

# *Renée Kelly's*

## **The Traditional Buffet Dinner**

Miniature Lump **Crab Cakes** (passed)  
Lump Crab Meat tossed with sautéed vegetables and pan seared to golden brown garnished with  
Remoulade

**Spanikopita** (passed)  
Spinach, Onions, and Feta Cheese mixed together with Pine Nuts and delicately hand wrapped in  
Phyllo Dough

**Fruit and Cheese** Display with Crackers (add \$2.00 pp)

White and Wheat Dinner Rolls at the tables with butter rosettes



**Mixed Greens** Classic Salad with Choice of Balsamic Vinaigrette, Raspberry Vinaigrette, or  
Ranch Dressing

Or

**Spring Mix**, Romaine, Green Leaf and Butter Lettuce with Fresh Blueberries and Strawberries,  
Toasted Spiced Pecans, Crumbled Feta Cheese with Raspberry Vinaigrette On the side (add \$1.00 pp)



Herb Marinated **Chicken Breast** with Sautéed Asparagus, Drizzled with Herbed Cream Sauce  
and

Carved **Beef Tenderloin** with Horseradish Cream Sauce and Stone Ground Mustard,

Dauphinoise **Potatoes**

**Sautéed Haricot Verts**

\$34.00 per guest

Classic **Cheese Cake** with Cherry topping

**Chocolate Ganache** Cake

\$6.00 per guest

*All pricing subject to change with fluctuating market,  
Personal menus can be created for an additional charge*