



Sheraton[®]
SILVER SPRING HOTEL



Menu Options

For more information please call 301-563-3702 or email us at info@sheratonsilverspring.com.

SHERATON SILVER SPRING HOTEL
8777 Georgia Avenue
Silver Spring, MD 20910

sheratonsilverspring.com

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Sheraton[®]

SILVER SPRING HOTEL

Breakfast Buffets

MORNING MATTERS 20
 Whole Fruit Display
 Variety of Fruit Yogurts
 Granola Bars
 Freshly Brewed Starbucks[®] Regular and Decaffeinated Coffee
 Medley of Tazo[®] Teas with Honey & Lemon

CONTINENTAL BREAKFAST 23
 Freshly Baked Assortment of Muffins and Breakfast Pastries
 Served with Fruit Preserves, Butter and Cream Cheese
 Seasonal Sliced Fruit and Berries
 Assorted Fruit Yogurts
 Assorted Cereals
 Whole, 2% Milk, and Fat Free Milk, Soy Milk Available Upon Request

Selection of Assorted Chilled Juices
 Apple, Orange, Cranberry
 Freshly Brewed Starbucks[®] Regular and Decaffeinated Coffee
 Medley of Tazo[®] Herbal Teas with Honey and Lemon

GRAB & GO 27
 Bottled Chilled Juices
 Bottled Natural Spring
 Water
 Whole Seasonal Assorted Fruit
 Individually Wrapped Breakfast Pastries
 Ready-to-Go Cheese, Sausage & Egg Croissant
 Egg & Cheese Only Option Available
 Freshly Brewed Starbucks[®] Regular and Decaffeinated Coffee
 Medley of Tazo[®] Herbal Teas

ALL AMERICAN BREAKFAST 28
 Scrambled Farm Fresh Eggs
 Choice of Applewood Smoked Bacon or Pork Sausage
 Turkey Sausage Available Upon Request
 Breakfast Potatoes
 Assorted Muffins and Bagels Served with Fruit Preserves, Butter and Cream Cheese
 Seasonal Sliced Fruit and Berries
 Assorted Fruit Yogurts
 Selection of Assorted Chilled Juices
 Freshly Brewed Starbucks[®] Regular and Decaffeinated Coffee
 Medley of Tazo[®] Herbal Teas with Honey & Lemon

HEALTHY START 34
 Smoked Salmon & Tofu Platter
 Seasonal Sliced Fruit House made Granola & Yogurt Parfait
 Turkey Bacon and Soy Sausage
 Egg White, Spinach and Red Pepper Frittata
 Irish Steel Cut Oatmeal
 Freshly Baked Assorted multigrain
 Freshly Brewed Starbucks[®] Regular and Decaffeinated Coffee
 Medley of Tazo[®] Herbal Teas with Honey and Lemon

ENHANCEMENTS
 Priced per person
 Hard Boiled Egg 3
 Blueberry or Buttermilk
 Vanilla Hole Grain Pancakes
 Choose One: Strawberry Sauce, Whipped Cream, Warm Maple Syrup 4
 Sweet Cheese Blintz 5
 Sour Cream, Apple Sauce
 Yogurt Fruit Smoothie 5
 Mango, Banana, Strawberry
 Steel Cut Oatmeal 5
 Fruit, Honey, Nuts, Brown Sugar, Milk
 Egg White & Spinach Frittata 8
 On Wheat Muffin with Feta Cheese, Mushrooms & Tomatoes
 Croissant Breakfast Monte Cristo 5
 Ham & cheese on a rich egg battered croissant
 Ham & Swiss Cheese Crepes 6
 Salsa & Sour Crema
 Breakfast Burrito & Salsa Fresca 9
 Creamy farm fresh eggs, pico de gallo & cheddar enrobed in a warm tortilla served with house made salsa
 Chef Attended Waffle Lab 9
 Assorted Toppings to Include: Blueberry Compote, Fresh Seasonal Berries, Chocolate Chips Vanilla Butter, Chocolate Chip Butter, Warm Syrup, Whipped Cream
Additional \$150 Chef Fee
 Omelet Station 12
 Let Chef Prepare an Amazing Omelet with Your Choice of Ingredients to Include: Farm Fresh Eggs, Egg Whites, Bacon Bits, Diced Ham, Sliced Sausage, Spinach, Onions, Peppers, Mushrooms, Tomatoes, Jalapenos, Cheddar Cheese and Salsa
Additional \$150 Chef Fee

Pricing does not include 23% service charge and 6% MD sales tax



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Plated Breakfast

SHERATON BREAKFAST

21

Breakfast Basket of Fresh Pastries on Each Table with Sweet Cream Butter

Choice of Orange, Apple or Cranberry Juice

Scrambled Eggs and Breakfast Skillet Potatoes

Choose One

Applewood Smoked Bacon, Pork Sausage, Turkey Sausage

Fresh Fruit Salad

Freshly Brewed Starbucks[®] Coffee and Decaffeinated Coffee

Medley of Tazo[®] Herbal Teas with Honey & Lemon

EGGS BENEDICT

26

Choice of Orange, Apple or Cranberry Juice

Ginger/Honey Fruit Salad

Delicately Poached Egg on English Muffin with Canadian Bacon,

Grilled Tomatoes and Sautéed Spinach

Drizzled with Hollandaise sauce

Breakfast Skillet Potatoes

Freshly Brewed Starbucks[®] Coffee and Decaffeinated Coffee

Medley of Tazo[®] Herbal Teas with Honey & Lemon

SOUTHERN BELLE

26

Choice of Orange, Apple or Cranberry Juice

Honey & Ginger Infused Melon Wedge

Followed by Farm Fresh Scrambled Eggs Tostada

Refried Beans, House Made Salsa and Queso Fresco Avocado Wedge, Grilled Chorizo

Freshly Brewed Starbucks[®] Coffee and Decaffeinated Coffee

Medley of Tazo[®] Herbal Teas with Honey & Lemon

ENHANCEMENTS FOR PLATED

Yogurt Fruit Smoothie

Mango, Banana & Strawberry 5

BRUNCH

38

Chilled Apple, Cranberry & Orange Juice

Sliced Fruit and Berry Display

Assorted Breakfast Pastries

Croissants, Muffins, Danishes, Bagels. Served with Jams, Jellies, Butter, Cream Cheese

