

RENAISSANCE® WORTHINGTON

FORT WORTH HOTEL

200 MAIN STREET, FORT WORTH, TEXAS 76102 USA

+1 817-870-1000

  
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HOTELS

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BREAKFAST

## CONTINENTAL BREAKFAST BUFFET

### **SUNDANCE | 32**

Whole & Sliced Seasonal Fruit Display  
Chobani® Greek Yogurt, Homestead® Pecan Granola & Seasonal Berries  
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 Hot Teas

### **HEALTHY START | 35**

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  
Hard Boiled Eggs

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

## BREAKFAST BUFFET

### **ALL AMERICAN | 40**

Whole & Sliced Seasonal Fruit Display  
Chobani® Greek Yogurt, Homestead® Pecan Granola & Seasonal Berries  
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 Hot Teas

### **FIESTA | 43**

Whole & Sliced Seasonal Fruit Display  
Build Your Own Breakfast Taco Featuring:  
    Scrambled Eggs  
    Pecan Smoked Bacon & Chorizo  
    Seasoned Potatoes  
    Black Beans  
    Cheddar & Jack Cheese, House Made Fire Roasted Salsa, Guacamole & Sour Cream  
    La Superior Flour Tortillas  
Daily Selection of Fresh Mexican Breakfast Breads

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

## BREAKFAST BUFFET

### **COWBOY| 48\*\***

Whole & Sliced Seasonal Fruit Display

Chobani® Greek Yogurt, Homestead® Pecan Granola & Seasonal Berries

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 Hot 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 | 7**

House Smoked Brisket, Potato, Egg & Cheese Taco in a Chipotle Tortilla  
Syracuse Sausage® Chorizo, Egg & Cheese Taco  
Egg White, Spinach & Onion with Asadero Cheese Taco  
Canadian Bacon, Egg & Cheese Croissant  
Bacon, Egg & Cheese Croissant  
Sausage & Cheese Kolache  
Chicken Biscuits with Strawberry Jalapeno Jelly & Honey Butter

### **Low-fat Waco Gristmill Oatmeal | 7**

Agave Syrup, Raisins, Pecans, Cinnamon, Brown Sugar & Cream

### **Smoked Salmon & Bagels | 14**

Boursin® Cream Cheese, Lox, Capers, Red Onions, Lemon, Tomatoes, Olives, Chives & Hard Boiled Eggs

### **Chicken Apple Breakfast Sausage | 3**

### **Empire Bakery Apple Pecan French Toast | 7**

Whipped Butter & Maple Syrup

### **House Made Local Gristmill Corn Muffins, Biscuits & Country Gravy | 7**

Whipped Butter & Honey Butter

### **Cream Filled Breakfast Scones | 52 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**

### **Whole Fruit | 3**

## BREAKFAST STATION ENHANCEMENTS

### **Build Your Own Parfait Station | 7**

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 Rancheros Action Station\* | 12 Enhancement to Breakfast Menu | 18 Stand-Alone Station**

Corn Tortillas, Black Beans, Fried Egg, Queso Fresco, Ranchero Sauce, Cheddar & Jack Cheese, Fire Roasted Salsa & Creamy Jalapeno Sauce

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BREAK



## CRAFT YOUR OWN BREAK

**Pick Two | 19    Pick Three | 22    Pick Four | 25**

### **Sweet |**

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

### **Savory |**

La Superior Corn Tortilla Chips with White Queso  
Add Guacamole & Fire Roasted Salsa | + 5  
Fresh Popped Popcorn  
Add Flavor Shakers & Attended Popcorn Cart | + 125 Flat Fee  
House Made Beef Jerky | + 2  
Warm Soft Pretzels with Whole Grain Mustard | + 2  
Charcuterie Meat & Texas Cheese Display | + 7

### **Healthy |**

Seasonal Mixed Dried Fruits  
Mini Greek Yogurt Parfaits  
Special K®, Clif®, Kind®, Luna® & Kellogg's® Granola & Protein Bars  
Traditional Hummus with Vegetable Display  
Add Roasted Red Pepper Hummus, Black Bean Hummus, Flat Bread & Pretzel Display | + 5  
Finger Sandwiches to include a Choice of 2: Ham & Pimento Cheese, Caprese or Turkey Pinwheels,  
Smoked Salmon & Arugula | + 2

### **Seasonal |**

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

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.

