



***Sheraton Ontario Airport
Hotel
Banquet Menus***

***All Food and Beverage is subject to a 20% Service Charge and 8%
Sales Tax***

Menu Pricing is subject to change



Breaks and Refreshments

Beverages:

Freshly Brewed Starbucks House Blend Coffee or Decaffeinated with Flavored Creamer.....	\$43.00++/gallon
Selected Teas.....	\$13.00++/8 cups
Iced Tea	\$26.00++/gallon
Assorted Soft Drink.....	\$2.75++/each
Flavored Mineral Water.....	\$3.00++/each
Fresh Squeezed Orange Juice.....	\$21.00++/pitcher
Fruit Punch or Lemonade.....	\$26.00/gallon
Hot Chocolate.....	\$2.75++/each
Fresh Water / Agua's Fresca's (3options) Horchata, Jamaica, Melon, Watermelon, Tamarind or	\$26.00++/gallon
Plain or Sparkling Bottled Water.....	\$2.75++/each
Red Bull Energy Drink	\$3.75++/each

Bakery:

Croissants, Danishes, & Muffins	\$30.00++/dozen
Brownies.....	\$26.00++/dozen
Assorted Cookies.....	\$24.00++/dozen
Bagels with Cream Cheese.....	\$3.50++/each
Sliced Fruit Breads (Banana Nut, Poppy Seed, Lemon Marble)	\$26.00++/dozen
Cinnamon Rolls, Scones	\$30.00++/dozen

Miscellaneous:

Sliced Fresh Fruit.....	\$5.95++/per person
Domestic Cheese and Crackers.....	\$6.95++/per person
Finger Sandwiches.....	\$24.00++/dozen
Popcorn, Pretzels, or Roasted Peanuts, Trail Mix (Serves 6).....	\$7.50++/each bowl
Yogurt Parfaits (Fruit Yogurt, Fresh Berries Topped with Granola).....	\$4.95++/per person
Ice Cream Bars.....	\$4.50++/each

Packaged Breaks

The Power Break

Granola Bars, Sliced Fresh Fruit, Orange Juice, Tomato Juice
Red Bull Energy Drinks and Coffee Service
\$23.95++ per person

Ice Cream Break

Novelty Bars, Dove Drum Sticks, Ice Cream Sandwiches, Assorted Soft Drinks,
Bottled Water and Coffee Service
\$17.95++ per person

Healthy Start

Banana Nut Muffins, Bagels, Sliced Fresh Fruit, Yogurt Parfait, Granola Bars,
Coffee Service and Fruit Juice
\$21.95++ per person

Fiesta Break

Fresh Chips, Homemade Salsa, Guacamole, Taquitos, Sour Cream,
Sliced Jalapenos, Cinnamon Crispies and Lemonade
\$15.95 per person



Three Breaks in One *Meeting Planners Special*

Morning Break

Start your day with Orange Juice and Cranberry Juice, Assorted Fresh Pastries, Butter and Preserves, Freshly Brewed Starbucks House Blend Regular and Decaffeinated Coffee, Assorted Tea, And Sliced Fresh Fruit

Mid Morning Break

Freshly Brewed Starbucks House Blend Regular and Decaffeinated Coffee, Assorted Tea, Assorted Soft Drinks, And Bottled Water

Afternoon Break

Assorted Soft Drinks, Assorted Fresh Baked Cookies, and Brownies

\$28.95++ per person

Theme Breaks

International Connection

Chips and Salsa, Mozzarella Sticks with Marinara Sauce, Pizza Squares, Mini Quiche, and Assorted Flavored Mineral Waters

\$19.95++

Grandma's Old Fashion Break

Rice Crispy Treats, Warm Oatmeal and Chocolate Chip Cookies, Chocolate Brownies, Ice Cold Milk, and Assorted Soft Drinks

\$17.95++

Sports Fan Break

Hot Dogs with Condiments. Fresh Popcorn, Peanuts and Cracker Jacks. Served with Mug Root Beer and Assorted Soft Drinks

\$16.95++

Chocolate Lover's Delight

Creamy Smooth Rich Chocolate Fondue in a Pot with skewers of Strawberries, Bananas, Marshmallows and Cubed Pound Cake, Served with Bowls of Toasted Coconut, Chopped Nuts and Rainbow Sprinkles

