

All Dinner Options include assorted rolls and butter, Starbucks[®] Regular & Decaffeinated Coffee, Variety of Tazo[®] Herbal Hot Teas, Iced Tea and Lemonade

Buffet Options require a minimum of 25 guests. 75.00 set up fee for under 25 guests

BUILD YOUR OWN BUFFET

35.00

Choice of 2 Salads Each additional choice is 3.00 per person Tossed Garden Salad with Chef's choice of 2 dressings Caesar Salad Spinach Salad Roasted vegetable pasta salad Potato Salad Tomato Bell Pepper Salad Fruit Salad

Choice of 1 Soup

Each additional choice is 3.00 per person Tomato basil Cream of chicken and wild rice Minestrone Chef's soup of the day

Choice of 1 Starch

Each additional choice is 3.00 per person Garlic whipped potatoes Rice pilaf Herb roasted potatoes Vesuvio potatoes Mashed sweet potatoes Penne pasta with marinara sauce

Choice of 2 Entrees Each additional choice is 3.00 per person Fish

Seared salmon with leek confit and champagne sauce

Grilled tilapia with a citrus salsa

Sesame teriyaki glazed cod

Chicken Herb crusted chicken

Chicken dijonnaise

Sauteed chicken with your choice of marsala, piccata or herb butter

Barbeque Chicken

Beef and Pork Sliced London broil with demi glaze

Thinly sliced roast beef with caramelized onions

Seared port loin with spiced apples

Pasta and Vegetarian

Three cheese (ricotta, parmesan and mozzarella) manicotti with pomodoro tomatoes

Mediterranean pasta with chefs choice of seasonal vegetables

Vegetable lasagna (carrot, zucchini and spinach)

Vegetable wellington (grilled chefs choice of veggies layered in between boursin cheese all wrapped in a puff pastry)

Choice of 1 Dessert

Cheesecake Traditional cheesecake with strawberry sauce

Ice Cream Vanilla bean ice cream with a fresh mint leaf

Apple Pie Traditional American apple pie

Assorted Mouse Cups Chocolate, caramel or vanilla mouse

Flourless Chocolate Cake Decadent chocolate cake

Cherry Pie

ENHANCEMENTS

Crème Brulee Rich baked custard with caramelized sugar on top

2.00

Chocolate Dipped Strawberries

2 fresh large strawberries dipped in milk chocolate **2.00**

Carrot Cake

Old fashioned double layered carrot cake with cream cheese frosting **2.00**

Prices are per person unless otherwise noted. Above pricing is subject to a 22% taxable service charge - taxable at 2.7% and 10% sales tax.

Sheraton Suites Chicago Elk Grove | 121 Northwest Point Blvd. Elk Grove Village IL. 60007 | 847.290.1600 | www.sheraton.com/suiteselkgrove



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THEMED DINNER BUFFET

The Tuscan Buffet

The American Buffet Wisconsin cheese soup

Minestrone soup Caesar salad Bruschetta Parmesan garlic bread Chicken picatta Portobello stuffed pork loin with red pepper coulis Penne & tri-colored cheese tortellini pasta with alfredo and marinara sauces Dessert: Assorted Italian pastries **37.00**

The Great Southwest

crisps **37.00**

Tortilla Soup Mixed salad greens tossed with black olives, roasted corn and chipotle ranch dressing Seasoned black beans Spanish rice Vegetable quesadillas with pepper jack cheese Warm flour and corn tortillas *Protein:* Marinated chicken and beef strips with peppers and onions *Fixings:* Shredded lettuce, chopped tomatoes, cheddar cheese and fresh guacamole *Dessert:* Tres leches cake and cinnamon Garden salad with Chef's selection of 2 dressings Corn on the Cob Baked Beans Au Gratin Potatoes Corn Bread *Protein:* BBQ chicken, pot roast, beer battered cod filets *Dessert:* Peach cobbler and apple pie **37.00**

The Sheraton Buffet

Tomato bisque Garden salad with Chef's selection of 2 dressings Chef's selection of seasonal vegetables Garlic whipped potatoes Stuffed chicken breast Florentine with spinach, feta cheese and garlic cream sauce Marinated salmon with champagne sauce *Dessert*: New York style cheesecake with strawberries and apple pie **40.00**

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PLATED DINNER

Choice of 1 Soup or Appetizer

Tomato basil Cream of chicken and wild rice Minestrone Chef's soup of the day Jumbo shrimp cocktail 9.00 Crab cake remoulade 9.00 Stuffed Portobello mushrooms 6.00

Choice of 1 Salad

Tossed Garden Salad with Chef's choice of 2 dressings Caesar Salad with croutons Spinach Salad with crumbled bacon, boiled eggs, tomatoes, onions and vinaigrette 2.50 Caprese salad with fresh tomatoes. mozzarella, drizzled basil with balsamic vinaigrette 3.50

Choice of 1 Starch Baked potato with sour cream and chives Roasted red potatoes Garlic whipped potatoes Asiago mashed potatoes Rice pilaf

Choice of 1 Dessert

Cheesecake with strawberry sauce Ice cream Chocolate cake Slice of apple pie Cherry pie Mousse cups in martini glass 2.00 Chocolate dipped strawberries 2.00

Choice of 1 Entrée

Herb Crusted Chicken With roasted vegetables 34.00

Chicken Dijonnaise Grilled Chicken breast with a creamy honey dijonnaise sauce 34.00

Vegetable Strudel

Grilled vegetables with three cheeses wrapped in a puff pastry, served with mushroom sauce 34.00

Grilled Tilapia Served with a citrus salsa 35.00

Grilled Pork Chop With a cider vinaigrette reduction 36.00

Seared Salmon

Grilled with a leek confit, served with champagne sauce 37.00

Pepper Crusted or Coffee Rubbed **Crusted New York Strip**

Served with wild mushrooms and a red wine glaze 46.00

Prime Rib of Beef With natural au jus sauce 48.00

Grilled Filet Mignon

Served with red onion confit with champagne sauce

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PLATED COMBINATIONS

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Choice of 1 Starch

Baked potato with sour cream and chives Roasted red potatoes Garlic whipped potatoes Asiago mashed potatoes Rice pilaf

Choice of 1 Dessert

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Choice of 1 Entrée

Petite Filet and Chicken

Filet served with rosemary sauce and chicken is roasted in fresh herbs with a natural pan sauce 43.00

Petite Filet and Salmon Filet

Petite filet with a rosemary sauce and salmon is grilled with a champagne sauce \$45

Filet Mignon and Shrimp

Petite filet served with a demi glaze and jumbo grilled shrimp \$48

Chicken and Salmon

Jerk marinated chicken and BBQ grilled salmon \$42

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DINNER FOR CHILDREN

(Children are 10 years of age or less) **14.00**

All children's plated meals include 1 scoop of your choice of vanilla or chocolate ice cream and unlimited soft drinks

Choice of 1 Appetizer

Fresh fruit cup Garden salad with Chef's selection of 2 dressings

Choice of 1 Side French fries Homemade potato chips Fresh vegetables

Choice of 1 Entree

Cheese ravioli with marinara sauce & garlic bread Chicken alfredo with garlic bread Cheese, sausage or pepperoni Pizza Hamburger or cheeseburger Grilled chicken sandwich Chicken fingers with dipping sauce

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