



RENAISSANCE®  
PHILADELPHIA AIRPORT  
HOTEL



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RENAISSANCE®  
PHILADELPHIA AIRPORT HOTEL

500 Stevens Drive  
Philadelphia, PA 19113  
610-521-5900

## CONTINENTAL BREAKFAST

### American Continental **\$17**

Orange, Cranberry, Apple Juices  
 Platter of Sliced Fruit  
 Danish, Muffins, Bagels, Croissants  
 Coffee, Decaf, Assorted Teas

### The European **\$22**

Orange, Cranberry Juices  
 Platter of Seasonal Fruit  
 Cold Cereals, 2%, Skim Milk  
 Yogurt  
 Danish, Muffins, Bagels, Croissants  
 Coffee, Decaf, Assorted Teas

### The Early Riser **\$13**

Orange, Cranberry, Apple Juices  
 Danish, Muffins, Bagels, Croissants  
 Coffee, Decaf, Assorted Teas

### Breakfast On The Run **\$13**

Tropicana Bottled Juice  
 Thomas English Muffins, Canadian Bacon,  
 Egg, Cheddar Cheese  
 Deep Fried Potato Nuggets  
 Coffee, Decaf, Assorted Teas

### Enhancements

Cottage Cheese	<b>\$2.25pp</b>
Nova Scotia Lox	<b>\$9.25pp</b>
Granola Bars	<b>\$32/dz</b>
French toast	<b>\$8.00pp</b>
Assorted Pastries	<b>\$43/dz</b>
Applewood Smoked Bacon	<b>\$6pp</b>
Hard Boiled Eggs	<b>\$6pp</b>
Egg and Cheese Croissants	<b>\$6pp</b>
Sausage Breakfast Burrito	<b>\$3 ea</b>
Whole Fruit	<b>\$5pp</b>
Sliced Fruit	<b>\$4pp</b>
Turkey Sausage	<b>\$4pp</b>
Cold Cereal, 2%, Skim Milk	<b>\$4pp</b>

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## PLATED BREAKFAST

### **The Traditional \$23**

Orange or Cranberry Juice  
Scrambled Eggs  
Bacon or Link Sausage (choice)  
Breakfast Potatoes  
Breakfast Breads  
Coffee, Decaf, Assorted Teas

### **Steak and Eggs \$28**

Orange or Cranberry Juice  
Flat Iron Steak  
Scrambled Eggs  
Breakfast Potatoes  
Breakfast Breads  
Coffee, Decaf, Assorted Teas

### **French Toast \$21**

Orange or Cranberry Juice  
Vanilla Infused French Toast, Maple Syrup  
Sausage Links  
Coffee, Decaf, Assorted Teas

### **Eggs Benedict \$21**

(Maximum 150 People)  
Orange or Cranberry Juice  
Traditional Eggs Benedict  
Poached Eggs on a Toasted English Muffin,  
Canadian Bacon and Hollandaise Sauce  
Breakfast Potatoes  
Breakfast Breads  
Coffee, Decaf and Assorted Teas

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## BUFFET BREAKFAST

### **The American Buffet \$28**

Orange, Cranberry, Apple Juices  
Seasonal Fruits  
Cold Cereals, 2%, Skim Milk  
Scrambled Eggs with Peppers and Onions  
Breakfast Sausage Links and Bacon  
Breakfast Potatoes  
Danish, Muffins, Croissants  
Coffee, Decaf, Assorted Teas

### **The Sunrise \$22**

Orange, Cranberry Juices  
Natural and Fruit Flavored Yogurts  
Cold Cereals, 2%, Skim Milk  
Scrambled Eggs and Cheddar Cheese in a  
Croissant Sandwich  
Danish, Muffins, Bagels, Croissants  
Coffee, Decaf, Assorted Teas

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## BREAKFAST STATIONS

### **Omelet Station\* \$9 Per Person**

Eggs, Egg Beaters, Egg Whites  
Smoke Applewood Bacon, Diced Ham,  
Sausage  
Mushrooms, Peppers, Tomatoes, Onions  
Cheddar Cheese, Monterey Jack Cheese  
Salsa, Jalapenos, Spinach, Broccoli

### **Belgian Waffle or Pancake Station\* \$8 Per Person**

Seasonal Fresh Berries  
Pecans, Macadamia Nuts  
Whipped Cream, Chocolate Chips  
Maple Syrup and Strawberry Compote

