



Sheraton[®]

TAMPA RIVERWALK HOTEL



Banquet Menus

Make it an event to remember



Sheraton®

TAMPA RIVERWALK HOTEL

Breakfast Tables

BISTRO SPREAD

Bakery basket: Danishes, muffins, croissants, sweet cream butter, honey, preserves

Array of fresh fruits with seasonal berries

\$22

ALL AMERICAN BREAKFAST

Bakery basket: Danishes, muffins, croissants, sweet cream butter, honey, preserves

Array of fresh fruits with seasonal berries

Scrambled eggs

Home-fried potatoes

Country Sausage and Applewood

Smoked Bacon

\$26

HEALTHY MORNINGS

Assorted Bagels with low fat cream cheese, Bran Muffins, sweet cream butter, honey, preserves

Array of fresh fruits with seasonal berries

Assorted Yogurt, fresh berries, homemade granola

Steel cut oatmeal

Scrambled Egg Whites

Chicken Apple Sausage

\$30

RIVERSIDE BUFFET

Bakery basket: Danishes, muffins, croissants, sweet cream butter, honey, preserves

Array of fresh fruits with seasonal berries

Assorted yogurt with homemade granola

Biscuits and gravy

Scrambled eggs

Home-fried potatoes

Country Sausage and Applewood

Smoked Bacon

\$31

All Breakfast Tables include Florida Orange Juice, Freshly Brewed Starbucks® Coffees and Tazo® Teas. Based on 60 minutes continuous service.

Food and Beverage prices are subject to 23% service charge, 8.5% sales tax and may change without notice.



Sheraton®

TAMPA RIVERWALK HOTEL

Breakfast Enhancements

AL LA CARTE

Country Sausage or Applewood Smoked Bacon, Scrambled Egg on a Buttermilk Biscuit
\$7

Assorted Dry Cereals, Milk
\$4

Assorted Yogurt, Seasonal Berries, Homemade Granola
\$6

Steel-Cut Oatmeal, Brown Sugar, Dried Fruits, Nuts, Milk
\$6

YOGURT PARFAIT BAR

Plain Yogurt, Seasonal Berries, Homemade Granola
\$7

SMOKED SALMON DISPLAY

Norwegian Cold Smoked Salmon, Capers, Eggs, Red Onions, Assorted Flavored Cream Cheeses, NY Style Bagels
\$10

MINI BREAKFAST BURRITOS

Jumbo Flour Tortilla, Eggs, Sausage, Mixed Peppers, Green Onions, Pepper Jack Cheese, Cilantro Salsa
\$7

YBOR CUBAN BREAKFAST SANDWICH

Scrambled Egg, Cure 81 Ham, Aged Swiss Cheese, Cuban Bread
\$7

CHEF-ATTENDED OMELET STATION

Farm Fresh Eggs, Tomatoes, Mushrooms, Ham, Onions, Peppers, Spinach, Bacon, Chirizo, Assorted Cheeses
\$10

Chef Required \$100 

Add any item(s) to embellish your Breakfast Table. They are not intended for individual purchase.

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Sheraton®

TAMPA RIVERWALK HOTEL

Plated Breakfast

FRESH START

Scrambled Eggs, Applewood Smoked Bacon, Maple Sausage, Home-fried Potatoes
\$24

CUBAN OMELET

Fresh Made Omelet, Cure 81 Ham, Mojo Pork, Aged Swiss Cheese, Cuban Toast, Home-Fried Potatoes
\$23

HEALTHY CHOICE SCRAMBLE

Egg white scramble, Spinach, Red Peppers, Aged Swiss Cheese, Norwegian Smoked Salmon, Asparagus
\$25

FRENCH TOAST

Homemade Brioche French Toast, Applewood Smoked Bacon, Chicken Apple Sausage, Maple Syrup
\$21

All Plated Breakfasts include Assorted breakfast pastries, Florida Orange Juice, Freshly Brewed Starbucks® Coffees and Tazo® Teas

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TAMPA RIVERWALK HOTEL

Breaks

CENTRO YBOR THEATRE

Movie Theatre Style Popcorn, Red Licorice Sticks, Assorted Chips, Soft Pretzels, Cracker Jacks, Movie Theatre Candies, Assorted Soft Drinks, Bottled Water
\$17

SOUTH OF THE BORDER

Tri-color Tortilla Chips, Homemade Salsa, Guacamole, Sour Cream, Warm Nacho Cheese, Churros, Assorted Soft Drinks, Bottled Water
\$18