\$17.95++

Ice Cream Party

Make your own Sundae with Vanilla, Chocolate & Strawberry Ice Cream With Assorted Toppings

\$15.95++



Breakfast

*Entrée Selections Include choice of Juice,
Assorted Breakfast Pastries, Butter and Preserves
Freshly Brewed Starbucks House Blend Coffee, Decaffeinated Coffee and Assorted Teas*

Continental Breakfast Buffet

Assortment of Danish and Muffins, Yogurt,
Starbucks House Blend Regular and Decaffeinated
Coffee, Specialty Teas,
Orange Juice, Grapefruit Juice, Tomato Juice
\$17.95++ per person, \$20.95++ w/ Sliced Fresh Fruit

Strawberry Cheese Blintz

Ricotta Filled Crepes topped with Strawberry Sauce,
Scrambled Eggs, and a choice of Bacon or Ham
\$20.95++

Breakfast Croissant

Scrambled Egg with Diced Ham and Cheddar Cheese
Served on a Croissant with Breakfast Potatoes
\$21.95++

Egg Sandwich

Ham, Egg, and American cheese on an English muffin
side of breakfast potato.
\$18.95++

All American

Scrambled Eggs, Crisp Bacon or Link Sausage or Ham
and Homemade Breakfast Potatoes with Fruit Garnish
\$21.95++

French Toast

Thickly Sliced Bread Dipped in Cinnamon Egg Batter.
Served with Warm Maple Syrup and Fresh Fruit
Garnish
\$18.95++

The Rancher

Scrambled Eggs with Cheddar Cheese and Mushrooms,
Grilled Ham, Breakfast Potatoes and Fruit Garnish
\$21.95++

Farmers Choice

8-oz. Flat Iron and Scrambled Eggs with Broiled
Parmesan Tomato and Homemade Breakfast Potatoes
\$25.95++

Breakfast Burrito

Scrambled Eggs, Cheddar Cheese, Choice of Bacon or
Sausage, and Breakfast Potato Rolled in a Flour Tortilla
Served with Sour Cream, Fresh Tomato Salsa, and
Fresh Fruit Garnish
\$20.95++

Chorizo and Eggs

2- Eggs any style, choice of Beef or Pork Chorizo
Breakfast Potatoes with Pico de Gallo & Corn Or Flour
Tortillas.
\$20.95++

Healthy Start

Choice of Egg Beaters or Egg Whites, Soy Chorizo
with side of sliced tomatoes and fruit garnish and wheat
tortilla.
\$20.95++

Breakfast Wrap

Choice of Egg Beaters or Egg whites, Turkey bacon
Lettuce and tomato on a Wheat Tortilla side of Cottage
cheese & Fruit Garnish.
\$20.95++



Champagne Brunch

Champagne or Mimosa

Scrambled Eggs

Apple Wood Bacon

Pork Sausage

Breakfast Potatoes

Smoked Salmon with Capers and Onions

Chicken with Garlic Cream Sauce

Strawberry Cheese Blintz

Ricotta filled Crepes Topped with Strawberry Sauce

Sliced Fruit in Season with Yogurt
Dipping Sauce

Sliced Bagels with Cream Cheese, Assorted Muffins, Danish, Assorted Pastries and Petit
Fours

Regular and Decaffeinated Coffee, Specialty Teas, Orange Juice, Apple Juice and
Cranberry Juice

\$32.95++ per person

Omelet Station

Additional \$6.00++ Per Person

Waffle Station

Additional \$5.00++ Per Person



Lite Lunch

All Lunch Entrees Include

Freshly Brewed Regular Coffee and Decaffeinated Coffee and Specialty Teas.
Iced Tea or Lemonade and water on the tables.