\* Attendant required. Events will require one attendant per 50 people. Attendant fee applies 75.00

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## MID MORNING BREAKS

### **The Natural \$13**

Strawberries, Blueberries, Raspberries  
Yogurt Granola Parfait  
Fresh Fruit Kabobs  
Coffee, Decaf, Assorted Teas

### **The Energizer \$15**

Whole Fruit  
Energy Bars  
Bottled Spring Water, Gatorade  
Coffee, Decaf, Assorted Teas

### **AM Beverage Break/1Hr \$12**

Regular, Diet Sodas  
Bottled Spring Water  
Tropicana Bottled Juices  
Coffee, Decaf, Assorted Teas

### **Morning Moo \$15**

Orange, Cranberry Juices  
Assorted Toast and Crackers  
Bite Size Seasonal Cheeses  
Coffee, Decaf, Assorted Teas

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## AFTERNOON BREAKS

### The Cookie Monster **\$15**

Gourmet Cookies Including:  
 White Chocolate Macadamia Nut,  
 Chocolate Chip, M&M, Peanut Butter,  
 Oatmeal Raisin  
 Regular, Chocolate Milk  
 Coffee, Decaf, Assorted Teas

### The Chocoholic **\$16**

White Chocolate Macadamia Nut  
 and Chocolate Chip Cookies  
 Chocolate Dipped Strawberries  
 Chocolate Fudge Brownies  
 Twix, Snicker Bars, Oreo Cookies, Kit Kat  
 Candy Bars  
 Regular, Chocolate Milk  
 Coffee, Decaf, Assorted Teas

### The 7<sup>th</sup> Inning Stretch **\$15**

Peanuts, Popcorn, Cracker Jacks, Bags of  
 Potato Chips  
 Traditional Soft Pretzels with Cheese  
 Sauce  
 Coffee, Decaf, Assorted Teas

### All Day Beverage Break **\$19.50**

Regular, Diet Sodas  
 Bottle Spring Water  
 Coffee, Decaf, Assorted Teas

### Enhancements

(On Consumption)  
 Regular, Diet Sodas **\$4.50 ea**  
 Bottled Spring Water **\$4.50ea**  
 San Pellegrino Sparkling Water **\$5 ea**  
 Acqua Panna Still Water **\$5 ea**  
 Coffee, Tea & Decaffeinated **\$54.00**  
 Coffee **per**  
**gallon**  
**each**

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## ENTRÉE SALADS

### **Caesar Salad \$25**

Romaine Lettuce  
Parmesan Garlic Croutons  
Grilled Chicken  
Caesar Dressing  
Shaved Parmesan Cheese  
Warm Rolls and Butter  
Cheesecake  
Coffee, Decaf, Assorted Teas, Iced Tea  
*\*Substitute Fillet of Salmon for an additional \$2 or  
Grilled Shrimp for an additional \$2*

### **Southwestern Chicken Salad \$25**

Chilled Spring Mix  
Lime and Tequila Marinated Grilled Chicken  
Sliced Red Onions, Grape Tomatoes, Avocado  
Shredded Monterey Jack, Cheddar Cheese  
Chipotle  
Ranch Dressing Warm  
Rolls and Butter  
Coconut or Chocolate Cake  
Coffee, Decaf, Assorted Teas, Iced Tea

### **Strawberry Fields Salad \$25**

Chilled Spring Mix  
Grilled Chicken Breast  
Candied Pecans  
Crumbled Maytag Bleu Cheese  
Sliced Strawberries, Mandarin Oranges  
Raspberry Vinaigrette Dressing  
Warm Rolls and Butter  
Ultimate Chocolate Cake  
Coffee, Decaf, Assorted Teas, Iced Tea

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## SANDWICHES

### **Roast Turkey BLT \$23**

Turkey, Applewood Smoked Bacon, Lettuce,  
Tomato, Mayonnaise, Swiss Cheese on a  
Multi-Grain Roll  
Potato Chips  
Kentucky Bourbon Pecan Pie  
Coffee, Decaf, Assorted Teas, Iced Tea