INDULGENCE

Fudge Brownies, Blondies, Assorted Cookies, Candy Bars, Mini Pastries, Chocolate Milk, Bottled Water, Soft Drinks, Freshly Brewed Starbucks[®] Coffee, Tazo[®] Herbal Tea Service
\$20

I SCREAM FOR ICECREAM

Vanilla Bean Ice Cream, Chocolate and Caramel Sauces, Nuts, Candy Toppings, Sliced Strawberries, Sliced Bananas, Maraschino Cherries, Whipped Cream, Rainbow Sprinkles, Pretzel Sticks, Oreo[®] Cookie Crumbles, Freshly Brewed Starbucks[®] Coffees and Assorted Tazo[®] Teas, Assorted Soft Drinks and Bottled Waters
\$20

Minimum 25 Guests

Chef Required \$100



MARTINI HOUR

Fruit & Yogurt Martini, Hummus & Vegetable Martini and Trail Mix Martini, Assorted Soft Drinks, Bottled Water
\$16

MEDITERRANEAN

International Cheese & Fruit Display, Crackers, Grilled Baguettes, Olives, Grilled Vegetables, Fresh Garden Crudité, Red Pepper Hummus, Italian Meats, Assorted Soft Drinks, Bottled Water
\$22

DOUGHNUT BAR

Homemade Mini Doughnuts: Chocolate Sauce, Powdered Sugar, Cinnamon Sugar, Chef Selected Assorted Toppings, Cold Brew Coffee
\$16

AFTERNOON PICK UP

Build Your Own Trail Mix Bar: Chocolate Chips, Dried Cranberries, Raisins, Assorted Tropical Dried Fruits, Assorted Nuts, Granola, Shaved Coconut, M&M's[®]. Assorted Energy Drinks, Fruit Infused Water, Assorted Soft Drinks
\$20

RIVERWALK SLIDERS

Assorted Soft Drinks, Bottled Water, Your Choice of 3 Types of Sliders - quantity served based on 2 sliders per person

Niman Ranch Beef Sliders:

Caramelized Onion, Truffle Aioli, Arugula

Smoked Salmon BLT:

Pastrami Smoked Norwegian Salmon, Chipotle Mayo, Butter Lettuce, Applewood Smoked Bacon, Roma Tomato

Crab Cake:

Rivers Edge Crab Cake, Old Bay Aioli, Arugula, Red Onion, Roma Tomato

Asian Pork Belly Bahn-Mi:

Asian Slaw, Siracha Aioli

Hawaiian Chicken:

Pineapple, BBQ Sauce, Creamy Endive Slaw
\$24

All Breaks priced per person. Based on 30 minutes continuous service.

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Sheraton®

TAMPA RIVERWALK HOTEL

All Day Packages

QUENCH

Unlimited Beverage Break to Include Fruit Infused Water, Soft Drinks, Freshly Brewed Starbucks® Coffees and Assorted Tazo® Teas

Half Day \$15
Full Day \$19

ALL DAY GRIND

Continental Breakfast: Seasonal Whole Fruits, Fresh Baked Pastries, Croissants, Breads with sweet cream Butter, Freshly Brewed Starbucks® Coffee and Tazo® Herbal Tea Service, Assorted Juices

Mid-Morning Pick-Up:

Mini Doughnuts, Seasonal Whole Fruit, Power Bars, Bottled Water, Assorted Soft Drinks, Cold Brew Coffee, Freshly Brewed Starbucks® Coffee and Tazo® Herbal Tea Service

Afternoon: House made Chips and Dip, Soft Pretzels, Warm Cheese Sauce, Bottled Waters, Assorted Soft Drinks, Freshly Brewed Starbucks Coffee and Tazo Herbal Tea Service
\$46

ALL DAY BUSINESS PACKAGE

Continental Breakfast: Seasonal Whole Fruits, Fresh Baked Pastries, Croissants, Breads with sweet cream Butter, Freshly Brewed Starbucks Coffee and Tazo Herbal Tea Service, Assorted Juices

Mid-Morning Beverage Refresh

Lunch: Choose One - Riverwalk Deli OR Wrap Station (see Lunch Tables page for details)

Afternoon Break: House-made Chips and Dip, Soft Pretzels, Warm Cheese Sauce, Bottled Waters, Assorted Soft Drinks, Freshly Brewed Starbucks® Coffee and Tazo® Herbal Tea Service
\$76

All packages priced per person.

Food and Beverage prices are subject to 23% service charge, 8.5% sales tax and may change without notice.



