

# 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

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

**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