



Sheraton

191 Westport Plaza / 900 Westport Plaza . St. Louis . Missouri 63146 . Westport Chalet & Sheraton Plaza .
Phone: (314) 878-1500

Sheratons at Westport



MARRIOTT
BONVOY



Breakfast Table

Continental and Buffet

Buffets are only available for groups over 25 guests

There will be a an additional \$100.00 charge for parties less than 30 guests

Energize Continental

Sliced Freshly Baked Breakfast Breads
Companion Specialty Danish, Muffins and Flaky Croissants
An Assortment of Fresh Bagels with Whipped Flavored and Plain Cream Cheese
Fresh Seasonal Sliced Fruit including Sliced Melons, Pineapple, Assorted Fresh Berries
Freshly Brewed Regular & Decaffeinated Starbucks Coffee, Selection of Fine Teas
An assortment of Juices to include: Cranberry, Orange, Grapefruit and Apple 23

Restore Continental

Assorted Low Fat Yogurts with Granola
An Assortment of Freshly Baked Companion Muffins including Low Fat Bran and Blueberry Muffins with Preserves & Honey Butter
Fresh Seasonal Sliced Fruit including Sliced Melons, Pineapple, Assorted Fresh Berries
An assortment of Juices to include: Cranberry, Orange, Grapefruit and Apple
Freshly Brewed Regular & Decaffeinated Starbucks Coffee, Selection of Fine Teas 26

Invigorate Continental

Fresh Seasonal Sliced Fruit including Sliced Melons, Pineapple, Assorted Fresh Berries
with Honey Yogurt Dip, Granola Topping
Fresh Scones, Companion Cinnamon Buns, & Muffins with Butter, & Preserves
Assorted Freshly Baked Danish, Sliced Freshly Baked Fruit Breads
Assorted Cold Cereals with Milk, Individual Assorted Fruit Yogurts
Freshly Brewed Regular & Decaffeinated Starbucks Coffee, Selection of Fine Teas
An assortment of Juices to include: Cranberry, Orange, Grapefruit and Apple 24

Enhancements

- Yogurts with Berries 5.25
- Sausage Biscuits 6.25
- House Baked Biscuits & Gravy 7.25
- Oatmeal 6.25
- Breakfast Burrito 7.25
- Sausage and Egg Biscuits 8.25
- Ham and Cheese Croissants 8.25
- Egg and Bacon Croissant Sandwich 7.25
- Spinach or Bacon Quiche 8.25
- Banana Pecan Pancakes 8.25
- Eggs to Order - Plus attendant fee 7.25
- Smoked Salmon & Bagel 9.25
- Assorted Coke Products 5.25
- Bottled Water 5.25
- Omelet Station
- Omelets are made to order with choice of:
Onions, Bell Peppers, Spinach, Sautéed Mushrooms
Ham, Bacon, Tomatoes and Cheddar Cheese.
(Egg Whites and Egg Beaters are available upon request) 8.25
- Waffle Station
- Served with Fruit Toppings, Hot Vermont Syrup
Fresh Whipped Cream, Chocolate Sprinkles and Whipped Butter 8.25
- Additional fee for Uniformed Chef charge per station 75

All pricing subject to 24% service charge and applicable taxes





Rise and Shine Buffet

- Selection of Fresh Chilled Juices
- Display of Sliced Fresh Seasonal Melons, Fruits and Berries
- Whole Bananas, Assortment of Breakfast Cereals and Granola
- Whole and Skim Milk
- Farm Fresh Scrambled Eggs with Chives
- Breakfast Potatoes with Fresh Herbs
- Applewood Smoked Bacon and Country Sausage Links
- Breakfast Pastries including Freshly Baked Companion Danish Muffins and Croissants with Sweet Butter
- Margarine and Assorted Preserves
- Freshly Brewed Regular & Decaffeinated Starbucks Coffee
- Selection of Fine Teas 29

American Breakfast Buffet

- Selection of Fresh Chilled Juices
- Display of Sliced Fresh Seasonal Melons, Fruits and Berries
- Individual Fruit Flavored and Plain Yogurt
- Farm Fresh Scrambled Eggs with Chives
- House Baked Biscuits and Gravy
- Buttermilk Pancakes with Vermont Maple Syrup
- Applewood Smoked Bacon and Country Sausage Links
- Breakfast Potatoes with Fresh Herbs
- Breakfast Pastries including Freshly Baked Companion Danish Muffins and Croissants with Sweet Butter, Margarine and Assorted Preserves
- Freshly Brewed Regular & Decaffeinated Starbucks Coffee
- Selection of Fine Teas 34

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Plated Breakfast

Served with Breakfast Pastries
Freshly Brewed Regular & Decaffeinated Starbucks Coffee
Selection of Fine Teas and Orange or Grapefruit juices.

