



RISE AND SHINE

Breakfast Buffet

Fluffy scrambled eggs

Sausage links

Applewood-smoked bacon

O'Brien potatoes with bell peppers and caramelized onions

Assorted fresh-baked muffins and Danish

Fresh sliced seasonal fruit

Chilled orange and cranberry juice

Freshly-brewed Starbucks® premium and decaffeinated coffee

Assorted Tazo® teas

34.00

Enhancements

Enhancements are available for purchase only in conjunction with a Hot Breakfast buffet.

Organic oatmeal with raisins and brown sugar 4.00

Belgian waffles with hot maple syrup, warm strawberry compote and whipped cream 5.00

Brioche French toast with powdered and hot maple syrup 4.00

Cheese blintzes with powdered sugar and warm blueberry compote $\,$ 4.00 $\,$

Frittata with red peppers, zucchini, onions, mushrooms and provolone cheese 5.00

Breakfast burrito with chorizo, bell peppers and cheddar 6.00

Croissant sandwich with eggs, ham and cheddar 6.00

Assorted cereals with 2% and skim milk 3.00

Bagel with assorted cream cheese spreads 4.00

Smoked salmon platter 7.00

Assorted yogurt parfait 6.00

Chicken sausage patties 3.00



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indicates a well-balanced, nutrient-rich Color Your Plate™ item. Learn more about our nutrition partner, Core Performance and Color Your Plate at sheraton.com/fitness

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RISE AND SHINE

Continental Buffet

Assorted fresh-baked muffins

Assorted fresh-baked Danish

Breakfast breads

Fresh sliced seasonal fruit

Chilled orange and cranberry juice

Freshly-brewed Starbucks® premium and decaffeinated coffee

Assorted Tazo® teas

25.00

Enhancements

Enhancements are available for purchase only in conjunction with a Hot or Continental Breakfast buffet.

Assorted cereals with 2% and skim milk 3.00

Smoked salmon platter 7.00

Assorted yogurt parfait 6.00

Bagel with assorted cream cheese spreads 3.00

A La Carte Breakfast Items

Bagels and assorted cheese spreads 32.00 per dozen

Assorted individual fruit yogurt 2 4.00 each

Croissants, muffins and Danish 35.00 per dozen

Assorted doughnuts 28.00 per dozen

Whole fresh fruit 2.50 each

Freshly-brewed Starbucks premium and decaffeinated coffee 67.00 per gallon / 37.00 per half gallon

Royal Cup Coffee 60.00 per gallon / 35.00 per half gallon

Premium selection of Tazo assorted teas 65.00 per gallon

Individual milk 4.00 each

Chilled orange or cranberry juice 50.00 per gallon

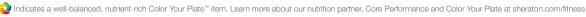
Individual bottled fruit juices 6.00 each

Bottled water 4.50 each

Starbucks bottled Frappuccino drinks 5.50 each

Minimum of 25 guests required. Prices are per person. All meals are designed for a maximum of 90 minute service.

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PLATED BREAKFAST

Scrambled Eggs

Fluffy scrambled eggs, choice of applewood-smoked bacon or link sausage, O'Brien potatoes with bell peppers and caramelized onions and grilled tomato 23.00

Eggs Benedict

Poached egg, seared Canadian bacon and Hollandaise sauce on a toasted English muffin, O'Brien potatoes with bell peppers and caramelized onions and grilled tomato 24.00

Spinach Croissant Sandwich 📦

Fluffy scrambled eggs, sautéed spinach and feta cheese on a jumbo croissant, O'Brien potatoes with bell peppers and caramelized onions and grilled tomato 24.00

French Toast

Thick cut brioche French toast with powdered sugar, choice of link sausage or applewood-smoked bacon, O'Brien potatoes with bell peppers and caramelized onions and warm maple syrup 22.00

Breakfast Burrito

Fluffy scrambled eggs, chorizo, bell peppers and cheddar wrapped in a warm flour tortilla, O'Brien potatoes with bell peppers and caramelized onions, refried beans with cotija cheese and grilled tomato 26.00

Steak and Eggs

Grilled New York strip steak, fluffy scrambled eggs, O'Brien potatoes with bell peppers and caramelized onions, side of Hollandaise sauce and grilled tomato 31.00



