

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
- \$2,500 food minimum Monday – Thursday daytime and nighttime events
- \$3,000 food minimum Friday, Saturday, & Sunday daytime events
- \$3,500 food minimum Friday, Saturday, & Sunday nighttime events
- \$500 room set-up fee: includes tables, chairs, linens, plate, glass, & silverware
- 4.5-hour room block: 3 hours guest access, 1 hour 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

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

Bruschetta – Tomatoes, Onions, Balsamic Vinegar, Olive Oil \$3.00 per guest min. 30

Lamb Lollipops – Mint Bourbon Demi Glaze, Mashed Potatoes \$5.50 each min. 30

Lobster Ravioli - Sherry Cream Sauce, Lobster Chunks \$4.00 each min. 40

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

Mini Meatballs & Ricotta - Pomodoro, Ricotta, Pecorino Romano \$2.75 each min. 40

Mushroom Ravioli - Four Different Mushrooms, Mushroom Cream Sauce \$2.25 min. 60

Mussels - Crab Marinara, Onion, Fennel, Garlic \$4.50 per guest (5 ea.) min. 30

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

COLD

Caprese Skewers – In-House Mozzarella, Tomatoes, Balsamic Glaze \$2.50 each min. 20

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

Roasted Vegetable Platter - Roasted Garlic Aioli \$75 per 25 guests

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

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

BREAD SERVICE

White Mountain Rolls - Served Warm with Salted Butter \$1.50 per guest (1.5 ea.)





VENEZIA

Plated Dinners \$40

SOUP & SALAD (Select up to two)

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

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

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

ENTREES (select up to three)

Chicken Marsala - Grilled Chicken, Mushroom Marsala, Mashed Potatoes, Vegetable

Mushroom Ravioli - Porcini, Cremini, Shitake & Portobello Mushrooms, Cream Sauce

Trout - Breaded, Lemon White Wine Sauce, Capers, Mashed Potatoes, Vegetable

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

Cannoli - Homemade Cannoli Shell, Sweet Ricotta Cream, Orange, Chocolate

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

Ricotta Cheesecake - Authentic Sicilian Family Recipe

Tiramisu - Mascarpone, Espresso, Ladyfingers, Chocolate, Rum

*\$4 per person fee charged for outside dessert: Cut, Plated, Served

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



FIRENZE

Plated Dinners \$50

SOUP & SALAD (Select up to two)

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

Crab Soup - Crab Stock, Crab Meat, Sherry, Cream

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

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

ENTREES (select up to three)

Chicken Marsala - Grilled Chicken, Mushroom Marsala, Mashed Potatoes, Vegetable

Mushroom Ravioli - Porcini, Cremini, Shitake & Portobello Mushrooms, Cream Sauce

Pork Chop - Bone-In, Mashed Potatoes, Vegetable

Salmon - Grilled, Basil, Tomato Vinaigrette, Mashed Potatoes, Vegetable

Trout - Breaded, Lemon White Wine Sauce, Capers, Mashed Potatoes, Vegetable

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

Cannoli - Homemade Cannoli Shell, Sweet Ricotta Cream, Orange, Chocolate

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

Ricotta Cheesecake - Authentic Sicilian Family Recipe

Tiramisu - Mascarpone, Espresso, Ladyfingers, Chocolate, Rum

***\$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)

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

Chopped Salad - Romaine, Garbanzo, Meat, Tomato, Cucumber, Onion, Cheese, Vinaigrette

Crab Soup - Crab Stock, Crab Meat, Sherry, Cream

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

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

ENTREES (select up to three)

Chicken Marsala - Grilled Chicken, Mushroom Marsala, Mashed Potatoes, Vegetable

Mushroom Ravioli - Porcini, Cremini, Shitake & Portobello Mushrooms, Cream Sauce

Pork Chop - Bone-In, Mashed Potatoes, Vegetable

Shrimp & Scallops - Breaded, Lemon White Wine, Mashed Potatoes, Vegetable

Trout - Breaded, Lemon White Wine Sauce, Capers, Mashed Potatoes, Vegetable

Filet - Grilled, Mashed Potatoes, Vegetable

Salmon - Grilled, Basil, Tomato Vinaigrette, Mashed Potatoes, Vegetable

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

Cannoli - Homemade Cannoli Shell, Sweet Ricotta Cream, Orange, Chocolate

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

Ricotta Cheesecake - Authentic Sicilian Family Recipe

Tiramisu - Mascarpone, Espresso, Ladyfingers, Chocolate, Rum

***\$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)

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

DESSERT TABLE MENAGERIE

Continued

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 with Fruit Filling:

Cherry Almond

Raspberry Almond

Spiced Pear Blueberry

Strawberry Rhubarb

Cheesecake Bar with Fruit Ripple:

Cherry

Strawberry

Blueberry

Blackberry