Sheraton®

TAMPA RIVERWALK HOTEL

A La Carte

Freshly Brewed Starbucks®
Coffees
\$75 gallon

Tazo® Herbal Teas
\$75 gallon

Iced Tea (sweet or unsweet)
\$40 gallon

Lemonade
\$40 gallon

Bottled Water
\$4 each

Assorted Soft Drinks
\$4 each

Assorted Red Bull
\$6 each

Gatorade®
\$6 each

Lifewater®
\$6 each

Assorted Bagels with Cream
Cheese
\$46 dozen

Assorted Danish / Muffins
\$46 dozen

Whole Fruit
\$36 dozen

Fresh Baked Cookies
\$48 dozen

Fudge Brownies and Blondies
\$48 dozen

Granola Bars / Energy Bars
\$48 dozen

Individual Chips and Pretzels
\$3 each

Mixed Nuts
\$8 per person

Food and Beverage prices are subject to 23% service charge, 8.5% sales tax and may change without notice.



Sheraton®

TAMPA RIVERWALK HOTEL

Lunch Entrees

BOXED LUNCH

Choice of Three

All Boxed Lunches Include Pasta Salad, Fresh whole fruit, Assorted Chips, Fresh Baked Cookie, and Bottled Water

Rivers Edge Tuna Salad, Lettuce, Tomato, Fresh Baked Croissant

Hand Sliced Roast Beef, Aged White Cheddar, Arugula, Horseradish Cream, Roasted Garlic Roll.

Fresh Carved Turkey Breast, Aged Swiss Cheese, Lettuce, Tomato, Onion, Dijon Mustard Aioli, Pretzel Roll

Thin Sliced Ham, Brie Cheese, Frisse, Tomato, Caramelized Onion, Dill Mayo, Herb Focaccia Bread

Grilled Vegetable (Portabella Mushroom, Squash, Zucchini, Roasted Red Pepper), Feta Cheese, Green Goddess Aioli.
\$32

SALAD ENTRÉE

Choice of One

Served with Artisanal Breads and Butter, Iced Tea and Dessert

Chicken Caesar: Torn Hearts of Romaine, Herb Brioche Croutons, Shaved Parmesan, Grilled Chicken, Roman Caesar Dressing.

Tampa Cobb: Chopped Iceberg Lettuce, Roma Tomato, Manzanella Olives, Romano Cheese, Aged Swiss Cheese, Julienned Virginia Ham, Ybor Vinaigrette.

Plant City Garden: Red Oak & Green Leaf Lettuce, Plant City Strawberries, Dried Cranberries, Candied Walnuts, Gorgonzola Cheese, Plant City Vinaigrette.

Latin Dreams: Chopped Romain, Black Bean & Corn Salsa, Grilled Chicken, Jalapeno Ranch Dressing.
\$32

THREE COURSE LUNCH

Served with House or Caesar Salad, Artisanal Breads and Butter, Chef Selection Starch and Fresh Seasonal Vegetable, Iced Tea and Dessert

Pan Seared Boneless Chicken Breast Mushroom Marsala Sauce
\$35

Grilled Top Sirloin Caramelized Onion Demi-Glace
\$37

Broiled Salmon Filet Garlic Lemon Butter
\$36

Vegetarian

Pan Seared Herbed Polenta Cakes, Tomato Primavera
\$35

Dessert (Choose 1)

New York Style Cheesecake, Fresh Fruit Garnish, Berry Coulis

Flourless Chocolate Torte, Whipped Cream, Raspberry Puree, Chocolate Drizzle

Lemon Layer Cake, Fresh Strawberries, Powdered Sugar



Sheraton®

TAMPA RIVERWALK HOTEL

Lunch Tables

RIVERWALK DELI

Mixed Field Green Salad,
Tomatoes, Carrot Capellini,
Cucumbers, Herbed Vinaigrette,
Buttermilk Ranch
Southern Red Skin Potato Salad
Boars Head® Sliced Turkey, Ham,
Roast Beef
Sliced Cheddar, Swiss, Pepper
Jack
Mayonnaise, Dijon Mustard,
Horseradish Cream
Homemade Kettle Chips
Assorted Breads
Dessert Bars and Cookies
\$34

WRAP STATION

Mixed Field Green Salad,
Tomatoes, Carrot Capellini,
Cucumbers, Herbed Vinaigrette,
Buttermilk Ranch
Southern Red Skin Potato Salad
Grilled Steak, Roasted Peppers,
Baby Greens, Grilled Onions, Feta
Cheese
BBQ Chicken, Iceberg Lettuce,
Cheddar Cheese, Tomato and
Avocado
Turkey, Grilled Portobello, Spinach,
Tomato, Pesto Aioli
Dessert Bars and Cookies
\$38