### **Grilled Vegetable Wrap \$23**

Balsamic Marinated Peppers, Zucchini,  
Asparagus, Yellow Squash, Portobello  
Mushrooms  
Crumbled Bleu Cheese  
Whole Wheat Tortilla, Crisp Field Greens,  
Balsamic Vinaigrette Dressing  
Gourmet Carrot Cake  
Coffee, Decaf, Assorted Teas, Iced Tea

### **Grilled Chicken Caesar Wrap \$22**

Grilled Chicken Breast Sliced, Romaine Lettuce,  
Caesar Dressing, Fresh Parmesan Cheese,  
Tomatoes on a  
Sun Dried Tomato Tortilla  
Cheesecake  
Coffee, Decaf, Assorted Teas, Iced Tea

### **Roast Beef Sandwich \$23**

Shaved Deli Roast Beef  
Cheddar Cheese,  
Romaine Lettuce &  
Tomato, Horseradish  
Mayonnaise on a  
Ciabatta Roll  
Chocolate Cake  
Coffee, Decaf, Assorted Teas, Iced Tea

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## BOXED SANDWICHES

### **The Beefeater \$23**

Shaved Deli Roast Beef on a French  
Baguette, Cheddar Cheese, Horseradish  
Mayonnaise, Mustard  
Individual Bags of Potato Chips  
M&M Jumbo Cookie  
Choice of Soda or Bottled Spring Water

### **The Hammer \$23**

Sliced Honey Glazed Ham on a Fresh  
Baguette, Swiss Cheese, Mayonnaise and  
Mustard  
Individual Bag of Potato Chips  
Peanut Butter Cookie  
Choice of Soda or Bottled Spring Water

### **The TOM \$23**

Turkey, Applewood Smoke Bacon, Lettuce,  
Tomato, Mayonnaise, Swiss Cheese on a  
Multi- Grain Roll  
Individual Bag of Potato Chips  
White Chocolate Macadamia Nut Cookie  
Choice of Soda or Bottled Spring Water

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## PLATED LUNCH – OF AIR

### **Chicken Tuscany \$28**

Greek Salad – Romaine Lettuce, Kalamata Olives, Roasted Red Peppers, Julienne Red Onions, Feta Cheese, Tossed in a Red Wine Vinaigrette Dressing  
Boneless Chicken Breast coated with Herb Bread Crumbs, pan seared, topped with Fresh Mozzarella and Marinara Sauce  
Penne Pomodoro  
Warm Rolls with Butter  
Tiramisu Torte with Kahlua Crème  
Coffee, Decaf, Assorted Teas

### **Pasta Primavera \$24**

Caesar Salad – Romaine Lettuce, Shaved Parmesan, Parmesan Garlic Croutons, Caesar Dressing  
Penne Pasta with Herb Chicken Breast tossed with Peppers, Zucchini, Diced Portobello Mushrooms, Diced Roma Tomatoes in a Parmesan Alfredo Sauce  
Warm Rolls with Butter  
Italian Cream Layer Cake  
Coffee, Decaf, Assorted Teas

### **Chicken Cardinale \$28**

Mixed Field Green Salad – Grape Tomato, Julienne Cucumbers, Choice of Dressing  
Boneless Breast of Chicken coated in Panko Breadcrumbs with Lemon Pepper Seasoning, pan sauteed topped with Julienne of Sweet Red and Yellow Peppers in a Lemon Beurre Blanc  
Warm Rolls with Butter  
Ultimate Chocolate Cake  
Coffee, Decaf, Assorted Teas

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## PLATED LUNCH – OF LAND

### **Rosemary and Black Pepper**

#### **Crusted Pork Loin \$30**

Mixed Field Green Salad – Grape Tomato,  
Julienne Cucumbers, Choice of Dressing  
Rosemary and Black Pepper Crusted Sliced  
Pork Loin with Wild Mushroom Marsala Sauce  
Rosemary Roasted Potatoes  
Fresh Vegetables  
Warm Rolls with Butter  
Gourmet Carrot Cake  
Coffee, Decaf, Assorted Teas

#### **Roasted New York Strip Loin \$35**

Sliced Beefsteak Tomatoes, Sweet Onion, Crumbled Bleu  
Cheese, Balsamic Vinaigrette  
Sliced New York Strip Loin with Bordeaux Red Wine Sauce  
Horseradish Mashed Potatoes and Tomato Gruyere  
Julienne of Vegetable  
Warm Rolls with Butter  
Ultimate Chocolate Cake  
Coffee, Decaf, Assorted Teas