There will be a an additional \$100.00 charge for parties less than 30 guests

Country Fresh Croissant

Farm Fresh Scrambled Eggs, Applewood Smoked Bacon or Smokehouse Breakfast Ham served on a Large French Croissant. Topped with Sliced White Cheddar Cheese. Served with Breakfast Potatoes and Fresh Seasonal Fruit 26

The All American

Farm Fresh Scrambled Eggs, Applewood Smoked Bacon Smokehouse Breakfast Ham or Country Sausage Breakfast Potatoes, Fresh Seasonal Fruit 27

Breakfast Burrito

Flour Tortilla filled with Farm Fresh Scrambled Eggs, Country Sausage, Peppers, and Cheese Topped with Mild Salsa. Served with Hash Browns and Fresh Seasonal Fruit 27

Eggs Benedict

English Muffin with Canadian Bacon, Poached Eggs Topped with Hollandaise Sauce. Served with Breakfast Potatoes and Fresh Seasonal Fruit 28

Enhancements

- Yogurts with Berries 5.25
- Oatmeal 6.25
- House Baked Biscuits & Gravy 7.25
- Sausage Biscuits 6.25
- Breakfast Burrito 7.25
- Sausage and Egg Biscuits 8.25
- Ham and Cheese Croissants 8.25
- Egg and Bacon Croissant Sandwich 7.25
- Spinach or Bacon Quiche 8.25
- Banana Pecan Pancakes 8.25
- Eggs to Order - Plus attendant fee 7.25
- Smoked Salmon & Bagel 9.25
- Bottled Water 5.25
- Assorted Coke Products 5.25

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Brunch

Brunch includes freshly brewed Starbucks® regular and decaffeinated coffee, assorted Tazo® teas and condiments.

Based on 60 minutes of continuous service

Buffets are only available for groups over 25 guests

There will be a an additional \$100.00 charge for parties less than 30 guests

Clocktower Brunch Buffet

Selection of Fresh Chilled Juices
Display of Fresh Sliced Seasonal Melons
Fresh Fruits and Berries with Yogurt Dipping Sauce
Assorted Individual Fruit Yogurts

Assorted Breakfast Cereal with Dried Fruits and Granola
Whole and Skim Milk
Assorted Freshly Baked Companion Danish, Muffins
and Croissants with Sweet Butter and Assorted Preserves

Assorted Bagels with Flavored Whipped and Regular Cream
Cheese
Imported Cheeses

Grilled Herb Salmon with Lemon Caper Butter
Pan Seared Breast of Chicken with Tomato Sauce

Farm Fresh Scrambled Eggs with Chives
Applewood Smoked Bacon & Country Sausage Links
Roasted Breakfast Potatoes with Fine Herbs 39

There will be an additional \$100 charge for parties less than 50 guests

Enhancements

Omelet Station

Omelets are made to order with choice of:
Onions, Bell Peppers, Spinach, Sautéed Mushrooms
Ham, Bacon, Tomatoes and Cheddar Cheese.
(Egg Whites and Egg Beaters are available upon request) 8.25

Waffle Station

Served with Fruit Toppings, Hot Vermont Syrup
Fresh Whipped Cream, Chocolate Sprinkles and Whipped
Butter 8.25

Additional fee for Uniformed Chef charge per station 75

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Sustainable Options - Breakfast

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All of our sustainable menus are served with freshly brewed Starbucks® organic, shade grown coffee, decaffeinated coffee and specialty Tazo® teas.

There will be a an additional \$100.00 charge for parties less than 30 guests

Continental Breakfast

Honey apple bran muffins, cinnamon hazelnut twisted danish
Orchard grown apples, pears, and market fruits
Cranberry orange scones
Bob's® red mill rolled oats, dry blueberries,organic milk 35

Breakfast Table

Honey apply bran muffins
Organic cinnamon hazelnut twisted danish
Orchard grown apples, pears, and market fruits
Alaskan smoked salmon, assorted bagels
Free range egg frittata with wild mushroom, spinach and artisanal cheese
Oregon hill farm maple link sausages
Russet potato & onion hash 47