And Chef's Choice of Cookies

Grilled Chicken Caesar Salad

Classic Caesar salad served with Grilled Chicken Breast, Jumbo Croutons,
Parmesan Cheese and Garlic Bread

\$24.95++

Chinese Chicken Salad

Napa Cabbage, Thinly Sliced Chicken, Chow Mein Noodles and Mandarin Oranges
Served with Honey Sesame Dressing

\$24.95++

Grilled Chicken, Feta Cheese and Cranberry Salad

Fresh Baby Greens tossed with Balsamic Vinaigrette Dressing Topped with Candied Walnuts
Dried Cranberries, Diced Tomatoes and Feta Cheese

\$24.95++

Croissant Sandwich Selection

Choice of Ham, Turkey or Roast Beef, Swiss Cheese,
Lettuce, and Tomato on Two Mini Croissants

Served with Potato Salad

\$24.95++

Chicken Club

Kaiser Roll, Grilled Chicken Breast Topped with Bacon, Cheddar,
Provolone Cheese on Kaiser Roll and French Fries

\$25.95++

Turkey Ranch Wrap

Turkey, Lettuce, Bacon Bits, Tomatoes, Red Onions,
And Ranch Dressing, served with Fruit Salad

\$24.95++



Plated Lunches

*All Lunches include Seasonal Vegetable, Rolls and Butter,
Choice of Rice Pilaf, Roasted Red Potatoes, Creamy Garlic Mashed Potatoes,
Freshly Brewed Regular Coffee and Decaffeinated Coffee and Specialty Teas.
Iced Tea or Lemonade and water on the tables.
And Chef's Choice of Cookies*

Gourmet Burger

With American or Swiss Cheese served with
French Fries, and Sliced Fruit

\$22.95++

Chicken Jerusalem

Grilled Breast of Chicken topped with Sautéed
Artichokes, Black Olives,
Onions and Tomatoes served with Steamed Vegetables

\$25.95++

Sautéed Salmon

Sautéed with Diced Tomatoes, Garlic, Cilantro and
Lemon Juice. Served with
Fresh Steamed Vegetables

\$27.95++

Grilled Shrimp and Scallop Pasta

Tender Shrimp and Bay Scallops sautéed in Garlic,
served on a bed of Angel Hair Pasta with
Parmesan Cheese Cream Sauce Garnished with
Seasonal Vegetables

\$28.95++

Seafood Fettuccini

Atlantic Salmon & scallop's tossed with grilled
vegetables in a lemon
butter sauce garnished with green chives.

\$27.95++

Penne Arrabiata (Vegetarian)

Penne Pasta in a Spicy Fresh Tomato Sauce
Garnished with seasonal vegetables and served with
Whole Wheat Roll

\$22.95++

Chicken Monterey

Grilled Chicken Breast topped with Avocado and a slice
of Swiss Cheese
Laced with Garlic Cream Sauce
Served with Rice Pilaf and Fresh Seasonal Vegetables

\$25.95++

New York Steak Sandwich

8oz. New York Steak served opened faced on a grilled
Sourdough Bread
Served with Seasoned French Fries

\$27.95++

Seafood Fettuccini

Atlantic salmon & scallop's tossed with grilled
vegetables in a lemon
Butter sauce garnished with green chives.

\$27.95++

Pork Loin with Prosciutto Cream Sauce

Pork loin topped with Prosciutto Cream Sauce- butter,
chopped imported prosciutto, and red onion, chopped
sun-dried tomatoes, white wine, and cream

\$27.95++



Lunch Buffets

All Lunch Buffets Include

Freshly Brewed Regular Coffee and Decaffeinated Coffee and Specialty Teas.
Iced Tea or Lemonade and water on the tables.

**Groups with Less Than 25 Guests Are Subject To A \$100 Set-up
Fee Service Based On 90 Min of Service.*

Deli Experience

Sliced Roast Beef, Ham, Turkey, Salami, and Assortment of Sliced Cheese Tomatoes, Onions, Lettuce, Pickles, Assorted Bread Rolls, Assorted Condiments, Fresh Garden Salad, Pasta Salad, Fruit Salad, Bag of Chips
Dessert: Cookies with Brownies

\$31.95++ per person

Mexican Fajita Buffet

Salads

Tortilla Soup – Hearty Soup with Carrots, Tomatoes, Zucchini, topped with Tortilla Chips.