LITTLE HAVANA

Romaine, Queso Fresco,
Tomatoes, Avocado, Tortilla Strips,
Chili-Buttermilk Vinaigrette
Quinoa, Black beans, Green onion,
Cucumber, Pickled Red Onion
Warm Flour Tortillas
Achiote Chicken, Grilled Scallions
Adobo Beef Fajitas, Mixed Grilled
Peppers and Onions
Shredded Lettuce, Queso Fresco,
House-made Salsa, Guacamole
Chef's Seasonal Dessert
\$38

SOUP AND SALAD

Artisanal Breads and Sweet Cream
Butter, Seasonal Soup
Hearts of Romaine, Garlic Focaccia,
Parmesan Cheese, Creamy
Anchovy Vinaigrette
Arugula, Roasted Beets, Goat
cheese, Avocado, Red Onion,
Sherry Vinaigrette
Seared Tuna Nicoise, Marinated
Green Beans, Red Bliss Potatoes,
Hard Boiled Eggs, Nicoise Olives,
Champagne Vinaigrette, Port wine
Drizzle
Chef's Choice of Miniature Desserts
\$36

BEACHCOMBER

Artisanal Breads and Sweet Cream
Butter
Spicy Bay Shrimp Salad
Mixed Greens, Tomato, Red Onion,
Black Olive, and Feta Salad with
Balsamic Vinaigrette
Tequila Lime Chicken Breast
Blackened Mahi Mahi with Mango
Papaya Salsa
Teriyaki Grilled Skirt Steak with
Spring Onions
Stir Fried Rice
Stir Fried Vegetables
Chef's Choice of Miniature Desserts
\$42

RED, WHITE & BLUE BBQ

Creamy Coleslaw
Southern Red Skin Potato Salad
BBQ Pulled Pork
Grilled Hamburgers
Grilled Hot Dogs
Mini Corn on the Cob
Baked Beans
Appropriate Condiments to include:
Cheeses, Dijon Mustard, Whipped
Horseradish,
Mayonnaise, Pickles, Onions,
Sliced Tomatoes and Lettuce
Assorted Cookies, Brownies and
Mini Cupcakes
\$38

All Lunch Tables served with Iced Tea. 25 guests minimum. Based on 60 minutes continuous service.

Food and Beverage prices are subject to 23% service charge, 8.5% sales tax and may change without notice.



Sheraton®

TAMPA RIVERWALK HOTEL

Plated Dinner

TIER 1

Salads (Choose 1)

Fresh Oak and Green Leaf Lettuces, Tomatoes, Cucumbers, Red Onions, Carrot Capellini, Herbed Vinaigrette.

Boston Bibb Lettuce, Candied Walnuts, Gorgonzola Cheese, Diced Pears, White Wine Vinaigrette

Caesar- Hearts of Romaine, Garlic Focaccia, Parmesan Cheese, Creamy Anchovy Vinaigrette.

Vegetables (Choose 1)

French Green Beans with Roasted Red Peppers

Steakhouse Vegetables, Yellow Squash, Zucchini, Green and Red Peppers, Red Onion

Charred Brocolini

Starch (Choose 1)

Aged White Cheddar Whipped Potatoes

Roasted Garlic and Herb Red Skinned Potatoes

Vegetable and Wild Rice Pilaf

Entrée (Choose up to 2)

Joyce Farms Skin on Airline Chicken Breast Boursin Mushroom Cream

Sweet Tea Brined Boneless Pork Chop, Tart Cherry Mustard

Chargrilled Creekstone Farms Sirloin Steak, Sweet Red Onion Jam, Mushroom Demi-Glace

Fennel Dusted Salmon, Lemon and Parsley Gremolata

Stuffed Portabello Mushroom, Balsamic Drizzle, Tomato Ragù
(Gluten Free and Vegan)

\$42

All Plated Entrees Served with Artisanal Breads and Butter, Chef's Choice Dessert, Iced tea, Freshly Brewed Starbucks® Coffee and Tazo® Herbal Tea

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Sheraton®

TAMPA RIVERWALK HOTEL

Plated Dinner

TIER 2

Salads (Choose 1)

Caesar- Hearts of Romaine, Garlic Focaccia, Parmesan Cheese, Creamy Anchovy Vinaigrette

