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# *Ballroom at the Phoenix*

By

## *Renzi's Catering*

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*Thank you for your interest in The Ballroom at the Phoenix
Renzi's Premier Catering Facility
On your special day, we assure that you and your guests will be our main focus by
Supplying superb food and the most professional service!*

*All package pricing is for five hours of professional service.
A \$1,500.00 non-refundable deposit is due at the time of your booking.
A second deposit of 50% of cost of affair due 30 days prior to event
Final payment is due 7 days prior to event*

**Use of our private Bridal Suite and Receiving Room are included in your five hour reception*

Should you need to schedule your Ceremony on site, space is available per \$495.00

All wedding menu plans include the following services: (100 guest minimum)

*Premium Cold Hors d' Oeuvres Display
Champagne Toast*

*Fully Dressed & Decorated Bridal Table
Fully Dressed Cake, Gift and Guest Card tables
White Tablecloths with Your Choice of Napkin Color*

*Your Choice of Wedding Cake
Full Wait Service for Head Bridal Table
5 Hour Premium Bar*

*Personalized menu planning with our executive chef
Event Coordinator to personally plan & supervise your affair
Complimentary Food Tasting for up to 4 guests*

Ballroom at the Phoenix

Cold Hors D' Oeuvres Display

All items listed below are included with wedding menu packages

Fresh Fruit Centerpiece

Fresh fruit carvings of honeydew, cantaloupe, pineapple, strawberries, red and green grapes, kiwi and star fruit all beautifully arranged on a mountain of crushed ice

Assorted Meats & Cheeses

Italian imported prosciutto, salami, pepperoni and soppressata, mild & sharp provolone mild & sharp cheddar, monterey jack all arranged on a wooden board and served with an array of crackers and French bread

Crudités

Fresh broccoli & cauliflower florets, baby carrots, strips of red & green bell peppers cucumber slices and celery sticks served with homemade ranch dipping sauce



Butlered Hot Hors d'oeuvres

\$5.95/person (choose four)

*Sesame Chicken Teriyaki on a stick
Mini Chicken Cordon Blue Bites
Jamaican Jerk Chicken on a Stick w/Pineapple
Chicken Brochettes with Pineapples and Cherries
Scallops Wrapped in Bacon
Mushroom Caps Stuffed with Crab Imperial
Coconut Shrimp
Shrimp Cocktail (served chilled)
Spanikopita
Mini Deep Fried Raviolis w/marinara sauce
Mini Egg Rolls w/duck sauce
Mini Mozzarella Sticks
Mini Assorted Quiche
Cocktail Frankfurters with Spicy Mustard
Roasted Potato w/Bacon & Sour Cream on a stick
Prosciutto Wrapped Melon (served chilled)*

Ballroom at the Phoenix

The Imperial

Salad

Choice of one:

Caesar Salad
Tossed Garden Salad

Carving Station

Choice of one:

Top Sirloin of Beef with mushroom demi glase
Roast Pork loin stuffed with spinach, roasted red pepper bread crumb and pork jus
Roasted Turkey Breast with country gravy
Baked Ham with Citrus Pineapple Glaze

Meats

Choice of one:

Stuffed Chicken Breast
Homemade bread stuffing and country gravy
Chicken Marsala
Boneless chicken breast sautéed with sliced mushrooms and marsala wine
Chicken Italiano
Boneless chicken breast sweet sausage and green peppers simmered in marinara sauce
Chicken Judith
Boneless chicken breasts and pan roasted mushrooms in be'chamel cream sauce
Italian Porketta
Seasoned fresh pork simmered in white wine and natural juices, fresh garlic and herbs

Pasta

Choice of one:

Penne Pasta Primavera
Penne pasta spring vegetables with sun dried tomato blush cream
Jumbo Stuffed Shells
Ricotta cheese filled shells baked in homemade spaghetti sauce
Roasted Vegetable Ravioli
Served in tomato basil cream sauce
Jumbo Lump Crab Meat over Penne Pasta
Served in a marinara sauce

Side Dishes

Choice of two:

Roasted Red Bliss Potatoes
Baked Potatoes
Rice Pilaf
Green Beans with Julienne Carrots
Green Beans Almondine
Green Beans w/ Roasted Cashews
Steamed Vegetable Medley
Roasted Brussels Sprouts
Sautéed Garlic Broccoli
Glazed Baby Carrots

Dinner Rolls & Butter
Coffee & Tea

\$ 67.95+ 18% gratuity +6% sales tax per person standard buffet
*\$ 70.95+ 18% gratuity +6% sales tax per person deluxe buffet - *The best of both worlds*
Deluxe Buffet = your guests are served all courses except the entrée
Prices are based on a minimum of 100 people

Ballroom at the Phoenix

The Regal

Salad

Choice of one: *Caesar Salad*
Tossed Garden Salad

Carving Station

Choice of one: *Hand Carved Garlic Encrusted Prime Rib of Beef*
Hand Carved Pork Tenderloins with Sweet Raspberry Sauce
Hand Carved Filet Mignon