Mexican Caesar Salad – Chopped romaine lettuce, tortilla strips, tossed in a creamy cilantro dressing, topped with crumbled Cotija cheese

Cheese Enchiladas – corn tortillas, in a red Chile sauce, stuffed with Monterey Jack cheese

Choice of Chicken or Beef Fajitas

with Grilled Onions and Peppers, Spanish rice, Refried Beans,
Sour Cream, Jalapenos, Shredded Cheese, Lettuce, Chopped Cilantro and Sliced Olives,
Salsa and Flour Tortillas

Desserts: Banuelos (deep fried tortillas tossed with cinnamon and sugar)

\$33.95++ per person

Italian Buffet

Salads

Tossed Caesar Salad – Served with Fresh Parmesan Cheese, Toasted Croutons and Sliced Tomatoes

Italian Marinated Fresh Tomatoes – Sliced Red Onions with Buffalo Mozzarella Cheese and Basil

Minestrone Soup

Meat Lasagna & Penne Pasta with Creamy Alfredo Sauce, Fresh Parmesan and Toasted Pine Nuts,
Sautéed Zucchini and Vegetables and Garlic Bread

Dessert

Tiramisu

\$33.95++ per person

BBQ Buffet

Choice of One Entrée

BBQ Chicken, or Roasted Chicken, Tri-Tip or Pork BBQ Ribs

Kernel Corn or Corn on the Cob, Hickory Smoked Beans, Creamy Garlic Mashed Potato,

House Salad with Choice of Dressing, Cole Slaw, Rolls and Butter,

And Bread Pudding with Bourbon Glaze

*\$4.00 per person will be added for each additional meat selection

\$31.95++ per person



Lunch Buffets

All Lunch Buffets Include

Freshly Brewed Regular Coffee and Decaffeinated Coffee and Specialty Teas.
Iced tea or Lemonade and water on the tables.

**Groups with Less Than 25 Guests Are Subject To A \$100 Set-up
Fee Service Based On 90 Min of Service.*

Mediterranean Buffet - \$ 31.95++

Tossed Green Salad with Ranch & Italian Dressings
Greek Salad
Cheese Spanakopita's
Chicken Jerusalem: topped with sautéed Artichokes, Black Olives, Onions and Tomatoes
OR
Greek Stuffed Chicken
Rice Pilaf
Seasonal Vegetables
Pita Bread and Hummus
Chef's Choice – Desserts Available

Cajun Buffet - \$ 33.95++

Baby Spinach Salad with Shaved Red Onions, Candied Pecans, Red Globe Grapes & Raspberry Vinaigrette
Tossed Caesar Salad with Parmesan Cheese & Croutons
Cajun Style Pasta Salad with Andouille Sausage, grilled Pepper and Onions
Classic Spicy Southern Red Beans & Rice with side of diced Onions & Tomatoes
Sautéed Yellow Corn, Onion & Herbs
Cajun Blackened Chicken Breasts Halves with Homemade Cajun Seasoning
Bread Pudding with Bourbon Sauce

Soup & Salad Bar - \$ 28.95++

Tossed Greens
Ranch, Italian, Raspberry Vinaigrette Dressings
Salad toppings: tomatoes, shredded carrots, shredded cheeses, turkey, ham, egg, black olives, bacon bits, red
onions, mushrooms, croutons,
Assorted Rolls & Butter
Crackers
Beef Vegetable Soup
Chicken Noodle Soup
Assorted Cookies



Dinner

All Entrees include a Starter Salad, Seasonal Vegetable, Rolls and Butter, Choice of Rice Pilaf, Roasted Red Potatoes, Creamy Garlic Mashed Potatoes. Selection of Freshly Brewed Regular Coffee and Decaffeinated Coffee and Specialty Teas. Iced tea or Lemonade and water on the tables.

Starters

Choice of Fresh Garden Salad, Caesar Salad or Spinach Salad.



Sautéed Salmon - \$34.95++

Sautéed with Diced Tomatoes, Garlic, Cilantro and Lemon Juice.

Prime Rib - \$46.95++

Roasted Medium served with Au Jus, Horseradish Sauce

Garlic Roasted Tri-Tip - \$35.95++

With Wild Mushrooms and Cabernet Sauce

New York Steak - \$37.95++

8oz. New York Steak cooked to order with demi glaze sauce and wild mushrooms

Bacon Wrapped Filet Mignon (8 oz) - \$38.95++

Served with Mashed Potato and Mushroom Sauce

Filet Mignon and Chicken Combination Plate - \$51.95++

Medallion of Beef with Béarnaise Sauce and Grilled Marinated Chicken Breast with Marsala Mushroom Sauce

