



RENAISSANCE ROSS BRIDGE

GOLF RESORT AND SPA

## EVENTS

STYLISH – DISTINCTIVE - UNIQUE

**R**  
RENAISSANCE®  
HOTELS

4000 GRAND AVENUE  
BIRMINGHAM, ALABAMA USA 35226  
(205) 916 - 7677



# SAVOR BREAKFAST

WAKE UP

**R**  
RENAISSANCE™  
HOTELS

4000 GRAND AVENUE  
BIRMINGHAM, ALABAMA USA 35226  
(205) 916 - 7677

## Plated Breakfast

### **The Highlands | \$36**

Orange Juice  
Fluffy Scrambled Cage Free Eggs  
Bacon and Conecuh Sausage  
Assorted Breakfast Breads  
Daily Potato  
Cream Cheese, Sweet Creamery Butter,  
and Fruit Preserves  
Freshly Brewed illy Regular and  
Decaffeinated Coffee and Hot Tea  
Selections

### **Sloss | \$38**

Orange Juice  
Bacon and Conecuh Sausage  
Assorted Breakfast Breads  
Zucchini Frittata  
Cream Cheese, Sweet Creamery Butter,  
and Fruit Preserves  
Freshly Brewed illy Regular and  
Decaffeinated Coffee and Hot Tea  
Selections

### **Five Point | \$40**

Orange Juice  
Bacon and Conecuh Sausage  
Breakfast Stack (Potato Cakes, Country Ham,  
Gruyere, Sunny Side Up Eggs)  
Assorted Breakfast Breads  
Cream Cheese, Sweet Creamery Butter, and  
Fruit Preserves  
Freshly Brewed illy Regular and Decaffeinated  
Coffee and Hot Tea Selections

**All Breakfast Options Provide 1 Hour of  
Replenishment Service (Including Beverages)  
Each Additional Hour of Replenishment | \$10**

**\*Gluten Friendly\***

*All prices are subject to 25% service charge and  
9.5% sales tax. Prices are subject to change  
without notice due to availability*

## Continental Breakfast

### Basic | \$31

Orange Juice

Sliced Seasonal Fruits & Berries

Assorted Breakfast Breads

- Cinnamon Rolls, Bran Muffins, Blueberry Muffins, Croissants, and Glazed Donuts
- Toast to include: White Bread, Multigrain Bread, and Bagels

Cream Cheese, Sweet Creamery Butter, and Fruit Preserves

Freshly Brewed illy Regular and Decaffeinated Coffee and Hot Tea Selections

### Enhancements

Scrambled Cage Free Eggs with Cheddar Cheese\* | \$5

Bacon\* | \$5

Conecuh Sausage\* | \$5- made locally in Conecuh County, AL

Grilled Southeast Family Farm Ham\* | \$5

Buttermilk Biscuits with Bacon or Conecuh Sausage | \$7

Assorted Cereals with 2% Milk & Skim Milk | \$5

Yogurt and Granola | \$5

Oakview Farms Stone Ground Grits or Oatmeal\* | \$8

Assorted Breakfast Sandwiches | \$7

Chicken Biscuit

Bacon, Egg, and Cheddar Cheese on Wheat Wrap

Sausage, Egg and Cheddar Cheese Wrap

Ham, Egg, and Cheddar Cheese Biscuit

Broccoli and Mushroom Quiche on Croissant

**All Breakfast Options Provide 1 Hour of Replenishment Service (Including Beverages)**

**Each Additional Hour of Replenishment | \$10**

**\*Gluten Friendly\***

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## Cahaba Breakfast Buffet

### Cahaba Breakfast Buffet | \$40

Orange Juice  
Sliced Seasonal Fruits & Berries  
Assorted Breakfast Breads

- Cinnamon Rolls, Bran Muffins, Blueberry Muffins, Croissants, and Glazed Donuts
- Toast to include: White Bread, Multigrain Bread, and Bagels

Cream Cheese, Sweet Creamery Butter, and Fruit Preserves  
House Made Biscuits served with Conecuh Sausage Gravy  
Fluffy Scrambled Cage Free Eggs  
Oakview Farm Stone-Ground Grits  
Bacon and Conecuh Sausage  
2% Milk and Low Fat Milk  
Freshly Brewed illy Regular and Decaffeinated Coffee and Hot Tea Selections

### Enhancements

Banana Oatmeal Pancakes with Strawberry Compote | \$7  
Waffles with Warm Maple Syrup | \$7  
**Doughnut Hole Station | \$7-** cake doughnut holes, caramel, chocolate glaze, cinnamon sugar, powdered sugar, strawberry glaze  
**Croissant French Toast Station | \$12-** maple syrup, strawberry syrup  
**Omelet Station\* | \$12** – bacon, sausage, ham, cheddar and Swiss cheeses, jalapenos, bell peppers, spinach, mushrooms, onions, cherry tomatoes, whole eggs, egg whites  
Assorted Cereals with 2% Milk & Skim Milk\* | \$4  
**Assorted Breakfast Sandwiches | \$7**

- Chicken Biscuit
- Bacon, Egg, and Cheddar Cheese on Wheat Wrap
- Sausage, Egg and Cheddar Cheese Wrap
- Ham, Egg, and Cheddar Cheese Biscuit
- Broccoli and Mushroom Quiche on Croissant

**Biscuit Bar | \$14** -served with assorted whipped butters, honey, sorghum, agave nectar, Real maple syrup, apple butter, yellow mustard, creole mustard, cream cheese, assorted jellies and jams, sausage gravy, lemon curd, glazed bananas  
**Chicken and Waffle Station | \$15** -Made to order Waffles and Chicken with spicy and buttermilk fried chicken. Served with butter, maple syrup, honey, sorghum, agave nectar, and hot sauce.  
**Pancake Station | \$15** -Buttermilk pancakes made to order with assortment of honey, sorghum, agave nectar, maple syrup, apple butter, whipped cream, blueberries, strawberries, bananas, chocolate chips, and house made granola

**Buffet Serves a Minimum of 20 Guests**

**\$150 Chef Attendant Fee added to Enhancement Price**

**All Breakfast Options Provide 1 Hour of Replenishment Service (Including Beverages)**

**Each Additional Hour of Replenishment | \$10**

**These items are enhancements to a buffet menu and may not be purchased as stand-alone items.**

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## Crestline Breakfast Buffet

### Crestline Breakfast Buffet | \$44

Orange Juice

Sliced Seasonal Fruits & Berries

Assorted Breakfast Breads

- Cinnamon Rolls, Bran Muffins, Blueberry Muffins, Croissants, and Glazed Donuts
- Toast to include: White Bread, Multigrain Bread, and Bagels

Cream Cheese, Sweet Creamery Butter, and Fruit Preserves

House Made Biscuits served with Conecuh

Sausage Gravy

Daily Potato

Fluffy Scrambled Cage Free Eggs

Oakview Farm Stone-Ground Grits

Bacon and Conecuh Sausage

Mushroom and Herb Frittata

Gravlox served with bagels, cream cheese, capers, chopped egg whites and egg yolks, shaved red onion and mustard dill sauce  
Cheese and Meats with prosciutto, salami and mortadella

2% Milk and Low Fat Milk

Freshly Brewed illy Regular and Decaffeinated Coffee and Hot Tea Selections

### Enhancements

Banana Oatmeal Pancakes with Strawberry Compote | \$7

Waffles with Warm Maple Syrup | \$7

**Doughnut Hole Station | \$7-** cake doughnut holes, caramel, chocolate glaze, cinnamon sugar, powdered sugar, strawberry glaze

**Croissant French Toast Station | \$12-** maple syrup, strawberry syrup

**Omelet Station\* | \$12** – bacon, sausage, ham, cheddar and Swiss cheeses, jalapenos, bell peppers, spinach, mushrooms, onions, cherry tomatoes, whole eggs, egg whites

