



Renaissance Bistro and Catering

955 E. Birch St., Brea, CA 92821

To Place an order or for more information call

(714) 270-6864

From start to finish, our goal is to provide you with wide range of high quality and innovative catering services, backed by our diverse, service-oriented staff

Bistro Box Lunches

Our box lunch is a comprehensive solution for the executive or business that needs to feed a group of people a scrumptious yet affordable lunch but doesn't want to hassle with the little things, buying plates, silverware, drinks, etc.

The following entrees come boxed with a cookie, whole fruit, napkin and all necessary utensils \$8.25

TURKEY PANINI

Provolone cheese, pepperoncini, sun dried tomato mayo, lettuce and tomatoes, drizzled with our balsamic vinaigrette

PANINI ITALIANO

Genoa salami, pepperoni, shredded lettuce, roma tomatoes, provolone cheese, pepperoncini, balsamic vinaigrette and sun dried tomato mayonnaise

TUNA & ARTICHOKE

White Albacore tuna mixed with olive oil, sliced artichoke hearts & capers and served on grilled ciabatta bread

CAESAR SALAD

A true classic. Romaine lettuce, parmesan cheese and homemade croutons, tossed in our homemade dressing

CHINESE CHICKEN SALAD

Fresh sliced chicken breast, oriental won-ton noodles, crispy rice noodles, shredded iceberg lettuce & green onions tossed in our tangy red ginger dressing.

BABY ORGANIC LETTUCES

With roma tomatoes, gorgonzola cheese, toasted walnuts, & balsamic vinaigrette

GREEK SALAD

Fresh roma tomatoes, sliced sweet red bell pepper, crisp cucumbers, feta cheese, oregano & kalamata olives over fresh romaine & drizzled with lemon-basil vinaigrette

Can't decide between a sandwich or a salad? Substitute the whole fruit for any sandwich/salad for only \$1.75 more

A La Carte Selections

Looking for something a little more upscale? With our wide selection of platters, you can mix and match to suit your needs

Half serves 8-12 Full serves 16-20

APPETIZERS

Seasonal Fruit Medley	Half	Full
Baked Brie with Fresh Fruit	\$35	\$65
Mozzarella Caprese Skewers	\$45	\$80
Antipasti Platter	\$35	\$60
Bistro Bruschetta Bar	\$40	\$75
Artichoke Dip	\$45	\$80
Tomato Basil Bruschetta	\$35	\$65
	\$30	\$55

INSALATAS

Baby Organic Lettuces	Half	Full
Traditional Caesar	\$35	\$65
Italian Chopped salad	\$30	\$55
Chicken Waldorf	\$40	\$70
Greek Salad	\$40	\$70
Penne Vegetable	\$35	\$65
Chinese Chicken Salad	\$35	\$65

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A La Carte Selections (cont.)

Half serves 8-12 Full serves 16-20

<u>Entrees</u>	<u>Half</u>	<u>Full</u>
SELECT SANDWICH BOARD <i>½ sandwiches with all the fixings neatly served on the side</i>	\$65	\$115
RENAISSANCE OODLES (ADD CHICKEN \$15/\$25) <i>Penne pasta tossed with a creamy parmesan cheese sauce, a hint of mild goat cheese, lemon zest & fresh herbs with a lightly browned breadcrumb topping</i>	\$60	\$110
PENNE WITH SPICY SAUSAGE <i>Italian sausage, kalamata olives, roasted red peppers & eggplant in a spicy tomato sauce</i>	\$70	\$125
BLACKENED CHICKEN FETTUCCINI <i>Tender medallions of chicken, garlic, fresh mushrooms, fresh zucchini, ripe roma tomatoes & fettuccini, tossed in a light tomato cream sauce with Cajun blackening</i>	\$75	\$130
VEGETABLE PASTA PRIMAVERA (ADD CHICKEN \$15/\$25 or SHRIMP \$30/\$55) <i>Penne pasta with freshly sautéed seasonal vegetables, garlic, fresh basil, red pepper flakes, butter & extra-virgin olive oil</i>	\$55	\$100
CHICKEN ARTICHOKE PICCATTA <i>Tender chicken breast sautéed with artichoke hearts in a sauce of capers, white wine, fresh herbs & butter, tossed with fresh linguini</i>	\$70	\$125
FETTUCCINI IN A GARLIC CREAM SAUCE (ADD CHICKEN \$15/\$25) <i>Broccoli, mushrooms, sun dried tomatoes, and red chili flakes tossed in a roasted garlic and parmesan cheese sauce</i>	\$65	\$115
PENNE WITH FRESH SALMON <i>Penne pasta topped with medallions of fresh sautéed salmon in a spicy tomato cream sauce, with olive oil, fresh basil, sun dried tomatoes & finished with parmesan cheese</i>	\$80	\$150
ROSEMARY CHICKEN RAVIOLI <i>Tossed with fresh mushrooms & roma tomatoes in a Dijon mustard cream sauce</i>	\$65	\$115
CHICKEN BOLOGNESE LASAGNA <i>Layers of fresh pasta, ricotta cheese and our homemade Chianti and chicken bolognese</i>	\$60	\$110
VEGETABLE LASAGNA <i>Layers of fresh pasta, ricotta cheese, seasonal vegetables and a homemade tomato sauce</i>	\$55	\$100
TUSCAN CHICKEN <i>Whole tender chicken breast with artichoke hearts and fresh mushrooms in a roasted garlic cream sauce</i>	\$75	\$130

Accompaniments

	<u>Half</u>	<u>Full</u>
Garlic Mashed Potatoes	\$25	\$45
Sautéed Vegetables	\$30	\$50
Homemade Ciabatta & Garlic Olive Oil	\$15	\$30
Assorted Gourmet Cookies	\$25	\$45
Assorted Mini Pastries and Petit Fours <i>(Key Lime Bars, Carrot cake, Tiramisu, etc. upon availability)</i>	\$30	\$60

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Specialized Menus

All menus can be altered and dishes substituted (prices may vary).