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## PLATED LUNCH – OF SEA

### **Grilled Fillet of Salmon \$28**

Mixed Field Green Salad – Grape Tomatoes,  
Julienne Cucumbers, Choice of Dressing  
Grilled Fillet of Salmon, Dijon Cream Sauce  
Yukon Gold Mashed Potatoes  
Asparagus  
Warm Rolls with Butter  
Lemon Mist Cake  
Coffee, Decaf, Assorted Teas

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## COLD LUNCH BUFFETS

### **The Wall Street \$30**

Chef's Soup of the Day  
Garden Salad with Dressing Selection  
Cole Slaw, Spicy Potato Salad  
Albacore Tuna Salad, Chicken Salad  
Sliced Oven Roasted Turkey, Sliced Roast Beef,  
Shaved Ham  
Sliced Big Eye Swiss, American, Sharp Cheddar  
Cheeses  
Tomatoes, Onions, Kosher Pickles, Black Olives  
Lite Mayonnaise, Dijonnaise, Horseradish,  
Peppercorn Mustard  
Wheat Bread, Multi-Grain and Kaiser Rolls  
Individual Bags of Potato Chips, Pretzels  
Chef's Selection of Dessert  
Coffee, Decaf, Assorted Teas

### **Deli Express \$28**

Fresh Fruit Salad, Spicy Potato Salad, Cole Slaw  
Roasted Breast of Turkey, Sliced Roast Beef,  
Shaved Ham  
Sharp Cheddar, Big Eye Swiss and American  
Cheeses, Romaine Lettuce  
Tomatoes and Pickles  
Lite Mayonnaise, Dijonnaise, Horseradish and  
Peppercorn Mustard  
Wheat Bread, Multi-Grain and Kaiser Rolls  
Individual Bags of Potato Chips, Pretzels  
Chef's Selection of Dessert  
Coffee, Decaf, Assorted Teas

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## COLD LUNCH BUFFETS

### **Wrap and Run \$30**

Tossed Garden Salad with Assorted Dressings

Spicy Potato Salad

Roasted Sliced Turkey in a Whole Wheat Wrap  
with Mayonnaise, Applewood Smoked Bacon,

Shredded Lettuce, Tomato and Swiss Cheese

Grilled Sliced Breast of Chicken in a Sun Dried

Tomato Wrap with Pico de Gallo, Shredded

Lettuce and Monterey Jack Cheese, Pesto

Mayonnaise and Sour Cream

Shaved Lean Ham with Big Eye Swiss, Shredded

Lettuce, Diced Tomatoes and Dijonnaise in a

spinach wrap Individual Bags of Potato Chips,

Pretzels

Fudge Brownies, S'mores, Lemon and Peanut

Butter Bars

Coffee, Decaf, Assorted Teas

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## HOT LUNCH BUFFETS

### **Chef's Picnic \$33**

**(Minimum of 50 People)**

Tidewater Cole Slaw, Macaroni  
Salad

Boneless BBQ Chicken Thighs

Quarter Pound Cheeseburgers

OR

All Beef Hot Dogs

Shredded Pork Barbeque

Assorted Breads

Campsite Baked Beans with Bourbon and  
Brown Sugar

Condiment Bar to include Diced Onions,  
Relish, Smoked Applewood Bacon,  
Ketchup and Mustard

Sliced Watermelon

Assortment of Fresh Baked Cookies,  
Brownies

Coffee, Decaf, Assorted Teas, Lemonade,  
Iced tea

### **Italian Buffet \$33**

Caesar Salad, Sun Dried Tomato and  
Mozzarella Salad, Pasta Salad with Ham,  
Salami, Red Onion, Tomato, Olives

Parmesan Encrusted Chicken covered in  
Marinara Sauce

Baked Salmon with Lemon Beurre Blanc  
Eggplant Parmesan

Chef's Choice of Seasonal Vegetables  
Tiramisu Torte with Kahlua Crème

Fresh Cannoli

Coffee, Decaf, Assorted Teas, Iced Tea

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## STATIONARY DISPLAYS

### **Italian Antipasta \$8.00**

#### **Per Person**

Prosciutto, Pepperoni, Genoa Salami, Capicola, Kalamata Olives, Artichoke Hearts, Pepperoncini, Fresh Mozzarella, Provolone, Crusty Italian Breads, Flavored Italian Oils