Additional fees for guarantees less than 30 ~ per person 5

Enhancements

Organic cereals, whole, skim and soy milk 11.25

Filtered berry infused water 8

Market fresh fruit and berry smoothie 9.25

Stone ground whole wheat and butter milk pancake
Vermont pure maple syrup, whipped organic butter 12.25

All pricing subject to 24% service charge and applicable taxes





Morning

All breaks are based on 30 continuous minutes of service

Beverage Break

Freshly Brewed Regular & Decaffeinated Starbucks Coffee
Selection of Fine Teas
Assorted Soft Drinks and Bottled Water
(40 minutes to 1 hour) 14

Am/PM Beverage Break

Freshly Brewed Regular & Decaffeinated Starbucks Coffee
Selection of Fine Teas
Assorted Soft Drinks and Bottled Water
(40 minutes to 1 hour) 26

Continuous Beverage Break

Freshly Brewed Regular & Decaffeinated Starbucks Coffee
Selection of Fine Teas
Assorted Soft Drinks and Bottled Water
(left in room all day) 32

Fresh From the Oven

Assorted Freshly Baked Jumbo Cookies
Brownies and Blondies
Chilled Milk 2%, Whole and Chocolate Milk
Freshly Brewed Regular & Decaffeinated Starbucks Coffee
Selection of Fine Teas
Assorted Soda and Bottled Water 20

What You Crave

Chocolate Chunk Cookies
Double Fudge Brownies
Chocolate Dipped Strawberries
Chocolate Fondue with Diced Fresh Fruit for Dipping
Freshly Brewed Regular
& Decaffeinated Starbucks Coffee
Assorted Soft Drinks 23

Kick Start

Whole Fresh Fruits
Assorted Fruit Yogurts
Trail Mix and Yogurt Covered Pretzels
Dole Frozen Fruit Bars
Power Bars and Granola Bars
Assorted Bottled Juices
Spring Water, Energy Drinks and Soda 24

Enhancements

Assorted Coke Products 5.25

Bottled Water 5.25

Chilled Orange, Grapefruit, Cranberry, Apple or Tomato
Juice 6.25

Assorted Smoothies and Energy Drinks 6.25

Whole Fresh Fruits 4.25

House Baked Brownies and Assorted Cookies 39

Assorted Danishes and Muffins (price per dozen) 41

Coffee by the Gallon 73

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Afternoon

All breaks are based on 30 minutes of service

Beverage Break

Freshly Brewed Regular & Decaffeinated Starbucks Coffee
Selection of Fine Teas
Assorted Soft Drinks and Bottled Water 14

Continuous Beverage Break

Freshly Brewed Regular & Decaffeinated Starbucks Coffee
Selection of Fine Teas
Assorted Soft Drinks and Bottled Water 32

Chill Out

Assorted Ice Cream Novelties and Frozen Fruit Bars
Freshly Brewed Regular & Decaffeinated Starbucks Coffee
Assorted Soft Drinks and Bottled Water 18

What You Crave

Chocolate Chunk Cookies
Double Fudge Brownies
Chocolate Dipped Strawberries
Chocolate Fondue
with Diced Fresh Fruit for Dipping
Freshly Brewed Regular
& Decaffeinated Starbucks Coffee
Assorted Soft Drinks 23

Tailgate Break

Mini Hot Dogs with Assorted Condiments
Popcorn, Cracker Jacks, Jumbo Hot Pretzels
with Pommery Mustard, Classic Cheese Nachos
Assorted Soda and Bottled Water 23

Spirit of St. Louis

A true taste of St Louis classics to include:
Individual Ted Drewes Frozen Custard
Toasted Ravioli with Marinara Sauce
Switzer Red Licorice
House Baked Assorted Cookies
Assorted Fits Soda and Bottled Water 24

Enhancements

- Assorted Smoothies and Energy Drinks 6.25
- Chilled Orange, Grapefruit, Cranberry, Apple or Tomato Juice 6.25
- Whole Fresh Fruits 4.25
- House Baked Brownies and Assorted Cookies 39
- Warm Sourdough Pretzels 45
- Chocolate Dipped Strawberries 51

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Kick Start Break

- Whole Fresh Fruits
- Assorted Fruit Yogurts
- Trail Mix and Yogurt Covered Pretzels
- Dole Frozen Fruit Bars
- Power Bars and Granola Bars
- Assorted Bottled Juices
- Spring Water, Energy Drinks and Soda 24

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MARRIOTT
BONVOY[™]



All Day Breaks

All day breaks include freshly brewed Starbucks® coffee, decaffeinated coffee and a selection of Tazo® teas