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LET'S DO LUNCH

BUFFETS

Mexican Fiesta

Achiote-rubbed carne asada

Chicken mole

Roasted vegetable and cheese tamales

Mexican rice

Braised pinto beans

Seasonal mixed vegetables

Green salad with assorted dressings

Caesar salad

Jicama salad with mandarin

Mushroom salad with poblano peppers

Fresh sliced seasonal fruit

Warm corn and flour tortillas

Churros with honey
Cinnamon rice pudding

43.00

Deli Board 💜

Roast beef

Ham Turkey Swiss

Cheddar Provolone

Potato salad Pasta salad Kettle chips

Cole slaw

Fresh sliced seasonal fruit

Caesar salad

Green salad with assorted dressings Lettuce, tomato, onion and pickle

Assorted sliced breads

Rolls

Fresh-baked cookies and brownies

38.00

Taste of Asia

Szechwan beef and broccoli

Kung pao chicken Sweet and sour pork Stir-fried vegetables Chow mien noodles

Asian mixed green salad with crispy noodle

Spicy green papaya salad Shitake mushroom salad Fresh sliced seasonal fruit

Almond cookies Assorted mochi

Pan-fried rice

Assorted rolls and butter

40.00

BBQ in the Park

BBQ pulled pork
Roasted chicken
with pan gravy
BBQ beef brisket
Herb-roasted potatoes
Corn on the cob
Honey-baked beans
Collard greens

Fresh sliced seasonal fruit

Potato salad Macaroni salad Cole slaw Caesar salad

Corn bread

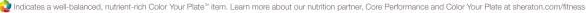
Green salad with assorted dressings

Peach cobbler

42.00

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LET'S DO LUNCH

PLATED LUNCH

All plated lunches come with a salad, dessert, rolls, butter, coffee and iced tea.

Select one entrée:

Stuffed Chicken Breast – stuffed with spinach and herb spread and topped with cabernet reduction, accompanied by rice pilaf and seasonal vegetables 34.00

Flatiron Steak – citrus-marinated, grilled and served with horseradish mashed potatoes and seasonal vegetables 36.00

Chicken Rosemary – chicken breast with roasted garlic and parmesan polenta, mushroom ragout and seasonal vegetables. 32.00

Teriyaki Mahi Mahi 2 – with jasmine rice and roasted pineapple-mango salsa and bok choi 37.00

Pasta Primavera – pene pasta in pesto cream sauce, sun-dried tomato and julienne vegetables 28.00

Herb-seared Salmon Q – with risotto primavera, yellow pepper sauce and seasonal vegetables 34.00

Braised Beef Shortribs – topped with pan sauce, roasted garlic and parmesan polenta and seasonal vegetables 32.00

Select one salad:

Green – mixed greens, cucumber, tomato, carrots and choice of dressing

Caesar – romaine lettuce, parmesan cheese, herb croutons and Caesar dressing

Wedge – iceberg lettuce, Maytag blue cheese, bacon crumbles, roma tomato and blue cheese dressing

Select one dessert:

Tiramisu – mascarpone mousse, amaretto-soaked lady fingers, espresso coffee cake

Fruit Tart – Seasonal fresh fruit on vanilla-almond shortbread with crème anglaise

Chocolate Cake – Chocolate sponge cake topped with chocolate glaze

Carrot Cake – Moist carrot cake topped with sweet cream cheese frosting

Cheesecake – Rich cheesecake on graham cracker crust with strawberry purée

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TIME FOR DINNER

PLATED DINNER

All plated dinners come with a salad, dessert, rolls, butter, coffee and iced tea.

Select one entree:

Filet Mignon – with roasted fingerling potatoes, seasonal vegetables and bordelaise sauce 52.00

Salmon Piccata – with cous cous, seasonal vegetables and lemon caper sauce 45.00

Chicken Rosemary – half chicken with herb-roasted potatoes, seasonal vegetables and rosemary sauce 45.00

Pasta Bolognese – pene pasta with rich meat and marinara sauce 41.00

Chilean Sea Bass 2 – with wild mushroom risotto, seasonal vegetables and yellow pepper coulis 51.00

New York Steak – with garlic mashed potatoes, seasonal vegetables and cabernet reduction 49.00

Vegetable Napoleon — roasted portobello mushroom, bell pepper, zucchini, yellow squash and eggplant with a side of herb roasted potato on a bed of marinara sauce 43.00

Southern Duet – fried catfish and chicken, collard greens and mashed potatoes with pan gravy 52.00