Mixed Field Greens- Arugula, Watercress, Cranberries, Walnuts, Swiss Cheese, Pickled Cherry Pepper Vinaigrette

Caprese- Sliced Heirloom Tomatoes, Homemade Buffalo Mozzarella, pickled Red Onion, Olive Oil and Balsamic Glaze

Steakhouse Wedge- Baby Iceberg Head, Heirloom Grape Tomato, Smoked Pork Belly, Red Onion, Gorgonzola Cheese, Creamy Worcestershire Dressing

Vegetables (Choose 1)

Brown Buttered Heirloom Baby Carrots

Grilled Broccoli Rabe

Seared Sugar Snap Peas

Asparagus

Starch (Choose 1)

Aged White Cheddar Whipped Potatoes

Roasted Garlic and Herb Red Skinned Potatoes

Vegetable and Wild Rice Pilaf

Entrée (Choose up to 2)

Joyce Farms Skin on Airline Chicken Breast Boursin Mushroom Cream

Slow Braised Beef Short Rib, Burgundy Wine Reduction

Herb Encrusted NY Strip Steak, Green Peppercorn Sauce

Seared Sea Bass, Tomato Olive Relish

Wild Mushroom Stuffed Ravioli, Ruby Port Wine Sauce and Parmesan Cheese
\$55

All Plated Entrees Served with Artisanal Breads and Butter, Chef's Choice Dessert, Iced tea, Freshly Brewed Starbucks® Coffee and Tazo® Herbal Tea

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Sheraton®

TAMPA RIVERWALK HOTEL

Plated Dinner

TIER 3

Salads (Choose 1)

Fresh Oak and Green Leaf Lettuces, Tomatoes, Cucumbers, Red Onions, Carrot Capellini, Herbed Vinaigrette

Caesar, Hearts of Romaine, Garlic Focaccia, Parmesan Cheese, Creamy Anchovy Vinaigrette

Mixed Field Greens, Arugula, Watercress, Cranberries, Walnuts, Swiss cheese, Pickled Cherry Pepper Vinaigrette

Caprese, Sliced Heirloom Tomatoes, Homemade Buffalo Mozzarella, pickled Red Onion, Olive Oil and Balsamic Glaze

Steakhouse Wedge, Baby Iceberg Head, Heirloom Grape Tomato, Smoked Pork Belly, Red Onion, Gorgonzola Cheese, Creamy Worcestershire Dressing

Vegetables (Choose 1)

Brown Butter Heirloom Baby Carrots

Grilled Broccoli Rabe

Seared Sugar Snap Peas

Asparagus

Starch (Choose 1)

Aged White Cheddar Whipped Potatoes

Roasted Garlic and Herb Red Skinned Potatoes

Smoked Gouda Potato Gratin

Vegetable and Wild Rice Pilaf

Entrée (Choose up to 3)

Roasted Maple Leaf Farms Duck Ala 'Orange

Grilled Filet Mignon, Red Wine Demi-Glace

Slow Braised Beef Short Rib, Burgundy Wine Reduction

Fresh Florida Grouper, Florida Orange Honey Gastrique

Asian Glazed Sea Bass, Ginger Lemongrass Cream

Wild Mushroom Stuffed Ravioli, Ruby Port Wine Sauce and Parmesan Cheese

Pan Seared Herbed Polenta Cakes, Tomato Primavera (*Gluten Free and Vegan*)
\$60

All Plated Entrees Served with Artisanal Breads and Butter, Chef's Choice Dessert, Iced tea, Freshly Brewed Starbucks® Coffee and Tazo® Herbal Tea

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Sheraton[®]

TAMPA RIVERWALK HOTEL

Dinner Tables

TIER 1

Salads (Choose 1)

Fresh Oak and Green Leaf Lettuces, Tomatoes, Cucumbers, Red Onions, Carrot Capellini, Herbed Vinaigrette.

Mixed Field Greens, Arugula, Watercress, Cranberries, Walnuts, Swiss cheese, Pickled Cherry Pepper Vinaigrette

Caesar, Hearts of Romaine, Garlic Focaccia, Parmesan Cheese, Creamy Anchovy Vinaigrette.