Each break is based on 30 continuous minutes of service

Today's Journey

Early Morning

Assorted Companion Mini Danish, Muffins, Croissants with Preserves & Sweet Butter
Sliced Seasonal Fruit, Individual Fruit Yogurts
Freshly Brewed Regular & Decaffeinated Starbucks Coffee
Selection of Fine Teas, Chilled Assorted Fruit Juices

Mid-Morning Refresh

Freshly Brewed Regular & Decaffeinated Coffee
Selection of Fine Teas
Assorted Soft Drinks and Bottled Water
Whole Fresh Fruit

Mid Afternoon

Select two snacks from the list below:
Gourmet Brownies
Lemon Bars
Fresh Baked Cookies
Fruit and Cereal Bars and Granola Bars
Cracker Jacks and Gourmet Chips
Celery and Carrot Sticks with Herbal Dip
Imported Cheese Tray
Freshly Brewed Regular & Decaffeinated Starbucks Coffee
Selection of Fine Teas
Assorted Soft Drinks and Bottled Water 45

For Quality and Presentation -All Breaks Are Designed to Last One Hour
Maximum (Priced Per Person)

Add \$3.00 Per Person for Continuous Replenishment

Enhancements

- Yogurts with Berries 5.25
- Assorted Smoothies and Energy Drinks 6.25
- Breakfast Burrito 6.25
- House Baked Biscuits & Gravy 7.25
- Sausage Biscuits 6.25
- House Baked Brownies and Assorted Cookies 39
- Warm Sourdough Pretzels 45
- Chocolate Dipped Strawberries 51
- St. Louis Famous Gooley Butter Cake 45

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Sustainable Options - Breaks

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Based on 30 minutes continuous minutes of service

Morning Break

Roasted all natural granola parfait with berry and Greek yogurt organic wild berry and banana-pineapple smoothie 23

Afternoon Break

Orchard grown apple wedges with Stonyfield® yogurt dip white and dark chocolate nuggets blended almonds, walnuts and cashews Thomas Kemper® soda bar; low calorie black cherry root beer, orange cream 27

Additional fees for guarantees less than 30 ~ per person 3

Enhancements

Filtered berry infused water 6.25

Tangerine infused iced teas with honey and ginger 8.25

Assorted Cliff® and Luna® organic bars--per item 8.25

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Chilled Lunch Table

Includes Starbucks® regular and decaffeinated coffee and assorted Tazo® teas.

Based on 60 minutes of continuous service

Buffets are only available for groups over 25 guests

There will be a an additional \$100.00 charge for parties less than 30 guests

New York Deli Buffet

Featured Soup of the Day
Tossed Mixed Greens and Seasonal Accompaniments and House Dressing
Penne Pasta Salad, Vegetable Slaw with Crème Fraiche & Mustard Dressing
Sheraton Roasted Yukon Potato Salad with Green Onions, Eggs with Chipotle Ranch Dressing

Sliced Virginia Ham, Roasted Smoked Turkey Breast
Roast Peppered Sirloin of Beef, Volpi Aged Salami, Sliced Emmenthal Wisconsin Cheddar and Smoked Provolone Cheeses

Market Basket of Local Lettuce, Sliced Tomatoes, Bermuda Onions and Kosher Style Pickles, Pommery and Grain Mustards and Mayonnaise

Rustic French and Italian Bread Presentation

Jumbo Baked Cookies and Brownies 35

Enhancements

Chilled Juices 6.25

Bottled Water 5.25

Assorted Coke Products 5.25

Assorted Smoothies and Energy Drinks 6.25

Whole Fresh Fruit 4.25

Warm Sourdough Pretzels 45

Chocolate Dipped Strawberries 51

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Hot Lunch Table

Includes Starbucks® regular and decaffeinated coffee and assorted Tazo® teas

Based on 60 continuous minutes of service

Buffets are only available for groups over 25 guests

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American Buffet

Backyard Layered Salad
Sheraton Roasted Yukon Potato Salad with Green Onions, Eggs and Chipotle Ranch Dressing, Fresh Fruit Salad
Quarter Pound Angus Burgers, Jumbo Beef Franks
Grilled Boneless Chicken Breast
Baked Beans, Corn on the Cob, Steak Fries
Wheat and Kaiser Rolls
Sliced Tomatoes, Market Basket of Local Lettuce
Bermuda Onions and Dill Pickles
Seasonal Cobbler and Brownies 39