**All Day Beverage Package | 32**

Pepsi Soft Drinks  
Bottled Water  
Royal Cup Regular & Decaf Coffee  
Might Leaf Hot Tea Service

*\*\*If ordered in addition to Full AM or PM Break | 25*

## LONE STAR BREAKS

### Texas Sudds & More | 21

House Made Chips with Buffalo Bleu Cheese Dip & 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

### All Day Beverage Package | 32

Pepsi Soft Drinks  
Bottled Water  
Royal Cup Regular & Decaf Coffee  
Might Leaf Hot Tea Service

*\*\*If ordered in addition to Full AM or PM Break | 25*

### State Fair Frenzy\*\* | 21

Fresh Popped Popcorn with Assorted Flavor Shakers  
*\*Popcorn Attendant Optional for an additional 125 Fee*  
Choice of 2 Locally Popped Popcorn Flavors:  
*Caramel, Loaded Potato, Jalapeno & Cheese, Cornfetti or Dill Pickle*  
Churros | Cinnamon Sugar, Caramel Filled & Oreo Filled  
Cotton Candy Cart with Attendant\*\*  
Selection of Dublin Bottling Works® Pure Cane Sugar Sodas

### Fort Worth Pops\*\* | 18

Seasonal Alchemy Pops® Popsicles  
Seasonal Fruit Skewers  
Chef's Choice of Cake Pops  
Lemon Lemon Sparkling Lemonade

\*\* 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.

## LONE STAR BREAKS

### **Stockyard Superfoods | 18**

Seasonal Fresh Juiced Shooters

Crudit  Shooter with Hummus

Build Your Own Trail Mix |

Assorted Dried Fruits & House Roasted Nuts

### **Frito Pie & Walking Taco | 21**

Individual Bags of Fritos

House Made Chili

Ground Beef Taco Meat

Cheddar Cheese, Sour Cream, Green Onions, Bacon Bits & Fire Roasted Salsa

### **Empanadas | 21**

Choice of 3 Empanadas:

Beef

Chicken

Guava

Apple with Carmel Dipping Sauce

Fire Roasted Salsa & Salsa Verde

House Made Tortilla Chips

### **All Day Beverage Package | 32**

Pepsi Soft Drinks

Bottled Water

Royal Cup Regular & Decaf Coffee

Might Leaf Hot Tea Service

*\*\*If ordered in addition to Full AM or PM Break | 25*

## BREAK ENHANCEMENTS

### **A La Carte Snacks |**

Cream Filled Breakfast Scones | 52 per dozen  
Assorted Stuffed Cookies | 52 per dozen  
Dr. Pepper Brownies | 52 per dozen  
House Made Flax Seed Granola Bars | 52 per dozen  
Freshly Spun Cotton Candy | 8 per person\*\*  
Pre-Packaged Savory Snacks | 5 each  
Fresh Popcorn | 5 per person  
Whole Fruit | 3 each

### **A La Carte Beverages |**

Fresh Brewed Royal Cup Regular & Decaf Coffee | 90 gallon  
Might Leaf Hot Tea | 88 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  
Traditional Lemonade, Cherry Limeade or Iced Tea | 75 gallon  
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 | 32**

Pepsi Soft Drinks  
Bottled Water  
Royal Cup Regular & Decaf Coffee  
Might Leaf Hot Tea Service  
\*Includes 2 scheduled refreshes

### **Half Day Beverage Package | 24**

\*Includes 1 scheduled refresh

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LUNCH

## SOUTH OF THE BORDER BUFFET | 56

La Superior Tortilla Chips & House Made Fire Roasted Salsa

Chicken Tortilla Soup

Corn Tortilla Strips, Cheddar Cheese & Sour Cream

Chopped Romaine with Pico de Gallo, Tortilla Strips & Cotija Cheese with Chipotle Vinaigrette Dressing