Vegetables (Choose 1)

French Green Beans with Roasted Red Peppers

Steakhouse Vegetables, Yellow Squash, Zucchini, Green and Red Peppers, Red Onion

Charred Broccolini

Starch (Choose 1)

Aged White Cheddar Whipped Potatoes

Roasted Garlic and Herb Red Skinned Potatoes

Vegetable and Wild Rice Pilaf

Entrée (Choose up to 2)

Joyce Farms Skin on Airline Chicken Breast Boursin Mushroom Cream

Sweet Tea Brined Boneless Pork Chop, Tart Cherry Mustard

Chargrilled Creekstone Farms Sirloin Steak, Sweet Red Onion Jam, Mushroom Demi-Glace

Fennel Dusted Salmon, Lemon and Parsley Gremolata

Vegetable Wellington, Tomato Ragu \$55

All Dinner Tables Served with Artisanal Breads and Butter, Chef's Choice of Assorted Miniature Desserts, Iced tea, Freshly Brewed Starbucks® Coffee and Tazo® Herbal Tea. Minimum of 50 guests. 90 minutes continuous service. Surcharge of \$5 per person applies for groups less than 50.

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Sheraton®

TAMPA RIVERWALK HOTEL

Dinner Tables

TIER 2

Salads (Choose 1)

Caesar- Hearts of Romaine, Garlic Focaccia, Parmesan Cheese, Creamy Anchovy Vinaigrette

Mixed Field Greens- Arugula, Watercress, Cranberries, Walnuts, Swiss Cheese, Pickled Cherry Pepper Vinaigrette

Caprese- Sliced Heirloom Tomatoes, Homemade Buffalo Mozzarella, pickled Red Onion, Olive Oil and Balsamic Glaze

Steakhouse Wedge- Baby Iceberg Head, Heirloom Grape Tomato, Smoked Pork Belly, Red Onion, Gorgonzola Cheese, Creamy Worcestershire Dressing

Vegetables (Choose 1)

Brown Buttered Heirloom Baby Carrots

Grilled Broccoli Rabe

Seared Sugar Snap Peas

Asparagus

Starch (Choose 1)

Aged White Cheddar Whipped Potatoes

Roasted Garlic and Herb Red Skinned Potatoes

Vegetable and Wild Rice Pilaf

Entrée (Choose up to 2)

Joyce Farms Skin on Airline Chicken Breast Boursin Mushroom Cream

Slow Braised Beef Short Rib, Burgundy Wine Reduction

Herb Encrusted NY Strip Steak, Green Peppercorn Sauce

Seared Sea Bass, Tomato Olive Relish

Wild Mushroom Stuffed Ravioli, Ruby Port Wine Sauce and Parmesan Cheese
\$65

All Dinner Tables Served with Artisanal Breads and Butter, Chef's Choice of Assorted Miniature Desserts, Iced tea, Freshly Brewed Starbucks® Coffee and Tazo® Herbal Tea. Minimum of 50 guests. 90 minutes continuous service. Surcharge of \$5 per person applies for groups less than 50.

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Sheraton®

TAMPA RIVERWALK HOTEL

Dinner Tables

TIER 3

Salads (Choose 1)

Fresh Oak and Green Leaf Lettuces, Tomatoes, Cucumbers, Red Onions, Carrot Capellini, Herbed Vinaigrette

Caesar, Hearts of Romaine, Garlic Focaccia, Parmesan Cheese, Creamy Anchovy Vinaigrette

Mixed Field Greens, Arugula, Watercress, Cranberries, Walnuts, Swiss cheese, Pickled Cherry Pepper Vinaigrette

Caprese, Sliced Heirloom Tomatoes, Homemade Buffalo Mozzarella, pickled Red Onion, Olive Oil and Balsamic Glaze

Steakhouse Wedge, Baby Iceberg Head, Heirloom Grape Tomato, Smoked Pork Belly, Red Onion, Gorgonzola Cheese, Creamy Worcestershire Dressing

Vegetables (Choose 1)

Brown Buttered Heirloom Baby Carrots

Grilled Broccoli Rabe

Seared Sugar Snap Peas

Asparagus

Starch (Choose 1)

Aged White Cheddar Whipped Potatoes

Roasted Garlic and Herb Red Skinned Potatoes

Smoked Gouda Potato Gratin

Vegetable and Wild Rice Pilaf

Entrée (Choose up to 3)

Roasted Maple Leaf Farms Duck Ala 'Orange

Grilled Filet Mignon, Red Wine Demi-Glace

Slow Braised Beef Short Rib, Burgundy Wine Reduction

Fresh Florida Grouper, Florida Orange Honey Gastrique

Asian Glazed Sea Bass, Ginger Lemongrass Cream

White Truffle Lobster Mac- N- Cheese with Cavatappi Pasta and Smoked Gouda Cream

Pan Seared Herbed Polenta Cakes, Tomato Primavera (*Gluten Free and Vegan*)
\$75

All Dinner Tables Served with Artisanal Breads and Butter, Chef's Choice of Assorted Miniature Desserts, Iced tea, Freshly Brewed Starbucks® Coffee and Tazo® Herbal Tea. Minimum of 50 guests. 90 minutes continuous service. Surcharge of \$5 per person applies for groups less than 50.