Surf and Turf Combination Plate - \$48.95++

Grilled Smoked Salmon and Tri Tip of Beef

Greek Stuffed Chicken - \$35.95++

Artichoke and Feta Stuffed Chicken with Garlic Cream Sauce

Chicken Roulade - \$34.95++

Orange Glazed Stuffed Chicken Breast with Almonds, Feta, Herbs and Spinach

Chicken Jerusalem - \$35.95++

Grilled Breast of Chicken topped with Sautéed Artichokes, Black Olives, Onions and Tomatoes

Chicken Marsala - \$34.95++

Grilled Breast of Chicken topped with Marsala Wine Sauce & Mushrooms,

Seafood Fettuccini - \$36.95++

Atlantic salmon & scallop's tossed with grilled vegetables in a lemon butter sauce garnished with green chives.

Pork Loin with Prosciutto Cream Sauce - \$34.95++

Pork loin topped with Prosciutto Cream Sauce- butter, chopped imported prosciutto, and red onion, chopped sun-dried tomatoes, white wine, and cream

Vegetarian/ Vegan Options



Vegetarian Penne Arrabiata - \$31.95++

Penne Pasta in a Spicy Fresh Tomato Sauce Garnished with seasonal vegetables and served with Whole Wheat Roll



Ravioli - \$32.95++

Cheese ravioli laced with marinara and garnished with roasted vegetables and whole wheat roll



Vegetables over Rice - \$31.95++

Roasted Vegetables in virgin olive oil served over steamed brown rice.



Dinner Buffet

All Dinner Buffets Include

Freshly Brewed Regular Coffee and Decaffeinated Coffee and Specialty Teas.
Iced tea or Lemonade and water on the tables.

**Groups with Less Than 25 Guests Are Subject To A \$100 Set-up
Fee Service Based On 90 Min of Service.*

Mexican Fajita Buffet

Salads

Tortilla Soup – Hearty Soup with Carrots, Tomatoes, Zucchini, topped with Tortilla Chips.

Mexican Caesar Salad – Chopped romaine lettuce, tortilla strips, tossed in a creamy cilantro dressing, topped with crumbled Cotija cheese

Cheese Enchiladas – corn tortillas, in a red Chile sauce, stuffed with Monterey Jack cheese

Choice of Chicken or Beef Fajitas

with Grilled Onions and Peppers, Spanish rice, Refried Beans,
Sour Cream, Jalapenos, Shredded Cheese, Lettuce, Chopped Cilantro and Sliced Olives,
Salsa and Flour Tortillas

Desserts: Banuelos (deep fried tortillas tossed with cinnamon and sugar)

\$35.95++ per person

Italian Buffet

Salads

Tossed Caesar Salad – Served with Fresh Parmesan Cheese, Toasted Croutons and Sliced Tomatoes

Italian Marinated Fresh Tomatoes – Sliced Red Onions with Buffalo Mozzarella Cheese and Basil

Minestrone Soup

Meat Lasagna & Penne Pasta with Creamy Alfredo Sauce, and Fresh Parmesan,
Sautéed Zucchini and Vegetables and Garlic Bread

Dessert

Tiramisu and Chef's Choice Dessert

\$34.95++ per person

BBQ Buffet

Choice of One Entrée

BBQ Chicken, Roasted Chicken, Tri-Tip or Pork BBQ Ribs

Kernel Corn or Corn on the Cob, Hickory Smoked Beans, Creamy Garlic Mashed Potato,

House Salad with Choice of Dressing, Cole Slaw, Rolls and Butter,

*\$4.00 per person will be added for each additional meat selection

\$33.95++ per person

And Bread Pudding with Bourbon Glaze

Chinese Buffet

Wonton Soup, Cashew Chicken and Beef And Broccoli, Chow Mein Noodles,

Sautéed Mushrooms and Vegetables, Steamed or Fried Rice,

Soy Sauce, Served with Fortune Cookies and

Key Lime Pie

\$32.95++ per person



Build Your Own Buffet

Salads: (Select four)

Green Salad with Ranch and Raspberry Vinaigrette Garnished with Tomatoes
Tossed Caesar Salad with Crisp Romaine Lettuce, Croutons, fresh Parmesan Cheese and Tangy Caesar Dressing

Small Shell Macaroni Salad

Cumin, Lime, Chipotle and Cilantro

Cactus Nopales Salad with Anejo Cheese

Italian Marinated Fresh Tomatoes

Sliced Red Onions, Buffalo Mozzarella Cheese with Basil

Button Mushroom Salad

Marinated in Italian Dressing and Fresh Garlic

Festival Salad

Rice, Black Beans, Corn with a Hint of Chipotle
.....