Assorted Cereals with 2% Milk & Skim Milk\* | \$4

**Assorted Breakfast Sandwiches | \$7**

- Chicken Biscuit
- Bacon, Egg, and Cheddar Cheese on Wheat Wrap
- Sausage, Egg and Cheddar Cheese Wrap
- Ham, Egg, and Cheddar Cheese Biscuit
- Broccoli and Mushroom Quiche on Croissant

**Biscuit Bar | \$14** -served with assorted whipped butters, honey, sorghum, agave nectar, Real maple syrup, apple butter, yellow mustard, creole mustard, cream cheese, assorted jellies and jams, sausage gravy, lemon curd, glazed bananas

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**Pancake Station | \$15** -Buttermilk pancakes made to order with assortment of honey, sorghum, agave nectar, maple syrup, apple butter, whipped cream, blueberries, strawberries, bananas, chocolate chips, and house made granola

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## SoHo Breakfast Buffet

### SoHo Breakfast Buffet | \$49

Orange Juice  
Sliced Seasonal Fruits & Berries  
Assorted Breakfast Breads

- Cinnamon Rolls, Bran Muffins, Blueberry Muffins, Croissants, and Glazed Donuts
- Toast to include: White Bread, Multigrain Bread, and Bagels

Cream Cheese, Sweet Creamery Butter, and Fruit Preserves  
House Made Biscuits served with Conecuh Sausage Gravy  
Daily Potato  
Fluffy Scrambled Cage Free Eggs  
Oakview Farm Stone-Ground Grits  
Bacon and Conecuh Sausage  
Potato Country Ham and Bell Pepper Egg Casserole  
Shrimp and Grits  
2% Milk and Low Fat Milk  
Freshly Brewed illy Regular and Decaffeinated Coffee and Hot Tea Selections

### Enhancements

Banana Oatmeal Pancakes with Strawberry Compote | \$7  
Waffles with Warm Maple Syrup | \$7  
**Doughnut Hole Station | \$7-** cake doughnut holes, caramel, chocolate glaze, cinnamon sugar, powdered sugar, strawberry glaze  
**Croissant French Toast Station | \$12-** maple syrup, strawberry syrup  
**Omelet Station\* | \$12** – bacon, sausage, ham, cheddar and Swiss cheeses, jalapenos, bell peppers, spinach, mushrooms, onions, cherry tomatoes, whole eggs, egg whites  
Assorted Cereals with 2% Milk & Skim Milk\* | \$4  
**Assorted Breakfast Sandwiches | \$7**

- Chicken Biscuit
- Bacon, Egg, and Cheddar Cheese on Wheat Wrap
- Sausage, Egg and Cheddar Cheese Wrap
- Ham, Egg, and Cheddar Cheese Biscuit
- Broccoli and Mushroom Quiche on Croissant

**Biscuit Bar | \$14** -served with assorted whipped butters, honey, sorghum, agave nectar, Real maple syrup, apple butter, yellow mustard, creole mustard, cream cheese, assorted jellies and jams, sausage gravy, lemon curd, glazed bananas  
**Chicken and Waffle Station | \$15** -Made to order Waffles and Chicken with spicy and buttermilk fried chicken. Served with butter, maple syrup, honey, sorghum, agave nectar, and hot sauce.  
**Pancake Station | \$15** -Buttermilk pancakes made to order with assortment of honey, sorghum, agave nectar, maple syrup, apple butter, whipped cream, blueberries, strawberries, bananas, chocolate chips, and house made granola

**Buffet Serves a Minimum of 20 Guests**

**\$150 Chef Attendant Fee added to Enhancement Price**

**All Breakfast Options Provide 1 Hour of Replenishment Service (Including Beverages)**

**Each Additional Hour of Replenishment | \$10**

**These items are enhancements to a buffet menu and may not be purchased as stand-alone items.**

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# TAKE A BREAK

INDULGE; ALWAYS TOMORROW



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## Beverage Breaks

### **All Day Beverage Break | \$28**

Freshly Brewed illy Regular & Decaffeinated Coffee and Hot Tea Selections Assorted Diet and Assorted Soft Drinks and Bottled Water

### **Half Day Beverage Break | \$21**

Freshly Brewed illy Regular & Decaffeinated Coffee and Hot Tea Selections Assorted Diet and Regular Soft Drinks and Bottled Water

### **Beverages Available on Consumption**

Freshly Brewed illy Regular Coffee | \$90 per Gallon

Freshly Brewed illy Decaffeinated Coffee | \$90 per Gallon

Bottled Water | \$5.50 Each

Assorted Soft Drinks | \$5.50 Each

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## A La Carte Breaks

Assortment of M&Ms, Peanut M&Ms, Twix, Kit Kat, Butterfinger, Snickers, Hershey's Bar | \$5 Each

Kind Bars | \$6 Each

Clif Bars | \$6 Each

Assorted Lays Potato Chips | \$3 Each

White Cheddar Popcorn, Half Salted Popcorn, Kettle Popcorn | \$4 Each

Cheese Crackers | \$3 Each

Peanut Butter Crackers | \$3 Each

Mixed Nuts | \$12 Per Pound

Trail Mix | \$3 Each

Assorted Cookies and Brownies | \$45 Dozen

Assorted Soft Drinks | \$5.50 Each

Apple Juice, Ruby Red Grapefruit Juice | \$4 Each

**Powerade | \$5.50 Each**

- Fruit Punch, Lemon Lime, Orange, Grape, Mountain Blast, Mixed Berry

Monster Energy Drinks | \$5.50 Each

Red Bull, Red Bull Sugar Free | \$5 Each

Peach Tea | \$5 Each

**Illy issimo | \$6 Each**

- Mochaccino, Latte Macchiato, Cappuccino

Pellegrino | \$6 Each

Aqua Panna | \$6 Each

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## Refreshment Breaks

### **Fries with That Shake Break | \$25**

House Made Chocolate, Vanilla, and Strawberry Milk Shakes, House Made French Fries with Assorted Dips to include: Jack Daniels Ketchup, Aioli, Remoulade, Creole Mustard

### **Mayberry Break | \$19**

Apothecary Jars filled with Jellybellies, Starburst, Now & Laters, Jolly Ranchers, Strawberry Bon Bon, Lemon Heads, Smarties

**\*All candies listed are Gluten Friendly\***

### **Chocolate Break | \$19**

Apothecary Jars filled with Snickers, Twix, Reese's Peanut Butter Cups, Milky Way, Kits Kats, York Peppermint Pattie, Three Musketeers, and Hershey Kisses

### **Florence Break | \$29**

An Assortment of Upscale Cheeses, Cured Meats, Olives To Include: Quickey's Goat Cheddar, Red Dragon, Cave Aged Gruyere, Alabama Goat Cheese, Double Cream Brie, Maytag Blue Cheese, Hard Salami, Prosciutto, Mortadella, Whiskey Salami, Borsellino, Mager Speck, Kalamata, Oil Cured Provencal, Castrel Vetrano Olives, Walnuts, Dried Figs, Honey, Mustard, and Assorted Breads and Crostini

### **Savannah Break | \$21**

An Assortment of Bite-Sized Sandwiches to include: BLT, Cucumber Cream Cheese, Pimiento Cheese, Ham and Swiss and Egg Salad

### **Just Baked Cookie Break | \$25**

Baked to Order White Chocolate Blueberry, Peanut Butter, and Gluten Free Chocolate Chunk Cookies. Served with Whole Milk, Chocolate Milk, and Strawberry Milk

### **San Antonio Break | \$20**

Fresh Mango Salsa, Fruit Salsa, Sweet Corn Salsa, Pico de Gallo and Guacamole, served with Sweet Flour Tortilla Chips, Fried Corn Tortilla Chips and Baked Whole Wheat Tortilla Chips

**\*All items Gluten Friendly except Wheat and Flour Chips\***

### **Athens Break | \$19**

Fresh Carrot, Celery, Cucumber and Pepper Sticks Served with Tzatziki, Hummus, Minted Yogurt, Pita Chips and Whole Wheat Pita Pieces

### **Chilly Illy Break | \$21**

Illy Cold Brew with Flavored Syrups and Creamer, Chilled Illy Caffè Lattè, Cappuccino, and Mochaccino Blended Coffee Drinks, Croissants & Chocolate Croissants, Cinnamon Buns with Cream Cheese Icing and Pound Cake

### **Aspen Break | \$21**

Build Your Own Trail Mix to Include House-Made Granola\*, Mixed Nuts, Yogurt Covered Raisins, Honey Buttered Pecans, Golden Raisins, Chocolate Covered Espresso Beans, Banana Chips, Dried Apple and Sunflower Seeds

### **Santa Barbara Break | \$19**

Assorted Kind, Clif, and Power Bars  
Orange Carrot Juice and Apple Celery Juice\*  
Seasonal Berries\*

### **Above Breaks Do Not Include Beverages**

### **30 Minute Replenishment Service Provided**

### **Each Additional 30 Minutes of Replenishment | \$10**

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IS IT LUNCH YET?