Scrambled Eggs

With Salsa, Chives & Cheddar Cheese on the side

Applewood Smoked Bacon

Smothered Buttermilk Fried Chicken and Waffles

Sliced Virginia Baked Ham with Orange Bourbon Glaze, on Silver Dollar Rolls

Roasted New Potatoes

Market Vegetables

Freshly Brewed Starbucks[®] Coffee and Decaffeinated Coffee

Medley of Tazo[®] Herbal Teas with Honey & Lemon

ENHANCEMENTS FOR BRUNCH

Yogurt Fruit Smoothie

Mango, Banana & Strawberry

5

Salmon Benedict

Hand Poached Egg, Smoked Salmon, Tomatoes, Spinach, Hollandaise Sauce on an English Muffin

8



Sheraton[®]

SILVER SPRING HOTEL

Breaks

Minimum 25 guests

PARFAITS & BERRIES 15

Create your own parfait
Strawberry & Vanilla Yogurt
House Made Granola
Fresh Berries, Local Honey
Assorted Tazo Teas
Infused Seasonal Water

COOKIE "RE"STORE 16

Fudge nut brownies, home
baked chocolate chunk
cookies, white chocolate
macadamia nut cookies,
oatmeal raisin and peanut
butter cookies, ice cold milk
and chocolate milk

ENERGIZE & EXHILARATE 16

Mica chips with onion dip, honey
wheat pretzels, M&M's, mini candy
bars, freshly made tortilla chips
with house made salsa fresca, root
beer

LET'S KEEP IT LIGHT 15

Granola Bars
Yogurt Parfaits
Fresh Macerated Berries, Blanched
Almonds and Lemon Peeling
Infused Seasonal Water

TAKE 5 RECESS 15

PB&J Finger Sandwiches
Mini Bagels with Regular & Chive
Cream Cheese
Fruit Bars, Ice Cold Lemonade

CHIPS & DIP 15

Hummus & Charred Naan
Guacamole & Salsa with Tortilla
Chips
House Blackened Kettle Chips with
Sour Cream Onion Dip
Iced Tea, Iced Lemonade

SUSTAINABLE FOOD BREAK 18

Locally Sourced Fruit Salad,
Salty Kale Chips
Balsamic & Basil Marinated
Strawberries Tofu Sofrito & Red
Quinoa Tostadas Oatmeal, Agave
and Soy Milk Horchata

HEALTHY CHOICE 15

Fresh Cut Vegetables with Light
Dressing Seasonal Fruit Display and
Fresh Berries Granola Bars, Oatmeal
Cookies
Assorted Fruit Juices

NATIONAL BALLPARK 15

Soft Pretzels and Cheese Dip Mini
Hot Dogs, Mustard Mini Roasted
Peanuts
Iced Cold Lemonade

ARCTIC REFRESH 15

25 person minimum
Assorted Ice Cream Bars and
Sandwiches, sorbet bars, root beer
& assorted soft drinks

TRANSFORMING RESPITE 18

Hot tea with cinnamon sticks, fresh
honeycomb, assorted dried fruit, yogurt
granola parfaits, spiced walnuts, energy bars
Natural beverages and freshly squeezed
orange juice

UNIQUELY CHESAPEAKE 22

Chesapeake spiced potato chips, old bay
peanuts
Warm crab dip with crisp ciabatta bread
sticks, crab pretzel
Lemonade, cherry limeade and sweet tea

ENHANCEMENTS

Assorted Soft Drinks on Consumption
5 per person
Assorted Muffins & Breakfast Pastries
38 per dozen
Bottled Water 5 per person
Assorted Bagels & Cream Cheese
40 per dozen
Brownies 42 per dozen
Individual Yogurts 3 each
Assorted Cookies 42 per dozen
Hand Sliced Fruit & Berries 10 per person
Seasonal Whole Fruit 3 per piece
Juice Bottles 3.50 each
Freshly Brewed Starbucks[®] Regular
& Decaffeinated Coffee, Medley of
Tazo[®] Herbal Teas with Honey &
Lemon 60 per gallon



Lunch Buffet

Executive Deli

33

Chef's Soup of The Day Baby Green Salad
Tomatoes, Cucumbers, Onions, Ranch and Red Wine
Vinaigrette Dressings

Roasted Mushroom Salad with Roasted Red Peppers

Chef's Selection of Assorted Deli Meats, Cheeses and
Condiments

To Include Pastrami, Hardwood Smoked Ham,
Turkey, Roast Beef, Genoa Salami, Cheddar, Provolone, Hydro
Bib Lettuce, Sliced Tomatoes, Shaved Onions, Pickles, Aioli's,
Mustard, Horseradish, Wheat, White And Rye Bread

Cookies & Brownies

Freshly Brewed Starbucks® Regular and Decaffeinated
Coffee

Medley of Tazo® Herbal Teas with Honey & Lemon

Italian Presence

38

Minestrone Soup with plain and garlic croutons

Assorted rustic breads

Romaine lettuce salad with toppings to include olives,
peppers, pickled peppers, petite tomatoes & parmesan
cheese

Select two entrees:

Sautéed sausage with peppers and onions

Chicken Parmesan

Seared Salmon in a spicy tomato broth

(Add \$10 per person for 3 entrees)

Creamy pasta primavera

Tiramisu

Sandwich Buffet

34

Chicken Noodle Soup

Choose Two:

-mixed field greens with balsamic vinaigrette

-cavatappi pasta salad tossed in pesto vinaigrette

-homemade gremolata potato chips

-fresh fruit salad

Sandwiches (choose 3)

Chicken Caesar Wrap

Grilled Chicken with Grilled romaine lettuce, parmesan cheese &
Caesar dressing wrapped in a spinach tortilla

Spicy Peanut Beef Wrap

Grilled beef, lo Mein noodles, julienne carrots, cilantro and bean
sprouts tossed in a Thai peanut sauce, wrapped in a sun dried tomato
tortilla

Grilled Vegetable Wrap

Grilled onions, tri-color peppers, portabella mushrooms and julienne
carrots wrapped in a flour tortilla

Italian Sub

Salami, capicola, pepperoni, provolone, lettuce, tomato, onions, olive
oil and vinegar

Oven Roasted Turkey

With cranberry aioli on multigrain bread

Grilled Reuben on Rye

Corned beef, sauerkraut & Thousand Island dressing on Rye

Grilled Country Ham & Cheese

On crisp brioche bun

Roast Beef

With caramelized onions, brie and horseradish sauce on a freshly
baked croissant

Fudge nut brownies and butterscotch blondies



Mediterranean Buffet 38

Roasted Eggplant, tomatoes, capers, herbs and lemon vinaigrette
Chopped lettuce & feta cheese, with red onions and tangy dressing
Select two entrees:
Citrus marinated grilled chicken with preserved lemon sauce
Pasta Genovese tossed with pesto, haricot vert and pine nuts & linguae
Baked fish Provençale, fresh tomatoes, capers, basil & olive oil
Saffron Israeli couscous
Spiced tomato with squash ratatouille
Fresh baked focaccia and artesian rolls
Baklava

Hot Lunch Table 39

Creamy Crab Bisque
Garden Greens with carrots, cucumbers, ripe red tomatoes, complimented by buttermilk ranch dressing and balsamic vinaigrette
Cheese tortellini & vibrant vegetables in an Italian vinaigrette
Select two entrees:
Grilled chicken breast with roasted tomato sauce
Grilled skirt steak with sautéed mushrooms & grilled watercress
Broiled fish topped with old bay butter sauce
Olive oil roasted asparagus with Cipollini onions
Oven roasted red potatoes
Chocolate mousse cake
Market Vegetables

From the East 39

Rice wine vinaigrette, cucumbers, red onions and peppers
Cantonese noodle salad
Shanghai salad with curried shrimp
Chili garlic chicken breast
Stir fry beef & broccoli, bell peppers, snow peas and water chestnuts
Sizzling wok of colorful vegetables
Steamed jasmine rice
Coconut cake

Caribbean Retreat 36

Sweet potatoes, peanuts & cucumbers tossed in a cilantro-jalapeno dressing
Tender black eyed peas and red peppers with a whisper of citrus and basil
Tropical fruit salad with candied ginger vinaigrette
Select two entrees:
Citrus flavored Havana style roast pork loin atop tender baby spinach
Island jerk chicken
Grilled Mahi Mahi with pineapple salsa
Toasted coconut rice
Cinnamon orange glazed petite carrots
Pineapple cake

Tuscany 34

Cheese tortellini and vibrant grilled vegetables in an Italian vinaigrette
Roasted eggplant, orzo, tomatoes, capers, herbs and lemon vinaigrette
Crisp romaine leaves with classic Caesar style dressing
Antipasto platter with salami, pepperoni, olives, grilled portabella mushrooms, sweet peppers, mozzarella and shaved parmesan
Rigatoni Bolognese with sweet Italian sausage
Pesto marinated seared chicken with roasted pepper marmalade
Bright diced tomato bruschetta with fresh basil on a cheese crostini
Ciabatta and focaccia bread with whipped butter
Tiramisu



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Plated Lunch

Plated Lunches include choice of soup or salad, entrée & dessert

Dinner Rolls, Iced Tea, Coffee & Tazo Teas

Soup and Salad at \$5 additional per person; Option to substitute soup for salad at \$2

Soups

Broccoli & Cheddar Cheese

Tuscan Chicken & White Bean

Maryland Crab

Chicken Noodle

Salads

Choose one

Baby Arugula, Charred Corn,
Roasted Red Peppers, Pecorino
Romano Cheese, Champagne
Vinaigrette

Mixed Greens, Pears, Walnuts, Bleu
Cheese, Balsamic Vinaigrette

Chopped Iceberg, Tomatoes, Bacon
Bits, Bleu Cheese Dressing

Classic Caesar, Romaine Hearts,
Croutons, Shaved Parmesan, Caesar
Dressing

Entrees

Chicken

Thai Spiced Grilled Chicken, served
with noodle salad and spicy peanut
dressing
\$37

Prosciutto Enrobed Chicken, forest
mushroom glaze
\$34

Honey Roasted Chicken Breast,
saffron beurre blanc
\$32

Fish

Rockfish topped with Jumbo
Lump Crab, served with a
citrus butter sauce
\$36

The Greek Salad, herb
marinated grilled shrimp,
crumbled feta, shaved
onions, cucumbers, peppers
& olives
\$32

