

# *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  
28 pp



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



Beef Tenderloin Filet topped with Matride hotel butter with Whipped Potatoes and  
Sautéed Haricot Verts garnished with Carrots, served with Vin Merchant  
34 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  
35 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*