



## ***Morning Breakfasts***

*(All items below are subject to 9% sales tax and 20% gratuity)*

### **Continental Breakfast**

*(Minimum of 10 Guests)*

*Bakery Basket to include assorted Danish, Muffins and Croissants  
Assorted Fresh Bagels and Cream Cheese, Sweet Butter and Preserves  
Assorted Cold Cereal and Granola, Assorted Yogurt, Fresh Melon and Seasonal Berries  
Assorted Chilled Juices, 2% and Skim Milk, Assorted Teas  
Freshly Brewed Regular Coffee, Decaffeinated Coffee  
\$18.00 per person*

### **All American Breakfast**

*(Minimum of 25 Guests, under 25 add \$2.50 per person)*

*Bakery Basket to include assorted Danish, Muffins and Croissants  
Fresh Scrambled Egg and Country Style Potatoes,  
Your choice of Thick Sliced Bacon, Sausage Links, or Ham  
Your choice of French Toast or Pancakes with Maple Syrup  
Fresh Melon and Berries  
Assorted Chilled Juices, 2% and Skim Milk, Assorted Teas  
Freshly Brewed Regular Coffee, Decaffeinated Coffee  
\$22.00 per person*

### **Breakfast Enhancements**

*\*\*\*If you wish to add to your Continental or All American to make it special, please find below some suggestions\*\*\**

<i>Scrambled Eggs</i>	<i>\$4.50 per person</i>
<i>Eggs Scrambled with Ham, Green Onion, Sweet Peppers &amp; Cheddar Cheese with Picante Sauce</i>	<i>\$5.50 per person</i>
<i>Eggs Benedict</i>	<i>\$6.50 per person</i>
<i>Bacon, Sausage Links, or Ham</i>	<i>\$4.50 per person</i>
<i>Buttermilk Pancakes with Honey Butter &amp; Maple Syrup</i>	<i>\$3.50 per person</i>
<i>Blueberry Pancakes with Honey Butter &amp; Maple Syrup</i>	<i>\$4.00 per person</i>
<i>Chef Prepared Omelets (Minimum 25 people)</i>	<i>\$4.50 per person with \$100 Chef Fee</i>

*Booking over 8 months in advance will be subject to a 10% pricing increase from current pricing*

## **Specialty Breakfasts**

*(All items below are subject to 9% sales tax and 20% gratuity)*

### **Carb Conscious**

*Tomato Juice or V8 Juice  
Eggs Benedict with Steak and Roasted Tomato  
Regular Coffee, Decaf Coffee, Special Teas  
\$35.00 Per Person*

### **Counting Calorie**

*Green Tea (Tea with Juice)  
Low Carb Energy Bar, Almond  
Fruit Kebab with Yogurt and Smoked Salmon Display  
\$26.00 Per Person*

### **Low Cholesterol**

*Orange or Cranberry Juice  
Crunch Grilled French Toast  
(Regular and Decaf Coffee, Teas) etc  
\$17.75 Per Person*

### **Early Flight**

*Boxed for on the go travelers which includes Danish and Muffin,  
Whole Fruit, Croissant with Jelly & Butter  
Breakfast Bar and Choice of Juice.  
\$16.95 Per Person*

### **PLATED BREAKFASTS**

#### ***Back to Basics***

*Sliced Fresh Fruit, Assorted Breakfast Bakeries, Fresh Scrambled Eggs  
Crisp Thick Sliced Bacon & Country Style Breakfast Potatoes*

**\$18.25 per person**

#### ***Ranchero Style Scramble Buffet***

*Fresh Melon and Berries with Orange & Cilantro Syrup  
Fresh Eggs Scrambled with Ham, Green Onion, Sweet Peppers & Cheddar Cheese  
with Picante Sauce, Breakfast Potatoes, Baskets of Warm Flour and Corn Tortillas and Butter*

**\$18.25 per person**

#### ***Eggs Benedict***

*Honeydew Melon with Lime-Mint Yogurt, Traditional Toasted English Muffin with Canadian Bacon  
Two Poached Eggs and Hollandaise Sauce, Country Style Breakfast Potatoes*

**\$21.50 per person**

#### ***Petit Filet with Eggs***

*Fresh Strawberries with Vanilla Cream, Assorted Breakfast Bakeries  
Filet Mignon with Wild Mushroom Ragout, Scrambled Eggs with Chives and Country Style Breakfast Potatoes*

**\$25.00 per person**

#### ***Cinnamon Grand Marnier French Toast***

*With Warm Maple Syrup and Apple Smoked Bacon*

**\$21.95 per person**

*Booking over 8 months in advance will be subject to a 10% pricing increase from current pricing*

## **Break Packages**

*(All items below are subject to 9% sales tax and 20% gratuity)*

### **CONTINUOUS MORNING REFRESHMENT BREAK**

*Breaks are served outside your meeting room in the comfortable break kiosks.*

**SERVED 7:00 AM – NOON**

- Beverages-** Regular Coffee, Decaffeinated, Assorted Hot Teas, Hot Chocolate, Assorted Juices, 2% Milk, Whole Milk, Skim Milk, Assorted Sodas, Iced Teas, Bottled Water  
**Served 7:00 AM – 10:00 AM**
- Lo-Carb-Hot Item-** Hard Boiled Eggs and Cured Deli Meat  
Chef's Rotation of Specialty Hot Item (ex: Breakfast Burrito, Egg & Cheese Croissant)  
**Served 7:00 AM - Noon**
- Cereals-Breads-** Assorted Healthy and Sweet Option, Oatmeal Variety  
Assorted Pastries, Low fat Muffins, Croissants, Wheat and White Bread, Bagels and Chef's Rotation of Specialty Item (ex: Coffee Cake, Banana Bread, etc) served with Butter, Margarine, Assorted Cream Cheeses, and Jellies
- Fruits-** Sliced Fresh Fruit and Assorted Regular and Light Yogurts  
**Served 10:00 AM – Noon**
- Snacks-Fruit-** Multigrain Bars, Gatorade Bars, Special K Cereal Bars, Biscotti, Kellogg Bars, Yogurt Balls, and Lorna Doodles  
Whole Fruit Basket
- \$19.00 per person (Minimum of 10 Guests)