FIND A FRESH PERSPECTIVE

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## Traditional Gourmet Box Lunch

### **Box Lunch | \$36**

#### **Please Choose One Sandwich for All Boxes:**

Pulled Chicken Salad Croissant  
Prosciutto with Herbed Cheese on a Baguette  
Boars Head Cajun Turkey on Wheat Bread  
with Toasted Walnuts, Swiss Cheese & Grapes  
Ham and Swiss on Ciabatta  
Cold Cut Sub with Ham, Turkey, and Salami  
Roast Beef and Cheddar on Sourdough

#### **Vegetarian Selection:**

Pita with Hummus, Feta and Tzatziki  
Sandwiches Are Gluten Friendly If Done In a  
Lettuce Wrap Or Gluten Friendly Bread

#### **Please Choose One Salad for All Boxes:**

Red Potato Salad\*  
Cole Slaw\*  
Fresh Fruit Salad\*  
Pasta Salad  
Tomato Cucumber Salad\*

#### **All Box Lunches to Include:**

Assorted Lays Potato Chips  
Cookie  
Bottled Water

### **Enhancements**

**Whole Fruit | \$3**

**Candy Bar | \$5**

**Power Bars | \$6**

**Cooler Bags | \$7**

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## Plated Lunch

### All Entrees Include:

Fresh Baked Yeast Rolls and Sweet Creamery Butter

Choice Of: One Salad, One Protein or Pasta Dish, One Starch, One Vegetable, One Dessert

If a Pasta Dish is chosen, a Starch will not be served

### Salad Choices:

Brock's\*  
The Plank\*  
Caesar  
Lavender-Pear

### Protein and Pasta Choices:

Herb Crusted Chicken Chop | \$49  
Pork Tenderloin | \$52  
Petit Filet of Beef\* | \$65  
Grilled Salmon\* | \$51  
Seasonal Fish\* | \$59  
Baked Chicken Eggplant Involtini | \$45  
House Made Lasagna | \$49

### Starch Choices:

Fingerling potatoes\*  
Cheesy Polenta\*  
Creamy Mashed Potatoes \*  
Potato Gratin\*  
Sweet Potato Gratin\*

### Seasonal Vegetable

### Dessert Choices:

Panna Cotta\* with fresh berries  
Apple Crostata caramelized Granny Smith apples in house made crust  
House Made Cheesecake  
Chocolate Hazelnut Cake  
Chocolate Mousse  
Chocolate Pot de Crème  
White Chocolate Bread Pudding with bourbon crème Anglaise  
Berry Tiramisu

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## RTJ Deli Board

**Choice of 2 | \$43**

**Choice of 3 | \$47**

**Choice of 4 | \$50**

### **Salad Choices:**

Mixed Green Salad with Assorted Toppings and Dressings\*

Cole Slaw\*

Red Potato Salad\*

Pasta Salad

Seasonal Salad

### **Sandwich Choices:**

Ham and Swiss on House Made Focaccia

Boars Head Cajun Turkey on Wheat Bread with Toasted Walnuts, Swiss Cheese & Grapes

Italian Sub

Chicken Salad Croissant

Pita with Hummus, Feta and Tzatziki

Cobb Wrap

Roast Beef and Cheddar on Sourdough

### **Buffet Served With:**

House Fried Chips\*

Assorted Cookies and Brownies

Lettuce, Tomato, Onion, Pickles,

Mayonnaise, Creole Mustard

Brewed illy Regular and Decaffeinated

Coffee, Iced Water, Sweet and Unsweet

Tea

### **Enhancements**

Chili\* | \$7

Cream of Potato Soup\* | \$7

Baked Potato\* | \$7

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## Magic City

### **Magic City Buffet | \$53**

#### **Salad:**

Arugula, Smoked Okra, Charred Onion, Goat Cheese, Heirloom Carrot, Cucumber, Tomato with Balsamic Dressing

#### **Soup:**

White Gazpacho, Local Vegetables

#### **Wraps & Sandwiches:**

Spinach, Portobello, Horseradish Cream on Whole Wheat Wrap

Ham, Gruyere, and Shaved Onion, Sourdough Pimento Cheese and Roast Beef on Flour Tortilla  
Salmon, Caper, Smoked Roe, Scallion, Dill Crème Fraiche, Spinach Wrap

#### **Sides:**

House Made Potato Crisps, Potato Salad, Egg Salad, Salami Salad

#### **Desserts:**

Panna Cotta and Fruit Cobbler

#### **Buffet Served With:**

Brewed illy Regular and Decaffeinated Coffee, Iced Water, Sweet and Unsweet Tea

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## Southern Delight Buffet

**Choice of 2 | \$70**

**Choice of 3 | \$82**

### Salad Choices:

Southern Chop Salad with Assorted Toppings and Dressings\* – *cucumber, tomato, cheddar cheese, red onion, bacon, honey butter, pecans, ranch, balsamic dressing*  
Red Potato Salad\*  
Cole Slaw\*

### Protein Choices:

Gulf BBQ Shrimp\* in Buttery Beer BBQ  
All Natural Grilled Bone-In BBQ Chicken with Smokey B Sauce\*  
St. Louis Style Ribs with Coca Cola BBQ Sauce\*  
Pulled Pork\*  
Smoked Sausage

### Starch Choices:

Macaroni and Cheese  
Firecracker Potatoes\*  
Three Cheese Grits\*  
Whipped Potatoes\*  
Grilled Sweet Potatoes\*

### Vegetable Choices:

Collard Greens  
Squash Casserole  
Slow Cooked Green Beans

### Buffet Served With:

Fresh Baked Yeast Rolls and Sweet Creamery Butter  
Chef's Selection of Assorted Desserts  
Freshly Brewed illy Regular & Decaffeinated Coffee  
Iced Water, Sweet and Unsweet Iced Tea

### Enhancements

Macaroni and Cheese Prepared by Chef | \$19 *ham, bacon, cherry tomatoes, green onions and charred red onions*  
Chef Attended Salad Station | \$10

### Buffet Serves a Minimum of 20 Guests

**All Buffets Provide 1 Hour of Replenishment Service  
Each Additional Hour of Replenishment | \$10**

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## Backyard Grill Out Buffet

**Choice of 2 | \$74**

**Choice of 3 | \$86**

### Salad Choices:

Mixed Green Salad with Assorted Toppings and Dressings - *red oak and green oak lettuces, frisee, arugula, radicchio, sorrel, mustard spinach and romaine with cucumber tomato and onion toppings*

