Dip | 12
Assorted Doughnut Holes
Apple Slices with Caramel Sauce

** Attendant Required | $125 per Attendant | 1 Attendant per 100 guests
A customary 25% Taxable Service Charge & 8.25% Sales Tax will be applied to all charges.
RECEPTION

STATIONS

BARS

Salad Bar | 16
Romaine & Mixed Greens, Cucumber, Tomato, Feta,
Cheddar Cheese, Parmesan, Olives, Croutons, Ranch,
Balsamic & Caesar Dressings

Mac, Mash or Grits Bar | 18
Choose One | Creamy Mac n’ Cheese
Mashed Potatoes
Creamy Southern Style Grits
Cheddar Cheese, Crumbled Bacon, Blue Cheese
Crumble, Caramelized Onions, Sour Cream,
Green Onions, Jalapenos
Add Additional Selection | + 5

Slider Bar | 24
Brisket Sliders
Pulled Pork Sliders
Chicken Fried Chicken Sliders
House Made Chips

Pops n’ Poptails Bar | 7
Seasonal Alchemy Pops* Popsicles
Create a Pop-tail with Sparkling Wine** | +3

Chef Crafted Guacamole Station ** | 16
La Superior Corn Tortilla Chips, Fire Roasted Salsa

Risotto Station** | 20
Creamy Risotto served 3 Ways:
Roasted Mushroom & Asparagus
Crisp Prosciutto & Pea
Bay Shrimp & Basil

Sandwich & Soup Shooters Station** | 16
Mini Traditional Grilled Cheese Sandwiches
Mini Brie Grilled Cheese Sandwiches
Tomato Basil Soup
Soft Pretzel Rods
Texas Beer Cheese Soup

Shrimp Scampi Station** | 17
Sautéed Shrimp in a Garlic White Wine Butter Sauce

Street Taco Station** | 20
Chef Crafted Street Tacos with Beef, Chicken &
Shrimp served with Pickled Green & Red Cabbage,
Pickled Red Onions, Sour Cream & Chopped Cilantro
Add Pulled Pork | +5

Ravioli Station** | 24
Three Cheese Ravioli with Basil Alfredo
Wagyu Beef Ravioli with Red Wine Tomato Sauce
Lobster Ravioli with Tarragon Cream Sauce
Parmesan Breadsticks

**Chef Attendant Required | 125 per Attendant | 1 Attendant per 50 Guests
A customary 25% Taxable Service Charge & 8.25% Sales Tax will be applied to all charges.
CARVING STATIONS

Dr. Pepper Glazed Bone-In Ham** | 16
Mayonnaise, Dijon Mustard, Petit Rolls

Oven Roasted Turkey** | 18
Pan Gravy, Cranberry Mayo, Petit Rolls

Hot Smoked Salmon** | 18
Smoked Tomato Onion Marmalade & Grilled Lemon

Smoked Brisket** | 19
House BBQ Sauce, Pickles, Corn Bread

Crusted Prime Rib of Beef** | 21
Petit Rolls, Cream Horseradish & Au Jus

Peppered NY Strip Loin** | 21
Pan Jus, Creamy Horseradish, Petit Rolls

All Carving Stations served with Choice of Vegetable |
Southern Style Green Beans
Grilled Asparagus
Roasted Zucchini & Squash Medley
Glazed Baby Carrots

**Chef Attendant Required | 125 per Attendant | 1 Attendant per 100 Guests
A customary 25% Taxable Service Charge & 8.25% Sales Tax will be applied to all charges.
PLATED DINNER |

CHOOSE 1 SALAD |
Mixed Green Salad
Seasonal Fruit, Seasonal Dressing
Chopped Iceberg Wedge
Tomatoes, Pecan Smoked Bacon, Avocado Cream Dressing & Vinaigrette Dressing
Baby Greens
Radicchio, Fresh Basil, Tomatoes, Fresh Mozzarella, Balsamic Vinaigrette
Texas Caesar
Cornbread Croutons, Roasted Red Peppers, Jalapeno Caesar Dressing
Spinach Salad
Goat Cheese, Sliced Strawberries, Candied Killer Pecans, Balsamic Vinaigrette

CHOOSE 1 ENTRÉE |
Herb Marinated Bone-In Chicken | Pesto Cream Sauce | 58
Harvest Rice Blend
Seared Bone-In Chicken | Kalamata Olives, Tomatoes, Onion Compote | 58
Herbed Orzo Pasta
Braised Boneless Short Ribs | Dr. Pepper Sauce | 62
Cheddar Cheese Waco Grits
Seared Beef Tenderloin | Port Wine Sauce | 70
Dauphinoise Potatoes
Texas Striped Bass | Braised Onions & Tomatoes | 64
Black Quinoa
Petit Filet & Crab Cake | Mushroom Demi & Lobster Sauce | 78
Whipped Potatoes
Chef’s Choice of Seasonal Vegetables

