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# *The Ballroom at Bethel*

Exclusively Managed by Renzi's Catering

3737 Foulk Road, Garnet Valley, PA 19060

Mailing Address: Renzi's Catering, P. O. Box 2171, Boothwyn, PA 19061

**Phone: 610-494-4003**

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*Thank you for your interest in the Ballroom at Bethel.*

*Renzi's Catering is an excellent choice for your wedding or private party.*

*We offer professional service, superb food*

*and an array of choices to suit your taste and budget.*

*On your special day, your affair will be the only event scheduled at that time*

*This ensures that you and your guests will get the special attention*

*and personalized service that you deserve.*

*Please review the following package plans and feel free to contact us with any questions.*

*All pricing in this package is for five hours of service.*

*A 10% discount will be given for Sunday affairs.*

*(Cannot be combined with any other offer or discount.)*

*A \$750.00 hall rental fee is due at the time of your booking.*

*First payment of 50% of cost of affair due 30 days prior to event*

*Final payment due 14 days prior to event*

*For your convenience, we accept Visa & Master Card*

*Ceremony available in same room \$250*

*(Includes Lattice Backdrop)*

## *All wedding menu plans include the following services:*

*Use of the Ballroom at no additional cost for five hour reception*

*Fancy Cold Hors d' Oeuvres Table*

*Centerpieces*

*White Tablecloths w/Your Choice of Napkin Color*

*Fully Dressed & Decorated Bridal Table*

*Fully Dressed Cake, Gift and Guest Card tables*

*Bird Cage Card Catcher for Your Gift Cards*

*Your Choice of Wedding Cake from our many selections*

*Full Waitress Service to Head Bridal Table*

*4 ½ Hour Bar Service with Bartender, Mixers, Soft Drinks, Ice, Etc.*

*Customers must provide their own alcoholic beverages*

*(We will be happy to assist you in determining the amounts & types of alcohol needed.)*

*Personalized menu planning with our executive chef*

*Event Coordinator to personally plan & supervise your affair*

# The Ballroom at Bethel

## Fancy Cold Hors D' Oeuvres Display

*Included with all wedding menu packages*

### **Fresh Fruit Centerpiece**

*Fresh fruit carvings surrounded by wedges of fresh seasonal domestic and exotic fruits such as honeydew, cantaloupe, pineapple, strawberries, red and green grapes, kiwi and star fruit all beautifully arranged on a 100 pound mountain of crushed ice.*

### **Cheese Board with Crackers**

*Cubed mild & sharp cheddar, Monterey jack and mild & sharp provolone all arranged on a wooden cutting board served with imported proscuitto, Italian Difussio Salami, pepperoni and imported Italian soppressata. Includes an array of crackers and French bread slices*

### **Crudités**

*A large selection of fresh, crisp vegetables such as broccoli & cauliflower florets, baby carrots, red & green bell pepper strips, cucumber slices and celery sticks surrounding a homemade ranch dip served in a hollowed cabbage.*



### **Hot Butleref Hors d'oeuvres**

**\$4.50/person (choose four)**

*Chicken Brochettes with Pineapples and Cherries*

*Mushroom Caps Stuffed with Crab Imperial*

*Spanikopita*

*Coconut Shrimp*

*Mini Deep Fried Raviolis w/marinara sauce*

*Mini Egg Rolls w/duck sauce*

*Mini Mozzarella Sticks*

*Scallops Wrapped in Bacon*

*Mini Assorted Quiche*

*Sesame Chicken Teriyaki on a stick*

*Mini Chicken Cordon Blue Bites*

*Cocktail Frankfurters with Spicy Mustard*

*Roasted Potato w/Bacon & Sour Cream on a stick*

*Proscuitto Wrapped Melon (served chilled)*

*Shrimp Cocktail*

# The Ballroom at Bethel

## Buffet #1 "The Provincial"

*All buffet prices are based on 60 or more people*

### **Salad**

Choice of one:

**Caesar Salad**  
**Tossed Garden Salad**

### **Carving Station**

Choice of one:

**Hand Carved Prime Top Rounds of Beef au jus**  
**Roasted Turkey Breast au jus**

### **Meats**

Choice of one:

**Sausage Scaloppini**  
*Fresh sweet Italian sausage sliced and sautéed with a medley of sliced red, yellow and green bell peppers, fresh mushrooms and sliced sweet onions simmered in a marinara sauce*  
**Hot Roasted Pork au jus**  
*A garlic and black peppercorn crusted pork roast roasted and served in it's own natural juices.*  
**Chicken Judith**  
*Boneless chicken breasts in a be'chamel cream sauce topped with fresh roasted mushrooms*  
**Chicken Marsala**  
*Chicken sautéed with marsala wine sauce and sliced fresh mushrooms.*  
**Chicken Italiano**  
*Boneless chicken breast pan seared w/ fresh green peppers simmered in a marinara sauce and topped with smoked provolone cheese.*

### **Pasta**

Choice of one:

**Jumbo Stuffed Shells**  
*Jumbo cheese filled pasta shells nestled in our homemade spaghetti gravy*  
**Baked Ziti**  
*Ziti pasta laced with three Italian cheeses and baked with homemade spaghetti gravy*  
**Penne Pasta Marinara**  
*Penne pasta cooked al dente and tossed with our homemade marinara sauce*  
**Bow Tie Pasta Alfredo**  
*Bow tie pasta cooked al dente and tossed with our gourmet alfredo sauce*

### **Side Dishes**

Choice of two:

**Roasted Split Red Bliss Potatoes**  
**Rice Pilaf**  
**Baked Potatoes**  
**Pineapple Stuffing**  
*(Excellent accompaniment to our roasted pork or roasted turkey)*  
**Green Beans Almondine**  
**Green Beans w/ Roasted Cashews**  
**Steamed Vegetable Medley**  
**Zucchini Provincial**  
**Roasted Garlic Broccoli**  
**Glazed Baby Carrots**

*Dinner Rolls & Butter*

*Coffee and Tea*

**\$39.95++ per person standard buffet**

**\$42.95++ per person deluxe buffet – The best of both worlds.**

*Deluxe Buffet = Your guests are served all courses except the entrée*

*All prices subject to 15% Service Charge and 6% Tax*

# The Ballroom at Bethel

## Buffet #2 "The Imperial"

*All buffet prices are based on 60 or more guests*

### Salad

Choice of one:

*Caesar Salad*  
*Tossed Garden Salad*

### Carving Station

Choice of one:

*Prime Rib au jus*  
*Fruited Baked Ham with Pineapple Glaze*

### Meats

Choice of one:

*Stuffed Chicken Breast*  
*Stuffed with a homemade bread stuffing and finished with chicken gravy*  
*Italian Porketta*  
*Pulled pork simmered in white wine, fresh garlic, & fresh basil*  
*Chicken Marsala*  
*Boneless chicken breast sautéed with marsala wine sauce and sliced fresh mushrooms.*  
*Chicken Primavera*  
*Boneless chicken breast pan seared and tossed with spring vegetables & penne pasta with alfredo sauce.*

### Pasta

Choice of one:

*Shrimp & Scallop Alfredo*  
*Sautéed jumbo Gulf shrimp & New England scallops over penne tossed with our gourmet alfredo sauce.*  
*Homemade Baby Lobster Ravioli*  
*Served in a sun dried tomato & basil cream sauce*  
*Jumbo Lump Crab Meat over Penne Pasta*  
*Served in a marinara sauce*

### Side Dishes

Choice of two:

*Roasted Split Red Bliss Potatoes*  
*Baked Potatoes*  
*Rice Pilaf*  
*Green Beans with Julienne Carrots*  
*Green Beans Almondine*  
*Green Beans w/ Roasted Cashews*  
*Steamed Vegetable Medley*  
*Zucchini Provencale*  
*Roasted Garlic Broccoli*  
*Glazed Baby Carrots*  
*Pineapple Stuffing* (*excellent accompaniment to our fruited ham*)

*Dinner Rolls & Butter*

*Coffee & Tea*

*\$ 44.95++ per person standard buffet*

*\$ 47.95++ per person deluxe buffet - \*The best of both worlds*

*Deluxe Buffet = Your guests are served all courses except the entrée*

*All prices subject to 15% Service Charge and 6% Sales Tax.*

# The Ballroom at Bethel

## Buffet #3 "The Regal"

All buffet prices are based on 60 or more guests

### Salad

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Choice of one:

**Caesar Salad**  
**Tossed Garden Salad**

### Carving Station

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Choice of one:

**Hand Carved Garlic Crusted Prime Rib of Beef**  
**Hand Carved Pork Tenderloins with Sweet Raspberry Sauce**  
**Hand Carved Filet Mignon**

