

Renner's Creative Celebrations, Inc

Off-premise Caterer

All items on this menu are a beginning to help you plan. We invite inquires into specialty menus whether they are dietary, ethnic or regional. We provide service equipment and disposables for our deliveries.

Hot Hors d'oeuvres (Room Temperature)

Empanadas: Latin turnovers with varied fillings
Mini pizzas: limitless topping variations
Puff Pastries or Filo Turnovers: custom made with appropriate fillings
Chicken Fingers: fresh made favorite
Meatballs available in variety of flavors

Cold Hors d'oeuvres

Cheese and Fruit served with crackers or bread, on skewers or as canapés
Crudite: raw vegetables with dips
Marinated Vegetable Platter: colorful variety in distinctive marinades
Skewers: charcuterie (sausage & cured meats); jerk turkey & mango; cajun chicken & melon; seafood
Smoked Meat, Poultry or Fish: platters with fine diced garnishes & spreads
International Dips: Mideastern, Asian, Mexican
Stuffed Grape Leaves
Vietnamese Spring Rolls
Profiteroles: stuffed with savory meat & seafood salads

Salads

Green Salads: Spinach, Caesar, Garden, Mesclun Mix all with appropriate garnishes & dressings or built to your taste
Coleslaw: creamy, clear, fruited, international
Fruit: fresh seasonal, Waldorf
Seven Layer Salad: bacon, eggs, vegetables, cheese, creamy Lemon dressing
Tomato: layered or chopped, simple to complex
Picnic Salads: potato any style, macaroni, tabouli, pasta primavera, rice salads, orzo

Nicoise: potatoes, eggs, green beans, olives, red onion, mushrooms, tomatoes

Tortellini or Ravioli Salads

Casserole and One Dish Meals

Southwestern Casserole: layered dish with rice, meats, cheeses, tortillas

Moussaka: grilled vegetables & ground meat sauce topped Mornay Sauce

Baked Pastas: lasagna, turkey tetrazzini, manicotti, ziti, almond chicken casserole

Rice Dishes: paella, jambalaya, pilaf valencienne

Potatoes: Italian sausage & potatoes, scalloped potatoes and ham

Turkey and Stuffing Casserole

Stews: any variety, thick or thin

Pulled Pork Casserole: sweet corn, polenta, cheese, pulled pork, BBQ sauce, Coleslaw served on side

Baked Polenta: corn meal mixture baked with Italian meats, vegetables, tomato sauce & cheese

Seafood

Stuffed Sole or Flounder: seasoned cracker stuffing with/without seafood

Boston Scrod: fresh filets w/ savory crumb stuffing

Salmon: grilled or pecan encrusted w/ red pepper sauce or tropical salsa

Meat Entrees

Braised Meats with: fennel & onions; cider & apples; orange & ginger;

Forestiere (wild mushrooms); sauerbraten; lamb shanks

Roasted Meats: top round, fresh ham, pork loin, rack of veal, glazed ham

Stuffed Meats: beef bracirole, pork chops, & pork loin

Beef Stroganoff

Meatloaf, Meatballs

BBQ Meats: pulled pork, country ribs, St. Louis Ribs, beef, pork, pork with Brown Sugar Mustard, Chicken (bone in or boneless)

Deli Platters w/ our own roasted meats, fresh vegetables, cheeses & homemade rolls

Meat or Fish Salads: tuna, Nicoise w/ tuna, chicken, BBQ chicken

Poultry

Stuffed chicken breasts with: sausage & peppers; broccoli & cheddar; apple bread stuffing; spinach & mushroom; spicy vegetable & fruit mix or customized to your taste

Grilled: marinated chicken breasts or turkey cutlets; Orcutt (breasts with tomato & mushroom reductions) served with Pesto Sauce OR

Mediterranean (breasts w/ feta, tomatoes, olives, mushrooms);

Roast Turkey: whole or boned and sliced

Turkey Steak California: baked with Monterey Jack cheese, tomatoes, guacamole, spicy demiglaze

Jerk Turkey

Chicken: fried; cacciatore; basil or tarragon

Chicken: Parmesan, Francaise, Marsala

BBQ Chicken: bone in or boneless

Vegetables

Roasted Vegetables

Sauteed Zucchini with peppers, nuts, raisins; leeks, tomatoes, garlic, oregano, feta; onions with Italian seasoning

Carrots cooked with fresh orange juice, currant and ginger or honey

Broccoli and Cauliflower Casserole

Spinach sautéed with mushrooms or baked in terrine

Seasonal Bouquetiere of Vegetables

Glazed Winter Medley: acorn squash; butternut squash; carrots; rutabagas; parsnips in maple butter glaze

Sweet Corn: O'Brien, on the cob (seasonal)

Green Beans served with mushrooms, almonds, country sweet & sour

Corn Pudding or Mexican Corn

Braised Red Cabbage & Apples

Starches

Boulangier Potatoes: sliced, braised in stock, smothered in onions

Potatoes O'Brien: potatoes, red & green peppers, onions, cheese sauce (bacon opt.)

Spaetzle or Pierogies

Homemade Noodles: buttered or Alfredo

Roasted Potatoes: roasted & finished with garlic & herbs

Baked Pasta: ziti, shells or manicotti

Risotto: short grain rice cooked in stock w/ fresh grated romano & parmesan

Polenta: fried or baked with a variety of toppings

White or Wild Rice garnishes of pine nuts, raisins, scallions, dried apricots

Potatoes: au gratin, mashed

Jackson Potatoes: baked, stuffed with onions, cheese (bacon opt.)

Gnocchi or Ravioli with spinach, meat or cheese

BBQ Beans and Macaroni & Cheese

Desserts

Our Desserts, like our breads, are all homemade!

Fruit & Cream Pies: flaky crust & fresh fruit or creamy fillings

Assorted Cookies

Carrot Cake: full of nuts & fruits, served w/ a lemon cream cheese frosting

Fresh Fruit Crisps and Cobblers