Starches: (Select one)

Garlic Mashed Potatoes

Scalloped Potatoes

Roasted Baby Red Potatoes

Twice Baked Potato

Rice Pilaf

Penne Pasta with Creamy Pesto-Basil Sauce topped with Fresh Parmesan and Toasted Pine Nuts

Seasonal Vegetables

Entrées: (Select Two)

Beef Tips with Burgundy Mushroom Sauce

Chicken Roulade with Spinach, Duxelles, and White Wine Sauce

Grilled Marinated Boneless Breast Chicken with Garlic Cream Sauce

Chicken Marsala with Mushrooms

Chicken Jerusalem

Poached Salmon with Lemon Sauce **or** Cilantro Garlic Sauce

Assorted Desserts

Carrot Cake

New York Cheesecake

Chocolate Ganache Cake

Petit Fours

Includes Rolls and Butter, Starbucks Coffee, Decaf , Iced Tea and Hot Tea

\$41.95++ per person

Minimum 25 Guests

Otherwise a \$100 Labor Charge Will Apply



Hot Hors d'oeuvres

All Hors d'oeuvres are priced per dozen

A MINIMUM OF THREE (3) DOZEN OF EACH IS REQUIRED

Vegetable Spring Rolls or Pot Stickers with Plum Sauce.....	\$24.00++ per dozen
Mini Crab Cakes.....	\$33.00++ per dozen
Smoked Chicken Quesadillas.....	\$24.00++ per dozen
Bacon Wrapped Scallops.....	\$27.00++ per dozen
Mini Quiche Lorraine.....	\$21.00++ per dozen
Coconut Shrimp with Mango Sauce.....	\$45.00++ per dozen
Mini Teriyaki Brochettes (Chicken or Beef).....	\$27.00++ per dozen
Cajun Buffalo Wing's with Bleu Cheese Dressing.....	\$27.00++ per dozen
Warm Brie en Croute served with Crackers (Serves 10).....	\$33.00++ each
Sonoran (Chicken Phyllo Puffs).....	\$27.00++ per dozen
Empanadas (Beef and Cheese Turnover).....	\$27.00++ per dozen
Crab Rangoon Appetizer.....	\$29.00++ per dozen
Seafood Beggars Purses.....	\$29.00++ per dozen



Cold Hors d'oeuvres

*Hors d'oeuvres are priced per dozen
(MINIMUM OF 3 DOZEN PER ITEM)*

California Sushi Roll served with Wasabi and Soy Sauce.....	\$27.00++ per dozen
Rolled Spiral Turkey Sandwiches	\$26.00++ per dozen
<i>(Sliced Turkey, Whipped Cream Cheese, Garlic and Fresh Basil)</i>	
Turkey Ranch Wrap Spiral Sandwiches.....	\$26.00++ per dozen
<i>(Sliced Turkey, Crisp Bacon, Chipolte, Mayonnaise, Diced Tomato and Shredded Romaine Lettuce)</i>	
Salami Cornett with Horseradish Cream Cheese.....	\$27.00++ per dozen
Jumbo Prawns on Ice.....	\$39.00++ per dozen
Assorted Finger Sandwiches.....	\$26.00++ per dozen
Freshly Prepared Deviled Eggs.....	\$21.00++ per dozen
Assorted Italian Bruschetta.....	\$27.00++ per person
<i>(Toasted Sourdough Topped with Garlic, Tomato, Basil and (Optional) Goat Cheese)</i>	

Specialty Platters and Displays

Crudite Vegetable Platter (Serves 50).....	\$170.00++ per tray
<i>(Assorted Garden Fresh Vegetables with Ranch Dip)</i>	
Tortilla Chips with Freshly Prepared Salsa and Homemade Guacamole.....	\$6.50++ per person
Fresh Fruit Display with Fruit Kabobs and served with Berry Yogurt or.....	\$220.00++ per tray
Macaroon Coconut Dip (Serves 30)	
Assorted Domestic Cheese Platter with Crackers and Fruit Garnish.....	\$220.00++ per tray
(Serves 50)	



