

~~ LUNCHEON BUFFET MENUS ~~

Menu prices are quoted as Buffet Price +Tax+ RNM*Gratuuity = Total price \$_____

Prices include: room at no additional charge

La Renaissance standard table covers at no additional charge

Coffee and ice water included in menu price

Complimentary hors d'oeuvres with cash or hosted bar totaling \$70.00 or more

**Prices are guaranteed at time menu is selected
and after deposit has been received.**

All Buffets include:

**Salad d'hote, Fruit du jour, Vegetable du jour, Starch du jour, Crusty Bread
with whipped butter, selected Desserts from our irresistible dessert cart,
Fresh brewed Coffee and Ice Water.**

\$14.95 Menu

\$12.21, plus (7.4% tax) \$.91, plus (15% gratuity) \$1.83 = Grand Total **\$14.95** per person.

Chicken Bordelaise: Julienne breast of chicken (boneless and skinless) baked in a traditional brown sauce with mushrooms and garnish.

OR

Salisbury Steak au Champignon: A delightfully spicy version of the classic chopped steak, served with our delicate mushroom sauce.

\$15.95 Menu

\$13.03, plus (7.4% tax) \$.96, plus (15% gratuity) \$1.96 = Grand Total **\$15.95** per person.

Cod Loin: Authentic North Atlantic cod loin in a creamy white sauce, garnished with mushrooms and tiny shrimp.

OR

Chicken Cordon Blue: Lightly breaded 4oz. breast of chicken stuffed with cheese and Canadian bacon.

*recommended non-mandatory

\$16.95 Menu

\$13.85, plus (7.4% tax) \$1.02, plus (15% gratuity) \$2.08 = Grand Total **\$16.95** per person.

Chef's Luncheon Steak au Champignon:

Four ounce Flatiron Steak in a mushroom demiglace.

OR

Chef's Choice Luncheon Ham

OR

Chef's Choice Luncheon Turkey

\$17.95 Menu

\$14.67, plus (7.4% tax) \$1.09, plus (15% gratuity) \$2.19 = Grand Total \$17.95 per person.

Chef's Choice Luncheon Roast Beef

Iced Tea \$2.00 per liter