Red Potato Salad\*

Cole Slaw\*

Seasonal Salad

### Protein Choices:

Grilled Pork Loin\*

Grilled Bone in Chicken

Grilled Gulf Shrimp\*

All Natural Grilled Filet of Beef\*

Grilled Seasonal Fish\*

### Starch Choices:

Baked Beans

Baked Potato\*

Grilled Sweet Potatoes\* – brown sugar, pecans, and butter

Oven Roasted Fingerling Potatoes

Grilled Grit Cakes\*

### Vegetable Choices:

Corn on the Cob\*

Slow Cooked Green Beans\*

Grilled Portobello Mushrooms

Seasonal Vegetable

### Buffet Served with:

Fresh Baked Yeast Rolls and Sweet Creamery Butter  
Chef's Selection of Assorted Desserts

Seasonal Dessert

Freshly Brewed illy Regular & Decaffeinated Coffee

Iced Water, Sweet and Unsweet Iced Tea

### Enhancements

Proteins Grilled by the Chef | \$150 Flat Fee

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## Palo Verde Buffet

**Choice of 2 | \$70**

**Choice of 3 | \$82**

### Salad and Soup Choices:

Mixed Green Salad with Assorted Toppings and Dressings

Black Bean and Roasted Corn Salsa\*

Chicken Tortilla Soup

Shrimp Salad Vera Cruz\*

Seasonal Salad

### Protein Choices:

Sautéed Ground Beef Seasoned with Cumin and Spices\*

All Natural Pollo Asada Roasted Chicken Pulled and Served in Seasoned Broth\*

All Natural Carne Asada Grilled Beef Marinated in Cilantro and Lime\*

Beef, Chicken or Pork Enchiladas

Chicken or Pork Flautas

### Vegetable and Starch Choices:

Black Beans\*

Spanish Rice\*

Mexican Corn\*

Roasted Potatoes\*

Calabacitas\*

*(zucchini, corn, tomatoes, pepper and bell pepper)*

### Buffet Served With:\*

Pico de Gallo\*, Guacamole\*, Cilantro Sour Cream\*, Shredded Cheddar Cheese\*,

Jalapenos\*, Shredded Lettuce\*, Tomatoes\*, Salsa Verde\* and Flour Tortillas

Tortilla Chips, Queso Dip and Salsa\*

Chef's Choice Assorted Desserts

Freshly Brewed illy Regular & Decaffeinated Coffee

Iced Water, Sweet and Unsweet Iced Tea

### Enhancements

Protein Simmered & Served by the Chef | \$150 Flat Fee

Soup Garnished and Served by the Chef | \$150 Flat Fee

### Buffet Serves a Minimum of 20 Guests

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Each Additional Hour of Replenishment | \$10**

### \*Gluten Friendly\*

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## The 19<sup>th</sup> Hole Buffet

**Choice of 2 | \$60**

**Choice of 3 | \$67**

### **Salad Choices:**

Mixed Green Salad with Assorted Toppings and Dressings

Red Potato Salad\*

Cole Slaw\*

Seasonal Salad\*

### **Protein Choices:**

Grilled Sirloin Burgers\*

All Natural Grilled Chicken Sandwiches\*

All Beef Franks\*

Bratwursts\*

Turkey Burgers

### **Starch Choices:**

Firecracker Potatoes\*

Baked Beans\*

House Fried Potato Chips\*

Potato Wedges\*

Macaroni and Cheese

### **Vegetable Choices:**

Corn on the Cob\*

Grilled Zucchini with Peppers\*

Slow Cooked Green Beans\*

Seasonal Vegetable

### **Buffet Served With:**

Ketchup, Mustard, Mayonnaise, Lettuce, Tomato, Onion, Sauerkraut, Cheese, Pickles

Chef's Selection of Assorted Desserts

Freshly Brewed illy Regular & Decaffeinated Coffee

Iced Water, Sweet and Unsweet Iced Tea

### **Enhancements**

Proteins Grilled by the Chef | \$150 Flat Fee

**Buffet Serves a Minimum of 20 Guests**

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## Mediterranean Buffet

**Choice of 2 | \$70**

**Choice of 3 | \$82**

### Salad and Soup Choices:

Salad Nicoise\*

Catalan Salad\*

Cucumber, Tomato, and Rocket Salad

Frisee and Grape Salad

Chicken and Chickpea Soup

English Pea Soup with Mint and Crème Fraiche

### Protein Choices:

Seared Seasonal Fish with Chermoula Sauce

Roasted Lemon Garlic Chicken\*

Daube de Boeuf Provençal - A hearty Beef Stew with Vegetables and Potatoes

Minted Meatball with Tomato Sauce and Yogurt

Trio of Flatbreads -

- Bacon, Onion and Crème Fraiche
- Grilled Chicken, Pesto and Golden Raisins
- Wild Mushroom, Ricotta, Aged Parmesan, and White Truffle Oil

### Vegetable Choices:

Olive Crusted Eggplant

Zucchini Flan

Roasted Cauliflower\*

Ratatouille\*

### Starch Choices:

Polenta

Garlic Mashed Potatoes\*

Rice with Raisins, Capers, and Pine Nuts\*

Flageolet\*

Potato Gratin\*

### Buffet Served With:

Chef's Selection of Assorted Desserts

Freshly Brewed illy Regular & Decaffeinated Coffee

Iced Water, Sweet and Unsweet Iced Tea

**Buffet Serves a Minimum of 20 Guests**

**All Buffets Provide 1 Hour of Replenishment Service  
Each Additional Hour of Replenishment | \$10**

**\*Gluten Friendly\***

*All prices are subject to 25% service charge and 9.5% sales tax. Prices are subject to change without notice due to availability.*

## Italian Buffet

**Choice of 2 | \$69**

**Choice of 3 | \$78**

### Salad and Soup Choices:

Caesar Salad  
Tomato Mozzarella Salad\*  
Orange and Fennel Salad\*  
Tuna Caponata\*  
Vegetable Minestrone\*  
Tuscan Bean Soup

### Protein Choices:

Traditional Meat Lasagna  
Baked Chicken Eggplant Involtini  
Seafood Florentine  
Eggplant Parmesan  
Pizza Trio

- Margherita
- Pepperoni
- Wild Mushroom

### Vegetable Choices:

Portobello Mushrooms with Pesto and Pine Nuts\*  
Broccoli with Truffle Salt and Parmesan  
Baked Beets Lazio\*  
*With White Wine Vinegar, Salt and Pepper*  
Peperonata\* - *Braised Bell Peppers and Onions in a Tomato Broth*

### Buffet Served With:

Chef's Selection of Assorted Desserts  
Freshly Brewed illy Regular & Decaffeinated Coffee  
Iced Water, Sweet and Unsweet Iced Tea

**Buffet Serves a Minimum of 20 Guests**

**All Buffets Provide 1 Hour of Replenishment Service  
Each Additional Hour of Replenishment | \$10**

**\*Gluten Friendly\***

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## Mexico City

### Mexico City Buffet | \$75

#### Taco Station

Marinated Beef, Braised Pork Butt, and Fish Tacos with Corn and Flour Tortillas \*

#### Quesadillas

Spiced Chicken Quesadillas and Oaxaca and Chihuahua Cheese

#### Served With

Queso Fundido with Chorizo and Poblanos \*  
Roja Rice \*  
Frijoles Negros de Olla \*  
Mexican Street Corn \*

#### Toppings \*

Green Onions, Tomato, Pineapple, Red Onion, Cilantro, Lime Wedges, Pickled Onions, Cotija, Oaxaca, Queso Fresco, Crema, Jalapeno, Pickled Jalapeno, Pico De Gallo, Radish, Roasted Corn, Roasted Peppers, Black Beans, Shredded Lettuce, Sliced Avocado and Salsa