### **Cheese Board \$8.00**

#### **Per Person**

Gorgonzola, Sharp Cheddar, Smoked Gouda, Brie, Pepper Jack and Havarti Cheeses garnished with Fresh Fruits and Berries, Crostinis and French Baguettes

### **Fresh Vegetables \$7.00**

#### **Per Person**

Asparagus, Baby Carrots, Zucchini, Sweet Peppers, Yellow Squash, Red Grape Tomatoes, Cauliflower Florets with Chef's Selection of Dips

### **Grilled Balsamic Veg \$9.00**

#### **Per Person**

Green Asparagus, Eggplant, Zucchini, Portobello Mushrooms, Artichoke Hearts, Roasted Marinated Peppers, Squash and Sweet Onion, drizzled with Balsamic Vinaigrette Dressing

### **Fresh Market Seafood Display**

#### **Market Price**

(Minimum 50 people; priced per person)  
Jumbo Shrimp (3 per person)  
Alaskan King Crab Leg (1 per person)  
Served over a bed of ice with Cocktail Sauce, Mignonette Sauce

*Enhance your raw bar with a customized ice carving with company logo or decorative display.*

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## CARVING STATIONS

### **Roasted Beef Tenderloin\***

**\$17.00 Per Person**

Rolled in Black Peppercorn  
Silver Dollar Rolls  
Bourbon Sauce  
Horseradish Mayonnaise

### **Roast Turkey Breast\***

**\$15.00 Per Person**

Honey Mustard  
Cranberry Relish  
Silver Dollar Rolls

### **Baked Sugar Cured**

### **Virginia Ham\***

**\$13.00 Per Person**

Molasses Citrus Glaze Virginia Ham  
Vidalia Onion Relish  
Dijonnaise Mayonnaise  
Silver Dollar Rolls

### **Garlic Peppercorn Crusted**

### **Pork Loin\***

**\$15.00 Per Person**

(Serves 30 people)  
Seasoned in Crushed Peppercorn  
Dijon Mustard  
Mandarin Cranberry Relish  
Silver Dollar Rolls

\* All stations are attended by one of our talented chefs, one chef per 75 people. Chef fee applies. 75.00

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## ACTION STATIONS

### **Caesar Salad Station \$15**

Grilled Chicken, Grilled Salmon, Hearts of Romaine, Diced Bacon, Julienne Red Onion, Parmesan Cheese, White Anchovies, Roasted Garlic Croutons tossed with Caesar Dressing

### **Asian Chicken Salad \$14**

Marinated Chicken Thighs tossed with Cabbage, Julienne Peppers, Carrots, Mung Beans, Asian Dressing, topped with Crispy Wonton

### **Santa Fe Fajita Bar\* \$15**

Chicken and Beef Fajitas, Chicken Quesadillas, Pico de Gallo, Guacamole, Sour Cream, Monterey Jack and Cheddar Cheeses

### **Pasta Station \* \$15**

Tortellini, Penne, Farfalle, Marinara, Bolognese, Alfredo, Sausage, Shrimp, Chicken, Broccoli, Onion, Mushrooms, Bacon, Peas

### **Sweet Endings \$14**

Fresh Fruit Tarts, Miniature Cheesecakes, Chocolate Strawberries, Cream Puffs, Chocolate Eclairs  
Coffee, Decaf, Assorted Teas, Whipped Cream, Raw Sugar, Sugar Sticks, Cinnamon Sticks, Orange and Lemon Zest, Chocolate Shavings

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## RECEPTION

### COLD HORS D'OEUVRES

All Served Per Piece.....