### **CONTINUOUS ALL DAY REFRESHMENT BREAK**

*Breaks are served outside your meeting room in the comfortable break kiosks.*

**SERVED 7:00 AM – 5:00 PM**

**Served All Day**

- Beverages-** Regular Coffee, Decaffeinated, Assorted Hot Teas, Hot Chocolate, Assorted Juices, 2% Milk, Whole Milk, Skim Milk, Assorted Sodas, Iced Teas, Bottled Water  
**Served 7:00 AM – 10:00 AM**
- Lo-Carb-Hot Item-** Hard Boiled Eggs and Cured Deli Meat  
Chef's Rotation of Specialty Hot Item (ex: Breakfast Burrito, Egg & Cheese Croissant)  
**Served 7:00 AM - Noon**
- Cereals-Breads-** Assorted Healthy and Sweet Option, Oatmeal Variety  
Assorted Pastries, Low fat Muffins, Croissants, Wheat and White Bread, Bagels and Chef's Rotation of Specialty Item (ex: Coffee Cake, Banana Bread, etc) served with Butter, Margarine, Assorted Cream Cheeses, and Jellies
- Fruits-** Sliced Fresh Fruit and Assorted Regular and Light Yogurts  
**Served 10:00 AM – Noon**
- Snacks-Fruit-** Nutri-grain Bars, Gatorade Bars, Special K Cereal Bars, Biscotti, Kellogg Bars, Yogurt Balls, and Lorna Doodles  
Whole Fruit Basket  
**Served 1:00 PM – 5:00 PM**
- Snacks-Candy-** Assorted Individual Bags of Potato Chips  
Individually Wrapped Candy Bars and Gummy Bears
- Lo-Carb-Ice Cream-Fruit-** Cubed Deli Meat & Cheeses Display  
Haagen-Dazs, Popsicles, Snow Cones, Push-Ups, etc.  
Whole Fruit Basket  
**Served 2:00 PM – 5:00 PM**
- Veggies-Hot Item-Cookies-** Vegetable Crudite with Bleu Cheese Dressing  
Chef's Rotation of Specialty Hot Item (ex: Chicken Wings, Jalapeno Poppers)  
Assorted Fresh Homemade Cookies including Chocolate Chip, Oatmeal Raisin

\$37.00 per person (Minimum of 10 Guests)

*Booking over 8 months in advance will be subject to a 10% pricing increase from current pricing*

### **CONTINUOUS AFTERNOON BREAK**

*Breaks are served outside your meeting room in the comfortable break kiosks.*

**SERVED 1:00 PM – 5:00 PM**

**Served 1:00 PM – 5:00 PM**

<b>Beverages-</b>	<i>Regular Coffee, Decaffeinated, Assorted Hot Teas, Hot Chocolate, Assorted Juices, 2% Milk, Whole Milk, Skim Milk, Assorted Sodas, Iced Teas, Bottled Water</i>
<b>Snacks-</b>	<i>Assorted Individual Bags of Potato Chips</i>
<b>Candy-</b>	<i>Individually Wrapped Candy Bars and Gummy Bears</i>
<b>Lo-Carb-</b>	<i>Cubed Deli Meat &amp; Cheeses Display</i>
<b>Ice Cream-</b>	<i>Haagen-Dazs, Popsicles, Snow Cones, Push-Ups, etc.</i>
<b>Fruit-</b>	<i>Whole Fruit Basket</i>

**Served 2:00 PM – 5:00 PM**

<b>Veggies-</b>	<i>Vegetable Crudite with Bleu Cheese Dressing</i>
<b>Hot Item-</b>	<i>Chef's Rotation of Specialty Hot Item (ex: Chicken Wings, Jalapeno Poppers)</i>
<b>Cookies-</b>	<i>Assorted Fresh Homemade Cookies including Chocolate Chip, Oatmeal Raisin</i>

*\$19.00 per person (Minimum of 10 Guests)*

## **Specialty Breaks**

*(All items below are subject to 9% sales tax and 20% gratuity)*

### **Spa Break**

*Homemade Granola with Plain and Flavored Yogurt, a Variety of Seasonal Whole and Dry Fruit  
Assorted Power and Energy Bar  
\$16.50 Per Person*

### **Chocolate Break**

*White and Dark Chocolate Dipped Strawberries  
Fudge and Chocolate Brownies  
Freshly Baked Chocolate Chip Cookies and Double Chocolate Cookies  
Chocolate Truffles and Chocolate Milk  
\$20.75 Per Person*

### **Things you can Dip**

*(Choose any three)*

*All Served with Assorted Bread and Crackers*

- *White Bean and Curry*
- *Black Bean and Jalapeño*
- *Roasted Red Pepper and Sun Dried Tomatoes*
- *Hummus*
- *Sour Cream and Caramelized Onion*

*\$15.75 Per Person*

*Booking over 8 months in advance will be subject to a 10% pricing increase from current pricing*

## **Break A La Carte**

*(All items below are subject to 9% sales tax and 20% gratuity)*

### **Baskets of Whole Fruit**

*Apples, Oranges, Bananas, & Seasonal Selection*  
\$17.00 per dozen

### **Assorted Baked Goods**

*Assorted Muffins, Nut breads & Croissants*  
\$30.00 per dozen

### **Freshly Baked Cookies**

*Chocolate Chunk, White Chocolate & Macadamia,  
Oatmeal-Raisin, Peanut Butter*  
\$40.00 per dozen

### **Assorted Chilled Juices**

*Freshly Squeezed Orange, Grapefruit,  
Cranberry, Apple and V-8*  
\$48.00 per gallon