From The Hill

Westport Salad, Caesar Salad
Tomato and Buffalo Mozzarella Salad
Antipasto Display
Pan Seared Chicken with Herb Tomato and Roasted Garlic
Grilled Pesto Salmon with Creamy Polenta
Cheese Tortellini with Roasted Vegetables, Olive Oil and Garlic
Saffron Broth
Artisan Breads and Garlic Bread
Tiramisu
Cannolis 40

Southwest Buffet

Roasted Corn, Black Bean and Jicama Salad
Southwest Mixed Salad with Avocado, Cucumber, Peppers and Crispy Tortilla Strips and Spicy Ranch Dressing
Fajita Chicken or Beef with Grilled Peppers and Onions, Soft Flour Tortillas, Pico de Gallo
Shredded Lettuce, Jalapeno, Sour Cream, Guacamole and Grated Monterey and Cheddar Cheeses
Baja Tilapia with Lime and Tequila Glaze
Southwest Style Rice
Key Lime Cheese Cake
Fried Sopaipilla Dusted with Cinnamon and Powdered Sugar 42

Enhancements

- Soup of the Day 5.25
- Chilled Juices 6.25
- Bottled Water 5.25
- Assorted Coke Products 5.25
- Assorted Smoothies and Energy Drinks 6.25
- Whole Fresh Fruit 4.25
- Warm Sourdough Pretzels 45
- Chocolate Dipped Strawberries 51

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Chilled Plated Lunch

Chilled plated lunch include freshly brewed Starbucks® coffee and assorted Tazo® teas. Served with assorted rolls and butter

There will be a an additional \$100.00 charge for parties less than 30 guests

Grilled Chicken Sandwich

Boneless Breast of Chicken, Pepper Jack Cheese and Bacon served on an Onion Roll with Three Pepper Mayonnaise, Herb New Potatoes and Condiments 29

Chicken Caesar Salad

Romaine Lettuce, Garlic Croutons and Shaved Parmesan Cheese Topped with Grilled Chicken Breast Tossed with Caesar Dressing 29

Chicken Salad Wrap

White Chicken Meat with Craisins and Walnuts Garnished with Lettuce, Tomato, and Sprouts on a Herb Flour Tortilla 29

Westport Club

Deli-Sliced Turkey Breast, Bacon Lettuce and Tomato with Cranberry Mayonnaise Served on Multi-Grain Wheat Bread Chilled Salads and Relishes 28

Light Luncheon Dessert Selection

Choose one to accompany your entrée selection:

- Cookie Duo
- Lemon Bar
- Brownie with Whipped Cream Garnish

Enhancements

Chilled Juices 6.25

Bottled Water 5.25

Assorted Coke Products 5.25

Whole Fresh Fruit 4.25

Soup of the Day 5.25

Assorted Smoothies and Energy Drinks 6.25

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Hot Plated Lunch

Each Entrée served with your Choice of Salad and Dessert.

Served with Assorted Rolls & Butter, freshly brewed Starbucks® coffee and assorted Tazo® teas

There will be a an additional \$100.00 charge for parties less than 30 guests

Pasta

Penne Pasta - 29
with Basil and Olive Oil
Tossed with Asparagus, Mushrooms
and Julienne Bell Peppers
Add grilled chicken - 5.25
Add grilled shrimp - 7.25

Air

Chicken Imperial - 34
Pan Seared Breast of Chicken
Served with a Lobster Basil Cognac Sauce
over Asparagus and Wild Mushroom Rissoto

Marinated Grilled Chicken Breast - 34
with Creole Mustard Sauce

Roasted Chicken - 34
Shallot Demi-Glace
with Woodland Mushroom Medley
and Fresh Rosemary

Chicken Florentine - 39
Stuffed with Spinach and Asiago Cheese,
Picante Red Pepper Coulis

Water

Pan Seared Salmon - 35
with Balsamic Reduction

Tilapia - 34
with Roasted Tomatoes,
Mushrooms and Smoked Gouda

Land

Grilled Boneless Pork Loin Chops - 34
Topped with a Parmesan Herb Topping

Dry Rubbed Loin of Pork - 39
with Classic Apple Sauce
and Armagnac Demi-Glace

Enhancements

Soup of the Day 5.25

Assorted Coke Products 5.25

Chilled Juices 6.25

Whole Fresh Fruit 4.25

Assorted Smoothies and Energy Drinks 6.25

Bottled Water 4.25

SALADS

Classic Caesar
with Parmesan Croutons

Spinach
with Mushrooms, Onions, Eggs, and Tomato with Herb
Vinaigrette
Vine Ripened Tomatoes
with Fresh Mozzarella, and Basil Olive Oil

