



# Menu

BELOW IS A SUGGESTED MENU ONLY. OUR EVENT MANAGERS WOULD BE PLEASED TO OFFER OTHER SUGGESTIONS TO SUIT YOUR TASTE AND BUDGET



## SAPORE DEL MEDITERRANEO

FRESHLY BAKED ARTISAN BREADS WITH MAPLE WHIPPED BUTTER

### ARUGULA SALAD

WITH SLICED BOSCH PEAR, TOASTED PINE NUTS AND BERMUDA ONION TOPPED WITH CRUMBLD BLUE CHEESE. SERVED IN A LEMON, HONEY, AND EXTRA VIRGIN OLIVE OIL DRESSING

### RISOTTO CON FUNGHI

RISOTTO WITH MIXED MUSHROOMS GARNISHED WITH TWO ASPARAGUS SPEARS

### DUO MAIN ENTRÉE

\*MAIN ENTRÉE ACCOMPANIED WITH ROASTED POTATOES, GREEN BEANS AND SWEET RED PEPPER\*

### BACON WRAPPED FILET MIGNON & JUMBO SHRIMP

SERVED IN A PEPPERCORN COGNAC SAUCE ACCOMPANIED BY TWO GRILLED JUMBO SHRIMP

### DESSERT

WHITE AND DARK CHOCOLATE MOUSSE DRIZZLED IN A TRIPLE SEC CRÈME ANGLAISE AND FRESH BERRIES COFFEE OR TEA

*MENU PACKAGE AVAILABLE AT RENAISSANCE BY THE CREEK OR IVY CASTLE  
MINIMUM NUMBERS APPLY. PLEASE INQUIRE WITH CATERING SALES MANAGER*