### **Freshly Brewed Coffee or Hot Tea**

*Regular or Decaffeinated Coffee, or Herbal Tea*  
\$48.00 per gallon

### **Bottled Water**

*Still, Carbonated or Flavored*  
\$3.95 per bottle

### **Fresh Squeezed Lemonade**

\$40.00 per gallon

### **Freshly Brewed Iced Tea**

\$48.00 per gallon

### **Assorted Soft Drinks**

\$3.50 per can

### **Assorted Bottled Juices**

\$4.50 per bottle

### **Freshly Popped Popcorn**

\$3.75 per person

### **Soft Pretzels with Mustard**

\$26.50 per gallon

### **Double Fudge Nut Brownies**

\$30.00 per dozen

### **Granola Bars and Multigrain Bars**

\$28.50 per dozen

### **Bagels with Cream Cheese**

\$32.00 per dozen

### **Sliced Fresh Fruit & Berries**

\$6.00 per person

### **Deluxe Mixed Nuts & Bar Mix**

\$4.00 per person

### **Buttered Popcorn & Spiced Pretzels**

\$5.95 per person

### **Chips, Dips & Salsa**

*An assortment of Potato Chips, Corn Chips, and Tortilla Chips accompanied by fresh Onion Dip and Salsa Picante*  
\$10.25 per person

*Booking over 8 months in advance will be subject to a 10% pricing increase from current pricing*

## ***Express Lunch Buffets***

*(All items below are subject to 9% sales tax and 20% gratuity)*

*While all lunch buffets can be served in your meeting room, the following selections were designed specifically with this in mind. Set-up, service and removal of an Express Lunch Buffet occurs with a minimal amount of interruption. Express Lunch Buffets served in other locations are subject to an additional \$3.00 per person charge. Minimum of 15 people, \$5.00 per person surcharge for groups fewer than 15 people*

### **The Deli**

*New Potato Salad and Health Slaw*

*Shaved Roast Beef, Smoked Turkey, Ham and Corned Beef with Cheddar, Jack, Swiss and Mozzarella Cheeses*

*Assorted Rolls and Sliced Breads with Lettuce, Sliced Tomato, Red Onion and Pickles*

*Mayonnaise, Assorted Mustards and Horseradish*

*Assorted Fruit Pies*

*Iced Tea or Coffee and Decaf*

*\$25.00 per person*

*Add Soup of the Day for \$2.00 per person*

### **The Teamwork Sub**

*8'foot long sub stacked with Smoked Turkey Breast, Ham, Pepperoni and Mozzarella Cheese laced with Tomato, Shredded Lettuce, Shaved Red Onion, Red Wine Vinegar and Herbs*

*Creamy Cole Slaw and an Assortment of Pickled Peppers*

*Assorted Cakes*

*Iced Tea or Coffee and Decaf*

*\$26.00 per person*

*Add Soup of the Day for \$2.00 per person*

### **Soup, Salad and Sandwich Bar**

*Chef's Soup of the Day*

#### ***Choice of three salads***

*Tossed Salad with Toppings, Caesar Salad, Marinated Vegetable Salad,*

*Pasta Salad, Tuna Salad, Grilled Chicken Salad*

*Assorted Breads and Condiments for Sandwiches*

*Sliced Fresh Fruits and Berries*

*Fudge Nut Brownies*

*Iced Tea or Coffee and Decaf*

*\$27.50 per person*

*Booking over 8 months in advance will be subject to a 10% pricing increase from current pricing*

## ***Lunch Buffets***

*(All items below are subject to 9% sales tax and 20% gratuity)*

*Designed for a minimum of 25 people. Buffet service for less than 25 people will be assessed a \$75 set-up fee.*

### **Beach Cookout Buffet**

*Tossed Mixed Green Salad with choice of Dressing*

*Jalapeno Coleslaw*

*Roasted Vegetable Salad*

***Choice of three:*** *Grilled Hamburgers and All Beef Hot Dogs*  
*Marinated Chicken Breast with BBQ Sauce or Grilled Mahi-Mahi*

*Served on Kaiser Rolls, Hot Dog Buns and Wheat Rolls*  
*Accompanied with Dijon Mustard, Mayonnaise Ketchup,*  
*Cheeses to include: Bleu Cheese, American, Cheddar, Gruyere & Swiss*  
*Lettuce, Onion, Tomatoes and Pickles*

*Corn on the Cob*

*Baked Beans*

*Whole Fruit, Key Lime Pie and Ice Cream Bars*

*\$33.25 Per Person*

### **Pizza Buffet**

*Stracciatella Soup*

*Tossed Caesar Salad, Penne and Grilled Vegetable Salad*

*Pepperoni Pizza, Sausage and Mushroom Pizza, Cheese Pizza, Vegetable Pizza*

*Baked Ziti*

*Chef's Choice of Dessert*

*Iced Tea or Coffee and Decaf*

*\$26.00 Per Person*

### **Southwestern Grill**

*Tortilla Soup*

*Mexican Fiesta Salad with Salad Greens, Black Olives, Avocado and Cheddar Cheese*

*Chips and Picante Sauce*

*Char-Broiled and Sliced Marinated Chicken Breast and Beef with Roasted Bell Peppers & Onions*

*Hot Flour Tortillas, Mexican Rice and Refried Beans*

*Fresh Onion, Tomato, Jack and Cheddar Cheeses, Sour Cream, Guacamole, Pico de Gallo and Sliced Jalapenos*

*Chef's Choice of Dessert*

*Iced Tea or Coffee and Decaf*

*\$30.50 Per Person*

*Booking over 8 months in advance will be subject to a 10% pricing increase from current pricing*

## **Italian Buffet**

*Minestrone Soup*

### ***Choice of three***

*Tossed Mixed Greens, Tossed Mozzarella in Aged Balsamic Vinegar,  
Grilled Vegetable with Peno Dressing, Tuscan Bread Salad, and White Bean Panetta Salad*

*Char Grilled Chicken with Portobello Mushrooms*

*Zuppa di Pesce*

*(Mussel, Shrimp, Calamari, Tossed on Fennel and Saffron Sauce)*

*Rigatoni tossed in Roasted Tomato and Garlic Sauce*

*Parmesan Beans*

*Tiramisu, Cannoli with Espresso Cream and Seasonal Whole Fruit*

*\$40.00 Per Person*

*Adding soda and bottled water to the above provides your guests with additional beverage alternatives.  
We simply charge for only that which is consumed @ \$3.00 per soda or \$3.50 per bottled water*