CHOOSE 1 DESSERT |
Seasonal Panna Cotta
White, Milk & Dark Chocolate Mousse Trio Cheesecake
Crème Brulee or TX Whiskey Pecan Chocolate Bomb with Meringue Cookies | +3

All plated dinners include Bread Service. Coffee, Iced Tea and Hot Tea service upon request. A customary 25% Taxable Service Charge & 8.25% Sales Tax will be applied to all charges.
DINNER BUFFET | 72

CHOOSE 2 SALADS |
- Garden Greens
  Tomatoes, Cucumber, Red Onion, Carrots, Red Wine Vinaigrette
- Texas Caesar
  Cornbread Croutons, Roasted Red Peppers, Jalapeno Caesar Dressing
- Quinoa & Farro Salad
  Arugula, Tomato, Cucumber, Crumbled Feta, Lemon Vinaigrette
- Spinach Salad
  Goat Cheese, Sliced Strawberries, Candied Killer Pecans, Balsamic Vinaigrette
- Orzo Salad
  Olives, Scallions, Tomatoes, Red Onions, Lemon Herb Vinaigrette
- Tomato Cucumber Salad
  Red Onion, Basil, Balsamic Vinaigrette

CHOOSE 2 ENTREES |
- Seared Herb Chicken
  Provolone Cheese, Sage Prosciutto Sauce
- Slow Braised Chicken Thigh
  Carrots, Celery, Onion, Braising Jus
- Mediterranean Red Snapper
  Tomato, Onion, Olive & Herb Ragu
- Glazed Salmon
  Citrus Beurre Blanc Sauce
- Beef Medallions
  Mushrooms, Port Wine Reduction

CHOOSE 2 SIDES |
- Roasted Fingerling Potatoes
- Garlic Mashed Potatoes
- Herb Risotto
- Cheddar Cheese Waco Grits
- Grilled Asparagus
- Glazed Baby Carrots
- Roasted Zucchini & Squash Medley
- Southern Style Green Beans

Chef’s Assorted Mini Desserts

Add Additional Entrée | + 8
Add Additional Side | + 4

All dinner buffets include a Coffee and Hot Tea Station. Iced Tea service available upon request. 25 Person Minimum for all Buffets, please add $125.00 when guaranteeing less than 25 guests. A customary 25% Taxable Service Charge & 8.25% Sales Tax will be applied to all charges.
RENAISSANCE BARS

HOSTED BARS

CALL BAR
Cocktails $10 per drink
House Wine $40 per bottle
Specialty Cocktails $12 per drink
Cordials $12 per drink

PREMIUM BAR
Cocktails $12 per drink
House Wine $44 per bottle
Specialty Cocktails $14 per drink
Cordials $14 per drink

IMPORTED & CRAFT BEER $9 per bottle
DOMESTIC BEER $8 per bottle
SOFT DRINKS $5 each
STILL & SPARKLING WATER $5 each

PACKAGES PRICING

CALL PACKAGE BAR
23 per Person for the First Hour
12 each Additional Hour

PREMIUM PACKAGE BAR
28 per Person for the First Hour
18 each Additional Hour

**1 Bartender per 100 guests required | 250 per Bartender, up to 4 hours | 25 each additional hour
A customary 25% Taxable Service Charge & 8.25% Sales Tax will be applied to all charges.
RENAISSANCE BARS

CALL SPIRITS

- Tito’s Vodka
- Absolut Vodka
- Bacardi Superior Rum
- Captain Morgan Original Spiced Rum
- Tanqueray Gin
- Dewar’s White Label Scotch
- Maker’s Mark Bourbon
- Jack Daniel’s Tennessee Whiskey
- Canadian Club Whiskey
- Don Julio Blanco Tequila
- Courvoisier VS Brandy

PREMIUM SPIRITS

- Tito’s Vodka
- Grey Goose Vodka
- Bacardi Superior Rum
- Captain Morgan Original Spiced Rum
- Bombay Sapphire Gin
- Johnnie Walker Black Label Scotch
- Knob Creek Bourbon
- Jack Daniel’s Tennessee Whiskey
- Crown Royal Whiskey
- Patron Silver Tequila
- Hennessy Privilege VSOP Brandy

CALL HOUSE WINE

- Sycamore Lane Pinot Grigio
- Sycamore Lane Chardonnay
- Sycamore Lane Cabernet Sauvignon
- Sycamore Lane Merlot

PREMIUM HOUSE WINE

- BV Coastal Estates Sauvignon Blanc
- BV Coastal Estates Chardonnay
- BV Coastal Estates Cabernet Sauvignon
- BV Coastal Estates Merlot