#### Desserts

Flan  
Tres Leches Cake  
Churros  
Sopapillas

#### Drinks

Aguas Fresca  
Mexican Coke  
Assorted Mexican Sodas

**Buffet Serves a Minimum of 20 Guests**

**All Buffets Provide 1 Hour of Replenishment Service  
Each Additional Hour of Replenishment | \$10**

**\*Gluten Friendly\***

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## Unlimited Salad Bar

### Unlimited Salad Bar | \$65

#### Served With

Cheddar Cheese, Pecorino, Blue Cheese, Goat Cheese, Tomatoes, Red Onion, Cucumbers, Poached Pears, Red Peppers, Pepperoncino, Olives, Croutons, Sunflower Seeds, Currants, Ham, Bacon, Salami, Skirt Steak, Salmon, Chicken, Romaine, Iceberg, Spring Mix, Balsamic Dressing, Caesar Dressing, Honey Lavender Dressing, and Ranch Dressing

#### Choice of Two Sandwiches

Ham and Swiss on House Made Focaccia  
Boars Head Cajun Turkey on Wheat Bread with Toasted Walnuts, Swiss Cheese & Grapes  
Italian Sub  
Chicken Salad Croissant  
Pita with Hummus, Feta and Tzatziki  
Cobb Wrap  
Roast Beef and Cheddar on Sourdough

#### Choice of One Soup:

French Onion Soup Gratinee  
Tomato Bisque  
She-Crab  
Lobster Bisque  
Wild Mushroom Soup\*  
Minestrone\*- Upon Request, Gluten Friendly Option  
Available without Pasta  
Cream of Potato\*

#### Choice of One Dessert:

Panna Cotta\*  
Apple Crostata  
House Made Cheesecake  
Chocolate Hazelnut Cake  
Chocolate Mousse  
Chocolate Pot de Crème  
White Chocolate Bread Pudding  
Berry Tiramisu  
Chef's Choice Mini Dessert Trio

#### Buffet Served With:

Freshly Brewed illy Regular & Decaffeinated Coffee  
Iced Water, Sweet and Unsweet Iced Tea

#### Buffet Serves a Minimum of 20 Guests

**All Buffets Provide 1 Hour of Replenishment Service  
Each Additional Hour of Replenishment | \$10**

#### \*Gluten Friendly\*

*All prices are subject to 25% service charge and 9.5% sales tax. Prices are subject to change without notice due to availability.*





# DINNER INVITATION

NO RSVP NEEDED!

**R**  
RENAISSANCE™  
HOTELS

4000 GRAND AVENUE  
BIRMINGHAM, ALABAMA USA 35226  
(205) 916 - 7677

## Plated Dinner

### All Entrees Include:

Choice of: One Salad, One Protein or Pasta Dish,  
one Starch, One Vegetable, One Dessert

Fresh Baked Yeast Rolls and Sweet Creamery Butter

### Salad Choices:

Brock's\*  
The Plank\*  
Caesar  
Lavender Pear

### Protein Choices:

Southeast Family Farm Filet\* | \$99  
Joyce Farms Herb Crusted Chicken Chop | \$79  
Petite Filet and Scallops | \$109  
Petite Filet and Fresh Catch\* | \$109  
Petite Filet and Pork Tenderloin Medallion | \$95  
Fresh Catch\* | \$89  
Seared Scallops\* | \$89  
Braised Southeast Family Farm Pork Shank | \$75

### Starch Choices:

Sweet Potato Gratin\*  
Creamy Mashed Potatoes\*  
Mascarpone Whipped Gold Potatoes  
Cheesy Polenta  
Potato Gratin\*  
Roasted Fingerling Potatoes\*

### Seasonal Vegetable

### Dessert Choices:

Panna Cotta\*  
Apple Crostata  
House Made Cheesecake  
Chocolate Hazelnut Cake  
Chocolate Mousse  
Chocolate Pot de Crème  
White Chocolate Bread Pudding  
Berry Tiramisu  
Chef's Choice Mini Dessert Trio

### Soup Choice Enhancement | \$8

French Onion Soup Gratinee  
Tomato Bisque  
She-Crab  
Lobster Bisque  
Wild Mushroom Soup\*  
Minestrone\*- *Upon Request, Gluten  
Friendly Option Available Without Pasta*  
Cream of Potato\*

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and 9.5% sales tax. Prices are subject to  
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## Smokey B's Buffet

### Smokey B's | \$109

#### Salads:

Chopped Salad with Assorted Toppings and Dressings\* – *Iceberg and Romaine lettuces, cheddar cheese, bacon, cherry tomatoes, cucumbers, honey butter, pecans, red onions, ranch dressing*

Chow Chow\* -cabbage, onion, bell pepper, vinegar

Pimento Cheese\*

#### Proteins:

St. Louis Ribs\* *with Coca-Cola BBQ sauce*

Pork Shoulder – *Smokey B's BBQ sauce, smoky and sweet*

Smoked Chicken – *with House Tangy and White BBQ sauces*

Smoked Conecuh Sausage

#### Vegetables:

Creamed Spinach

Confetti Corn\* - *red and green bell peppers, cream cheese and bacon*

Collard Greens\*

#### Starches:

Macaroni and Cheese

Creamy Mashed Potatoes\* *with Gravy*

Three Cheese Grits

#### Desserts:

Peach Cobbler

Pineapple Upside-Down Cake

Chocolate Cake

#### Buffet Served With:

Fresh Baked Yeast Rolls and Sweet Creamery Butter

Freshly Brewed illy Regular & Decaffeinated Coffee

Iced Water, Sweet and Unsweet Iced Tea

**\$250 Smoker Charge + \$150 Chef Attendant Fee  
1 Chef per 75 people**

**Buffet Serves a Minimum of 20 Guests**

**All Buffets Provide 1 Hour of Replenishment Service  
Each Additional Hour of Replenishment | \$10**

**\*Gluten Friendly\***

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## Southern Delight Buffet

**Choice of 2 | \$70**

**Choice of 3 | \$82**

### Salad Choices:

Southern Chop Salad with Assorted Toppings and Dressings\* – *cucumber, tomato, cheddar cheese, red onion, bacon, honey butter, pecans, ranch, balsamic dressing*  
Red Potato Salad\*  
Cole Slaw\*

### Protein Choices:

Gulf BBQ Shrimp\* in Buttery Beer BBQ  
All Natural Grilled Bone-In BBQ Chicken with Smokey B Sauce\*  
St. Louis Style Ribs with Coca Cola BBQ Sauce\*  
Pulled Pork\*  
Smoked Sausage

### Starch Choices:

Macaroni and Cheese  
Firecracker Potatoes\*  
Three Cheese Grits\*  
Whipped Potatoes\*  
Grilled Sweet Potatoes\*

### Vegetable Choices:

Collard Greens  
Squash Casserole  
Slow Cooked Green Beans

### Buffet Served With:

Fresh Baked Yeast Rolls and Sweet Creamery Butter  
Chef's Selection of Assorted Desserts  
Freshly Brewed illy Regular & Decaffeinated Coffee  
Iced Water, Sweet and Unsweet Iced Tea

### Enhancements

Macaroni and Cheese Prepared by Chef | \$19 *ham, bacon, cherry tomatoes, green onions and charred red onions*  
Chef Attended Salad Station | 10

### Buffet Serves a Minimum of 20 Guests

**All Buffets Provide 1 Hour of Replenishment Service  
Each Additional Hour of Replenishment | \$10**

**\*Gluten Friendly\***

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## Backyard Grill Out Buffet

**Choice of 2 | \$74**

**Choice of 3 | \$86**

### Salad Choices:

Mixed Green Salad with Assorted Toppings and Dressings - *red oak and green oak lettuces, frisee, arugula, radicchio, sorrel, mustard spinach and romaine with cucumber tomato and onion toppings*

Red Potato Salad\*

Cole Slaw\*

Seasonal Salad

### Protein Choices:

Grilled Pork Loin\*

Grilled Bone in Chicken

Grilled Gulf Shrimp\*

All Natural Grilled Filet of Beef\*

Grilled Seasonal Fish\*

### Starch Choices:

Baked Beans

Baked Potato\*

Grilled Sweet Potatoes\* – brown sugar, pecans, and butter

Oven Roasted Fingerling Potatoes

Grilled Grit Cakes\*

### Vegetable Choices:

Corn on the Cob\*

Slow Cooked Green Beans\*

Grilled Portobello Mushrooms

Seasonal Vegetable

### Buffet Served with:

Fresh Baked Yeast Rolls and Sweet Creamery Butter  
Chef's Selection of Assorted Desserts