## ***Black Box***

*(All items below are subject to 9% sales tax and 20% gratuity)*

*Served with your choice of Entrée along with your choice of Chips, Pretzels or Salad,  
Whole Fruit, Jumbo Classic Chocolate Chip Cookie and a Chocolate Mint*

***Chicken Sandwich*** with Pesto, Mozzarella & Tomato on a Soft Baguette *\$25.00 Per Person*

***Smoked Turkey*** with Hickory Smoked Cheese, Spinach & Tomato a Soft Baguette *\$22.00 Per Person*

***Roast Beef*** with Bleu Cheese on a Soft Baguette *\$26.00 Per Person*

## ***Specialty Black Box***

### **Counting Calories**

***Marinated Grilled Vegetable*** on Focaccia Bread *\$26.00 Per Person*

*Served with Watermelon & Spinach Salad, Pretzels, Whole Fruit & Low Carb Snack Bar*

***Smoked Turkey*** with Provolone and Pesto on a Whole Wheat Wrap *\$26.00 Per Person*

*Served with Cucumber, Tomato & Fennel Salad. Pretzels, Whole Fruit & Low Carb Snack Bar*

*Adding soda and bottled water to the above provides your guests with additional beverage alternatives.  
We simply charge for only that which is consumed @ \$3.00 per soda or \$3.50 per bottled water*

*Booking over 8 months in advance will be subject to a 10% pricing increase from current pricing*

## ***Lunch Entrees***

*(All items below are subject to 9% sales tax and 20% gratuity)*

*All Lunch Entrees Include Choice of Baby Greens Salad or Caesar Salad or Soup of the Day,  
Rolls and Butter, Dessert and Iced Tea, Coffee, Assorted Hot Teas or Milk*

*Adding soda and bottled water to the above provides your guests with additional beverage alternatives.  
We simply charge for only that which is consumed @ \$3.00 per soda or \$3.50 per bottled water*

### **Pesto Crusted Chicken**

*Served with a Roasted Yellow Pepper Coulis  
\$28.50 Per Person*

### **Pan Roasted Breast of Chicken**

*Natural Pan Juices,  
Seasonal Vegetables and Chef's Choice of Starch  
\$30.50 per person*

### **Orange Sesame Salmon**

*Seasonal Vegetables and Chef's Choice of Starch  
\$31.00 per person*

### **London Broil**

*Grilled Marinated Flank Steak Thinly Sliced in a Wild Mushroom Sauce  
Seasonal Vegetables and Chef's Choice of Starch  
\$35.00 per person*

### **Chicken Piccata**

*Classically Sautéed with White Wine, Fresh Lemon, Capers and Butter  
Tossed with Linguini or Chef Choice Starch and Asparagus  
\$26.00 per person*

### **Seared Florida Grouper**

*Served with a Roasted Red Pepper Coulis  
Seasonal Vegetables and Chef's Choice of Starch  
\$38.00 per person*

### **Churrasco Steak**

*Served with Chimichurri Sauce  
Seasonal Vegetables and Chef's Choice of Starch  
\$35.00 per person*

### **NY Strip**

*Served with a Mushroom Demi  
Blue Cheese Mashed Potato and Chef's Choice of Vegetable  
\$36.00 per person*

*Booking over 8 months in advance will be subject to a 10% pricing increase from current pricing*

## ***Light Lunch Entrees***

*(All items below are subject to 9% sales tax and 20% gratuity)*

*All Entrees below include Rolls and Butter, Chefs Soup of the Day, Dessert, Coffee, Tea, Iced Tea or Milk  
Adding soda and bottled water to the above provides your guests with additional beverage alternatives.  
We simply charge for only that which is consumed @ \$3.00 per soda or \$3.50 per bottled water*

### **Grilled Chicken Caesar Salad**

*Tender Romaine Leaves, Garlic Croutons and Fresh Parmesan with Caesar Dressing  
Topped with Grilled Chicken  
\$21.00 per person*

### **Basil Chicken Focaccia Sandwich**

*Grilled Basil Marinated Chicken Breast, Mozzarella Cheese, Garlic Aioli, Lettuce and Tomato on Focaccia Bread  
with White Bean and Artichoke Salad  
\$22.00 per person*

### **Oriental Chicken Salad**

*Mixed Greens with a Ginger-Soy Dressing topped with a Julienne of Grilled Chicken Breast, Red Bell Pepper,  
Green Onion, Cucumber, Toasted Sesame Seeds and Crispy Noodles  
\$22.00 per person*

### **Croissant Club Sandwich**

*Shaved Smoked Turkey, Ham, Swiss cheese, Bacon, Mayonnaise, Lettuce and Tomato  
with Grilled Vegetable Pasta Salad  
\$19.50 per person*

### **Chef's Salad**

*Finely Chopped Salad Greens, Ham, Fresh Mozzarella, Smoked Turkey,  
and a Hard Boiled Egg, with a Cabernet-Herb Vinaigrette dressing  
\$19.00 per person*

### **Grilled Salmon Nicoise Salad**

*Blanched Haricot Verts, Red Pear Tomato, Sliced Baby Red Potato  
on Baby Greens & drizzled with Balsamic Vinaigrette  
\$29.50 Per Person*

### **Grilled Vegetable on Focaccia**

*Grilled Yucca, Squash, Red Pepper, Boriied Gruyere Cheese, Served with Sliced Fruit.  
\$18.50 Per Person*

*Booking over 8 months in advance will be subject to a 10% pricing increase from current pricing*

## ***Dinner Buffets***

*(All items below are subject to 9% sales tax and 20% gratuity)*

*Designed for a minimum of 25 people. Buffet service for less than 25 people will be assessed a \$75 set-up fee.*

### **Wine Country Buffet**

*Vegetable Soup with Baby Shell Pasta and Garden Herbs*

*\*Grilled Vegetable Salad with Baby Greens, Crimini Mushrooms, Sweet Baby Tomatoes,  
Goat Cheese, Fresh Herbs and Lemon Vinaigrette*