Filet and Garlic-butter Prawns – with herb roasted potatoes and seasonal vegetables 63.00

New York and Chicken Marsala – with garlic mashed potatoes and seasonal vegetables 61.00

Select one salad:

Blue Cheese Endive – mixed greens, candied walnuts, blue cheese crumbles and champagne vinaigrette on endive spears

Green – Mixed greens, cucumber, tomato, carrots and choice of dressing

Caesar – romaine lettuce, parmesan cheese, herb croutons and Caesar dressing

Wedge – iceberg lettuce, Maytag blue cheese, bacon crumbles, roma tomato and blue cheese dressing

Caprese – fresh mozzarella, roma tomato, fresh basil, balsamic reduction, fresh cracked pepper and Kosher salt

Beet and Goat Cheese – roasted beets, creamy goat cheese, spinach and balsamic vinaigrette

Select one dessert:

Tiramisu – mascarpone mousse, amaretto-soaked lady fingers, espresso coffee cake

Fruit Tart – seasonal fresh fruit on vanillaalmond shortbread with crème anglaise

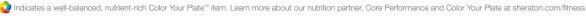
Chocolate Cake – chocolate sponge cake topped with chocolate glaze

Carrot Cake – moist carrot cake topped with sweet cream cheese frosting

Cheesecake – rich cheesecake on graham cracker crust with strawberry purée

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TIME FOR DINNER

BUFFETS

Tuscany on Century Boulevard

Chicken marsala

Chiante-braised shortribs

Fillet of sole piccata

Pasta primavera

Wild mushroom risotto

Zucchini Provencal

Garlic bread

Tomato cucumber panzanella salad

Mushroom salad with canellini beans

Italian cous cous

Fresh sliced seasonal fruit

Green salad with assorted dressings

Caesar salad

Amaretto mousse

Tiramisu

56.00

Mediterranean 📦



Grilled citrus marinated chicken

Peppered flatiron steak

Lemon-scented shrimp

Balsamic-glazed portobello mushrooms

Mediterranean olive

and feta cheese salad

Mixed green salad with assorted dressings

Romaine salad with herb

vinaigrette dressing

Grilled vegetable platter

Fresh sliced seasonal fruit

Hummus

Tabouleh

Pita bread

Baklava 56.00

Supreme

Herb-crusted sliced prime rib with horseradish cream sauce

Seared chicken breast with

natural jus

Chilean sea bass with lemongrass emulsion

Black truffle goat cheese whipped

potatoes

Brown rice pilaf with dried cherries

and apricots

Haricot vert almandine

Young squash and baby carrots

Little gem wedge salad with roquefort cheese dressing

Baby spinach and frisee salad with champignon mushrooms, bacon and honey-poppyseed dressing

Local baby greens with carrots, cucumber, grape tomatoes and champagne vinaigrette

Hazelnut praline, strawberry mousse and chocolate petit fours

Chantilly Napoleon

Coconut key lime cake

72.00

Asian

Stir-fried beef tenderloin and broccoli with garlic and oyster sauce

Miso-marinated sea bass with lemongrass-scallion sauce

Hoisin BBQ chicken breast

Steamed dim sum

Cantonese fried rice

Black bean sautéed vegetables

Sesame shrimp, shiitake mushrooms

and buckwheat noodle salad

Spicy Korean cucumber salad

Asian greens with shaved vegetables

and rice wine vinaigrette

Asian-inspired miniature desserts

\$65

Prices are per person. All meals are designed for a maximum of 90 minute service.

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LET'S TAKE A BREAK

Nacho Bar

Tortilla chips

Nacho cheese

Black beans

Guacamole

Pico de gallo

Sour cream

Jalapeños

17.00

Naturally 📦

Assorted yogurt parfait

Fruit kabobs

Granolatinis

Mixed nuts

19.00

East Meets West

Assorted mochi

Assorted sushi (four pieces)