Crab Cakes served with a
grain mustard butter sauce
\$36

Beef
Grilled Sirloin of Beef in a
sherry glaze
\$32

Petite Filet served with
truffle scented mushrooms
\$46

Vegetarian
Vegetable Wellington,
balsamic glaze
\$29

Mushroom Ravioli topped
with a tomato mushroom
ragout
\$32

Desserts

Cheesecake Brulee

Chocolate Fudge Cake

Key Lime Pie

ENHANCEMENTS

Assorted Soft Drinks on Consumption
\$5 per person

Bottled Water
\$5 per person

Seasonal Whole Fruit
\$3 per piece

Lemonade or Punch
\$45 per pitcher

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Grab & Go

\$32 per person

Grab & Go lunches are individually pre-packaged designed to take with you, served with your choice of whole fruit, salad, chips, dessert & bottled water

*Please provide a quantity for each type of sandwich you have selected. All sandwiches will include the same type of fruit, salad, chips and dessert

SALAD CHOICES

Choose One

Pasta Salad

Fruit Salad

Couscous Salad

Whole Fresh Fruit

Choose One

Apple

Orange

Pear

Chips

Choose One

Doritos

Kettle Chips

Pretzel Twists

Dessert

Choose One

Fresh Baked Cookies

Brownies

BOXED LUNCH

Choose up to Three

Roast Beef, Watercress, Caramelized Onions, Provolone Cheese and Horseradish Mayo on a Brioche Roll

Smoked Turkey Sandwich with Aged Cheddar on Kaiser with Lettuce, Tomato & Mayo

Grilled Vegetable, Spinach and Hummus Wrap

Tuna or Chicken Salad on 12 Grain Bread with lettuce & tomato

Ham and Cheddar Cheese on Rye with lettuce, tomato and stone ground mustard

Tenderloin of Beef Croissant on a freshly baked croissant with brie and horseradish cream sauce

Grilled Breast of Chicken and Asiago cheese with robust greens and roasted garlic vinaigrette on garden vegetable ciabatta bread

ENHANCEMENTS

Assorted Soft Drinks on Consumption

5 per person



Sheraton[®]
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Plated Dinner

All Plated Dinners Include Choice of One Salad or Soup and One Dessert per Group, Dinner Rolls with Sweet Cream Butter, Iced Tea, Freshly Brewed Starbucks[®] Regular and Decaffeinated Coffee, Medley of Tazo[®] Herbal Teas with Honey & Lemon

Create a Four Course Celebration with Soup and Salad at \$5 Additional Per Person

SOUPS

Cream of Tomato
Butternut Squash w. crouton &
Pumpkin Seed

Roasted Chicken White Bean Soup

Short Rib Barley

Vegetable Crab Soup

SALADS

Organic Field Greens served w. dried
cranberries, toasted walnuts and citrus
basil vinaigrette

Baby Spinach, watercress, shaved red
onion and pear tomatoes with a truffle
vinaigrette

Classic Caesar Salad
Romaine Hearts, Petite Tomatoes,
Parmesan Croutons and Parmesan
Cheese with a Traditional Caesar
dressing

Fresh Mozzarella Cheese Salad with
sundried tomatoes, bibb lettuce cup,
balsamic vinaigrette

Fresh Baby Arugula Salad, charred
corn, roasted red peppers, pecorino
romano cheese, champagne
vinaigrette

VEGETARIAN

Fried Green Tomatoes, Portobello &
Mozzarella Napoleons, Yellow Pepper
Sauce, Green Beans 37
Gluten Free and Vegan

Fried Cheese Ravioli, Grilled
Asparagus, Black Beluga Lentils,
Saffron Cream 40

ENTRÉE

Chicken

Pan Seared French Breast of Chicken, cranberry
sage bread pudding and baby carrots with
mushroom sauce 46

Chicken Saltimbocca: Prosciutto, Sage, Basil,
Provolone, White Wine, Thyme Reduction,
Lemon Risotto Cake, Market Vegetable 48

Fish

Pistachio Crusted Salmon, steamed jasmine
rice, ginger soy string beans 48

Pan Seared Rock Fish on a bed of parmesan
risotto and sautéed rapini, shallots white
wine sauce 52

Beef

Grilled Filet of Beef served w truffle sauce, goat
cheese whipped potatoes, baby carrots 59

Rosemary Grilled Barrel Cut New York,
Garlic Mashed potato, sautéed asparagus,
red wine reduction 62

7 Hour Low & Slow Braised Short Rib, Cabernet
Reduction, Cheddar Mashed, Roasted Carrots
61

DUETS

Petit Filet & Crab Cake, Horseradish
Mashed, Haricot Verts, Red Wine
Reduction, Ginger Remoulade 64

NY Strip & Scampi Prawns, Fingerling Roasted
Potatoes, Asparagus, Veal Reduction 62

DESSERTS

Vanilla Napoleon
Flakey pastry with vanilla custard

Chocolate Cake
With mocha mousse and chocolate filling

Caramelized Pear Torte
Decadent candied pear layered with caramel cake

Tiramisu
Espresso laced lady fingers topped with espresso
mousse & sweetened mascarpone

ENHANCEMENTS

Petit Fours and
Chocolate Truffles 48
per dozen

Assorted Soft Drinks on

Consumption 5 Crab Cake

Appetizer 8

MD Style Crab Cake, Old Bay Remoulade, Cole
Slaw

Wild Mushroom Flatbread 7

Truffle Scented Gruyere Cheese, Arugula Salad

Kendall Jackson Estate Chardonnay 48

Rich and creamy, golden in color
with mango, pineapple, yellow peach
and honeysuckle flower flavors. Oak
barrel aging bringing notes of
buttered biscuits and vanilla bean to
the palate and finish.

Canyon Road Chardonnay 34

Medium bodied wine with notes of
crisp apple and ripe citrus fruit with a
hint of cinnamon spice.