*\*Hearts of Romaine Caesar with Shaved Parmesan and Garlic Croutons*

#### ***Entrée (choice of two entrées)***

*Grilled Medallions of Beef with Wild Mushrooms, Glazed Shallots and Red Wine Sauce  
Roast Chicken Breast Saltimbocca, Topped with Prosciutto Fresh Sage, Mozzarella and Natural Pan Juices  
Nut Crusted Sea Bass with Roasted Lemon Beurre Blanc*

*Garlic-Rosemary Roasted Yukon Gold Potatoes  
Sonoma Herb Marinated Vegetables  
Assorted Breads, Sourdough and Rolls with Butter*

*Fresh Fruit Tart with Fruit Coulis  
Raspberry Torte  
Freshly Brewed Coffee and Decaffeinated Coffee, and Tea  
\$53.50 per person*

### **Tour of Italy**

*Minestrone Soup*

*Classic Caesar Salad with Garlic Croutons  
Tossed Mozzarella in Aged Balsamic Vinegar and Tomato  
Antipasto of Grilled and Marinated Vegetables with Shaved Parmesan Cheese*

#### **Entrée (choice of three entrées)**

*Zuppa di Pesce (Mussel, Shrimp, Calamari, Tossed on Fennel and Saffron Sauce)  
Rigatoni tossed in Roasted Tomato and Garlic Sauce  
Baked Italian Meat Lasagna  
Broiled Salmon Fillet with Braised Leeks and Basil-Citrus Sauce  
Lemon Roasted Chicken with Rosemary Essence*

*Accompanied with Ratatouille and your choice of one of the following:  
Vegetable Lasagna or Fettuccine Alfredo  
Garlic Bread and Rolls with Butter*

*Sliced Seasonal Fresh Fruit and Berries  
Mini Cannoli  
Tiramisu  
Freshly Brewed Coffee and Decaffeinated Coffee, and Tea  
\$48.00 per person*

*Booking over 8 months in advance will be subject to a 10% pricing increase from current pricing*

## ***Dinner Buffets***

*(All items below are subject to 9% sales tax and 20% gratuity)*

*Designed for a minimum of 25 people. Buffet service for less than 25 people will be assessed a \$75 set-up fee.*

### **Little Havana**

*Tangy Avocado Salad spiked with Cilantro  
Salad bar with choice of Two Green & Eight Toppings*

#### ***Entrée (choice of three entrées)***

*Grouper wrapped in a Banana Leaf with Ginger, Cilantro and Chili served in a Coconut Broth  
Chicken Mojito with essence of Mint & Lime  
Mojo Marinated Pork Masita  
Tender Steak with Chimichurri Sauce*

*Yucca with Garlic  
Congri (Beans and Rice)  
Cuban Bread and Butter*

*Tres Leche  
Flan  
Guava Cheesecake  
Freshly Brewed Coffee and Decaffeinated Coffee, and Tea  
\$ 48.00 per person*

### **Pacific Rim Buffet**

*Coconut-Lemongrass Chicken Soup*

#### ***Salads (choice of two)***

*Marinated Glass Noodles with Ponzu Vinaigrette  
Mixed Baby Greens with Avocado, Toasted Cashews with a Mango & Green Onion Dressing  
Thai Spiced Marinated Beef Salad with Honey Cucumber & Chili Relish*

#### ***Entrees (choice of two)***

*Grilled Coriander Marinated Chicken Breast with Sweet Soya Glaze  
Asian Roasted Porkloin with Sesame Saki Sauce  
Sautéed Gingered Snapper with Wild Mushroom and curry sauce  
Beef Medallions and Broccoli Stir Fry with Sweet Chili and Sesame Sauce*

*Vegetable Fried Rice*

*Fortune Cookies  
Chocolate Éclairs  
Peanut Butter Cake  
Freshly Brewed Coffee and Decaffeinated Coffee, and Tea  
\$51.50 per person*

*Booking over 8 months in advance will be subject to a 10% pricing increase from current pricing*

## ***Plated Dinners***

*(All items below are subject to 9% sales tax and 20% gratuity)*

### ***EVENING OPTIONS - STARTERS***

#### ***Appetizers***

##### ***Wild Mushroom Ravioli***

*With Roasted Garlic and Sage Cream*

*\$8.50 per person*

##### ***Crab Cakes***

*Complimented with Matchstick Fries and Sauce Remoulade*

*\$12.00 per person*

##### ***Crab Cocktail***

*Cocktail Sauce, Vegetable Slaw and White Balsamic Vinaigrette complete the dish*

*\$15.25 per person*

##### ***Chef's Soup of the Day***

*Prepared Fresh Daily*

*\$4.25 per person*

##### ***Classic Shrimp Cocktail***

*Served in the traditional manner with Lemon and Cocktail Sauce*

*\$12.00 per person*

#### ***Salads***

##### ***Caesar Salad***

*Tender Romaine Hearts with Garlic Croutons and Parmigiano-Reggiano*

##### ***Baby Greens Salad***

*Baby Tomatoes, Goat Cheese, Toasted Pine Nuts, Cherry Tomatoes and an Herb-Vinaigrette*

##### ***Spinach Salad***

*Red Onion, Blue Cheese, Candied Walnuts & Strawberries with a Raspberry Vinaigrette*

*Booking over 8 months in advance will be subject to a 10% pricing increase from current pricing*

## **EVENING OPTIONS - ENTREES**

*All Entrees Must Be Served in Conjunction with a Salad.  
If you wish to make this a four-course dinner please choose from our list of appetizers.  
All Entrees Include Warm Dinner Rolls and Butter, Dessert and Coffee, Tea, Iced Tea  
(All items below are subject to 9% sales tax and 20% gratuity)*

### **Roast Chicken Breast "Saltimbocca"**

*Stuffed with Fresh Sage and Prosciutto with a Roasted Garlic Sauce, Seasonal Vegetables and Mashed Potatoes  
\$35.00 per person*