Westport Salad
Mixed Greens Roasted Red Peppers
Honey Peppered Walnuts
Fresh Shaved Parmesan Cheese
Herb Vinaigrette

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Roast Sirloin of Beef - 36
Sliced and Served with Bordelaise Sauce

Grilled Sirloin Steak - 41
Topped with Herb Butter

Char-grilled Flat Iron Steak - 41
with Merlot Sauce and Blue Cheese Grits

Roasted Peppered Filet of Beef - 44
with Cabernet Demi-Glace

All pricing subject to 24% service charge and applicable taxes

MARRIOTT
BONVOY



Grab And Go

Lunches include bottled water or soda

There will be a an additional \$100.00 charge for parties less than 30 guests

Herb Roasted Chicken Sliced on Slipper bread

Basil Mayonnaise, Potato Chips, Seasonal Fresh Fruit
House Baked Jumbo Cookies 32

Choice of Ham, Turkey, or Roast Beef

Served on a Kaiser Roll Lettuce, Tomato, & Onion
Potato Chips, Seasonal Fruit, Cookie Bar 32

Grilled Eggplant, Tomato, Parmesan Sandwich

Sourdough Bread with Verte Sauce
Terra Chips, Seasonal Fresh Fruit, Power Bar 32

Enhancements

Chilled Juices 6.25

Whole Fresh Fruit 4.25

Assorted Smoothies and Energy Drinks 6.25

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Sustainable Options - Lunch

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Starters

Creamy organic potato soup, tarragon crème fraiche

Organic red and yellow beets, Point Reyes blue field lamb lettuce, Roasted sweet garlic-herb vinaigrette

Entrees

Soy glazed baked Alaskan black cod filet steamed jasmine rice, lime drizzled organic broccolini 56

Roasted Petaluma chicken breast served over hearts of romaine, Cowgirl Farms Mt. Tam cheese roasted red pepper dressing, red onion marmalade crostini 47

Additional fees for guarantees less than 30 ~ per person 5

Enhancements

Organic milk caramel flan with bittersweet chocolate paste orange honey macerated strawberries 11.25

Quince crostata, almond milk panna cotta, pomegranate gelee 13.25

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Reception Table

Based on 60 minutes of continuous service

Crudites

A Seasonal Assortment of Crisp Fresh Vegetables with Ranch and Spinach Dip 8.25

Fresh Fruit Display

Seasonal Fresh Sliced Fruits Berries and Melons with Fruit Yogurt Dipping Sauce 8.25

International and Domestic Cheese Display

Assorted Cheeses, Fresh Fruit, Crackers and French Breads 9.25

Westport Montage Display

International and Domestic Cheese Seasonal Fruits, Grilled Marinated Vegetables Dried Fruits, Cured Meats French Bread and a Variety of Fruit and Vegetable Dips Served with appropriate condiments, Lavosh and Water Crackers 17

Baked and Mashed Potato Bar

Buttermilk Mashed Potatoes and Whole Baked Potatoes with an assortment of toppings: Bacon Pieces, Green Onions, Sour Cream Cheddar Cheese, Diced Tomatoes Grilled Portabella Mushrooms Onion Marmalade and Savory Butter 17

Big Pizza Pie

Assorted Pizzas with Toppings to include: Sweet Italian Sausage, Pepperoni Mushrooms, Red and Green Peppers Fresh Mozzarella Cheese, Fresh Basil Olive Oil Sprinkled with Oregano Grated Parmesan Cheese and Red Pepper Flakes 21

Pricing is per person. Based on 25 person minimum.

Enhancements

Assorted Coke Products 5.25

Bottled Water 5.25

Chilled Juices 5.25

Whole Fresh Fruit 4.25

Ice Show Piece

Hand carved ice centerpiece for seafood bar presentation 412

Raw Bar

Three large poached shrimp, oyster, clam and mussels horseradish spiked cocktail sauce lemon chive and shalotte mignonette 33

Sushi Sashimi

Salmon, spicy tuna, california, crab and vegetable rolls assorted nigiri and sashimi, soy, pickled ginger, wasabi, steamed edamame ~five pieces total per person 36

All pricing subject to 24% service charge and applicable taxes





Cold Canapés

Per 50 pieces

Olive Tapenade Bruschetta with Goat Cheese
Mozzarella and Tomato on a Garlic Pesto Crostini 144