Jicama Salad with Orange Segments, Red Pepper Strips in a Lime Dressing

Chef's Hand Made 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 | + 2

Add Additional Protein | + 8

Traditional Roasted Corn

Borracho Black Beans with Chorizo

Spanish Rice

Tres Leches Cake

Chocolate Chile Pots de Creme

## DEEP IN THE HEART OF TEXAS BUFFET | 56

Sweet & Spicy House Made Potato Chips

Chopped Iceberg with Tomatoes, Cucumbers & Cornbread Croutons with Peppercorn Ranch &  
Red Wine Vinaigrette Dressings

Ancho Orange Slaw with Napa Cabbage in an Orange Ancho Pepper Puree & Orange Dressing  
Baked Potato Salad

Choice of 2 Proteins |

House Smoked Brisket

BBQ Pork Spare Ribs

Hand Rubbed Chicken

Jalapeno Cheddar Sausage

BBQ Shrimp Skewers | +2

Add Additional Protein | + 8

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

All lunch buffets include Iced Tea Station & Coffee and Hot 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.

## HEART SMART BISTRO | 54

Barley & Kale Soup

House Chicken & Red Grape Salad

Build Your Own Salad Bar |

Romaine, Spinach, Mixed Greens, Carrots, Red Peppers, Tomatoes, Red Onions, Radish, Cucumbers, Pecans, Bacon Bits, Diced Ham, Feta, Bleu Cheese, Shredded Cheddar Cheese, Croutons, Red Wine Vinaigrette, Low Fat Ranch & Roasted Jalapeno Cilantro Vinaigrette

Shiner Bock Grilled Chicken

Grilled Chimichurri Flank Steak

Pesto Grilled Salmon

Sliced Fruit & Seasonal Berries

Chef's Choice of Seasonal Sorbet



## TASTE OF TUSCANY | 54

Tuscan White Bean Soup

Parmesan Breadsticks

Chopped Romaine with Parmesan Cheese & Herb Croutons with Caesar Dressing

Mozzarella, Tomato, Olive & Pesto Salad

Baked Ziti with Sausage, Peppers, Onions & Marinara Sauce

Seared Chicken with Wilted Spinach & Tomatoes in a Parmesan Alfredo Sauce

Buffalo Mozzarella, Sun-Dried Tomato, Red Onion & Pesto Flatbread

Eggplant Parmesan

Grilled & Roasted Zucchini, Yellow Squash, Peppers & Onions topped with a Pomodoro Sauce

Mini Cannoli

Individual Tiramisu

## TEXAS ZEN | 52

Oriental Citrus Salad with Napa Cabbage, Red Peppers & Orange Segments  
in a Spicy Peanut Dressing

Chilled Noodle Salad with Oriental Noodles tossed with Bamboo Shoots, Baby Corn & Carrots  
in a Thai Chili Dressing

Crisp Romaine Ginger Salad with Shaved Carrots, Sliced Cucumbers & Cherry Tomatoes  
in a Ginger Vinaigrette

Beef & Broccoli Stir Fry

Tender Strips of Steak & Crisp Broccoli Florets in a Rich Brown Ginger & Garlic Sauce

Sesame Chicken Stir Fry

Chicken & Assorted Vegetables tossed in a Sweet & Spicy Sesame Glaze

Fresh Ginger Bok Choy

Steamed White Rice

Fried Rice

Fortune Cookies

Honey Peanut Brittle

Tapioca Pudding

Egg Tarts

## MAIN STREET DELI | 50

Tomato Basil Soup

House Made Potato Chips

Build Your Own Cobb Salad

Baby Iceberg, Avocado, Bacon, Chopped Egg, Diced Tomatoes, Bleu Cheese Crumbles with Ranch Dressing