Delicious compliment to grilled chicken,
lighter pasta dishes and mild cheeses

Canyon Road Merlot 34

Soft and elegant mouthfeel, this
wine has deep flavors of rich cherries
and jammy blackberries followed by
hints of vanilla and spice. Perfect with
poultry and grilled meats or red pasta
dishes

Kendal Jackson Cabernet 48

Aromas of lush black cherry,
blackberry and cassis draw you in to
this Vintner's Reserve Cabernet
Sauvignon. Round and rich tannins
provide a robust backbone and supple
mid-palate. Notes of cedar, vanilla
and a hint of mocha linger on the finish

Beringer Zinfandel 38

An easy drinking wine with a pleasantly surprising
amount of depth. A slightly creamy texture is
accented by ripe and citrus flavors with notes of
pear, apple and spice

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Dinner Table

All Dinner Tables Include Freshly Baked Dinner Rolls with Sweet Cream Butter, Iced Tea, Freshly Brewed Starbucks[®] Regular and Decaffeinated Coffee, Medley of Tazo[®] Herbal Teas with Honey & Lemon

COCINA LATINA	51	ITALIAN	53	ENHANCEMENTS
Avocado Sopa, Fried Tortilla Strips		Minestrone Soup, Garlic Bread		Petit Fours and Chocolate Truffles 48 per dozen
Orange, Jicama, Tomato and Cilantro Salad		Antipasto Salad		Assorted Soft Drinks on Consumption 5
Spinach Cobb, Romaine Hearts, Corn, Tomatoes, Hard Boiled Egg, Queso Fresco		Traditional Caesar Salad, Garlic Croutons, Parmesan Cheese, Classic Caesar Dressing		Crab Cake Appetizer 8 MD Style Crab Cake, Old Bay Remoulade, Cole Slaw
Chicken "ala Plancha"		Chicken Picatta		Wild Mushroom Flatbread 7 Truffle Scented Gruyere Cheese, Arugula Salad
Chimichurri Skirt Steak		Steak Milanese		Kendall Jackson Estate Chardonnay 48 Rich and creamy, golden in color with mango, pineapple, yellow peach and honeysuckle flower flavors. Oak barrel aging bringing notes of buttered biscuits and vanilla bean to the palate and finish.
Tortilla Crusted Tilapia		Seafood Cioppino		Canyon Road Chardonnay 34 Medium bodied wine with notes of crisp apple and ripe citrus fruit with a hint of cinnamon spice. Delicious compliment to grilled chicken, lighter pasta dishes and mild cheeses
Fiesta Rice		Butter Steamed Spaghetti		Canyon Road Merlot 32 Soft and elegant mouthfeel, this wine has deep flavors of rich cherries and jammy blackberries followed by hints of vanilla and spice. Perfect with poultry and grilled meats or red pasta dishes
Vegetarian Borracho Beans		Market Vegetable		Kendal Jackson Cabernet 48 Aromas of lush black cherry, blackberry and cassis draw you in to this Vintner's Reserve Cabernet Sauvignon. Round and rich tannins provide a robust backbone and supple mid-palate. Notes of cedar, vanilla and a hint of mocha linger on the finish
Tres Leches Cake		Panna Cotta Fruit Tarts		Beringer Zinfandel 38 An easy drinking wine with a pleasantly surprising amount of depth. A slightly creamy texture is accented by ripe and citrus flavors with notes of pear, apple and spice
AMERICAN CRAFT FOOD	51	SUSTAINABLE DINNER MENU	72	
Crab Corn Chowder, Warm Dinner Rolls		Loaded Vegetarian Potato Soup, Cheddar Biscuits		
Chopped Wedge Salad with Heirloom Tomatoes, Assorted Dressing		Local Wedge and Heirloom Tomato Salad, Smokey Bleu Dressing		
Garlic Chicken Cutlet with Parmesan Sauce		Bulgur and Grilled Vegetable Salad, Basil Oil		
Sliced Beef Sirloin with Mushroom Gravy		Free Range Grilled Chicken on Organic Thyme Jus		
Grilled Salmon, Lemon Butter		Grass Fed Pure Strip Loin of Beef, Local Mushroom Medley		
Tomato and Gouda Mac & Cheese		True Maryland Crab Cakes, Mustard Cream		
Steamed Broccoli, Cauliflower and Carrots		Brown Rice and Raisin Pilaf		
NY Cheesecake and Berries		Market Fresh Vegetables		
GEORGIA AVENUE BUFFET	57	Seasonal Fruit Display		
Shrimp Bisque, Cheddar Biscuits		Local Apple Cider		
Arugula, Berries and Grilled Pear Salad				
Tri-Color Tortellini Salad				
Braised Chicken with Orange and Thyme Jus				
7 Hour Low and Slow Short Ribs				
Grilled Seasonal White Fish, Lemon Grass/Basil Curry				
Strawberry Chiffon Cake				

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Buffet by You

\$72 per person includes assorted rolls & butter, freshly brewed regular and decaffeinated coffee, assorted Tazo Teas. Based on 90 minutes of continuous service. Minimum of 50 guests is required for buffet. Option to do (3) entrée's at \$80 per person

SOUP & SALAD (select 2)

Maryland Crab Bisque
Vegetable Crab
Roasted Chicken white bean
Grilled vegetable & feta salad
Tortellini salad
Fingerling potato salad
Grilled Romaine Salad with Caesar dressing
Mixed Greens with Ranch
Watercress, Endive & Spinach with shaved onions and grape tomatoes in a light lemon vinaigrette

ENTRÉE (Select 1)

Steamed Salmon in a Sweet Chili Glaze
Oven Roasted NY Strip Steak in a Cipollini Glaze
Seared Chicken Breast in Leek & Tomato Broth
Shrimp & Scallops sautéed with Wild Mushrooms
Roasted Pork Loin in an Apple Almond Chutney
Beef Short Ribs in an Herb Glaze
Grilled Flank Steak, Sundried Tomato Glaze
Seared Rockfish in a Blue Crab Chardonnay Sauce