### **Pan Seared Sea Bass**

*Complimented with Braised Leeks and Chardonnay-Oven Dried Tomato Sauce,  
Fresh Seasonal Vegetables and Mashed Potatoes  
\$40.50 per person*

### **Sautéed Chicken Marsala**

*Sautéed Chicken Breast Complimented with the Classic Light Mushroom and Marsala Sauce,  
Fresh Seasonal Vegetables and Wild Rice Pilaf  
\$32.00 per person*

### **Grilled Aged Angus New York Strip**

*Grilled to perfection with Bleu Cheese and Scallion Butter  
Fresh Seasonal Vegetables and Potato Gratin  
\$40.50 per person*

### **Chicken Piccata**

*Classically Sauteed with White Wine, Fresh Lemon Juice, Garlic, Capers and Butter,  
Fresh Seasonal Vegetables and Wild Rice Pilaf  
\$32.00 per person*

### **Seared Salmon**

*In a Saffron Beurre Blanc Sauce served with Jasmine Rice and Green Beans  
\$37.00 per person*

### **Grilled Chicken Breast**

*Low Calorie Option  
Served with Wild Rice Risotto and a Sweet Corn Relish  
\$32.00 per person*

### **Aviator Crab Cakes**

*A Jumbo Crab Cake with a Dill Sauce accompanied with Smashed Yukon Potatoes and Sizzled Spinach  
\$64.00 per person*

### **Herb Crusted Pork Loin**

*Served with roasted potato and apple chutney  
\$39.50 per person*

### **Grilled Florida Mahi Mahi**

*Served with tropical fruit salsa and white rice and julienne vegetable  
\$30.50 per person*

*(All items below are subject to 9% sales tax and 20% gratuity)*

*Booking over 8 months in advance will be subject to a 10% pricing increase from current pricing*

## **Combination Plates**

### ***Grilled Petite Filet Mignon and Chicken***

*This Popular Duo is served with Mashed Potatoes and Wild Mushroom Ragout  
\$53.50 per person*

### ***Surf and Turf***

*Seared Tenderloin of Beef complimented with a Port Wine Demi-Glace  
Accompanied with Herbed Marinated Shrimp with Scampi Butter  
Served with Garlic Mashed Potatoes and a blend of Zucchini & Carrots  
\$67.00 per person*

### ***Mixed Grill***

*Filet Mignon, Chicken and Shrimp with Three Sauces,  
Fresh Seasonal Vegetables and Potato Crown  
\$74.50 per person*

*Ask your catering contact about pouring bottled still and sparkling water for your guests.*

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## **Desserts**

*(Please choose one)*

### **Flan**

*Fresh Berries*

### **New York Style Cheesecake**

*Strawberry Compote*

### **Kahlua Chocolate Bread Pudding**

*Vanilla-Caramel Sauce*

### **Chocolate Layered Cake**

*Fresh Raspberries*

### **Tiramisu**

*Kahlua coffee syrup*

### **Fresh Fruit Tart**

*Duo of Fruit Sauces*

### **Keylime Pie**

*Kiwi Coulis*

### **Seasonal Fruits and Berries**

*Vanilla Marscapone Cream*

### **Dessert trio**

*Choose three to create your dessert trio*

*Mini Cheesecakes*

*Chocolate Mousse Shooters*

*Bavarian Cream Puffs*

*Chocolate Cake*

*Key Lime Pie*

*Fruit Tart*

*Fresh Fruit*

*Available for an additional \$10.50 per person*

### ***Add a palate cleanser between any course...***

*Sorbet of your choice*

*Lemon or Raspberry*

*\$7.50 per person*

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## ***Hors d'oeuvres***

*Minimum Order of 50 pieces*

*(All items below are subject to 9% sales tax and 20% gratuity)*

### ***Cold Selections***

- Smoked Salmon Pinwheel- \$3.75 per piece*
- Grilled Shrimp on Garlic Toast with Roasted Pepper Relish - \$3.50 per piece*
- Charred Beef Carpaccio on Focaccia with Scallion-Mustard Mayonnaise - \$3.75 per piece*
- Marinated Asparagus with Prosciutto - \$3.75 per piece*
- Jerk Spiced Chicken Breast Skewers with West Indian Fruit Relish- \$3.50 per piece*
- Fresh Mozzarella and Herbed Tomato Jam on Focaccia Toast - \$3.75 per piece*
- Cold Jumbo Shrimp with Gulf Sauce - \$4.50 per piece*

### ***Hot Selections***

- Bacon Wrapped Scallops with Lemon-Parsley Garlic Butter - \$4.50 per piece*
- Chicken Sate with Peanut-Chili Sauce - \$4.00 per piece*
- Beef Sate with Peanut-Chili Sauce - \$4.00 per piece*
- Mini Brochettes of Beef and Vegetables with Soya Ginger Glaze - \$3.50 per piece*
- Mini Brochettes of Chicken and Vegetables with Soya Ginger Glaze - \$3.50 per piece*
- Miniature Crab Cakes with Remoulade Sauce - \$4.25 per piece*
- Vegetable Spring Roll - \$3.50 per piece*
- Spinach and Feta Phyllo Triangles - \$3.50 per piece*
- Warm Goat Cheese and Caramelized Onion Bruschetta - \$4.00 per piece*
- Baby Lamb Chops with Herb and Honey Mint Glaze - \$5.95 per piece*
- Coconut Shrimp with Pineapple and Honey-Mustard Sauce - \$4.50 per piece*
- Chicken and Cilantro Quesadilla with Cheddar and Jack Cheese - \$3.75 per piece*
- Sesame Crusted Chicken with Honey-Mustard Sauce - \$3.75 per piece*
- Mini Beef Wellington in Port Wine Sauce - \$4.75 per piece*

*Also refer to the Reception Enhancement and Theme Station sections for additional ideas...*

*Booking over 8 months in advance will be subject to a 10% pricing increase from current pricing*

# **Reception Enhancements**

## **The Carvery**

All theme station prices are per person based on a 1-hour reception for a minimum of 25 people.  
(All items below are subject to 9% sales tax and 20% gratuity)