Pear and Brie with Almond	\$5.50
Bruschetta Pomodoro	\$5.50
European Finger Sandwiches	\$5.50
Prosciutto, Gorgonzola Crostini	\$5.50
Asparagus Wrapped in Prosciutto	\$5.50
Genoa Salami, Dijon Cream	\$5.50
Thai Chicken with Lettuce Wrap	\$5.50
Belgium Endive with Asian Spiced Chicken	\$5.50
Jumbo Shrimp Cocktail	\$7.50
Alaskan Snow Crab Claws	\$5.50
Smoked Salmon Pinwheels	\$5.50
Fresh Salmon Tartare	\$5.50
Crab Salad Canapes	\$6.50
Ceviche Shrimp Shooter with Cocktail	\$6.00
Seared Ahi Tuna over Mango Salsa	\$6.25
Bruschetta in Tortilla Shell	\$5.50
Vegetable Quinoa Shooter	\$5.00
Hummus Shooters	\$5.50
Manchego Honeycomb Crostini	\$5.50
Grilled Vegetable Shooter	\$5.50

### HOT HORS D'OEUVRES

All Served Per Piece.....

Spanakopita	\$6.00
Parmesan Artichoke Hearts	\$6.00
Assorted Dim Sum	\$6.00
Miniature Deep Pan Pizza	\$6.00
Philadelphia Cheesesteak Spring Rolls	\$6.00
Brie with Raspberry Tarts	\$6.00
Brie en Croute	\$6.00
Raspberry and Brie in Phyllo	\$6.00
Vegetable Empanadas	\$6.00
Vegetable Egg Rolls	\$6.00
Scallops wrapped in Applewood Smoked Bacon	\$7.50
Miniature Crab Cakes	\$6.00
Shrimp Tempura	\$7.50
Asparagus and Mushroom Arancini Balls	\$6.00
Mini Beef Wellington	\$7.00
Chicken Sate Teriyaki	\$6.00
Miniature Quiche Lorraine	\$5.50
Swedish or BBQ Meatballs	\$5.50
Chicken Tenders with Honey Mustard	\$5.50
Franks in Mini Pretzel	\$5.50

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## RECEPTION

(Priced per pound)

### DRY SNACKS

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Potato Chips and French Onion Dip	<b>\$20</b>
Tortilla Chips and Spicy Salsa	<b>\$20</b>
Kettle Chips and Bleu Cheese Dip	<b>\$22</b>
Pita Chips and Hummus	<b>\$20</b>
Terra Chips and Yogurt Dip	<b>\$20</b>
Mixed Nuts	<b>\$24</b>
Cashews	<b>\$32</b>

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## RECEPTION PACKAGES

(Packages priced per person for one hour)

### **The Happy Hour \$22**

Domestic and Imported Cheeses, garnished with Fresh Fruit, Chicken Tenders, BBQ, Honey Mustard, Ranch, Buffalo Sauces

### **The Mediterranean \$26**

Grilled Vegetable Platter: Asparagus, Eggplant, Zucchini, Squash, Roasted Marinated Peppers and Sweet Onion, Drizzled Balsamic Vinaigrette Dressing

Brie and Raspberry Tarts, Spanakopita, Parmesan Artichoke Hearts

Hummus, Marinated Olives, Pita, Flatbreads, Olive Bread

### **The Butler \$28**

(All items served by white gloved butlers)  
Beef Wellington, Chicken Sate, Thai Chicken Spring Rolls, Bruschetta Pomodora

### **Changes in Latitude \$35**

(All items served by white gloved butlers)  
Shrimp Tempura, Raspberry and Brie in Phyllo, Mini Beef Wellington, Mini Crab Cakes, Crab Rangoon, Fresh Seasonal Fruit Platter

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## PLATED DINNER – OF AIR

All entrees include your choice of salad, warm rolls and butter, entrée dessert, coffee, decaf, assorted teas

### **Chicken Piccata \$38**

Chicken Breast seasoned and seared,  
Lemon Beurre Blanc, Sun Dried Rissotto  
and Broccoli Rabe

### **Chicken Rosemary \$38**

Marinated Boneless Breast of Chicken,  
Fresh Vegetables and Roasted Truffle  
Potatoes with a Mushroom Sauce

### **Chicken Mediterranean \$38**

Marinated Boneless Breast of Chicken, Sun  
Dried Tomato Pesto, Roasted Red and  
Yellow Peppers, Melted Mozzarella  
Cheese, Fresh Vegetables and Yukon Gold  
Mashed Potatoes

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## PLATED DINNER – OF LAND

All entrees include your choice of salad, warm rolls and butter, entrée dessert, coffee, decaf, assorted teas

### **Filet Mignon \$53**

Center Cut Filet Mignon with Merlot enhanced demi-glaze, Fresh Asparagus and Caramelized Onion Mashed Potatoes