Seasonal Dessert

Freshly Brewed illy Regular & Decaffeinated Coffee

Iced Water, Sweet and Unsweet Iced Tea

### Enhancements

Proteins Grilled by the Chef | \$150 Flat Fee

**Buffet Serves a Minimum of 20 Guests**

**All Buffets Provide 1 Hour of Replenishment Service**

**Each Additional Hour of Replenishment | \$10**

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## Palo Verde Buffet

**Choice of 2 | \$70**

**Choice of 3 | \$82**

### Salad and Soup Choices:

Mixed Green Salad with Assorted Toppings and Dressings

Black Bean and Roasted Corn Salsa\*

Chicken Tortilla Soup

Shrimp Salad Vera Cruz\*

Seasonal Salad

### Protein Choices:

Sautéed Ground Beef Seasoned with Cumin and Spices\*

All Natural Pollo Asada Roasted Chicken Pulled and Served in Seasoned Broth\*

All Natural Carne Asada Grilled Beef Marinated in Cilantro and Lime\*

Beef, Chicken or Pork Enchiladas

Chicken or Pork Flautas

### Vegetable and Starch Choices:

Black Beans\*

Spanish Rice\*

Mexican Corn\*

Roasted Potatoes\*

Calabacitas\*

*(zucchini, corn, tomatoes, pepper and bell pepper)*

### Buffet Served With:

Pico de Gallo\*, Guacamole\*, Cilantro Sour Cream\*, Shredded Cheddar Cheese\*,

Jalapenos\*, Shredded Lettuce\*, Tomatoes\*, Salsa Verde\* and Flour Tortillas

Tortilla Chips, Queso Dip\* and Salsa\*

Chef's Choice Assorted Desserts

Freshly Brewed illy Regular & Decaffeinated Coffee

Iced Water, Sweet and Unsweet Iced Tea

### Enhancements

Protein Simmered & Served by the Chef | \$150 Flat Fee

Soup Garnished and Served by the Chef | \$150 Flat Fee

### Buffet Serves a Minimum of 20 Guests

**All Buffets Provide 1 Hour of Replenishment Service  
Each Additional Hour of Replenishment | \$10**

### \*Gluten Friendly\*

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## The 19<sup>th</sup> Hole Buffet

**Choice of 2 | \$60**

**Choice of 3 | \$67**

### **Salad Choices:**

Mixed Green Salad with Assorted Toppings and Dressings

Red Potato Salad\*

Cole Slaw\*

Seasonal Salad\*

### **Protein Choices:**

Grilled Sirloin Burgers\*

All Natural Grilled Chicken Sandwiches\*

All Beef Franks\*

Bratwursts\*

Turkey Burgers

### **Starch Choices:**

Firecracker Potatoes\*

Baked Beans\*

House Fried Potato Chips\*

Potato Wedges\*

Macaroni and Cheese

### **Vegetable Choices:**

Corn on the Cob\*

Grilled Zucchini with Peppers\*

Slow Cooked Green Beans\*

Seasonal Vegetable

### **Buffet Served With:**

Ketchup, Mustard, Mayonnaise, Lettuce, Tomato, Onion, Sauerkraut, Cheese, Pickles

Chef's Selection of Assorted Desserts

Freshly Brewed illy Regular & Decaffeinated Coffee

Iced Water, Sweet and Unsweet Iced Tea

### **Enhancements**

Proteins Grilled by the Chef | \$150 Flat Fee

**Buffet Serves a Minimum of 20 Guests**

**All Buffets Provide 1 Hour of Replenishment Service  
Each Additional Hour of Replenishment | \$10**

**\*Gluten Friendly\***

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## Mediterranean Buffet

**Choice of 2 | \$70**

**Choice of 3 | \$82**

### Salad and Soup Choices:

Salad Nicoise\*

Catalan Salad\*

Cucumber, Tomato, and Rocket Salad

Frisee and Grape Salad

Chicken and Chickpea Soup

English Pea Soup with Mint and Crème Fraiche

### Protein Choices:

Seared Seasonal Fish with Chermoula Sauce

Roasted Lemon Garlic Chicken\*

Daube de Boeuf Provençal - A hearty Beef Stew with Vegetables and Potatoes

Minted Meatball with Tomato Sauce and Yogurt

Trio of Flatbreads -

- Bacon, Onion and Crème Fraiche
- Grilled Chicken, Pesto and Golden Raisins
- Wild Mushroom, Ricotta, Aged Parmesan, and White Truffle Oil

### Vegetable Choices:

Olive Crusted Eggplant

Zucchini Flan

Roasted Cauliflower\*

Ratatouille\*

### Starch Choices:

Polenta

Garlic Mashed Potatoes\*

Rice with Raisins, Capers, and Pine Nuts\*

Flageolet\*

Potato Gratin\*

### Buffet Served With:

Chef's Selection of Assorted Desserts

Freshly Brewed illy Regular & Decaffeinated Coffee

Iced Water, Sweet and Unsweet Iced Tea

**Buffet Serves a Minimum of 20 Guests**

**All Buffets Provide 1 Hour of Replenishment Service  
Each Additional Hour of Replenishment | \$10**

**\*Gluten Friendly\***

*All prices are subject to 25% service charge and 9.5% sales tax. Prices are subject to change without notice due to availability.*



## Italian Buffet

**Choice of 2 | \$69**

**Choice of 3 | \$78**

### Salad and Soup Choices:

Caesar Salad  
Tomato Mozzarella Salad\*  
Orange and Fennel Salad\*  
Tuna Caponata\*  
Vegetable Minestrone\*  
Tuscan Bean Soup

### Protein Choices:

Traditional Meat Lasagna  
Baked Chicken Eggplant Involtini  
Seafood Florentine  
Eggplant Parmesan  
Pizza Trio

- Margherita
- Pepperoni
- Wild Mushroom

### Vegetable Choices:

Portobello Mushrooms with Pesto and Pine Nuts\*  
Broccoli with Truffle Salt and Parmesan  
Baked Beets Lazio\*  
*With White Wine Vinegar, Salt and Pepper*  
Peperonata\* - *Braised Bell Peppers and Onions in a Tomato Broth*

### Buffet Served With:

Chef's Selection of Assorted Desserts  
Freshly Brewed illy Regular & Decaffeinated Coffee  
Iced Water, Sweet and Unsweet Iced Tea

**Buffet Serves a Minimum of 20 Guests**

**All Buffets Provide 1 Hour of Replenishment Service  
Each Additional Hour of Replenishment | \$10**

**\*Gluten Friendly\***

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## Mexico City

### Mexico City Buffet | \$75

#### Taco Station

Marinated Beef, Braised Pork Butt, and Fish Tacos with Corn and Flour Tortillas \*

#### Quesadillas

Spiced Chicken Quesadillas and Oaxaca and Chihuahua Cheese

#### Served With

Queso Fundido with Chorizo and Poblanos \*  
Roja Rice \*  
Frijoles Negros de Olla \*  
Mexican Street Corn \*

#### Toppings \*

Green Onions, Tomato, Pineapple, Red Onion, Cilantro, Lime Wedges, Pickled Onions, Cotija, Oaxaca, Queso Fresco, Crema, Jalapeno, Pickled Jalapeno, Pico De Gallo, Radish, Roasted Corn, Roasted Peppers, Black Beans, Shredded Lettuce, Sliced Avocado and Salsa

