

# Renée Kelly's<sup>®</sup>

at Caenen Castle LLC

## Winter Menu

### Hors d' Oeuvres

Crab Cakes	3pp
Beef Tenderloin with Borsin Cheese and Caramelized Onions	2.50pp
Celeriac Puree with Caviar	3pp
Beet Chips with Duck and Orange Sauce	2pp
Foie Gras Ravioli with Cranberry	3pp
Barley Crusted Chicken	1.50pp

Hors d' Oeuvres

Reception

Only

\$ 15pp

### Recommended Additions

Spanish Cheese Course with Accoutrements (50 guest minimum)	8pp
Dips, Bits and Bites	2.50pp
Roasted Root Vegetables with Pumpkin Dip	2pp
Warm Spinach Dip with House Made Chips	2.50pp
Canapé Platter 5 varieties	3pp

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## Classic Salad

Mixed Greens with Tomatoes, Cucumbers, Carrots and Garlic Croutons  
served with Ranch and Balsamic Dressing

## Entrée Selection

(bread and butter included)

<b>Chicken</b>	Roasted Chicken with Braised Fennel, Sautéed Broccoli & Parsnip, Potato Stack with Blue Cheese Cream 27pp
<b>Fish</b>	Salmon with Mustard Glaze, Wild Rice Pilaf, Haricot Verts 28pp
<b>Red Meat</b>	Filet of Beef 36pp Elk 36pp
<b>Fowl</b>	Quail 32pp
<b>Pork</b>	Osso Bucco 34pp

All of the above paired with Sautéed Spinach, Celeriac and Whipped Potatoes,  
Caramelized Root Vegetables, and Vin Merchant

<b>Vegetarian</b>	Lentils and Wild Rice with Caramelized Root Vegetables and Toasted Walnuts 25pp
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## Dessert

Chocolate Bread Pudding with Bourbon Pecan Praline	7pp
Vanilla Cheese Cake with Anise and Ginger Bread	7pp
Pear and Apple Encased in Brown Sugar Crust with Meringue and Cranberry Sauce	7pp
Cran Apple Crisp with Vanilla Custard	6pp
Chocolate Cake with Stewed Cranberries	6pp