### **Balsamic Glazed Tenderloin of Beef**

Served with Horseradish Cream, Tarragon-Armagnac Mustard  
and a Variety of Rolls  
\$11.95 per person  
1 Chef Required at \$100

### **Pecan Crusted Pork Loin**

With Roasted Shallots in Natural Pan Juices,  
Barbecue Sauce and Apple Biscuits  
\$10.50 per person  
1 Chef Required at \$100

### **Skirt Steak**

Served with Chimichurri  
And a Variety of Rolls  
\$11.95 per person  
1 Chef Required at \$100

### **Herb Crusted Sirloin of Beef**

Wild Mushroom Ragout and Rosemary Jus  
With a Variety of Rolls  
\$11.95 per person  
1 Chef Required at \$100

### **Whole Roasted Turkey**

Flavored with Sage and served with Cranberry Mayonnaise &  
Natural Pan Juices, accompanied with Corn Biscuits  
\$7.50 per person  
1 Chef Required at \$100

### **Oven Roast Top Round**

Served with Horseradish Cream, Au Jus & Chimichurri  
Silver Dollar Rolls  
\$10.50 per person  
1 Chef required at \$100

### **Maple Glazed Country Ham**

Pineapple Relish, Whole Grain Mustard Sauce  
and Buttermilk Biscuits  
\$7.50 per person  
1 Chef Required at \$100

### **Steamship Round of Beef**

Horseradish Cream, Roasted Garlic Aioli,  
Whole Grain Mustard and a Variety of Rolls  
\$1,020.00 (serves 150 people)  
\$635.00 (serves 50 people)  
1 Chef Required at \$100

## **Reception Displays**

For a minimum of 25 people.

(All items below are subject to 9% sales tax and 20% gratuity)

### **Imported and Domestic Cheeses**

An Array of Imported and Domestic Cheeses,  
Assorted Breads and Crackers  
\$8.00 per person

### **Fresh Vegetable Crudités**

Fresh Seasonal Vegetables with an Assortment  
of Dips to Include Bleu Cheese and Ranch  
\$6.95 per person

### **Fresh Seasonal Fruits and Berries**

Melons, Berries and Whole Fruits with  
Assorted Yogurt Dips  
\$6.95 per person

### **Grilled Mediterranean Vegetables**

To Include Marinated Eggplant, Bell Peppers,  
Onions, Fennel, Tomatoes and Squash  
\$7.00 per person

### **Baked Brie en Croute**

Wheel of Brie Glazed with Apricot and Toasted Almonds  
Wrapped in Puff Pastry served with Assorted Sliced Breads  
\$6.50 per person

### **Smoked Salmon**

Thinly Sliced Smoked Salmon with Traditional Accompaniments  
Red Onion, Hard Boiled Egg, Capers, Dill Crème Fraiche  
With an Assortment of Breads and Crackers  
\$10.25 per person

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**Specialty Displays**

*For a minimum of 25 people.*

*(All items below are subject to 9% sales tax and 20% gratuity)*

**Tapas**

*Marinated Artichokes, Grilled Vegetables, Asparagus,  
Buffalo Mozzarella, Proscuitto, Marinated Mushroom,  
Roasted Tomato and Calamari  
\$10.50 Per Person*

**Designer Pizza**

*Your Choice Of: Classic Marinara, Pesto, Red Pepper  
BBQ Chicken, Mozzarella Cheese, Cheddar Cheese,  
Blue Cheese and Grilled Vegetable  
\$12.50 Per Person*

**Seafood Display**

*Gulf Prawn, Crab Claws, Mussels and Oysters on the Half-shell, Served with Cocktail Sauce, Mignonette and Lemon  
\$17.50 Per Person*

**Dessert Displays**

*For a minimum of 25 people.*

*(All items below are subject to 9% sales tax and 20% gratuity)*

**Viennese Buffet**

*Shower your favorite fresh fruit with our Chocolate Fountain,  
with your choice of Dark or Milk Chocolate*

*Assorted Chocolate Truffles, Assorted Pastries  
And Petit Fours*

*\$14.50 per person*

**Cheesecake station**

*An array of different types of cheesecake*

*\$8.50 per person*

**Death by Chocolate**

*An array of all chocolate desserts for the chocoholics!!*

*\$10.50 per person*

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## ***Reception Theme Stations***

*(All items below are subject to 9% sales tax and 20% gratuity)*

*All theme station prices are per person based on a 1-hour reception. Minimum of 25 people.  
Theme stations are intended to be served with additional items to provide substantial fare for your guests.*

### **The Raw Bar on Ice**

*Jumbo Shrimp with Cocktail & Remoulade Sauces,  
Cracked Crab Claws with Cocktail and Herb Sauces,  
Seasonal Oysters on the Half Shell with Mignonette Sauce,  
Littleneck Clams on the Half Shell  
with Cocktail and Garlic-Herb Sauce*

*\$Market price per person  
1 Chef Required at \$100*

### **China Town**

*Your choice of three: Chicken, Beef, Pork Seafood, or Tofu  
Served with an Orange-Soy Glaze  
Vegetable Fried Rice  
Vegetarian Spring Rolls with Spicy Dipping Sauce  
Steamed Jasmine Rice*

*\$21.25 per person  
1 Chef Required at \$100*

### **Pasta Amore**

*Your selection of Two Pastas and Two Sauces  
Pasta Choices: Fettuccine, Penne, Linguine or Tortellini  
Sauce Choices: Tomato & Sweet Basil, Alfredo, Roasted Garlic,  
Mushroom & Herbs or Basil Pesto*

*\$15.50 per person  
1 Chef Required at \$100*

### **Fiesta Station**

*Chicken & Beef Fajitas  
with Grilled Onions, Peppers & Warm Flour Tortillas  
To include Shredded Lettuce, Cheddar & Jack Cheeses,  
Diced Tomatoes, Pico de Gallo, Sour Cream & Guacamole  
Corn Tortilla Chips with Salsa  
Cheese Stuffed Fried Jalapeno Peppers  
Spanish Rice*