Rice cracker mix

Fortune cookies

Iced green tea

26.00

Chocoholic's Dream

Triple chocolate brownies

Assorted chocolate bars

Chocolate chip cookies

White chocolate macadamia nut cookies

Chocolate scones

Chocolate mousse

Cold milk

Chocolate milk

19.00

7th Inning Stretch

Peanuts

Popcorn

crackerjacks

Soft pretzels with mustard

Potato chips Mini corndogs

18.00

A La Carte Break Items

Brownies and blondies 35.00 per dozen

Fresh baked cookies 32.00 per dozen

Jumbo soft pretzels with mustard

4.00 each

Chips and salsa 6.00 per person

Assorted individual yogurt 4.00 each

Whole fresh fruit 2.50 each

Granola bars 2 3.00 each

Protein bars 2 6.00 each

Candy bars 3.00 each

Mixed nuts 25.00 per pound

Kettle chips 3.00 each

Ice cream bars 6.00 each

Freshly-brewed Starbucks® premium and decaffeinated coffee 67.00 per gallon /

37.00 per half gallon

Royal Cup Coffee 60.00 per gallon /

35.00 per half gallon

Iced tea 42.00 per gallon

Tazo® assorted tea 65.00 per gallon

Individual milk 4.00 each

Orange or cranberry juice

50.00 per gallon

Individual bottled fruit juices

6.00 each

Starbucks bottled Frappuccino drinks

5.50 each

Soups – roasted tomato and thyme soup, cream of mushroom, tortilla soup or potato leek soup 6.00 each

Minimum of 10 guests required. Prices are per person. All breaks are designed for 1 hour maximum consumption and include freshly brewed Starbucks premium and decaffeinated coffee and a selection of Tazo teas.

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RECEPTIONS

Hot Stations

Hot Stations selections are served with rolls and butter

Carved turkey breast (serves 25) 190.00

Carved prime rib (serves 40) 380.0

Carved pork loin (serves 25) 225.00

Whole steamship (serves 150) 750.00

Pasta station with assorted pastas and sauces 18.00 per person

Cold Displays

Artisan cheese display (serves 50) 195.00

Sliced seasonal fruit (serves 50) 150.00

Vegetable crudité (serves 50) 175.00

Antipasto salad (serves 50) 225.00

Assorted sushi (100 pieces) 275.00

lced seafood bar with shrimp, crab claws and oysters (100 pieces) 325.00

A La Carte Reception Items

Chicken satay in teriyaki sauce 5.00

Beef satay in Thai peanut sauce 5.00

Petite crab cakes 5.00

Vegetable spring rolls 4.00

Spanakopita 4.00

Petite lamb chop with mint aioli 6.00

Coconut shrimp skewers with mango chutney 5.00

Pancetta-wrapped scallops 6.00

Parmesan-crusted chicken breast with marinara sauce 4.00

Chicken wings in teriyaki, honey mustard, or buffalo sauce 4.00

Smoked salmon pinwheel on pumpernickel rounds 5.00

Caprese skewer with mozzarella and cherry tomato 5.00

Seared ahi tuna with wasabi aioli on crispy wonton 6.00

Goat cheese crostino with sundried tomato and pesto 4.00

Feta and kalamata olive-stuffed cucumber 4.00

Prosciutto-wrapped melon 5.00



Minimum of two selections for 90 minutes of service. Chef Attendant Fee of \$150 required for all Hot Stations. A la carte items priced per piece.

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MEETING PACKAGES

EXECUTIVE MEETING PACKAGE

Breakfast Buffet

Scrambled eggs

Applewood-smoked bacon

Sausage links

O'Brien potatoes with bell peppers and caramelized onions

Assorted muffins and Danish

Fresh sliced fruit

Orange and cranberry juice

Starbucks® regular and decaf coffee

Tazo® tea

Trail Mix Bar

Create your own mix using:

Granola

Assorted dried fruit Assorted nuts

Carob chips

Starbucks regular and decaf coffee

Tazo tea

Lunch

Green salad with choice of dressing

Rolls and butter

Choice of one:

Chicken rosemary with polenta and fresh vegetables Filet of salmon with lemon-caper sauce, wild rice

and fresh vegetables

Penne pasta with pesto sauce and sun-dried tomato

Tiramisu

Afternoon Break

Fresh baked cookies, brownies and blondies

Starbucks regular and decaf coffee

Tazo tea

79.00

EXPRESS MEETING PACKAGE

Eye-opener

Assorted muffins and Danish

Starbucks regular and decaf coffee

Tazo tea

Lunch

Green salad with choice of dressing

Rolls and butter

Choice of one:

Chicken rosemary with polenta and fresh vegetables Filet of salmon with lemon-caper sauce, wild rice

and fresh vegetables

Penne pasta with pesto sauce and sun-dried tomato

Tiramisu

Afternoon Break

Fresh baked cookies, brownies and blondies

Starbucks regular and decaf coffee

Tazo tea

53.00

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