### **Flat Iron Steak \$45**

Marinated and Grilled Flat Iron Steak with a Red Garlic demi-glaze, Fresh Green Beans and Chive Mashed Potatoes

### **Roast Prime Rib of Beef \$47**

Slow Roasted Prime Rib of Beef, Natural Au Jus, Oven Roasted Rosemary Potatoes and Julienne of Fresh Vegetables

### **Vegetable Mediterranean**

#### **Couscous \$37**

Asparagus, Eggplant, Zucchini, Portobello Mushrooms, Roasted Peppers and Squash cooked in an aromatic Vegetable Broth and drizzled with Lemon Chive Aioli

### **Braised Short Ribs \$44**

Slow Cooked Short Ribs, Horseradish Cream, Yukon Gold Potatoes and Gingered Carrots

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PHILADELPHIA AIRPORT HOTEL

500 Stevens Drive  
Philadelphia, PA 19113  
610-521-5900

## PLATED DINNER – OF SEA

All entrees include your choice of salad, warm rolls and butter, entrée dessert, coffee, decaf, assorted teas

### **Crab Cakes \$40**

Jumbo Lump Crab Cakes with Dijonnaise  
Cream served on bed of Seasoned Sauteed  
Spinach

### **Fillet of Salmon \$37**

Thai Glazed Salmon, Vanilla Jasmine Rice,  
Fresh Asparagus

*All menu items carry a 15.4% admin fee, 7.6% service charge and 6% sales tax.  
If guarantee is less than 15 people a 150.00 labor charge will be added*

## PLATED DINNER – DUETS OF AIR, LAND AND SEA

All entrees include your choice of salad, warm rolls and butter, entrée dessert, coffee, decaf, assorted teas

### **Filet Mignon & Sugar Cane**

#### **Skewered Shrimp \$56**

Filet Mignon in Bordelaise Sauce with Shrimp, Yukon Gold Mashed Potatoes, Fresh Asparagus

### **Filet Mignon & Fillet of**

#### **Salmon \$56**

Filet Mignon in Bordelaise Sauce, Sesame Ginger Glaze Salmon Fillet, Yukon Gold Mashed Potatoes and Fresh Asparagus

### **Filet Mignon & Jumbo Lump**

#### **Crab Cake \$54**

Filet Mignon in Cabernet Roasted Shallot Sauce, Jumbo Lump Crab Cake with Dijonnaise Cream on a bed of Seasoned Sauteed Spinach, Yukon Gold Mashed Potatoes

### **Chicken Piccata & Fillet of**

#### **Salmon \$42**

Seared Chicken Breast Piccata Style, Dijon Glazed Salmon Fillet, Sun Dried Tomato Risotto, Fresh Vegetables

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## BUFFET DINNERS

(All dinners include coffee, decaf, assorted teas – minimum 50 people)

### **Dinner Buffet \$41**

Beefsteak Tomato, Sweet Onion, Maytag Bleu  
Cheese Platter  
Caesar Salad  
Field Green Salad, Assorted Dressings  
Chilled Tortellini Salad

#### Selection of Two Entrees:

Braised Short Ribs  
Pork Loin with Apple Cider Demi-Glaze  
Chicken Piccata  
Chicken Rosemary  
Chicken Saltimbocca  
Seared Fillet of Salmon  
Penne Bolognese

White Cheddar au Gratin Potatoes, Wild Rice  
Fresh Seasonal Vegetables  
Pecan Pie, Gluten Free Chocolate Tort

### **Picnic on the Bay \$42**

Clam Chowder  
Field Green Salad, Assorted Dressings  
Cole Slaw  
Red Bliss Potato Salad  
Barbecued Pork Ribs  
Barbecued Chicken Thighs  
Chicken Fajitas  
Beef Fajitas  
Corn on the Cob  
Bourbon Baked Beans  
Rosemary and Parmesan Crusted Potato Wedges  
Cornbread, Warm Rolls and Butter  
Sliced Watermelon  
Apple Crisp, Pecan Pie

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## BUFFET DINNERS

(All dinners include coffee, decaf, assorted teas – minimum 50 people)

### Prime Rib Buffet **\$45**

Greek Salad  
Field Greens, Assorted Dressings  
Grilled Balsamic Vegetable Platter  
Carved Prime Rib with Au Jus\*

