

Dinner Menu

HORS D'OEUVRES

Fresh Fruit and Gourmet Cheese Display
Roasted Vegetables with a Ginger Dipping Sauce
Butlered Grilled Shrimp
Butlered Mushroom Tartlets

APPETIZER

Small Plate Scallop with burnt tomato, grilled cucumber, and a grapefruit reduction.

FIRST COURSE

California Salad with grilled onions, candied walnuts, gorgonzola cheese, and fresh raspberries. The Renaissance homemade Raspberry Vinaigrette will be served on the side.

ENTREE (PICK ONE)

Petit Filet with a Red Wine Sauce
Grilled Herb Chicken
Old Virginia Style Crab Cake
Vegetable Lasagna

SIDES

Green bean Almandine
Roasted Red Rosemary Potatoes

DESSERT

Flourless Chocolate Cake with a Raspberry Drizzle