STARCH (select 1)

Oven Roasted Red Potatoes
Creole Mustard Glazed Fingerling Potatoes
Roasted Garlic Mashed Potatoes
Scallion Scented Jasmine Rice
Wild Mushroom Infused Rice

Parsley & Olive Tapenade Tossed
Fingerling Potatoes

VEGETABLE (select 1)

Vegetable Ratatouille
Charred Asparagus with Blistered Potatoes
Fresh Beans with Candied Bacon and Roasted Onions
Summer Squash au Gratin
Petite Carrot Confit
Chef's Selection of Farm Fresh Seasonal Vegetables

DESSERT (select 2)

Strawberry Shortcake
Chocolate Fudge Cake
Strawberry Cheesecake
Turtle Cheesecake
Cheesecake
Carrot Cake
Key Lime Tart

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Sheraton Selects Wine Menu

WHITE WINES

Canyon Road Chardonnay 34

Winemaker Notes: Medium-bodied wine with notes of crisp apple and ripe citrus fruit with a hint of cinnamon spice. Food Pairings: Delicious complement to grilled chicken, lighter pasta dishes or mild cheeses

Kendall-Jackson Chardonnay 48

Tasting Notes: Beautifully integrated tropical flavors such as pineapple, mango and papaya, with citrus notes that explode in your mouth. Velvety texture and creamy flavor.

ROSE

Beringer White Zinfandel 38

Fresh and delicious with berry like fruit flavors and aromas of citrus and honeydew. Enjoyable with a wide variety of foods, it pairs especially well with today's spicy cuisine

RED WINES

Canyon Road Merlot 34

Winemaker Notes: With a soft and elegant mouthfeel, this wine has deep flavors of rich cherries and jammy blackberries, followed by hints of vanilla and spice

Kendall-Jackson Merlot (Premium) 48

Our proprietary approach to winemaking has earned us our world renowned reputation for red wines that consistently exhibit intense layers of flavor with complexity and balance. Tasting notes: Intricate layers of black cherry, plum, currant and wild berry mingle with a hint of spice. The soft, delicate and elegant tannins of this Bordeaux varietal carry these aromas and flavors to a long, silky and lingering finish, were used to enhance and simultaneously soften the tannins, deepen the color and intensify the flavors..

SPARKLING WINE

Wycliff Brut Rose Champagne Blend 36

A beautiful blend of premium California grapes with a touch of sweetness and a crisp, clean finish

Prosecco (Premium) 60

"Impromptu Perfection" The Bubbly!

What is Prosecco?

In the heart of Italy's lush Prosecco region, the La Marca Trevigiana zone grows the revered glera grapes used to make delicately flavored wine. With delicate, golden straw color and lively effervescence, this Prosecco opens with aromas of fresh citrus, honey & white flowers

Pricing does not include 23% service charge and 6% MD sales tax

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Sheraton[®]
SILVER SPRING HOTEL

Chef's Display Boards

VEGETABLE CRUDO 9

Market Seasonal Vegetables, Variety of Dips & Sauces

HAND SLICED FRUIT 10

Featuring Seasonal Fruit and Berries with Local Honey Yogurt

GRILLED VEGETABLES 9

Marinated and roasted red & yellow bell peppers, eggplant, yellow squash, scallions, zucchini & onions with extra virgin olive oil, herbs & garlic

LOCAL & IMPORTED ARTISAN CHEESE BOARD 12

To include an assortment of cheese chosen by Chef from around the world. Served with fresh seasonal fruits, nuts, berries, crisps & crackers

ANTIPASTO BOARD 14

Charcuterie Meats, Grilled Vegetables, Artisan Cheeses. Served with French Baguette, Gourmet Crackers

BOURBON BAKED BRIE 8

Triple cream brie cheese stuffed with apples, cinnamon and honey, wrapped in a flakey puff pastry (**serves 25**)

BRUSCHETTA LAB 14

Create your own Bruschetta: Traditional Tomato, Garlic & Basil Relish, Olive Tapenade, Hummus, Parmesan Cheese, Olive Oil, Butter Crostini

MEDITERRANEAN BOARD 16

Hummus, Baba Ganoush and Tabouleh, Baked Pita and Flat Bread

HOMEFRIED CORN TORTILLA CHIPS 12

Served with salsa fresca, guacamole, spiced queso dip, charro beans, sour cream, corn salad and jalapenos
Made to order beef & chicken burritos (1 piece of each per person)

COCKTAIL SHOOTERS ea. \$8

Jumbo shrimp
Blue crab claw cocktail
Oyster cocktail

VIENNESE TABLE 20

Chef's Table of Assorted Petit Fours, Mini French Pastries and Mousses Freshly Brewed Starbucks[®] Coffee and Decaffeinated Coffee
Medley of Tazo[®] Herbal Teas with Honey & Lemon Hot Chocolate
Accompanied by Assorted Coffee Flavorings to include Caramel, Hazelnut, Vanilla, Mint Cinnamon Sticks & Whipped Cream

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Action Stations

CHEF'S LIVE STATION

Priced per person, 20 person minimum
\$175 Chef Attendant Fee for Two Hour Service

Downtown Pasta Station \$12

Please select (2) pasta	Please select (2) accompaniments	Please select (2) sauces
Tortellini	Chicken	Alfredo
Farfalle	Italian Sausage	Wild Mushroom
Penne Pasta	Shrimp	Basil Pesto
		Tomato, garlic & shaved parmesan