Veal & Seafood

Choice of one *Veal Oscar* jumbo lump crab meat, asparagus tips and hollandaise sauce
Veal Piccata with white wine and capers
Homemade Crab Cakes
Super jumbo lump crabmeat seasoned and broiled
Stuffed Flounder
Flounder stuffed with crab imperial served with champagne butter
Grilled Salmon Filet
Finished with dill cream sauce.
Grilled Chilean Sea Bass
With roasted red pepper couli.
Baby Lobster Ravioli with sun dried tomato & basil cream sauce
Shrimp & Scallop Alfredo with Alfredo sauce over penne pasta

Chicken

Choice of one: *Stuffed Chicken Breast*
Homemade bread stuffing and country gravy
Chicken Marsala
Boneless chicken breast sautéed with sliced mushrooms and marsala wine
Chicken Angela
Boneless chicken breast lightly battered with white wine cream sauce
Grilled Chicken Mediterranean
Boneless grilled marinated chicken breast topped with sundried tomato basil tapenade

Side Dishes

Choice of three: *Roasted Baby Red Bliss Potatoes in a Butter Dill Sauce*
Roasted Garlic Mashed Potatoes
Spring Vegetable Primavera tossed with penne pasta
Rice Pilaf
Steamed Asparagus with lemon-butter
Green Beans Almondine or with Julienne Carrots
Steamed Vegetable Medley tossed with butter and thyme.
Glazed Baby Carrots
Roasted Brussel Sprouts
Broccoli Spears with lemon-butter Sauce
Penne Pasta with Peas and Alfredo sauce

Dinner Rolls & Butter
Coffee and Tea

\$ 72.95+ 18% gratuity +6% sales tax per person standard buffet
*\$ 75.95+ 18% gratuity +6% sales tax per person deluxe buffet - *The best of both worlds.*
Deluxe Buffet = Your guests are served all courses except the entrée
Prices are based on a minimum of 100 people

Ballroom at the Phoenix

Full Service Sit Down Dinners

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

Poultry

<i>Stuffed Chicken Breast</i>	<i>homemade bread stuffing with country gravy</i>	<i>\$71.95</i>
<i>Chicken Mediterranean</i>	<i>topped with sundried tomato basil tapenade</i>	<i>\$71.95</i>
<i>Chicken Angela</i>	<i>lightly battered in white wine cream sauce</i>	<i>\$72.95</i>
<i>Chicken Marsala</i>	<i>sautéed with sliced mushrooms and marsala wine</i>	<i>\$72.95</i>
<i>Chicken Oscar</i>	<i>jumbo lump crab meat, asparagus tips and hollandaise sauce</i>	<i>\$73.95</i>

Seafood

<i>Baked Stuffed Flounder</i>	<i>with crab imperial</i>	<i>\$73.95</i>
<i>Grilled Salmon Filet</i>	<i>with lemon butter or dill cream sauce</i>	<i>\$73.95</i>
<i>Homemade Crab Cakes (2)</i>	<i>made with super jumbo lump crabmeat seasoned and broiled</i>	<i>\$73.95</i>
<i>Grilled Chilean Sea Bass</i>	<i>with a roasted red pepper couli</i>	<i>\$77.95</i>

Beef

<i>Prime Rib</i>	<i>garlic encrusted with au jus</i>	<i>\$75.95</i>
<i>Filet Mignon</i>	<i>topped with mushroom caps and demi glaze</i>	<i>\$75.95</i>

The Best of All Worlds

<i>Boneless Chicken Breast (any style) with two stuffed Jumbo Gulf Shrimp or Crab Cake</i>	<i>\$73.95</i>
<i>Filet Mignon with 4 ounce Boneless Chicken Breast (any style)</i>	<i>\$75.95</i>
<i>Filet Mignon with 4 ounce Jumbo Homemade Crab Cake</i>	<i>\$76.95</i>
<i>Filet Mignon with Two Stuffed Jumbo Gulf Shrimp</i>	<i>\$76.95</i>
<i>Mixed Grill with 3 ounce Filet Mignon, 4ounce Boneless Chicken Breast and 3 Gulf Shrimp</i>	<i>\$79.95</i>

*Entrée's can be accompanied with 2 Stuffed Jumbo Gulf Shrimp add \$3.95per person
Choice of two entrees Split Menu \$2.00 per person additional
Special requests can be accommodated*

*All prices subject to 18% service charge and 6% sales tax
Prices are based on a minimum of 100 people*

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◆◆◆◆◆ Featured Additions ◆◆◆◆◆

Ice Carvings

Beautifully hand carved ice sculptures starting at \$399.00

Shrimp Table

*Jumbo Shrimp Cocktail
on crushed ice with cocktail dipping sauce
garnished with fresh lemon wedges
\$7.95 per guest*

Sushi Tray

*Vegetable roll with cucumber and avocado
\$4.95 per guest*

Sweet Table

*An assortment of petite éclairs, mini canolis, cream puffs, strawberry shortcakes,
carrot cakes, fruit tarts, assorted cookies and Godiva chocolate covered strawberries
\$5.50 per guest*

Table Service Desserts

*Cheesecake, Key Lime Pie, Strawberry Shortcake, Chocolate Demi, Carrot Cake, or pick your favorite!
\$4.50 per guest*

Strawberry Supreme

*Jumbo Driscoll strawberry hand dipped in Godiva chocolate served with your wedding cake
\$2 .25 per guest*

We will gladly consider any special requests.

All prices subject to 18% Service Charge and 6% Sales Tax

1661 Mill Road, Boothwyn, PA 19061

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