

Renown[®]

HEALTH

BREAKFAST

Executive Continental – 7.95 per person

Assorted Breakfast Pastries

Seasonal Sliced Fruit

Starbucks Coffee

Bottled Orange Juice or Bottled Water

Grilled Veggie Scramble – 9.95 per person

Scrambled Eggs with Fresh Grilled Vegetables

Crispy Home Fries

Honey Cured Bacon

Seasonal Sliced Fruit

Starbucks Coffee

Bottled Orange Juice or Bottled Water

Full Monte Breakfast – 10.95 per person

Scrambled Eggs

Crispy Home Fries

Maple Sausage Links and Honey Cured Bacon

Seasonal Sliced Fruit

Assorted Breakfast Pastries

Starbucks Coffee

Bottled Orange Juice or Bottled Water

A LA CARTE

Fig Bars - 1.00 each

Yogurt Parfait with Berries - 3.00 each

Hard Boiled Eggs - 1.00 each

Starbucks Coffee - 15.00 Medium / 30.00 Large

Assorted Pastries - 12.00 per dozen

Hot Tea - 1.00 each

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HEALTH

CHEF INSPIRED WRAPS – 8.95 per person

Includes a variety of the wraps below
Comes with chips, fresh baked cookies
Bottled water or canned soda

Turkey Bacon Club Wrap

Turkey, Guacamole, Bacon, Swiss Cheese & Shredded Lettuce

The Spicy Italian

Ham, Capicola, Salami, Pepperoni, Shredded Lettuce, Pepperoncini, Tomato, Provolone
& Nut Free Pesto Mayonnaise

Southwest Chicken Wrap

Chicken, Cheddar Cheese, Corn & Black Bean Salsa, Lettuce, Chipotle Mayonnaise &
Tortilla Chips

Hummus and Tabbouleh Wrap

Bulgur Wheat, Cilantro, Parsley, Garlic, Lemon Juice, Olive Oil, Red Pepper, Shredded
Lettuce & Red Pepper Hummus

ENTRÉE SALADS

Salads come with bottled water or canned soda

Salad will be presented buffet style

Asiago Salmon - 14.95 per person

Asiago Crusted Salmon Filet Served with Spring Mix and Grilled Seasonal Vegetables

Chicken Caesar - 8.95 per person

Grilled Chicken, Romaine Lettuce, Croutons and Parmesan Cheese served with Caesar Dressing

House Salad with Chicken - 8.95 per person

Spring Mix, Dried Cranberries, Walnuts, Feta Cheese & Grilled Chicken with Raspberry Vinaigrette

ENTRÉES

Served with bottled water or canned soda

SEARED ASIAGO SALMON – 15.95 per person

Long Grain Wild Rice

Chef's Seasonal Vegetables

Caesar Salad

Chef Choice Dessert

CHICKEN PICATTA – 11.95 per person

Long Grain Wild Rice

Chef's Seasonal Vegetables

Caesar Salad

Chef Choice Dessert

SHRIMP ALFREDO – 11.95 per person

Penne Pasta
Chef's Seasonal Vegetables
Caesar Salad
Chef Choice Dessert

PESTO PENNE – 9.95 per person

Penne Pasta Tossed with Nut Free Kale Pesto
Chef's Seasonal Vegetables
Caesar Salad
Chef Choice Dessert
Add Grilled Chicken 2.00 each

CHICKEN FAJITAS – 12.95 per person

Tortilla Chips
Fire-Roasted Salsa
Shredded Cheddar
Sour Cream
Guacamole
Cilantro Black Beans
Mexican Corn
Chef Choice Dessert

GROUND BEEF TACO BAR – 12.95 per person

Tortilla Chips
Fire-Roasted Salsa
Shredded Cheddar
Sour Cream
Guacamole
Cilantro Black Beans
Mexican Corn
Chef Choice Dessert

PIZZA

Cheese, Pepperoni, Garlic Chicken, Meat Combo or Vegetarian Combo
18.95 (each pizza is cut into 12 slices)

BEVERAGES

Canned Soda - 1.00 each
Bottled Water - 1.00 each
Bottle Ice Tea - 2.00 each
Bottled Orange Juice – 1.50 each
Starbucks Coffee – 15.00 Medium / 30.00 Large

SIDE SALADS

House or Caesar
30.00 (Small Bowl – 12 people)
60.00 (Large Bowl – 24 people)
Add Grilled Chicken 2.00 each

DROP TRAYS

Chef Inspired Pinwheels
35.00 (Small Tray – 36 pieces)
70.00 (Large Tray – 72 pieces)

Vegetable Crudités
Choice of Ranch Dressing or Red Pepper Hummus
40.00 (Small Tray – 12 people)
80.00 (Large Tray – 24 people)

Assorted Sliced Meats, Cheeses and Crackers
50.00 (Small Tray – 12 people)
100.00 (Large Tray – 24 people)

Fresh Fruit Tray
40.00 (Small Tray – 12 people)
80.00 (Large Tray – 24 people)

SWEET STUFF

Trail Mix - 1.00 each

Fresh Baked Cookies - 12.00 per dozen

Gourmet Dessert Bars - 20.00 per dozen

Gluten Free Chocolate Cake – 5.00 each

48 hours advanced notice is appreciated for all catered events.

All food and beverage services are subject to sales tax and 9% service charge. For additional information contact Tonya Wardell, Catering Coordinator at 775-982-5817 or Brendan Dowling, Restaurant Manager at bdowling@renown.org.