*\$21.25 per person  
1 Chef Required at \$100*

### **Colossal Shrimp Scampi Sauté**

*Jumbo Shrimp Marinated in Fresh Herbs,  
then sautéed in Butter, Shallots, White Wine & Garlic  
Served with Toasted Orzo with Basil,  
Oven Dried Tomatoes and Wild Mushrooms*

*\$17.00 per person  
1 Chef Required at \$100*

### **Miami Style Paella**

*Bring out the Latin in you with this traditional dish served with  
your choice of Chicken, Chorizo, Crawfish, Shrimp, Mussels  
Scallops, Clam necks, Saffron, Lobster, Bell Pepper  
Peas, Onion, Fresh Herb, and Rice*

*\$23.50 per person  
1 Chef Required at \$100*

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## **Banquet & Catering Bar Prices**

*(All items below are subject to 9% sales tax and 20% gratuity)*

### **Hosted and Cash Bar Per Drink**

<i>Premium Labels</i>	<i>\$11.00 per Drink</i>
<i>Name Brand Labels</i>	<i>\$10.00 per Drink</i>
<i>House Wine</i>	<i>\$9.00 per Glass</i>
<i>Domestic Beer</i>	<i>\$8.00 per Bottle</i>
<i>Imported Beer</i>	<i>\$9.00 per Bottle</i>
<i>Mineral Waters</i>	<i>\$3.50 per Bottle</i>
<i>Sodas/Juices</i>	<i>\$3.00 per Can</i>

*\*Hosted bars require one bartender per 100 guests. For beverage revenues less than \$500.00, a \$100.00 bartender fee will apply\**

### **Premium Open Bar**

<i>One Hour.....</i>	<i>\$20.00 per person</i>
<i>Two Hours.....</i>	<i>\$25.00 per person</i>
<i>Three Hours.....</i>	<i>\$30.00 per person</i>
<i>Four Hours.....</i>	<i>\$34.00 per person</i>
<i>Five Hours.....</i>	<i>\$38.00 per person</i>

### **Name Brand Open Bar**

<i>One Hour.....</i>	<i>\$17.00 per person</i>
<i>Two Hours.....</i>	<i>\$22.00 per person</i>
<i>Three Hours.....</i>	<i>\$27.00 per person</i>
<i>Four Hours.....</i>	<i>\$30.00 per person</i>
<i>Five Hours.....</i>	<i>\$33.00 per person</i>

### **Beer, Wine & Soft Drink Bar**

<i>One Hour.....</i>	<i>\$15.00 per person</i>
<i>Two Hours.....</i>	<i>\$20.00 per person</i>
<i>Three Hours.....</i>	<i>\$24.00 per person</i>
<i>Four Hours.....</i>	<i>\$28.00 per person</i>
<i>Five Hours.....</i>	<i>\$32.00 per person</i>

### **House Wines by the Bottle/Glass**

<i>BV Chardonnay.....</i>	<i>\$36.00/\$9.00</i>
<i>Beringer White Zinfandel.....</i>	<i>\$36.00/\$9.00</i>
<i>BV Cabernet Sauvignon.....</i>	<i>\$36.00/\$9.00</i>
<i>BV Merlot.....</i>	<i>\$36.00/\$9.00</i>

*\*\*For the entire wine list, please ask your Catering Manager\*\**

### **Miscellaneous**

<i>Fruit Punch with Rum per Gallon - \$48.00</i>
<i>Mimosa per Gallon - \$48.00</i>
<i>Sangria per Gallon - \$42.00</i>

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# **BANQUET AND CATERING POLICIES**

## **FOOD AND BEVERAGE SERVICE**

The Sheraton Hotel is responsible for the quality and freshness of the food served to our guests. Due to current health regulations, all food served at the hotel must be prepared by our culinary staff. Food may not be taken off the premises after it has been prepared and served. Please note that sales and service of alcoholic beverages are regulated by the state. As a result, the state does not allow guests to bring alcoholic beverages into the hotel.

## **ADMINISTRATIVE FEES**

All catering and banquet charges are subject to the customary administrative fees and state sales tax.

## **FUNCTION ROOM ASSIGNMENTS**

Room assignments are made according to the guaranteed minimum number of people anticipated. Because these attendance figures may vary from expected attendance, we reserve the right to change room reservations to best accommodate either increasing or decreasing attendance figures.

## **ENTRÉE SELECTION**

In the event that your group requires a split menu, entrée selections are limited to a maximum of 2 selections. There may be an additional charge for this service. The hotel requires that the client produce place cards or tickets identifying the particular entrée selected by each guest. If the hotel needs to produce more than the initial amount guaranteed for a specific entrée, the client is responsible for paying for those additional meals.

## **GUARANTEES**

A guaranteed attendance figure is required for all meal functions 3 business days prior to the function date, and is not subject to reduction. If the catering office is not advised by this time, the estimated figure will automatically become the guarantee. We will be prepared to serve 5% over the guaranteed number for groups below 400 people and 3% for groups of 400 and above.

## **MENU PRICING**

The quotation herein is subject to a proportionate price increase to meet increased cost of food, beverages, labor cost, etc. Quotation cannot be guaranteed until 60 days prior to the time that the particular function takes place.

## **AUDIO-VISUAL EQUIPMENT**

We will be pleased to arrange for any audio-visual requirements for your function. For extensive set-ups, arrangements can be made through our office to contact local professional audio-visual services.

## **BILLING**

An acceptable form of payment must be agreed upon during the initial booking arrangements. Acceptable forms include advance deposit (prepayment), direct billing (subject to approval) or completed credit card authorization form.

## **SECURITY**

The hotel does not assume responsibility for damage or loss of any merchandise or articles left on the premises prior to, during or following any event. Arrangements for security for equipment or merchandise prior to the event can be made through Your catering contact.

## **DECORATIONS**

Your catering contact will be happy to assist you with freshly cut flowers and centerpieces, ice carvings, etc. The hotel will not permit the affixing of anything to walls, floors or ceilings with nails, staples, tape or any other substance.

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