Per 50 pieces

California Nori Rolls with Soy Dipping Sauce
Seared Beef Tenderloin Carpaccio with Spicy Aioli
Mini BLT's
Petite Continental Sandwiches
Jumbo Shrimp Cocktail
Asparagus wrapped in Smoked Salmon
Belgium Endive with Lump Crab Meat
Grilled Tenderloin
with Red Pepper Aioli on Toast Point 190

Enhancements

Assorted Coke Products 5.25

Bottled Water 5.25

Chilled Juices 5.25

Whole Fresh Fruit 4.25

Ice Show Piece

Hand carved ice centerpiece for seafood bar presentation
412

Raw Bar

Three large poached shrimp, oyster, clam and mussels
horseradish spiked cocktail sauce
lemon chive and shalotte mignonette 33

Sushi Sashimi

Salmon, spicy tuna, california, crab and vegetable rolls
assorted nigiri and sashimi, soy, pickled ginger, wasabi,
steamed edamame ~five pieces total per person 36

All pricing subject to 24% service charge and applicable taxes





Hot Canapés

Per 50 pieces

- Toasted Ravioli with Marinara
 - Chinese Egg Rolls with Hot Mustard Sauce
 - Feta and Spinach Spanikopita
 - Buffalo Chicken Wings with Bleu Cheese Sauce
 - Assorted Mini Deep Dish Pizzas
- 144

Pe 50 pieces

- Vegetable Spring Rolls
- Vegetable Quesadilla
- Grilled Shrimp Skewers
- Hibachi Chicken Skewers
- Canneloni Bites
- Chicken Drumettes with Spicy BBQ Sauce
- Crabmeat Rangoon with Sweet and Sour Sauce
- Mini Chicken Cordon Bleu
- Spinach and Feta in Phyllo with Spicy Ranch Sauce
- Petite Quiche Lorraine
- Kalamata Olives and Artichoke Tarts
- Cozy Shrimp
- Crabcakes with Remoulade Sauce
- Thai Chicken and Cashew Springrolls
- Scallops in Bacon
- Mini Beef Wellington
- Mini Beef Fajita
- Pork Pot Stickers with Soy dipping Sauce
- Smoked Chicken Quesadilla 190

Per 50 pieces

- New Zealand Lamb Chops with Mint Sauce 258

Enhancements

Assorted Coke Products 5.25

Bottled Water 5.25

Chilled Juices 5.25

Whole Fresh Fruit 4

Ice Show Piece

Hand carved ice centerpiece for seafood bar presentation
412

Raw Bar

Three large poached shrimp, oyster, clam and mussels
horseradish spiked cocktail sauce
lemon chive and shalotte mignonette 33

Sushi Sashimi

Salmon, spicy tuna, california, crab and vegetable rolls
assorted nigiri and sashimi, soy, pickled ginger, wasabi,
steamed edamame ~five pieces total per person* 36

All pricing subject to 24% service charge and applicable taxes





Action Stations

Based on 60 minutes of continuous service

Italian Trattoria

Penne, Tortellini and Orecchiette Pasta
Prepared to Order by our Chef with your Choice of Sauces
Choice of two: Marinara, Pesto Cream, Alfredo
and Fresh Herb Olive Oil

Prepared with Assorted Vegetables
Italian Sausage, Shrimp and Chicken Breast
Toppings: Grated Parmesan Cheese
Red Pepper Flakes, Basil Chiffonard
Served with Garlic Bread and Focaccia 18

Asian Stir Fry Station

Wok Stirred Beef, Chicken or Shrimp with
Bok Choy, Bamboo Shoots, Carrots
Peppers, Baby Corn, Broccoli, Bean Sprouts
and Water Chestnuts
Prepared with Sesame Oil
Pork and Chicken Pot Stickers
with Soy Dipping Sauce
Steamed Rice and Fortune Cookies 21

Pepper Roasted Beef Tenderloin

With Merlot Sauce
Whole Grain Mustard, Horseradish Cream
Assorted Rolls
(Serves approximately 25 guests) 345

Baron of Beef

Au Jus, Horseradish Cream
Assorted Rolls
(Serves approximately 150 guests) 720

Smoked Virginia Baked Ham

With Honey Mustard Glaze
Sweet Mustard Sauce
Assorted Rolls and Buttermilk Biscuits
(Serves approximately 50 guests) 283

Whole Oven Roasted Turkey Breast

With Turkey Gravy, Cranberry Chutney
Assorted Rolls
(Serves approximately 35 guests) 257