Pick 3 Sandwiches |

Cold |

Chicken Caesar Wrap in a Herb Garlic Tortilla

Tuna Wrap in 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

Enhancements |

Additional Sandwich Selection | + 4

Chef's Choice of Seasonal Dessert

Individual TX Whiskey Banana Pudding

## PLATED LUNCH |

### CHOOSE 1 SALAD |

Quinoa & Farro Salad

Arugula, Tomato, Cucumber, Crumbled Feta with Lemon Vinaigrette

Garden Greens

Tomatoes, Cucumber, Red Onion, Carrots with Red Wine Vinaigrette

Texas Caesar

Romaine, Cornbread Croutons, Roasted Red Peppers with Jalapeno Caesar Dressing

Spinach Salad

Goat Cheese, Sliced Strawberries, Candied Killer Pecans with Balsamic Vinaigrette

### CHOOSE 1 ENTRÉE |

Herb Marinated Chicken with Grain Mustard Cream Sauce | 46

Texas Striped Bass with Braised Onions & Tomatoes | 48

Braised Boneless Short Ribs with Dr. Pepper Sauce | 48

Ancho Rubbed Flank Steak with Mexican Spiced Vegetable Medley & Chipotle Aioli | 50

Chef's Choice of Seasonal Vegetables & Starch

### CHOOSE 1 DESSERT |

Seasonal Panna Cotta

Strawberry Shortcake

Chocolate Hazelnut Cake

Mandarin Tart

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RECEPTION

## RECEPTION

### COLD HORS D'OEUVRES

- Tomato, Mozzarella & Pesto Oil Skewer | 6
- Traditional Bruschetta | 6
- Fried Boursin Crostini & Berry Compote | 6
- Chilled Polenta, Herbed Goat Cheese &  
Braised Mushrooms | 7
- Beef Tenderloin Crostini & Onion Marmalade | 8
- Seared Tuna with Dynamite Sauce & Fried Wonton | 8
- Shrimp Ceviche Shooters | 8
- Smoked Salmon, Red Onion, Boursin Cheese,  
Capers & Savory Pancake | 8

### HOT HORS D'OEUVRES

- Tomato, Basil, Mascarpone Arancini | 6
- Mini Ratatouille Tarts | 6
- Vegetable Spring Roll | 6
- Chicken & Waffle with Jalapeno Maple Syrup | 7
- Southwest Chicken Beggars Purse | 7
- Pecan Chicken Tenders with Honey Mustard | 7
- Chicken Empanadas with Fire Roasted Salsa | 7
- Crab Dip Crostini | 8
- Beef Fajita Roll with Fire Roasted Salsa | 8
- Mini Brisket Flatbread | 8
- BBQ Pork Belly Skewer & Peppadew Peppers | 8
- Petit Crab Cake | 8
- Panang Shrimp with Thai Chili Sauce | 8
- Bacon Wrapped Shrimp | 8
- Beef Wellington | 8

## RECEPTION

### DISPLAYS

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#### **Local Texas Cheese Display | 19**

Baguettes, Crackers & Flatbreads

#### **Chilled Grilled Vegetable Display | 11**

Balsamic Vinaigrette Drizzle

#### **Shake Your Own Salad | 12**

Chopped Romaine, Mixed Greens, Texas Pecans, Shredded Cheese, Cucumbers, Tomatoes, Black Olives, Jicama, Ranch & Red Wine Vinaigrette Dressings

#### **Sweet Bites | 16**

Chef's Choice of Mini Desserts

#### **A La Mode \*\* | 16**

Warm TX Whiskey Pecan Pie  
Peach Cobbler  
Vanilla Ice Cream  
Add Warm Bread Pudding | + 4

#### **Dunk N' Dip | 14**

Assorted Doughnut Holes  
Cinnamon Sugar Churros  
Apple Slices  
Caramel & Chocolate Sauce

## RECEPTION

### BARS

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#### **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  
Add Additional Selection | + 4

Cheddar Cheese, Crumbled Bacon, Bleu Cheese  
Crumbles, Caramelized Onions, Sour Cream,  
Green Onions & Jalapenos

