

*Renée Kelly's*

*Make Everyone Happy*  
***Duo Entrée Chicken & Beef Plated Dinner***

All entrees are served with a salad:  
Mixed Greens, Sliced Cucumbers, Tomatoes, Spun Carrots and Croutons with Ranch and  
Balsamic Vinaigrette Dressing on the Side  
Other salads available upon request

Beef Tenderloin Filet and Herb Marinated Chicken Breast served with Sautéed Haricot  
Verts, Wild Mushroom and Cippolini Onion Ragout, Truffle Whipped Potatoes finished  
with Vin Rouge  
\$34.00 pp

Trio of Dessert

Chocolate Molten Cake, Champagne Sorbet, Fresh Seasonal Berries with Cardamom  
\$6.95 pp

Suggested Appetizers

Spanikopita  
Smoked Salmon Atop Rye Bread  
Tomatoes filled with Olive Salad  
\$6.00 pp

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

*Renée Kelly's*

***Plated Beef Entrees***

All entrees are served with a salad:  
Mixed Greens, Sliced Cucumbers, Tomatoes, Spun Carrots and Croutons with Ranch and  
Balsamic Dressing on the Side  
Other salads available upon request



Rosemary Marinated Flank Steak Grilled and Served with Seared Polenta, Sautéed  
Zucchini, and finished with Pinot Noir Reduction Garnished with Roasted Tomato  
\$30.00 pp



Grilled Strip Steak served with Roasted Potatoes, Sautéed Broccoli and Creamed Corn  
with Leeks accompanied by Caramelized Onion Glaze  
\$32.00 pp



Beef Tenderloin Filet topped with Matride hotel butter with Whipped Potatoes and  
Sautéed Haricot Verts garnished with Carrots, served with Vin Merchant  
\$36.00 pp



Herb Rubbed Beef Tenderloin Filet topped with Wild Mushroom and Cippolini Onion  
Ragout, served with Sautéed Asparagus, Dauphinoise Potatoes, all finished with Vin  
Merchant  
\$38.00 pp

Suggested Dessert

Berry Mousse Cake \$6.95 pp  
Chocolate Molten Cake \$5.95 pp  
Seasonal Fruit Tartlet \$5.95 pp

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