Selection of Two Entrees:

Chicken Marsala  
Seared Fillet of Salmon  
Penne Bolognese

Fresh Vegetable Medley  
Roasted Pepper Rice  
Warm Rolls and Butter  
Limoncello Cake, Triple Chocolate Cake

### Italian Buffet **\$39**

Tomato & Fresh Mozzarella Platter  
Caesar Salad  
Grilled Balsamic Vegetable Platter  
Parmesan Encrusted Chicken with Marinara  
Lasagna (meat or vegetable)  
Grilled Italian Sausage, Onions and Roasted Peppers  
Rosemary & Olive Oil Roasted Potatoes  
Green Beans with Shallots and Roasted Peppers  
Tiramisu, Cannoli

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## GENERAL INFORMATION

### **Deposit and Payment**

A non-refundable deposit is required upon signing your agreement. Full payment is due ten (10) business days prior to your event by cash, cashier's check or credit card for all social functions. If direct billing is requested, credit must be approved by the hotel's credit manager and must be submitted at the time of booking the event. A valid credit card must be on file with the hotel prior to event taking place regardless of the final method of payment.

### **Guarantee**

Guarantee must be specified three (3) business days in advance by 12:00 noon. Guarantee number is not subject to reduction. If the guarantee is not received within the above mentioned time, the estimated figure will automatically become the guarantee if the Hotel is not advised at such time. Should final guarantee or attendance be below 15 guests, a \$150.00 labor charge will be applied to each meal function. If additional guests above the respective guarantee numbers attend, the Hotel will not guarantee the same menu and additional time may be need to prepare.

### **Split Entrees**

The Hotel must be provided with the exact count of each entrée item seven (7) business days prior to the event. All meals served will be charged at the higher price. Minimum of forty (40) guests for all split entrée functions.

### **Seating**

Please advise your catering/event manager if a head table, riser, stage or dance floor is required. If guests are to be assigned to numbered tables, a special seating diagram will be designed. Banquet tables are draped in linen provided by the Hotel in white. Specialty linens (including chair covers) may be ordered at an additional charge.

## GENERAL INFORMATION

### **Decoration**

Any use of a flame in décor (to include floral arrangements) requires a permit from the Philadelphia Fire Department which must be attained by the client and presented to the Hotel seven (7) days in advance of the event. Arrangements for early decorating time or special requirements of your decorator/florist must be coordinated in advance with the event manager who will assess cleaning deposits and/or fees. Customized ice sculptures are available at additional costs.

### **Signage**

Any signs provided by our guests shall be professional quality and have Hotel management approval of content, style and placement.

### **Table Top Exhibit**

A standard rental charge of \$50.00 per table will be applied for all table top exhibits or silent auction tables to cover the cost of space, tables, linen and labor.

### **Special Conditions**

No food or beverages of any kind will be permitted into the Hotel by the client or their guests from the outside unless it is pre-arranged with our catering manager in advance. There will be a \$5.00 charge per person added to the menu price for functions prior to 6:30am and after 9:00pm.

### **Package Handling and Storage**

**The Renaissance Philadelphia Airport Hotel will assume no responsibility for the damage or loss of any merchandise/articles left in the Hotel prior to or following an event. Nor does the Hotel accept responsibility for rental items, vendor equipment or set-up and strike. Security for exhibits and valuables should be arranged prior to your function with the events department and will be charged at an hourly rate.**

## GENERAL INFORMATION

### **Banners, Signs and Flags**

Arrangements for hanging banners, signs, seals and flags must be handled by the Hotel. All banners and signs must conform to the standard of the Renaissance Philadelphia Airport Hotel. So that we can maintain the beauty and integrity of the Hotel, we ask that all signage be placed on easels and not attached, nailed or taped to walls. All types of signage in public space throughout the Hotel must be approved through the event manager in advance.

### **Security**

Additional security required for an event can be arranged through your event manager at an hourly rate, based on 4 hour minimum. The Hotel is not responsible for the services rendered through outside agencies. Armed guards are not permitted at the Renaissance Philadelphia Airport Hotel for any reason.

### **Labor Charge**

A labor charge of \$150.00 will apply to any food function less than 15 persons. The Renaissance Philadelphia Airport Hotel is pleased to provide Express Lunch menus through room service for any food functions under 10 persons.



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