#### **BBQ Slider Bar | 24**

Brisket Sliders  
Pulled Pork Sliders  
Pulled Chicken Sliders  
House Made Chips

#### **Pops or Pop-Tails Bar\*\*| 7**

Seasonal Alchemy Pops® Popsicles  
Create a Pop-Tail with Sparkling Wine\*\* | +4

#### **Fort Worth Chili Bar | 24**

Brisket Chili  
Shredded Chicken Chili  
Vegetable Chili  
Sour Cream, Green Onions, Diced  
Tomatoes, Shredded Cheddar Cheese,  
Bacon Bits & Fritos



## STATIONS

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### **Elote Display \*\* | 12**

Chef Crafted Street Corn

### **Chef Crafted Guacamole Station \*\* | 18**

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\*\* | 18**

Mini Traditional Grilled Cheese Sandwiches

Mini Brie Grilled Cheese Sandwiches

Tomato Basil Soup

Soft Pretzel Rods

Texas Beer Cheese Soup

### **Shrimp Scampi Station\*\* | 19**

Sautéed Shrimp & Linguini in a Garlic White Wine Butter Sauce

### **Street Taco Station\*\* | 22**

Chef Crafted Street Tacos with Beef, Chicken & Shrimp served with Pickled Green & Red Cabbage, Pickled Red Onions, Sour Cream & Chopped Cilantro

### **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

## RECEPTION

### CARVING STATIONS

#### **Pure Texas Steamship\*\* | 1050 each**

Petit Rolls, Creamy Horseradish & Au Jus

*For groups of 125 or more*

#### **Dr. Pepper Glazed Bone-In Ham\*\* | 16 per person**

Mayonnaise, Dijon Mustard & Petit Rolls

#### **Sage Oven Roasted Turkey\*\* | 18 per person**

Pan Gravy, Cranberry Mayo & Petit Rolls

#### **Hot Smoked Salmon\*\* | 18 per person**

Smoked Tomato Onion Marmalade & Grilled Lemon

#### **Smoked Brisket\*\* | 20 per person**

House BBQ Sauce, Pickles & Corn Bread

#### **Rosemary & Garlic Crusted Prime Rib of Beef\*\* | 22 per person**

Petit Rolls, Creamy Horseradish & Au Jus

#### **Peppered NY Strip Loin\*\* | 22 per person**

Pan Jus, Creamy Horseradish & Petit Rolls

#### **All Carving Stations served with Choice of One Vegetable |**

Southern Style Green Beans

Grilled Asparagus

Roasted Zucchini & Squash Medley

Glazed Baby Carrots

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DINNER

## PLATED DINNER |

### CHOOSE 1 SALAD |

Mixed Green Salad

Seasonal Fruit with Seasonal  
Dressing

Chopped Iceberg Wedge

Tomatoes, Pecan Smoked Bacon  
with Avocado Cream Dressing &  
Vinaigrette Dressing

Baby Greens

Radicchio, Fresh Basil, Tomatoes,  
Fresh Mozzarella with Balsamic  
Vinaigrette

Texas Caesar

Cornbread Croutons, Roasted Red  
Peppers with Jalapeno Caesar  
Dressing

Spinach Salad

Goat Cheese, Sliced Strawberries,  
Candied Killer Pecans with  
Balsamic Vinaigrette

### CHOOSE 1 ENTRÉE |

Herb Marinated Bone-In Chicken with Pesto Cream Sauce &  
Harvest Rice Blend | 62

Seared Bone-In Chicken with Kalamata Olives, Tomatoes,  
Onion Compote & Herbed Orzo Pasta | 62

Texas Striped Bass with Braised Onions, Tomatoes &  
Black Quinoa | 69

Braised Boneless Short Ribs with Dr. Pepper Sauce, Cheddar  
Cheese Waco Grits | 70

Seared Beef Tenderloin with Port Wine Sauce & Dauphinois  
Potatoes | 80

Petit Filet & Jumbo Shrimp with Mushroom Demi, Roasted  
Garlic Cream Sauce & Whipped Potatoes | 88