Hors d'oeuvres Stations

Uniformed Chef for Carving Stations at \$75.00

Oriental Station

Teriyaki Chicken Brochette
Teriyaki Beef Tenderloin Brochette
Vegetable Spring Rolls
Pot Stickers
Mini Crab Cakes
Steamed Buns
Won Tons with Dipping Sauce
Fruit and Cheese Platter
Dessert Platter
\$28.95++ per person

Assorted Finger Foods

Assorted Cheeses and Crackers with Spinach Dip
Assorted Vegetable Platter
Assorted Deli Meat Platter
Assorted Deli Breads
Assorted Seasonal Fruit Platter
Stuffed Deviled Eggs
Assorted Dessert Tray
\$28.95++ per person

Pasta Station

Cheese Tortellini with Pesto Crème
Penne Arrabiata
Fettuccini Alfredo
Italian Sausage
Caesar Salad & Antipasti Salad
Garlic Bread
Dessert Platter
\$23.00++ per person

Honey Glazed Ham

Served with Whole Grain Mustard, and Silver Dollar Rolls
(Serves Approximately 30 Guests)
\$195.00++

Whole Roasted Turkey

Serves with Cranberry Chutney, and Silver Dollar Rolls
(Serves Approximately 40 Guests)
\$195.00++

Top Round of Beef

Served with Horseradish Sauce, and Silver Dollar Rolls
(Serves Approximately 50 Guests)
\$229.95++

Seafood Station:

Jumbo Shrimp, Oysters on the half shell, chilled poached salmon, snow crab legs
Market Price

International Cheese Display:

Imported and Domestic Cheese Display with assorted crackers
\$9.95++ per person



Banquet Bar Service

Bar Guarantee

***A minimum of \$500.00 sales per bar is required
Or \$175.00 bartender fee will apply***

Cash Bar

Individual guests pay for their own drinks

Host Bar

***Organization or designated person pays for all drinks
An 20% service charge and sales tax will be added to the bill at the end of function***

Premium Brands.....	\$11.00++ per drink
Call Brands.....	\$9.00++ per drink
Well Brands.....	\$8.00++ per drink
Domestic Beer.....	\$5.00++ per drink
Imported Beer.....	\$6.00++ per drink
House Wine.....	\$6.00++ per drink
Soft Drinks (Fountain).....	\$2.75++ per drink
Tropical Punch (per gallon).....	\$35.00++ per gallon
Champagne Punch (per gallon).....	\$55.00++ per gallon
Martinelli's Apple Cider (per bottle).....	\$17.00++ per bottle

Ask us about our customized Cordial Service
Cocktail servers may be requested at \$20.00 per server, per hour



Audio Visual

Overhead Projector, Table, Screen.....	\$65.00++
33mm Slide Projector Package.....	\$65.00++
Screen.....	\$25.00++
Flip Chart (markers & pad included).....	\$30.00++
Microphone.....	\$50.00++
TV, VCR.....	\$90.00++
DVD Player.....	\$50.00++
Multiple Outlet Power Strip.....	\$10.00++
Extension Cord.....	\$10.00++
Cassette Recorder.....	\$35.00++
Podium.....	\$30.00++
Tripod Easel (for signs).....	\$15.00++
Hard Back Easel.....	\$15.00++
Speaker Phone.....	\$30.00++
LCD Projector & Screen.....	\$125.00++

Additional Audio Visual provided by

LCD Projector Package

LCD Projector @ 1500 Lumes XGA
Screen
Power cord with Power Strip
\$395.00++

Sound System Package

2-75 watt Powered Speaker with Stand
Wireless Handheld Mic or LAV Mic
CD Player or Cassette Player
25' Power Cord with Power Strip
\$250.00++

50" Plasma Screen.....\$600.00++ Video Camera/Tripod.....\$230.00++

Laptop P4/1.8 Gig 512mb
\$200.00++ per day
All prices are per day



Sheraton All Day Meeting Package

Morning

Start your day with our Deluxe Continental Breakfast Assortment of Danishes and Muffins, Bagels with Cream Cheese, Regular and Decaffeinated Coffee, Assorted Teas, Fresh Squeezed Orange Juice, Cranberry Juice, and Fresh Fruit