Uptown Pasta Station \$19

Please Select (2)	Please select (2) accompaniments	Please select (2) sauces
Cheese tortellini	Chicken	Pancetta sage cream
Potato gnocchi	Pancetta	Roma tomato olive ragout
Crab ravioli	Italian Sausage	Sundried tomato pesto
Wild mushroom ravioli	Shrimp	Black pepper asiago
Pumpkin ravioli		

CHOPPED & WRAPPED \$16

Grilled Chicken or Steak, as a Salad or a Wrap with Your Choice of Pico de Gallo, Shaved Iceberg, Arugula or Chopped Romaine, Parmesan, Grilled Pineapple, Roasted Peppers, Caramelized Onions, Bacon Bits, Ranch Dressing, Chipotle Aioli, Balsamic Vinaigrette, Caesar Dressing
Add Pork Carnitas / 5 per person

Shrimp Scampi \$15

16/20 shrimp sautéed with roasted garlic and tomato served on a bed of toasted orzo
(3 pieces per person)

Wok Stir Fry \$14

Szechwan beef or chicken, chili peppers and carrots in a sweet and spicy Szechwan sauce with steamed white rice

Smashed Potato Lab \$16

Yukon Gold & Sweet Mashed Potato, Roasted Cauliflower, Tobiko, Chives, Cheddar, Sweet Butter, Sour Cream, Smoked Gouda, Crispy Bacon, Smoked Chicken, Ground Beef Jalapenos, Spices & Brown Gravy

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CarvingBoard

\$175 Chef Attendant Fee for Two Hours Service

Baked Maple Glazed Virginia Ham	\$350
Served with Dijon mustard and silver dollar rolls Serves 30-35	
Coffee Rubbed Pork Loin	\$350
Served with a candied onion orange glaze Serves 30	
Roast Tenderloin of Beef	\$550
Carved tenderloin of beef served with roasted tomato tarragon demi-glace, horseradish sauce and artisan rolls Serves 25	
Rosemary Roasted New York Strip	\$375
With roasted garlic glaze, grilled artichoke aioli and artisan rolls Serves 25	
Roasted Steamship Round of Beef with Garlic & Herbs	\$1400
With country mustard, creamed horseradish and artisan rolls Serves 150	
Leg of Lamb	\$350
Garlic and rosemary, served with a dried fruit rum glaze, mint jelly Serves 25	
Pan Seared Diver Scallops	\$15 per person
In a tuaca pan sauce *based on (3) pieces per person	
Roasted Turkey Breast	\$350
Served with cranberry chutney and stuffing OR silver dollar rolls Serves 30	

Enhancements:

Vegetable (please select one)	\$5
Asparagus Green Beans Baby Carrots Roasted Root Vegetables	
Starch (please select one)	\$5
Roasted Red Potatoes Corn Bread Mashed Potatoes Risotto Sweet Mashed Potatoes	
Desserts	
Viennese Delicacies	\$16
Vanilla napoleons, petite eclairs chocolate truffles, petit fours	
Tabella di caramelle	\$14
tasty tiramisu, crispy cannoli, biscotti, & chocolate filled rum cake	
Cupcake Extravaganza	\$12
Jumbo Cupcakes to include Red Velvet, With cream cheese, cookies & cream & chocolate	
Chocolate Truffle Assortment	\$14
Salted Caramel, Bavarian Crème, Raspberry, Coconut, Mocha, Champagne	
International Coffee Bar	\$10
Regular & decaffeinated Starbucks blend coffee, specialty teas served cinnamon sticks, chocolate shavings, whipped cream, orange zest	

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Canapes

Hors D'oeuvres may be displayed or passed

All Hors D'oeuvres are priced per 25 pieces. Passed hors D'oeuvres server fee of \$125 per server

Hand Passed or Display

\$150 per 25 pieces

Holiday turkey biscuit with stuffing and cranberry
Pear toasted almonds and brie in phyllo roll
Wild mushroom and cheese in phyllo purse
Raspberry, toasted almonds and brie in phyllo roll
Maui shrimp, chili paste spring roll
Beef satay with teriyaki sauce
Chicken coconut satay
Scallop wrapped in Applewood smoked bacon
Grilled shrimp skewer
Shrimp wrapped in bacon
Sautéed mini crab cake, grain mustard aioli

\$125 per 25 pieces

Spanakopita with baby spinach, feta in phyllo triangle
Asian short rib pot pie
Chicken pot pie
Chicken tikka masala skewer
Chicken and cheese quesadilla
Raspberry toasted almonds and brie puff
Sweet potato puff
Porcini mushroom risotto croquette
Grilled American cheese sandwich
Lamb gyro on a miniature pita
Beef franks in a blanket
Roasted root vegetables
Vegetable spring roll
Ginger chicken pot sticker, ginger dipping sauce
Steamed vegetable pot sticker, ginger dipping sauce

\$125 per 25 pieces

Mini Fruit Tart
French Macaroons
Mini French Pastries
Mini Dessert Shooters
125

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Sheraton Cocktail Reception

\$82 Per Person Inclusive of Service Charge & MD Sales Tax

STATIONS

Choose One

Mediterranean Table

Hummus, Baba Ganoush, Tabbouleh, Grilled Flat Breads,
Falafel with Caramelized Onion & Mint Chutney, Antipasto Display

Potato Bar

Yukon Gold & Sweet Mashed Potato, Roasted Cauliflower, Tobiko, Chives,
Cheddar, Sour Cream, Smoked Gouda, Crispy Bacon, Jalapenos,
Spices & Brown Gravy

Pasta Lab

Tortellini & Penne Pastas, with Alfredo and Bolognese Sauces, Basil Pesto,
Julienned Peppers, Caramelized Onions, Tomatoes, Grilled Vegetables, Olives,
Chives, Parmesan, Garlic Bread.

