

# *Renée Kelly's*

## *The Traditional Beef Plated 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 per guest)

White and Wheat Dinner Rolls at the tables with butter rosettes



**Spring Mix**, Romaine, Green Leaf, and Butter Lettuce with Sliced Cucumbers, Fresh Tomatoes, Spun Carrots and Cheddar topped with Garlic Croutons, with your 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 per guest)



Beef Tenderloin **Filet** with Whipped Potatoes and Sautéed Haricot Verts garnished with Carrots, served with Vin Merchant

\$35.99 per guest

## *Dessert*

Chocolate Ganache Cake with Berries \$6.95 per guest

Or

Lemon Cake \$5.95 per guest

Or

Seasonal Fruit Tartlet \$5.95 per guest

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