Renaissance Catering welcomes the opportunity to design a specialized menu to fit your needs and budget

Prices quoted are for a minimum of 15 people. A premium applies to parties of less than 15 people.

Breakfast

THE CONTINENTAL

*Seasonal Fruit Medley
Freshly Baked Goods
(muffins, bagels, croissants, cinnamon rolls)
Specialty cream cheeses, jams & butter
Assorted Juices
\$8.50*

THE FLORENTINE

*Seasonal Fruit Medley
Freshly Baked Goods
(muffins, bagels, croissants, cinnamon rolls)
Specialty cream cheeses, jams & butter
Spinach and Cheese Frittata
Assorted Juices
\$12*

Luncheons/Lite Dining

THE LONDONER

*Seasonal Fruit and Cheese Medley
Select Sandwich Board with accompaniments
Assorted Gourmet Cookies
\$12*

THE PARISIAN

*Baked Brie w/ fresh fruit
Baby Organic Lettuces
Select Sandwich Board with accompaniments
Assorted Gourmet Cookies
\$15*

THE BELGIAN

*Baby Organic Lettuces
Seasonal Fruit and Cheese Medley
Renaissance Oodles
Ciabatta Bread w/ Garlic Olive Oil
Assorted Mini Pastries and Petit Fours
\$18*

THE ROMAN

*Caesar Salad
Tomato Basil Bruschetta
Mozzarella Caprese
Penne with Spicy Sausage
Assorted Mini Pastries and Petit Fours
\$20*

Fine Dining

TUSCAN FEAST

*Antipasti Tray
Baby Organic Lettuces
Tuscan Chicken Breasts
Sautéed Vegetables
Garlic Mashed Potatoes
Ciabatta bread w/ Garlic Olive Oil
Assorted Gourmet Cookies
\$22*

FLORENTINE CELEBRATION

*Seasonal Fruit Medley
Bistro Bruschetta Bar
Baby Organic Lettuces
Vegetable Pasta Primavera
Spinach & Ricotta Stuffed Chicken Breasts
Assorted Mini Pastries and Petit Fours
\$25*

SICILIAN BUFFET

*Caesar Salad
Tomato Basil Bruschetta
Vegetable Pasta Primavera
Blackened Mahi Mahi
Garlic Mashed Potatoes
Sautéed Vegetables
Assorted Mini Pastries and Petit Fours
\$32*

RENAISSANCE BANQUET

*Bistro Bruschetta Bar
Baked Brie with Fresh Fruit
Baby Organic Lettuces
Renaissance Oodles
Salmon Filet with Lemon Caper Butter
Sautéed Vegetables
Garlic Mashed Potatoes
Assorted Mini Pastries and Petit Fours
\$35*

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Catering Policies

• **Deadlines for Ordering**

48 hours notice is preferred in order for us to bring in inventory and process your request. We are available to assist you from 10 AM to 6 PM, 7 days a week. Deadline for corporate breakfast, lunch and dinner orders is 2:00PM the day before the event. After 2:00 PM, the guest count can only be increased, not decreased. We request a one hour window for Bistro Boxed Lunch orders.

Same-Day orders are subject to entrees on hand and delivery time can not be guaranteed.

• **Billing and Deposits**

A non-refundable deposit of 50% of the estimated food total is required to hold the date for an event. The balance is due on or before the day of the event.

• **Cancellation Policy for Corporate Drop-off Catering**

We require 24 hours notice for cancellation of corporate drop orders. Cancellations with less than 24 hours notice are subject to 50% of the estimated food total. **Same day cancellations will be charged full price.**

If inventory items that we do not ordinarily use are purchased for an order that is cancelled, reimbursement for the cost of those items is required.

• **Cancellation Policy for Corporate Events**

In the event of cancellation less than seven (7) business days prior to the event, the food and beverage cancellation fee will be 50% of the contracted total. If an alternate date can be scheduled within thirty (30) days and held within one year from the cancelled event, your cancellation fee will be credited towards this event. If a dispute arises over a client's failure to pay the balance due, the client hereby agrees to reimburse *Renaissance Catering* for all legal fees incurred in the collection process. Initial here _____

• **Service Fees**

Service fees that are a percentage of the total bill may be applied for the following items:

- Guest count less than minimum of 15, except for Bistro Box Lunch and Ala Carte items.
- Orders made within 48 hours of event
- Unique Menu Preparation
- Delivery and Set-up
- Outside Normal Hours and/or Out of Area Deliveries
- Arrangement of Rentals and other Ancillary Services
- Food Servers
- Any other special arrangements requested by the client

Please keep in mind that menus are not set in stone. Variations can be made, however, any changes may vary price per person.

• **Finalization of Event**

A confirmation will be faxed to you for your records. This must be signed and returned to complete your order. If corrections or changes are needed, please contact us to make the necessary changes.

• **Miscellaneous**

- A window for delivery of items will be assigned at least 1 hour prior to start of event, depending on the scale and nature of the function. Pick-up of buffet equipment will usually be scheduled for the same day of service. However, next day pick-up may be arranged when necessary.
- Tax exempt organizations must provide a tax exemption certificate by fax or mail prior to the delivery. Once an invoice has been billed, tax cannot be removed. To receive tax exemption, payment must be received from the organization name on the exemption certificate and cannot be received by a third party.
- Renaissance Catering accepts Cash, Check, Visa, Mastercard, and American Express

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