### Veal & Seafood

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Choice of one

**Veal Oscar**  
With asparagus tips, fresh lump crab meat & Hollandaise sauce.  
**Homemade Crabcakes**  
Made with Super jumbo, lump crabmeat and broiled  
**Baked Flounder**  
stuffed with crab imperial  
**Fresh Grilled Salmon Steak**  
Finished with a creamed dill sauce.  
**Fresh Grilled Chilean Sea Bass**  
With a roasted red pepper pomodoro.  
**Broiled Mahi Mahi**  
Finished with a Tequila lime sauce

### Chicken

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Choice of one:

**Stuffed Chicken Breast**  
Stuffed with a homemade bread stuffing and finished with chicken gravy  
**Pineapple Glazed Chicken**  
Grilled boneless chicken breast finished with a pineapple glaze and garnished with fresh cherries.  
**Bronzed Bourbon Chicken**  
Sautéed boneless chicken breast finished with a creamed bourbon sauce.

### Side Dishes

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Choice of three:

**Roasted Baby Red Bliss Potatoes in a Butter Dill Sauce**  
**Roasted Garlic Mashed Potatoes**  
**Spring Vegetable Primavera tossed w/penne pasta**  
**Rice Pilaf**  
**Steamed Asparagus Bundles**  
Fresh asparagus wrapped in a carrot tie and finished with lemon butter sauce.  
**Green Beans Almondine or with Julienne Carrots**  
**Steamed Vegetable Medley (Tossed with butter and a hint of thyme).**  
**Glazed Baby Carrots**  
**Broccoli Spears with Lemon-Butter Sauce**  
**Penne Pasta Alfredo with Peas**

Dinner Rolls & Butter

Coffee and Tea

**\$ 50.95++ per person standard buffet**

**\$ 53.95++ per person deluxe buffet -\*The best of both worlds.**

Deluxe Buffet = Your guests are served all courses except the entrée

All prices subject to 15% service charge and 6% Sales Tax

# The Ballroom at Bethel

## Full Service Sit Down Dinners

*All prices are based on parties of 60 or more guests*

*The following entrees include warm rolls and butter,  
choice of tossed salad or Caesar salad,  
and choice of potato or rice, and vegetable*

*Any entree can be accompanied by a Jumbo Stuffed Gulf Shrimp add \$2.95*

### Poultry

<b>Fresh Roasted Turkey</b>	<i>with all the trimmings – homemade stuffing and cranberry sauce</i>	<b>\$37.95</b>
<b>Baked Breast of Capon</b>	<i>stuffed with wild rice or bread dressing</i>	<b>\$40.95</b>
<b>Chicken Cordon Bleu</b>	<i>stuffed with imported prosciutto ham and mild provolone cheese</i>	<b>\$42.95</b>
<b>Rosemary Chicken</b>	<i>with pineapple salsa and fresh rosemary</i>	<b>\$42.95</b>
<b>Chicken Laureen</b>	<i>lightly battered and topped with a white wine sauce</i>	<b>\$43.95</b>
<b>Chicken Marsala</b>	<i>sautéed with marsala wine, shallots and wild mushrooms</i>	<b>\$45.95</b>
<b>Chicken Oscar</b>	<i>sautéed with jumbo lump crab meat, asparagus tips and finished with Hollandaise sauce</i>	<b>\$47.95</b>

### Veal

<b>Veal Piccata</b>	<i>milk fed veal sautéed with white wine and capers</i>	<b>\$48.95</b>
<b>Veal Saltimbuca</b>	<i>milk fed veal sautéed and topped with prosciutto and melted provolone</i>	<b>\$48.95</b>
<b>Veal Oscar</b>	<i>milk fed veal with asparagus tips and Jumbo lump crab meat topped with Hollandaise sauce</i>	<b>\$48.95</b>

### Seafood

<b>Baked Flounder Florentine</b>	<i>baked with lemon and herbs with creamy spinach sauce</i>	<b>\$39.95</b>
<b>Baked Stuffed Flounder</b>	<i>with crab imperial</i>	<b>\$48.95</b>
<b>Grilled Tuna Steak</b>	<i>with a lemon butter or tequila lime sauce</i>	<b>\$48.95</b>
<b>Grilled Chilean Sea Bass</b>	<i>with a roasted red pepper pomodoro sauce</i>	<b>\$53.95</b>

