

# *Rena's*

*Italian Fishery & Grill*

## **UPSTAIRS at RENA'S**

**From intimate dinners to business meetings to holiday gatherings, whether you are hosting 20 guests seated or 200 cocktail style, Upstairs at Rena's will ensure a flawless and memorable occasion for your guests.**

**When you are ready to book, our dedicated private events team is available to answer any questions and custom tailor your event.**

- Perfectly large, yet quaint 3,000 square feet of exposed brick walls, stained concrete floors and elegant chandelier lighting
- Numerous windows flood the space with natural light
- Separate, dedicated kitchen. Everything is cooked to order
- Private entrance, private dedicated restrooms, and spacious covered terrace
- Minimum 20 guests, maximum 200 guests
- \$2,000 food minimum daytime & Monday – Thursday events
- \$3,000 food minimum Friday, Saturday, & Sunday evening events; bar package required
- \$500 room set-up fee: includes tables, chairs, linens, plate, glass, & silverware
- 5-hour room block: 3 hours guest access, 1.5 hours early access, 30 minutes post event clean-up
- Morning, afternoon, and evening times available
- Preset menus to cater to any budget
- Huge concrete slab bar to serve any size event with different bar packages available
- Equipped with a professional PA system, including microphones, two 120" screens with LCD projectors and two 80" TVs that all can play the same or independent content
- Ample parking on site, valet service available
- Conveniently located to both downtown Alpharetta and Avalon along with numerous hotels



# ANTIPASTI

## HOT

**Mussels** Crab Marinara \$4.50 per guest (5 ea.) *min. 30*

**Arancini Di Riso** Fried Risotto stuffed with Goat Cheese \$3.00 each *min. 40*

**Shrimp Scampi** Garlic, Lemon White Wine Sauce \$2.25 each *min. 30*

**Scallops** Breaded, Garlic, Lemon White Wine Sauce \$5.50 each *min. 30*

**Shrimp** Breaded, Garlic, Lemon White Wine Sauce \$4.50 each *min. 30*

**Mushroom Ravioli** Mushroom Cream Sauce \$4.50 per guest (2 ea.) *min. 40*

**Lobster Ravioli** Sherry Cream Sauce \$4.00 each *min. 40*

**Chicken Marsala Bites** Mushroom Marsala Sauce \$4.00 per guest *min. 30*

**Filet Marsala Bites** Mushroom Marsala Sauce \$5.50 each *min. 30*

**Lamb Lollipops** Bourbon Demi Glaze, Mashed Potato \$5.50 each *min. 30*

**Mini Meatballs** Pomodoro Sauce \$2.50 each *min. 40*

**Bruschetta** Chef's Choice \$3.00 per guest *min. 30*

## COLD

**Caprese Skewers** Balsamic Glaze \$2.50 each *min. 20*

**Tagli Misti** Artisanal Italian Meats & Cheeses with Accompaniments \$75 per 25 guests

**Shrimp Cocktail** Cocktail Sauce \$3.00 each *min. 20*

**Raw Vegetable Platter** Gorgonzola Dip \$75 per 25 guests

**Fruit & Artisanal Cheese Platter** Seasonal Selection \$75 per 25 guests





# VENEZIA

## Plated Dinners \$40

### SOUP & SALAD (Select up to two)

**Italian Chicken Soup** Chicken, Vegetables, Potatoes, Ditalini, Fresh Herbs

**Caesar Salad** Romaine, Dressing, Parmigiano-Reggiano, Croutons

**Wedge Salad** Iceberg Wedge, Roma Tomatoes, Gorgonzola, Green Onions, Bacon

### ENTREES (select up to three)

**Mushroom Ravioli** Porcini, Cremini, Shitake & Portabello Mushrooms, Cheeses, Cream Sauce

**Chicken Marsala** Grilled Chicken, Mushroom Marsala, Mashed Potatoes, Seasonal Vegetable

**Trout** Breaded, Lemon White Wine Sauce, Capers, Mashed Potatoes, Seasonal Vegetable

### DESSERT (select one - additional \$8 per guest)

**Ricotta Cheesecake** Authentic Italian Family Recipe

**Tiramisu** Mascarpone, Espresso, Ladyfingers, Chocolate, Rum

**Cannoli** Home made Cannoli shell, Sweet Ricotta Cream, Orange, Chocolate

**Chocolate Mousse Stack** White & Chocolate Mousse, Espresso Brownie (+\$2)

*\*\$4 per person fee charged for outside dessert: cut, plated, served*





# FIRENZE

## Plated Dinners \$50

**SOUP & SALAD** (Select up to two)

**Italian Chicken Soup** Chicken, Vegetables, Potatoes, Ditalini, Fresh Herbs

**Crab Soup** Crab Stock, Crab Meat, Sherry, Cream

**Caesar Salad** Romaine, Dressing, Parmigiano-Reggiano, Croutons

**Wedge Salad** Iceberg Wedge, Roma Tomatoes, Gorgonzola, Green Onions, Bacon

**ENTREES** (select up to three)

**Mushroom Ravioli** Porcini, Cremini, Shitake & Portabello Mushrooms, Cheeses, Cream Sauce

**Chicken Marsala** Grilled Chicken, Mushroom Marsala, Mashed Potatoes, Seasonal Vegetable

**Trout** Breaded, Lemon White Wine, Capers, Mashed Potatoes, Seasonal Vegetable

**Pork Chop** Bone-In, Mashed Potatoes, Seasonal Vegetable

**Shrimp & Scallops** Breaded, Lemon White Wine, Mashed Potatoes, Seasonal Vegetable

**DESSERT** (select one - additional \$8 per guest)

**Ricotta Cheesecake** Authentic Italian Family Recipe

**Tiramisu** Mascarpone, Espresso, Ladyfingers, Chocolate, Rum

**Cannoli** Home made Cannoli shell, Sweet Ricotta Cream, Orange, Chocolate

**Chocolate Mousse Stack** White & Chocolate Mousse, Espresso Brownie (+\$2)

*\*\$4 per person fee charged for outside dessert: cut, plated, served*

All food & beverage is subject to 20% gratuity and 7% state tax



# MILANO

## Plated Dinners \$60

SOUP & SALAD (Select up to two)