DOMESTIC BEER

- Bud Light | Michelob Ultra | O’Doul’s Non-Alcoholic

IMPORTED & CRAFT

- Corona | Revolver Blood & Honey | Stella Artois | Saint Arnold IPA

A customary 25% Taxable Service Charge & 8.25% Sales Tax will be applied to all charges.
SPIRIT OF TEXAS

TEXAS SPIRITS | 13
Tito’s Handmade Vodka
Firestone & Robertson TX Whiskey
Waterloo Gin
Treaty Oak Rum

TEXAS BEERS | 9
Revolver Blood & Honey, Grandbury, TX
Wild Acre Moonlight Shine, Fort Worth, TX
Community Texas Helles Lager, Dallas, TX
Rahr Dadgum IPA, Fort Worth, TX

TEXAS WINES | 46
Big River Pinot Grigio
Ste. Genevieve Chardonnay
Ste. Genevieve Cabernet Sauvignon
Broken Arrow Blend

DISCOVERY BARS
Fort Worth Brunch Bar $14 per drink
Texas Margarita Bar $14 per drink
Renaissance Mule Bar $14 per drink

**Contact your event manager for all of our indigenous discovery bars

**1 Bartender per 100 guests required | 250 per Bartender, up to 4 hours | 25 each additional hour
A customary 25% Taxable Service Charge & 8.25% Sales Tax will be applied to all charges.
WHITE WINE LIST

SPARKLING / CHAMPAGNE
Freixenet, Blanc de Blancs, Brut, Cava, Catalonia, Spain, NV | 40 (House)
Mionetto Prosecco, Organic, Veneto, Italy, NV | 48
Mumm Napa, Brut, "Prestige", Napa Valley, California, NV | 58
Moët & Chandon, Brut, "Impérial", Champagne, France, NV | 170

SWEET WHITE / BLUSH WINES
Magnolia Grove by Chateau St. Jean, Rose, California | 46

SAUVIGNON BLAN
Sea Pearl, Sauvignon Blanc, Marlborough, New Zealand | 48
Shannon Ridge, Sauvignon Blanc, “High Elevation Collection”, Lake County, California | 48
Justin Sauvignon Blanc, Central Coast, California | 48

PINOT GRIGIO
Sycamore Lane Pinot Grigio, California | 40
BV Coastal Estates, Pinot Grigio, Sonoma, California | 44
Magnolia Grove by Chateau St. Jean, Pinot Grigio, California | 46
Big River, Pinot Grigio, Texas | 46
J Vineyards, Pinot Gris, California | 50
Pighin, Pinot Grigio, Friuli Grave, Friuli-Venezia Giulia, Italy | 54

CHARDONNAY
Sycamore Lane Chardonnay, California | 40 (House)
BV Coastal Estates, Chardonnay, Sonoma, California | 44 (Premium House)
Ste. Genevieve, Chardonnay, Texas | 46
Magnolia Grove by Chateau St. Jean, Chardonnay, California | 46
Snoqualmie, Chardonnay, Columbia Valley, Washington | 46
Kenwood Vineyards, Chardonnay, Sonoma County, California | 50
Sonoma Cutrer, Chardonnay, “Russian River Rancher”, Sonoma Coast, Sonoma County, California | 58
Copain, Chardonnay, “Tous Ensemble”, Anderson Valley, California | 75
Rombauer Vineyards, Chardonnay, Carneros, California | 99

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RED WINE LIST

PINOT NOIR / BLENDS / MALBEC
  Line 39, Pinot Noir, California | 46
  Broken Arrow, Blend, Texas | 48
  Hangtime, Pinot Noir, California | 50
  Achaval Ferrer, Malbec, Mendoza, Argentina | 58
  Mohu, Pinot Noir, Central Otago, New Zealand | 62

MERLOT
  Sycamore Lane Merlot, California | 40
  BV Coastal Estates, Merlot, Sonoma, California | 44
  Magnolia Grove by Chateau St. Jean, Merlot, California | 46
  Decoy by Duckhorn, Merlot, Sonoma County, California | 62

CABERNET
  Sycamore Lane Cabernet Sauvignon, California | 40 (House)
  BV Coastal Estates, Cabernet Sauvignon, Sonoma, California | 44 (Premium House)
  Magnolia Grove by Chateau St. Jean, Cabernet Sauvignon, California | 46
  Ste. Genevieve, Cabernet Sauvignon, Texas | 46
  Sledgehammer, Cabernet Sauvignon, North Coast, California | 48
  Spellbound, Cabernet Sauvignon, California | 50
  Justin Cabernet Sauvignon, Pasa Robles, California | 85
  Ferrari-Carano, Cabernet Sauvignon, Alexander Valley, California | 101
  Jordan Cabernet Sauvignon, Russian River Valley, California | 190

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