



PRIVATE DINING

Renzo Dinner

\$75 - per person plated

\$65 - per person buffet

includes a salad, main, and dessert

Mains

(choose two options)

Chicken Piccata

breaded chicken tenderloin, roasted broccolini and fingerling potatoes, herbed caper butter sauce (gf)

Grilled Salmon

salmon filet, roasted broccolini and fingerling potatoes
buerre blanc (gf)

NY Steak

grilled marinated steak, seasonal succotash and roasted fingerling potatoes, chimichurri (gf)

Grilled Shrimp

marinated shrimp, tomato-cucumber salad, red onion,
ginger-tamari vinaigrette (gf)
(spring/summer season only)

Short Ribs

braised short rib, creamy mashed potatoes, broccolini, red wine reduction (gf)
(fall/winter season only)

Risotto

carnaroli rice, roasted seasonal vegetables, vegan cashew burrata, lemon, walnut parmesan (v)(gf)

REV Pasta

fettuccine, Impossible meatball, house made marinara, walnut parmesan, basil (v)





PRIVATE DINING

Renzo Dinner

Salad

(choose one)

House Salad

mixed greens, tomato, chickpeas, pickled red onions, shallot vinaigrette (v)(gf)

Caesar Salad

romaine, croutons, walnut parmesan, blackened capers, house made caesar dressing (v)(*gf)

Caprese Salad

seasonal tomatoes, fresh mozzarella, basil, olive oil, balsamic reduction (*v)(gf)
(spring/summer season only)

Harvest Salad

farm greens, apples, bleu cheese, dried cranberries, walnuts, vinaigrette (gf)
(fall/winter season only)

Dessert

(choose one)

Brownies (served family style)

rich chocolate, powdered sugar, fresh berries (*v)(*gf)

Cheesecake

marscapone cheesecake, berry coulis (*v)

Carrot Cake

cream cheese frosting, walnuts (*v)

Citrus Olive Oil Cake

seasonal fresh citrus, sweet glaze (*v)(*gf)





PRIVATE DINING

Renzo Lunch

\$60 - per person plated

\$50 - per person buffet

includes a salad, main, and dessert

Mains

(choose two options)

Chicken Piccata

breaded chicken tenderloin, roasted broccolini and fingerling potatoes, herbed caper butter sauce (gf)

Grilled Salmon

salmon filet, roasted broccolini and fingerling potatoes, buerre blanc (gf)

Pesto Chicken Sandwich

grilled chicken tenderloin, provolone, arugula, pesto aioli, tomato, ciabatta, side salad (*gf)

Risotto

carnaroli rice, roasted seasonal vegetables, vegan cashew burrata, lemon, walnut parmesan (v)(gf)

REV Pasta

fettuccine, Impossible meatball, house made marinara, walnut parmesan, basil (v)



PRIVATE DINING

Renzo Lunch

Salad

(choose one)

House Salad

mixed greens, tomato, chickpeas, pickled red onions, shallot vinaigrette (v)(gf)

Caesar Salad

romaine, croutons, walnut parmesan, blackened capers, house made caesar dressing (v)(*gf)

Caprese Salad

seasonal tomatoes, fresh mozzarella, basil, olive oil, balsamic reduction (*v)(gf)
(spring/summer season only)

Harvest Salad

farm greens, apples, bleu cheese, dried cranberries, walnuts, vinaigrette (gf)
(fall/winter season only)

Dessert

(choose one)

Brownies (served family style)

rich chocolate, powdered sugar, fresh berries (*v)(*gf)

Cheesecake

marscapone cheesecake, berry coulis (*v)

Carrot Cake

cream cheese frosting, walnuts (*v)

Citrus Olive Oil Cake

seasonal fresh citrus, sweet glaze (*v)(*gf)





PRIVATE DINING

Renzo Mixer

Choice of 4: \$40 per person

Choice of 6: \$55 per person

Charcuterie

chef's choice of cured meats and cheeses,
accoutrements, crostini (*v)(*gf)

Roasted Tomato Bruschetta

cream cheese, crispy prosciutto, balsamic glaze, thyme (*gf)

Mezze Platter

herbed falafel, house-made hummus and tzatziki,
pita, crudite, marinated olives (v)(*gf)

Fig & Goat Cheese Tartlets

crispy phyllo shells, fig jam, goat cheese (*v)

Sliders

choice of: REV burger, pesto chicken, BLT (*v)

Focaccia Pizza

marinara, salami, provolone OR pesto,
tomatoes, olives, burrata (*v)

Grilled Skewers

choice of chicken, Impossible, (sauce: teriyaki, chimichurri) (gf)

Meatballs

ranch raised beef, teriyaki or house-made marinara
with parmesan (*v)(*gf)

Pepperoni & Tomato Puffs

puff pastry, tomato, parmesan, basil





PRIVATE DINING

Brunch Buffet

Choice of 4: \$55 per person

Choice of 6: \$70 per person

Quiche Lorraine

lardon, Gruyere cheese, shallots, green onion

Veggie Scramble

farm eggs, spinach, onion,
bell pepper, asiago, fresh herbs (*v)(gf)

Loaded Fingerling Potatoes

bacon, cheddar, green onions, spicy aioli (*v)(gf)

Berry French Toast

Acme pain de mie, house-made ricotta,
berry compote, maple syrup

Protein Platter

applewood bacon, pork sausage (*v)(gf)

Banana Bread

walnuts (*v)(*gf)

Yogurt Bar

Greek yogurt, fresh fruit, granola (gf)

Fruit Salad

fresh seasonal fruit (v)(gf)





Private Event Beverages

Wine

priced by carafe - each carafe serves 6 glasses

\$45 white wines

\$55 rosé and orange wines

\$65 red wines

Beer

priced individually - \$9 each

includes choice of light beer and IPA

Coffee

\$200 - serves 30 guests

includes:

temple drip coffee

oat milk and half & half

splenda and sugar

Non-Alcoholic Package

\$7 per person

includes:

choice of soft drinks (coke, diet coke, sprite)

1 mocktail option (rotating menu)