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TAMPA RIVERWALK HOTEL

Reception

DISPLAYS

Market Fresh Seasonal Vegetables,
Buttermilk Dip
\$8

Grilled Seasonal Vegetables,
Balsamic Glaze
\$8

Sliced Seasonal Fresh Fruit and
Berries
\$8

Trio of Dips

Smoked Salmon, French
Caramelized Onion, Roasted Red
Pepper Hummus House-made
Chips, French Baguette Toast
Crisps
\$10

Artisan Cheeses

Local and Domestic Cheeses,
House-made preserves, dried fruit
and nuts, Crackers and Crostini
\$12

Antipasti

Citrus Marinated Olives, Selection
of Cured Meats, Marinated
Vegetables, Artisan Cheese,
Crackers and Crostini, House-made
preserves
\$16

Chilled Seafood

Oysters on the half shell, Poached
Shrimp, Seasonal Ceviche, Snow
Crab Claws
\$28

Sushi

California Roll, Tampa Roll, Spicy
Tuna Roll
Ginger, Wasabi, Soy Sauce- 4
pieces per Guest total
\$18

ACTION STATION

Seared Crab Cakes

Maryland Crab Cakes Seared To
Order, Old Bay Aioli, Hydro
Watercress and Arugula Salad
\$18

Pasta

Cavatappi Pasta Primavera with
Fire Roasted Tomato Basil Sauce

Cheese Tortellini with Pecorino
Alfredo Sauce, Sweet Peas,
Mushroom, Sundried Tomatoes

Crusty Garlic Bread
\$16

Mashed Potato Martini

Boursin Garlic Mashed Potatoes,
Mashed Red Skin Potatoes, Oven
Roasted Sweet Potatoes, Toppings
to Include: Brown Sugar, Scallions,
Sautéed Mushrooms, Shredded
Cheddar Cheese, Smoked Bacon
Bits, Bleu Cheese Crumbles, Butter
and Sour Cream
\$15

CARVING STATION

Sweet Tea Brined Turkey Breast

24hr Sweet Tea Brined and Slow
Roasted Organic Turkey, Chipotle
Cranberry BBQ Sauce
Accompanied by Artisanal Breads
\$225

Slow Roasted Prime Rib

Garlic and Herb Slow Roasted,
Horseradish cream
Accompanied by Artisanal Breads
\$325

Cuban Pork

Citrus Marinated and Slow Roasted
Pork Loin
Accompanied by Artisanal Breads
\$250

Togarashi Rubbed Ahi Tuna

Spiced Rubbed Sushi Grade Tuna
Loin quickly seared with Wakame
salad, Pickled Ginger and Wasabi
Accompanied by Artisanal Breads
\$275

Succulent Beef Tenderloin

Truffle and Mushroom Bordelaise
Accompanied by Artisanal Breads
\$400

Per 30 guests applies to all Carving
Stations.

Chef Required \$100 

Priced per person. All Action and Carving Stations require a Chef Attendant.

Food and Beverage prices are subject to 23% service charge, 8.5% sales tax and may change without notice.



Sheraton®

TAMPA RIVERWALK HOTEL

Hors d' Oeuvres

CHILLED

Caribbean Ceviche Shooter with a Plantain Crisp
\$235

Your Choice of Shrimp Cocktail or Crab Claw Shooter with House-made tomato gazpacho
\$235

Caprese Skewers- Grape tomato, Fresh mozzarella, Basil, Balsamic glaze
\$185

Shaved Beef Tenderloin on Crostini with Shallot Jam and Horseradish crème
\$215

Deviled Eggs
\$190

HOT

Vegetable Spring Rolls, Plum Sauce
\$165

Mini Cubans
\$185

Coconut Shrimp with Pina Colada Sauce
\$235

Mini Crab Cakes, Old Bay Aioli
\$245

Turkey Tenderloin Wrapped in Applewood Smoked Bacon Horseradish Crème
\$220

Mini Beef Wellington
\$225

White Truffle and Fontina Flat Bread
\$200

Spanakopita
\$165

Cranberry Walnut Brie Cheese in Filo Honey Drizzle
\$195

Spinach, Wild Mushroom and Goat Cheese Pizzeta
\$185

Empanadas (Beef or Chicken) \$175

Asian Short Rib Pot Pie
\$200

Priced Per 50 pieces. 50 piece minimum per item.