#### Desserts

Flan  
Tres Leches Cake  
Churros  
Sopapillas

#### Drinks

Aguas Fresca  
Mexican Coke  
Assorted Mexican Sodas

**Buffet Serves a Minimum of 20 Guests**

**All Buffets Provide 1 Hour of Replenishment Service  
Each Additional Hour of Replenishment | \$10**

**\*Gluten Friendly\***

*All prices are subject to 25% service charge and 9.5% sales tax. Prices are subject to change without notice due to availability.*



# RECEPTION INSPIRATION

BREAK THE ICE



**R**  
RENAISSANCE®  
HOTELS

4000 GRAND AVENUE  
BIRMINGHAM, ALABAMA USA 35226  
(205) 916 - 7677

## Reception Packages

### **INVERNESS | \$89**

- 5 Hot or Cold Hors D' Oeuvres
- 1 Cooking Station
- 1 Carving Station

### **LAKEVIEW | \$99**

- 5 Hot or Cold Hors D' Oeuvres
- 1 Reception Display
- 1 Cooking Station
- 1 Carving Station

### **IRONDALE | \$109**

- 5 Hot or Cold Hors D' Oeuvres
- 2 Reception Display
- 1 Cooking Station
- 1 Carving Station

**All Reception Packages provide 2 hours of replenishment service**

**Each additional hour of replenishment | \$10**

### **HOT HORS D' OEUVRES CHOICES:**

#### **\$8.50 EACH**

- BBQ Pork Beggar's Purse
- Spicy Shrimp Skewer
- Chicken Fontina Bites
- Four Cheese Macaroni Bites
- Vegetable Spring Roll
- Celery Fritters
- Shrimp Fritter
- Chicken Tenders
- Mini Deep Dish Pizzas
- Corn Fritter
- Mini Arancini
- Fried Olives
- Chicken, Beef or Vegetable Flautas

### **COLD HORS D' OEUVRES CHOICES:**

- Filet and Lobster Crostini with Horseradish Cream
- Seared Tuna Wonton
- Tomato Mozzarella Skewer\*
- Cured Salmon Bagel Chip
- Seared Beef Tenderloin\*
- Crab and Avocado Wonton

*All prices are subject to 25% service charge and 9.5% sales tax. Prices are subject to change without notice due to availability.*

## A La Carte Displays

### **CRUDITÉS DISPLAY | \$17**

Seasonal vegetables served with assorted dips and crackers

### **FRUIT DISPLAY | \$17**

Array of sliced fruits and seasonal berries served with a honey lime dressing and chocolate fondue

### **CHEESE DISPLAY | \$21**

Assortment of domestic and imported cheese served with dried fruit

*These items are enhancements to a reception or buffet menu and may not be purchased as stand-alone items.*

*All prices are subject to 25% service charge and 9.5% sales tax. Prices are subject to change without notice due to availability.*

## Carving Stations

### **All Natural Whole Roasted Turkey \* | \$19**

Minimum of 25 Persons Required

### **Sugar Cured Ham\* | \$19**

Minimum of 50 Persons Required

### **All Natural Beef Tenderloin | \$29**

Minimum of 45 Persons Required

### **All Natural Prime Rib with Beef Au Jus | \$25**

Minimum of 45 Persons Required

### **Carving Station Enhancements:**

Sweet Potatoes\* and Southern Style Collard Greens\* | \$9

Creamed Spinach and Oven Roasted Potatoes\* | \$9

Macaroni and Cheese and Slow Cooked Green Beans\* | \$9

Creamy Mashed Potatoes\* with Gravy and Grilled Seasonal Vegetable\* | \$9

**\*Gluten Friendly\***

**Attendant Fee Required | \$150**

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## Deluxe Cooking Stations

### **Pasta Station | \$35**

1 Chef per 75 People

#### **Choose Two Pastas:**

Linguine, Penne, Pappardelle, Spaghetti

#### **Choose Two Sauces:**

Alfredo, Pesto, Espagnole, Marinara

#### **Choose Two Proteins:**

Shrimp, Scallops, Chicken, Short Ribs, Italian Sausage, Bolognese

**Served with Charred Onion, Asparagus, Spinach, Tomato, Basil, Mushrooms and Parmesan**

**Chef Fee | \$150**

**\*Gluten Friendly Upon Request\***

### **Shrimp and Grits Station | \$35**

An Array of Toppings Including:

Goat Cheese, Scallions, Cheddar Cheese, Conecuh Sausage, Shrimp, Tasso Sauce

**Optional Chef Fee | \$150**

**\*All Gluten Friendly Except Tasso Gravy\***

### **Mashed Potato Bar | \$27**

#### **An Array of Toppings Including:**

Bacon, Sausage, Ham, Cheddar and Swiss Cheeses, Jalapenos, Bell Peppers, Spinach, Mushrooms, Onions, and Cherry Tomatoes

**Optional Chef Fee | \$150**

### **Slider Station | \$27**

1 Chef per 75 People

Beef, Turkey\*, Pulled Pork Sliders\* Served with House Made Rolls, Assorted Condiments, Lettuce, Tomato, Cheddar and Swiss Cheeses, Pickle and Raw Onion\*

**Optional Chef Fee | \$150**

**\*Gluten Friendly\***

### **Macaroni and Cheese Station | \$27**

An Array of Toppings Including:

Ham, Bacon, Cherry Tomatoes, Green Onions and Charred Red Onions

**Optional Chef Fee | \$150**

### **Crepes Station | \$27**

Short Rib, Manchego, Pickled Onion, Mushroom, Crème Fraiche, Arugula, Jus

Salmon, Egg, Dill, Onion, Lemon Butter, Capers, Roe Crab, Pecorino, Parsley, Buerre Blanc

Ham, Asparagus, Gruyere, Mornay

Spinach, Mushroom, Ricotta, Basil Oil, Crispy Shallot House Bacon, Onion, Crème Fraiche, Thyme

Choice of 3 Made to Order

**Chef Fee | \$150**

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## Reception Package Enhancements

### **Mini Dessert Display | \$19**

Assorted Mousses, Cake Bites, Dessert Bars, Cookies and Panna Cotta

### **Antipasti Display | \$29**

Minimum of 50 Persons Required  
Assortment of Cured Meats, Cheeses, Olives, and Accompaniments

### **Fiesta Display | \$39**

Minimum of 50 Persons Required  
Chicken and Beef Fajitas, Tortilla Chips, Rice and Beans, Queso, Guacamole, Sour Cream, Lettuce and Pico de Gallo – All Gluten Friendly Except Chips and Tortillas

### **By the Sea Display | \$49**

Minimum of 50 Persons Required  
Crab Cakes, Shrimp and Grits, Hush Puppies, Corn on the Cob Served with Cheddar Cheese, Scallions, Goat Cheese and Remoulade  
**Chef Fee | \$150**

### **Sangria Station | \$22**

Red and White Sangria with Seasonal Fruits to Include Peaches, Blackberries, Mandarins, Gold Rush, Kumquats, Mangoes  
**Bartender Fee | \$180**

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# BEVERAGE ANYONE?