Mid Morning

Refresh your Regular and Decaffeinated Coffee and Add Assorted Diet Soft Drinks, Regular Soft Drinks, and Bottled Water

Noon Buffet

Choice of One of the Following Buffets

Italian Buffet

Salads

Tossed Caesar Salad – Served with Fresh Parmesan Cheese, Toasted Croutons and Sliced Tomatoes

Italian Marinated Fresh Tomatoes – Sliced Red Onions with Buffalo Mozzarella Cheese and Basil

Meat Lasagna and Penne Pasta with Creamy Alfredo Sauce Topped with Fresh Parmesan, Sautéed Zucchini and Vegetables and Garlic Bread

Dessert

Tiramisu

Fajitas Bar

Chicken or Beef Fajitas, Spanish Rice, Refried Beans, Green Salad with Choice of Two Dressings Flour Tortillas, Shredded Lettuce, Guacamole Sour Cream, Jalapeños, Shredded Cheese Tortilla Chips with Salsa, and a Dessert made by our Chef

Deli Experience

Sliced Roast Beef, Ham, Turkey, Salami, and Assortment of Sliced Cheese Tomatoes, Onions, Lettuce, Pickles, Assorted Bread Rolls, Assorted Condiments,

Fresh Garden Salad, Pasta Salad, Fruit Salad, Bag of Chips

Dessert: Cookies with Brownies

BBQ Buffet

Choice of One Entrée

BBQ Chicken, Roasted Chicken, Tri-Tip or Pork BBQ Ribs, Kernel Corn or Corn on the Cob, Hickory Smoked Beans, Creamy Garlic Mashed Potato, House Salad with Choice of Dressing, Cole Slaw, Rolls and Butter,

And Bread Pudding with Bourbon Glaze

*\$2.00 per person will be added for each additional meat selection

A Taste of Asia

Chicken Won Ton Soup with Mushrooms Tossed Green Salad with Honey Mustard Raspberry Vinaigrette Dressing Chinese Chicken Salad

Entree

Stir Fried Mandarin Chicken and Beef With Broccoli, Chow Mein Noodles, Egg Rolls with Sweet and Sour Sauce Sautéed Mushrooms, and Fresh Steamed or Fried Rice, Condiments: Hot Mustard and Soy Sauce, Served with Fortune Cookies Assorted Desserts

Chef's Creation Theme Break

Assorted Homemade Cookies, Brownies, Ice Cold Milk, Fresh Squeezed Lemonade, Iced Tea, and Water

Includes

Flip Chart with Markers, and Meeting Planner Kit

(Meeting Planner Kit Includes: Masking Tape with Dispenser, Erasers, Correction Fluid, Paper Clips and Stapler)

\$65.95++ Per Person- All Day OR Breakfast and Mid Morning Break - \$30.95++

Minimum of 20 People or a \$100.00 Set-Up Fee will Apply



Box Lunch Menu
(FOR OFF PREMISE USE ONLY)

Croissant Sandwich

Turkey Breast, Ham, Bacon, Swiss Cheese, Lettuce, Tomato
Mustard & Mayonnaise on a Flaky Croissant
Served with Chips, Apple, Cookie and Soft Drink
\$20.95++

Health Nut

Toasted Wheat Bread or Tasty Bagel with Light Cream Cheese,
Lettuce, Tomatoes, Cucumber, Avocado, and Alfalfa Sprouts
Served with Chips, Cookie and Soft Drink
\$18.95++

Main Course Salads

Choice of one of the following:
Cobb, Chicken Cashew or Charbroiled Chicken Caesar
Served with Bread and Butter, Apple, Cookie and Soft Drink
\$22.95++

Turkey Ranch Chicken Wrap

Turkey , Lettuce, Bacon Bits, Tomatoes, Red Onions and Ranch Dressing Wrapped in a Flour Tortilla. Served with
Potato Chips, an Apple, Cookie and a Soft Drink.
\$21.95++



Children's Dinner Menu

(11 Years or Younger)

All Dinner Entrees includes Salad, Milk or Punch

Chicken Strips with Mashed Potato and Fruit Garnish.....	\$14.95++
Spaghetti with Meatballs.....	\$14.95++
Plain Hamburger with French Fries.....	\$14.95++