Food and Beverage prices are subject to 23% service charge, 8.5% sales tax and may change without notice.



Sheraton®

TAMPA RIVERWALK HOTEL

Dessert Stations

CHOCOLAT AFFAIR®

100 guests minimum

Warm, Flowing, Premium Belgian Chocolate with Its Captivating Aroma
Up to Two Hours of Service with an Attendant
Strawberries, Bananas, Pineapple, Marshmallows, Biscotti, Rice Crispy® Treats and Donut Holes
\$13

VIENNESE DESSERT TABLE

Mini Pastries, Flavored Starbucks® Coffees with White and Milk Chocolate Shavings, Ground Cinnamon, Orange Zest and Whipped Cream
\$14

CAFÉ ALA CARTE®

100 guests minimum

Gourmet Espresso, Latte & Cappuccino Bar
Up to Two Hours of Service with a Professional Barista to Serve Made to Order Specialty Coffees and Gourmet Teas.
\$12

THE GELATO CARTE®

100 guests minimum

Italy's Finest, Made with Passion and Served with Style
Up to Two Hours of Service with an Attendant to Serve Guests Their Choice of Gelato or Sorbet.
\$12

THE S'MORES BAR

Make Your Own S'mores featuring Flavored Marshmallows, Assorted Candies, Gourmet Cookies and Flavored Graham Crackers
Up to Two Hours of Service
\$8

Priced per person

Food and Beverage prices are subject to 23% service charge, 8.5% sales tax and may change without notice.



Sheraton®

TAMPA RIVERWALK HOTEL

Beverage

CALL BRANDS

Smirnoff Vodka
Beefeater Gin
Cruzan Aged Light Rum
Dewars White Label Scotch
Canadian Club Whiskey
Jim Beam Bourbon
Sauza Blue Tequila
Hennessy VS
Budweiser
Bud Light
Corona
Cigar City Jai Lai
Yuengling
Chardonnay
Pinot Grigio
Merlot
Cabernet Sauvignon
\$16 First Hour
\$10 Each Additional Hour

PREMIUM BRANDS

Absolut Vodka
Tanqueray Gin
Bacardi Rum
Captain Morgan Spiced Rum
Dewars White Label Scotch
Jack Daniel's Whiskey
Makers Mark Bourbon
Don Julio Blanco Tequila
Hennessy VS
Budweiser
Bud Light
Michelob Ultra
Corona
Cigar City Jai Lai
Yuengling
Chardonnay
Pinot Grigio
Merlot
Cabernet Sauvignon
\$18 First Hour
\$12 Each Additional Hour

TOP SHELF BRANDS

Ketel One Vodka
Bombay Sapphire Gin
Bacardi Rum
Johnnie Walker Black Scotch
Knob Creek Whiskey
Crown Royal Whiskey
Patron Silver Tequila
Hennessy VS
Budweiser
Bud Light
Michelob Ultra
Corona
Cigar City Jai Lai
Yuengling
Blue Moon
Chardonnay
Pinot Grigio
Merlot
Cabernet Sauvignon
\$20 First Hour
\$14 Each Additional Hour

BEER WINE AND SOFT DRINKS

Budweiser
Bud Light
Corona
Michelob Ultra
Cigar City Jai Lai
Yuengling
Chardonnay
Pinot Grigio
Merlot
Cabernet Sauvignon
Assorted Soft Drinks and Bottled Waters
\$12 First Hour
\$8 Each Additional Hour

NON-ALCOHOLIC BAR

Assorted Soft Drinks and Bottled Waters
Fruit Infused Water Bar
\$8 First Hour
\$6 Each Additional Hour

BEVERAGE UPGRADE

Upgraded Wine Menu Available
Upon Request. Prices will vary

BEVERAGES ON CONSUMPTION Hosted or Cash Bar

Cordials & Top Shelf
\$9
Premium Brands
\$8
Call Brands
\$7
Wine by the Glass
\$7
Import Beer
\$6
Domestic Beer
\$5
Soft Drinks & Bottled Waters
\$4

Priced per person. A bartender fee of \$75.00 per bartender will be charged if sales are less than \$500.00. One Bartender per 100 guests recommended.

Food and Beverage prices are subject to 23% service charge, 8.5% sales tax and may change without notice.