### Beef

<b>Top Round of Beef</b>	<i>tender slices of beef au jus</i>	<b>\$39.95</b>
<b>Prime Rib</b>	<i>cooked to your specification</i>	<b>\$50.95</b>
<b>Filet Mignon Steak</b>	<i>topped with a mushroom cap</i>	<b>\$50.95</b>

### The Best of Both Worlds

<b>Boneless Chicken Breast with Two Jumbo Gulf Shrimp or Crabcake</b>		<b>\$43.95</b>
<b>Top Round of Beef with Two Jumbo Gulf Shrimp or Crabcake</b>		<b>\$43.95</b>
<b>Filet Mignon with 4 ounce Boneless Chicken Breast (any style)</b>		<b>\$50.95</b>
<b>Filet Mignon with 4 ounce Jumbo Homemade Crabcake</b>		<b>\$54.95</b>
<b>Filet Mignon with Two Jumbo Gulf Shrimp</b>		<b>\$54.95</b>

*Choice of two entrees (Split Menu) @ \$1.50/person additional*

*Special requests can be accommodated*

*All prices subject to 15% service charge and 6% sales tax*

# The Ballroom at Bethel

## Deluxe Hors d' Oeuvres Reception

### The First Hour

Fancy Cold Hors d' Oeuvres Display (as described on page 2.)  
and  
Assorted Hot Butlerved Hors d' Oeuvres  
(Choose 5 from page 2)

### The Second Hour

During the second hour the following will be added:

#### Shrimp Cocktail Station

Jumbo peel and eat gulf shrimp beautifully arranged over a 100 pound mound of crushed ice surrounding a cocktail sauce centerpiece and garnished with fresh lemon wedges and lemon leaves.

#### The Carvery

(Choice of one)

Steamship Round of Beef                      Virginia Baked Ham  
Fresh Roasted Turkey                      Herb seasoned Roasted Pork  
Carved and served on petite roll with accompanying sauces.

\*Each additional carvery choice \$2.95/person  
(Beef tenderloin with a mild horseradish cream sauce \$3.95/person)

#### Pasta Station

(Choice of two)

5 Cheese Tortellini in Egg Pasta                      Fettuccini with Cracked Black Pepper  
5 Cheese Tri-color Tortellini                      Ravioli with Chicken and 3 Cheeses  
Hexagon Shaped Ravioli with Grilled Vegetables

#### Sauces

(Choice of two)

Marinara Red                      Alfredo  
Light Cream Parmesan with Sweet Basil                      Roasted Red Pepper Cream Sauce  
Light Marinara Blush with Sun-dried Tomatoes

### The Third Hour

During the third hour the following will be added:

#### Wedding Cake Service

#### Fancy Sweet Table

An array of petite eclairs, canoli, cream puffs, strawberry shortcakes, carrot cakes, fruit tarts, assorted cookies, brownies and hand made Godiva chocolate covered strawberries... and of course your wedding cake will be served at that time.

#### Coffee & Tea Station

Freshly brewed coffee and tea

**\$42.95/person plus 6% tax and 15% service charge**  
(Includes all wedding package services.)

# The Ballroom at Bethel

## ◆◆◆◆◆ Impressive Additions ◆◆◆◆◆

### Ice Carvings

Beautifully hand carved ice sculptures starting at \$399.00

### Shrimp Table (21 - 25 ct)

Jumbo peel and eat gulf shrimp beautifully arranged over a 100 pound mound of crushed ice surrounding a cocktail sauce centerpiece and garnished with fresh lemon wedges and lemon leaves.

\$4.95 per guest

### Sweet Table

An array of petite eclairs, canoli, cream puffs, strawberry shortcakes, carrot cakes, fruit tarts, assorted cookies and hand made Godiva chocolate covered strawberries

\$3.95 per guest

### Godiva Chocolate Station

Hand dipped strawberries, bananas, pretzels and assorted cookies in Godiva chocolate.

A great finale to any party!

\$3.95 per guest

### Table Service Desserts

Choose from Bananas Foster served over premium vanilla ice-cream, cheesecake, key lime pie or pick your favorite !

\$3.50 per guest

### Strawberry Supreme

A large Driscoll strawberry hand dipped in Godiva chocolate served with your wedding cake

\$1.25 per guest

*We will gladly consider any special requests.*

*All prices subject to 15% Service Charge and 6% Sales Tax*