

food
FOR

thought

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

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

A gratuity of 13.50% of the total food and beverage revenue will be added, which will be provided to wait staff employee, service employees and/or service bartenders.

An administrative fee of 8.50% of the total Food and Beverage revenue and applicable taxes will be added. This administrative fee is retained by the Hotel and is not a tip, gratuity or service charge for any employee and is not the property of the employee(s) providing service to you.

 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 🍌 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

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RISE AND SHINE

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
Pan-fried rice
Asian mixed green salad with crispy noodle
Spicy green papaya salad
Shitake mushroom salad
Fresh sliced seasonal fruit
Almond cookies
Assorted mochi
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
Corn bread
Fresh sliced seasonal fruit
Potato salad
Macaroni salad
Cole slaw
Caesar salad
Green salad with assorted dressings
Peach cobbler
42.00

Minimum of 50 guests required. Prices are per person. All meals are designed for a maximum of 90 minute service.

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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  – with jasmine rice and roasted pineapple-mango salsa and bok choy 37.00

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

Herb-seared Salmon  – 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

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

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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  – 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 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

Minimum of 50 guests required. Prices are per person. All meals are designed for a maximum of 90 minute service.

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TIME FOR DINNER

BUFFETS

Tuscany on Century Boulevard

Chicken marsala
 Chianti-braised shortribs
 Fillet of sole piccata
 Pasta primavera
 Wild mushroom risotto
 Zucchini Provencal
 Garlic bread
 Tomato cucumber panzanella salad
 Mushroom salad with cannellini 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

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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 corn dogs
 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  3.00 each
 Protein bars  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) 380.00

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

Iced 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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