Chef's Choice of Seasonal Vegetables

### CHOOSE 1 DESSERT |

Seasonal Panna Cotta

White, Milk & Dark Chocolate Mousse Trio

Creme Brulee Cheesecake

TX Whiskey Pecan Cheesecake

Chocolate Bomb with Meringue Cookies | +3

## DINNER BUFFET | 75

### CHOOSE 2 SALADS |

#### Garden Greens

Tomatoes, Cucumber, Red Onion,  
Carrots with Red Wine Vinaigrette

#### Texas Caesar

Romaine Lettuce, Cornbread  
Croutons, Roasted Red Peppers with  
Jalapeno Caesar Dressing

#### Quinoa & Farro Salad

Arugula, Tomato, Cucumber,  
Crumbled Feta with Lemon Vinaigrette

#### Spinach Salad

Goat Cheese, Sliced Strawberries,  
Candied Killer Pecans with Balsamic  
Vinaigrette

#### Orzo Salad

Olives, Scallions, Tomatoes, Red  
Onions with Lemon Herb Vinaigrette

#### Tomato Cucumber Salad

Red Onion, Basil with Balsamic  
Vinaigrette

### CHOOSE 2 ENTREES |

#### Seared Herb Chicken

Provolone Cheese with Sage Prosciutto Sauce

#### Braised Boneless Short Ribs

Wild Mushrooms & Onions with Cabernet Demi

#### Mediterranean Red Snapper

Tomato, Onion, Olive with Herb Ragu

#### Glazed Salmon

Citrus Beurre Blanc Sauce

#### Beef Medallions

Mushrooms with Port Wine Reduction

### CHOOSE 1 STARCH |

Roasted Fingerling Potatoes

Garlic Mashed Potatoes

Herb Risotto

Cheddar Cheese Waco Grits

### CHOOSE 1 VEGETABLE |

Grilled Asparagus

Glazed Baby Carrots

Roasted Zucchini & Squash Medley

Southern Style Green Beans

Add Additional Entrée | + 8

Add Additional Side | + 4

### DESSERT |

Chef's Assorted Mini Desserts

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BARS

## 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

### PACKAGE PRICING

#### CALL PACKAGE BAR

23 Per Person for the First Hour  
12 Per Person Each Additional Hour

#### PREMIUM PACKAGE BAR

28 Per Person for the First Hour  
18 Per Person Each Additional Hour

#### BEER & WINE PACKAGE BAR

18 Per Person for the First Hour  
11 Per Person Each Additional Hour

## RENAISSANCE BARS

### CALL SPIRITS

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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

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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

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

### PREMIUM HOUSE WINE

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

### DOMESTIC BEER

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

### IMPORTED & CRAFT

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



## SPIRIT OF TEXAS

### TEXAS SPIRITS | 13

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Tito's Handmade Vodka  
Firestone & Robertson TX Whiskey  
Waterloo Gin  
Treaty Oak Rum

### TEXAS BEERS | 9

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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

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Big River Pinot Grigio  
Ste. Genevieve Chardonnay  
Ste. Genevieve Cabernet Sauvignon  
Broken Arrow Blend

### DISCOVERY BARS

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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*

## WHITE WINE LIST

### SPARKLING

- 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

- Charles Smith, Riesling, "Kung Fu Girl", Ancient Lakes, Washington | 44
- Magnolia Grove by Chateau St. Jean, Rose, California | 46

### SAUVIGNON BLANC

- 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 Vinyards, Pinot Gris, Texas | 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
- Snoqualime, Chardonnay, Columbia Valley, Washington | 46
- Kenwood Vineyards, Chardonnay, Sonoma County, California | 50
- Sonoma Cutrer, Chardonnay, "Russian River Rancher", Sonoma Coast, Sonoma County, California | 58
- Copian, Chardonnay, "Tous Ensemble", Anderson Valley, California | 75
- Rombauer Vineyards, Chardonnay, Carneros, California | 99

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

## 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 SAUVIGNON

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