PASSED HORS D'OEUVRES

Choose Three

Steamed Chicken Pot Sticker, Soyu Sauce

Shaved Beef Bruschetta

Spanakopita

Blacken Chicken Skewer, Garlicky Green Goddess Dressing

Raspberry in Phyllo

One Bite Beef Wellington

Vegetable Spring rolls, Teriyaki Sauce

Vegetable Samosa, Curry Aioli

Tomato & Basil Bruschetta

Shrimp Empanadas, Mango Salsa

Smoked Salmon on Blini

COFFEE & DESSERT STATION

Pineapple Bread Pudding with Jack Daniels Vanilla Sauce

Assorted Cookies and Brownies

Freshly Brewed Starbucks[®] Coffee and Decaffeinated Coffee

Medley of Tazo[®] Herbal Teas with Honey & Lemon

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Bar Package

Two Hours of Continued Service

SHERATON SILVER *Bar included in Package*

Smirnoff Vodka
Beefeater Gin
Cruzan Rum
Sauza Silver Tequila
Johnnie Walker Red Label Scotch
Jim Beam White Label Bourbon
Seagram's 7 Crown Whiskey
BV Century Cellars Cabernet Sauvignon and Chardonnay
Domestic & Imported Beer

PLATINUM BAR *Upgraded*

Additional \$12 per person

Absolut Vodka
Bombay Sapphire Gin
Bacardi Superior Rum
Jose Cuervo Silver Tequila
Johnnie Walker Black
Jack Daniels Bourbon
Crown Royal Whiskey
Hennessy V.S.O.P
Magnolia Grove Cabernet Sauvignon and Chardonnay
Imported and Domestic Beers

ENHANCEMENTS *Late Night Snacks*

Angus Beef Sliders
Chipotle Ketchup 5
Lamb Sliders
Harissa Aioli 5
Falafel Sliders
Tzatziki Sauce 5
Arancini
Risotto Balls with Marinara Sauce 4
Assorted Chips & Dips
Salsa, Ranch 4

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Consumption & Host Bars

Bartender fee for Consumption bar

\$175 for 5 hours of service

One Bartender per 100 guests

BEER & WINE

Domestic Beer 6

Coors Light
Budweiser
Miller Lite
Yuengling

Imported Beer 7

Corona
Blue Moon
Heineken
Sam Adams

Wine

Canyon Road Chardonnay 8
Canyon Road Merlot 8
Magnolia Grove Chardonnay 9
Magnolia Grove Cabernet 9

HOUSE BAR

Priced per drink

New Amsterdam Vodka
New Amsterdam Gin
Cruzan Rum
Canadian Club Whiskey
Sauza Blue Tequila
\$8 per drink

PREMIUM BAR

Tito's Vodka
Bombay Gin
Bacardi Rum
Dewars Scotch
Jim Beam Bourbon
Jack Daniels Whiskey
Hornitos Tequila
\$10 per drink

Cordials

Amaretto Disaronno Baily's
Irish Cream Hennessey VS
Kahlua
Frangelico
Grand Marnier
\$12 per drink

TOP SHELF BAR

Grey Goose
Tanqueray
Bacardi 8
Herradura Tequila
Makers Mark
Chivas Regal Scotch
Gentleman Jack
\$12 per drink

Cordials

Amaretto Disaronno
Baily's Irish Cream
Hennessey VS
Kahlua
Frangelico
Grand Marnier
\$12 per drink

Local Craft Beer 9
Two Selections

Wine

Kendall Jackson Chardonnay 10
Kendall Jackson Cabernet 10

HOST BAR PRICING

***priced per person**

Beer & Wine Bar

14 for the first hour
8 for each additional hour

House Bar

Includes Silver Spirits, wine, domestic and imported beer, non-alcoholic beverages
20 for the first hour
9 per additional hour

Gold Bar

Includes Gold Bar Spirits, upgraded wine, domestic and imported beer, non-alcoholic beverages
21 for the first hour
10 per additional hour

Top Shelf Bar

Includes Top Shelf Bar Spirits, upgraded wine, domestic and imported beer, non-alcoholic beverages
24 for the first hour
12 per additional hour

***Note:** Bartender fee is included in all Host Bar Pricing. One Bartender per 100 guests

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Cash Bar

Priced Per Drink Unless Otherwise Noted
Bartender fee: \$175 for 5 hours of service
One bartender per 100 guests

Beer & Wine

Domestic Beer

Coors Light
Budweiser
Miller Light
Yuengling
\$7 per drink

Imported Beer

Corona
Blue Moon
Heineken
Sam Adams
\$8 per drink

Wine

Canyon Road Chardonnay
Canyon Road Merlot
\$8
Magnolia Grove
Chardonnay
Magnolia Grove
Cabernet
\$9

House Bar

New Amsterdam Vodka
New Amsterdam Gin
Cruzan Rum
Sauza Blue Tequila
Canadian Club Whiskey
\$8

Premium Bar

Tito's Vodka
Bombay Gin
Bacardi Rum
Dewars Scotch
Jim Beam Bourbon
Hornitos Tequila
Jack Daniels Whiskey
\$10

CORDIALS

Amaretto Disaronno Baily's Irish Cream
Hennessey VS
Kahlua
Frangelico
Grand Marnier
\$13

TOP SHELF BAR

Grey Goose
Tanqueray
Bacardi 8
Herradura Tequila
Makers Mark
Chivas Regal Scotch Gentleman Jack
\$13

Local Craft Beer 9
Two Selections

Wine

Kendall Jackson Chardonnay 11
Kendall Jackson Cabernet 11

ENHANCEMENTS

Sangria by the Pitcher
25 per pitcher
Your choice of red or white
Champagne Toast
\$5 per person

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