**Italian Chicken Soup** Chicken, Vegetables, Potatoes, Ditalini, Fresh Herbs

**Crab Soup** Crab Stock, Crab Meat, Sherry, Cream

**Caesar Salad** Romaine, Dressing, Parmigiano-Reggiano, Croutons

**Wedge Salad** Iceberg Wedge, Roma Tomatoes, Gorgonzola, Green Onions, Bacon

**Chopped Salad** Romaine, Garbanzo, Salami, Prosciutto, Roma, Red Onion, Mozzarella, Vinaigrette

ENTREES (select up to three)

**Mushroom Ravioli** Porcini, Cremini, Shitake & Portabello Mushrooms, Cheeses, Cream Sauce

**Chicken Marsala** Grilled Chicken, Mushroom Marsala, Mashed Potatoes, Seasonal Vegetable

**Trout** Breaded, Lemon White Wine, Capers, Mashed Potatoes, Seasonal Vegetable

**Pork Chop** Bone-In, Mashed Potatoes, Seasonal Vegetable

**Shrimp & Scallops** Breaded, Lemon White Wine, Mashed Potatoes, Seasonal Vegetable

**Filet** Grilled, Mashed Potatoes, Seasonal Vegetable

**Salmon** Grilled, Basil, Tomato Vinaigrette, Mashed Potatoes, Seasonal Vegetable

DESSERT (select one - additional \$8 per guest)

**Ricotta Cheesecake** Authentic Italian Family Recipe

**Tiramisu** Mascarpone, Espresso, Ladyfingers, Chocolate, Rum

**Cannoli** Home made Cannoli shell, Sweet Ricotta Cream, Orange, Chocolate

**Chocolate Mousse Stack** White & Chocolate Mousse, Espresso Brownie (+\$2)

*\*\$4 per person fee charged for outside dessert: cut, plated, served*

All food & beverage is subject to 20% gratuity and 7% state tax

# DESSERT TABLE MENAGERIE

\$10 Per Guest (select up to three)

## **Cheesecake Bar with Fruit Ripple**

Choice of: Cherry, Strawberry, Blueberry, Blackberry

## *Specialty Cheesecake Bars*

**Black Forest** Chocolate, Cherry Filling, Chocolate Crust

**Chocolate Chocolate Chip** Chocolate, Mini Chocolate Chips, Chocolate Crust

**Chocolate Eclair** Pastry Cream, Chocolate Ganache, Vanilla Cookie Crust

**Cinnamon Roll** Cinnamon Dolce Sauce, Whipped Cream, Cinnamon Graham Cracker Crust

**Cookies & Cream** Crumbled Chocolate Crème Cookies, Whipped Cream, Chocolate Cookie Crust

**Peaches & Cream** Peach Filling, Whipped Cream, Peaches, Graham Cracker Crumble Crust

**Peanut Butter Cup** Peanut Butter, Mini Chocolate Chips, Chocolate Ganache, Peanut Butter Cup Pieces, Chocolate Crust

**Smore's** Chocolate, Marshmallow Crème, Toasted Marshmallows, Graham Cracker Crust

**Strawberry Shortcake** Strawberry Filling, Whipped Cream, Biscuit Inspired Crust

**Turtle** Nougat, Mini Chocolate Chips, Caramel Chocolate Ganache Nougat, Nuts, Graham Cracker Nut Crust

## **Mini Tarts**

Caramel Apple

Chocolate Hazelnut Shortbread

Close Enough Key Lime Pie

Lemon Meringue

Smore's

Chocolate Orange

Apple Blueberry

## **Cookies**

Chocolate Chip

Chocolate Toffee Oatmeal

Chocolate Crinkle

Chocolate Coffee Crinkle

Peanut Butter

Sugar with Frosting

Spiced Fig (Cuccidatti)

Shortbread Thumbprints w/ Fruit Filling:

Cherry Almond, Raspberry Almond,

Spiced Pear Blueberry, Strawberry Rhubarb





# DESSERT TABLE MENAGERIE

## *Mini Mousse Cakes*

**Triple Chocolate** Chocolate Cake Bottom, Mousse, Chocolate Ganache

**Tiramisu** Ladyfingers, Mascarpone, Espresso Mousse, Chocolate Mousse

**Raspberry Vanilla Bean** Raspberry Cake Bottom, Vanilla & Raspberry Mousse

**Chocolate** Chocolate Brownie Bottom, Chocolate Ganache

**Caramel Chocolate** Pretzel Cookie Bottom, Caramel & Chocolate Mousse, Chocolate Ganache

**Cookies & Cream** Chocolate Cookie Bottom, White Chocolate Mousse, Cookie, Chocolate Ganache

**Chocolate Peanut Butter** Brownie Bottom, Chocolate & Peanut Butter Mousse, Chocolate Shell

## *Additional Offerings*

**Boston Cream Puffs**

**Chocolate Truffle Bits**

**Pecan Truffle Bits**

**Cake Pops** Chocolate or Vanilla

**Petit Fours**

*\*\$4 per person fee charged for outside dessert: cut, plated, served*