ELEVATE YOUR SPIRIT



**R**  
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HOTELS

4000 GRAND AVENUE  
BIRMINGHAM, ALABAMA USA 35226  
(205) 916 - 7677

## Sparkling Wines and Champagne

Freixenet, Blanc de Blancs, Brut, Cava, Catalonia, Spain, NV | \$29

Mionetto, Prosecco, Organic, Veneto, Italy, NV | \$40

Mumm Napa, Brut, "Prestige", Napa Valley, California, NV | \$59

Moët & Chandon, Brut, "Impérial", Champagne, France, NV | \$95

*Alcoholic beverages are subject to the following sales taxes: Liquor 23%,  
Wine 14% and Beer 12%*

## White Wine and Rose

### **Rosè**

Domaine Serene, Willamette Valley, Oregon | \$54

Domaine Lafarge Miraflores, Cotes du Roussillon, France | \$45

### **White New World**

Spy Valley Sauvignon Blanc, Marlborough, New Zealand | \$54

Chehalem Inox Chardonnay, Willamette Valley, Oregon | \$44

Kung Fu Girl Reisling, Columbia Valley, Washington | \$45

Bouchaine Estate Chardonnay, Carneros, California | \$59

King's Ridge Pinot Gris, Willamette Valley, Oregon | \$45

### **White Old World**

Carl Graff Spatlese Reisling, Mosul, Germany | \$54

Pighin Pinto Grigio, Friuli Grave, Italy | \$49

Fillaboa Albarino, Rias Biaxes, Spain | \$45

Domaine Perraud Macon-Villages, Burgundy, France | \$45

*Alcoholic beverages are subject to the following sales taxes: Liquor 23%,  
Wine 14% and Beer 12%*

## Red Wine

### Red New World

Planet Oregon Pinot Noir, Willamette Valley, Oregon | \$49

Intrinsic Cabernet Sauvignon, Columbia Valley, Washington | \$69

Darioush Cabernet Sauvignon, Napa Valley, California | \$139

Hedges Descendants Syrah, Red Mountain, Washington | \$59

Biale Black Chicken Zinfandel, Napa Valley, California | \$79

### Red Old World

Nozzole Chianti Classico, Tuscany, Italy | \$45

Clos du Caillou Cotes du Rhone, Rhone Valley, France | \$54

Phillipe Gavignet Bourgogne Rouge, Burgundy, France | \$59

Rioja Bordon Crianza, Rioja, Spain | \$49

Yann Chave Crozes – Hermitage, Rhone Valley, France | \$69

*Alcoholic beverages are subject to the following sales taxes: Liquor 23%,  
Wine 14% and Beer 12%*

## Consumption Bars

### Ultra-Premium Consumption Bar

#### Ultra-Premium Brands | \$14 per Drink

*To Include: Knob Creek, Crown Royal, Johnnie Walker Black, Grey Goose, Bombay Sapphire, Mt. Gay Rum, Avion Silver*

Red & White Wine | \$11 per Drink

*Choices include: Magnolia Grove Cabernet Sauvignon, Magnolia Grove Chardonnay, Magnolia Grove Merlot, Magnolia Grove Pinot Grigio, Charles Smith "Kung Fu Girl" Riesling*

Domestic Beer | \$8.00 per Bottle

*To Include: Budweiser, Bud Light, Coors Light, Michelob Ultra*

Imported & Craft Beer | \$9.00 per Bottle

*To Include: Corona, Stella Artois, Good People IPA, Local Seasonal Craft Beer*

Bottled Water | \$5.50 per Bottle

Soft Drinks | \$5.50 per Drink

Cordials | \$9 per Drink

*To Include: Amaretto Disaronno, Kahlua, Bailey's Irish Cream*

### Premium Consumption Bar

#### Premium Brands | \$12 per Drink

*To Include: Jack Daniel's, Seagram's VO, Johnnie Walker Red Label, Absolut, Tanqueray, Bacardi Superior, 1800 Silver*

Red & White Wine | \$11.00 per Drink

*Choices include: Magnolia Grove Cabernet Sauvignon, Magnolia Grove Chardonnay, Magnolia Grove Merlot, Magnolia Grove Pinot Grigio, Charles Smith "Kung Fu Girl" Riesling*

Domestic Beer | \$8.00 per Bottle

*To Include: Budweiser, Bud Light, Coors Light, Michelob Ultra*

Imported & Craft Beer | \$9.00 per Bottle

*To Include: Corona, Stella Artois, Good People IPA, Local Seasonal Craft Beer*

Bottled Water | \$5.50 per Bottle

Soft Drinks | \$5.50 per Drink

Cordials | \$9 per Drink

*To Include: Amaretto Disaronno, Kahlua, Bailey's Irish Cream*

## Consumption Bars Continued...

### **Deluxe Consumption Bar**

#### **Deluxe Brands | \$10 per Drink**

*To Include: Conciere Vodka, Conciere Gin, Canadian Club, Conciere Bourbon, Conciere Silver Rum, Conciere Scotch, Conciere Silver Tequila*

Red & White Wine | \$11.00 per Drink

*Choices include: Magnolia Grove Cabernet Sauvignon, Magnolia Grove Chardonnay, Magnolia Grove Merlot, Magnolia Grove Pinot Grigio, Charles Smith "Kung Fu Girl" Riesling*

Domestic Beer | \$8.00 per Bottle

*To Include: Budweiser, Bud Light, Coors Light, Michelob Ultra*

Imported & Craft Beer | \$9.00 per Bottle

*To Include: Corona, Stella Artois, Good People IPA, Local Seasonal Craft Beer*

Bottled Water | \$5.50 per Bottle

Soft Drinks | \$5.50 per Drink

Cordials | \$9 per Drink

*To Include: Amaretto Disaronno, Kahlua, Bailey's Irish Cream*

### **Consumption Bars**

#### **Bartender Fee Required | \$180**

Bars are inventoried at the conclusion of the function and charged based on consumption

*Alcoholic beverages are subject to the following sales taxes: Liquor 23%, Wine 14% and Beer 12%*

*All prices are subject to 25% service charge and 9.5% sales tax. Prices are subject to change without notice due to availability.*

## Per Person Packaged Bar

### Per Person Package Bars

**Bartender Fee Required | \$180**

Charges are calculated based on guaranteed attendance for a predetermined period of time

**1 Hour per Person Bar | \$25**

**2 Hour per Person Bar | \$35**

**3 Hour per Person Bar | \$44**

**4 Hour per Person Bar | \$54**

### All Package Bars Include:

Deluxe Brands

Red & White Wine

Domestic Beer

Imported Beer

Mineral Water

Soft Drinks

Cordials

**Premium Brands Available for an Additional \$4/Person per Hour**

**Additional ½ Hour of Service Available for \$8/Person**

*Alcoholic beverages are subject to the following sales taxes: Liquor 23%, Wine 14% and Beer 12%*

## Cash Bar

### Cash Bars

#### **Bartender Fee Required | \$180**

Guests purchase tickets from a cashier and redeem at Bar.  
Cash Bar prices are inclusive of Service Charge and Taxes.

### Deluxe Brands

#### **Priced per Drink \$10.50**

Conciere Vodka, Conciere Gin, Canadian Club, Conciere Bourbon, Conciere Silver Rum, Conciere Scotch, Conciere Silver Tequila

### Premium Brands

#### **Priced per Drink \$12.50**

Jack Daniel's, Seagram's VO, Johnnie Walker Red Label, Absolut, Tanqueray, Bacardi Superior, 1800 Silver

### Ultra-Premium Brands

#### **Priced per Drink \$14.50**

Knob Creek, Crown Royal, Johnnie Walker Black, Grey Goose, Bombay Sapphire, Mt. Gay Rum, Patron Silver

#### **Requires a \$350 Minimum**

*Alcoholic beverages are subject to the following sales taxes:  
Liquor 23%, Wine 14% and Beer 12%*



## Beer Selection

### **Domestic Premium**

Budweiser  
Michelob Ultra

### **Domestic Light**

Bud Light  
Coors Light

### **Craft**

Blue Moon Belgian White  
Samuel Adams Boston Lager

### **Regional**

### **Import Premium**

Amstel Light  
Corona Extra  
Corona Light  
Guinness Draught  
Heineken  
Stella Artois

*Alcoholic beverages are subject to the following sales taxes:  
Liquor 23%, Wine 14% and Beer 12%*



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## Our Resort

### **The Ross Bridge Bagpiper**

The heritage of a Scotsman, James Taylor Ross, who settled with his family on this land in the mid-1800s gives depth to an authentic story that lives throughout Ross Bridge.

Experience the Ross Bridge Bagpiper as he celebrates our Scottish heritage making his way around the resort each day around dusk.

### **Our Golf Tea**

As you unwind from the day, enjoy our signature drink mixed with Bourbon Peach Schnapps and Sweet Tea.