Enhancements

Assorted Coke Products 5.25

Bottled Water 5.25

Chilled Juices 5.25

Whole Fresh Fruit 4.25

Assorted Smoothies and Energy Drinks 6

Ice Show Piece

Hand carved ice centerpiece for seafood bar presentation
412

Raw Bar

Three large poached shrimp, oyster, clam and mussels
horseradish spiked cocktail sauce
lemon chive and shalotte mignonette 33

Sushi Sashimi

Salmon, spicy tuna, california, crab and vegetable rolls
assorted nigiri and sashimi, soy, pickled ginger, wasabi,
steamed edamame *five pieces total per person* 36

All pricing subject to 24% service charge and applicable taxes





Sheraton

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Sheratons at Westport

Maple and Rosemary Glazed Roasted Loin of Pork

With Apple Chutney

Assorted Rolls

(Serves approximately 35 guests) 226

Based on one hour of service

All pricing subject to 24% service charge and applicable taxes

MARRIOTT
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Sustainable Options - Reception

We are committed to preparing our menus with the focus on environmental and socially responsible grown products. To maintain this focus please note that some products in our sustainable menu offerings may change on short notice based on seasonal and regional availability. To stay true to our collaborative efforts to be environmentally sustainable we will substitute appropriate alternatives as necessary.

Based on 60 minutes of continuous service

Artisanal Cheese Table

Regional small farm crafted soft, medium and hard ripened cheeses, roasted pears and walnuts, fountry bread 23

Sliders

Grilled Niman Ranch® beef sliders on brioche tomato, caramelized onion, bleu and cheddar cheese* 19

Farm to Table

Fire grilled bounty of market vegetables and flat bread white bean hummus and peppery dill yogurt dip 14

*Culinary attendant fee of 150 per station

Additional fees for guarantees less than 30 ~ per person 3

Enhancements

Alaskan snow crab claws, celery spiced cocktail sauce ~per item 7.25

Spicy yellowfin tuna and avocado roll ~per item 8.25

Lemon pepper and sage roasted double breasted of turkey, cranberry tangerine chutney, savory corn bread* ~serves 35 309

All pricing subject to 24% service charge and applicable taxes





Dinner Table

Buffets are only available for groups over 50 guests

Western Buffet

Mixed and Garden Greens with Tomatoes & Cucumber
Sheraton Roasted Yukon Potato Salad with Green Onions, Eggs,
and Chipotle Ranch Dressing
Vegetable Slaw with Crème Fraiche and Mustard Dressing
Cornbread, Jalapeno Muffins and Biscuits

BBQ Brisket of Beef with Grilled Onions & Mushrooms
Herb Roasted Chicken with Chipotle Butter, Baby Back Ribs
Lyonnaise Potatoes, Baked Beans, Corn on the Cob
Chef's Premium Dessert Table 56

The Big Easy

Seafood Gumbo
Bayou Garden Greens with Honey Habanero Dressing
Bayou Chicken with Pecan Glaze
Cornmeal Crusted Catfish with Bacon Corn Relish
Red Beans and Rice
Seafood Etouffé, Louisiana Vegetable Medley
Pecan Pie, Bread Pudding with Vanilla Sauce 59

Westport Buffet

Mixed Greens with Roasted Red Peppers, Shaved Parmesan
Cheese, Artichoke Hearts with Herb Vinaigrette
Marinated Tomato, Red Onion and Cucumber Salad
Seafood Pasta Salad
Caesar Salad with Garlic Croutons
Roasted Sirloin of Beef with Five Peppercorn Blend
Grilled Pacific Salmon with Chardonnay Cream
Chicken Caprice with Lemon Butter, Mushrooms and Artichoke
Hearts
Dauphinoise Potatoes, Wild Rice
Fresh Steamed Green Beans with Roasted Red Peppers
Chef's Dessert Table 55

Enhancements

Assorted Coke Products 5.25

Bottled Water 5.25

Chilled Juices 6.25

Whole Fresh Fruit 4.25

Soup of the Day 5.25

Lemon Steamed Artichokes with Pesto Cream Sauce
& Herbed Angel Hair Pasta 6.25

Crab Cake on Ginger Garlic Aioli 9.25

Pan Seared Shrimp over Wilted Greens
with Citrus Vinaigrette & Toasted Pecans 8.25

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Sheratons at Westport

Dinner at the Hill Buffet

Baby Spinach and Bay Shrimp, Roasted Peppers and Artichoke
Hearts
with Italian Balsamic Dressing
Buffalo Mozzarella, Sliced Roma Tomatoes
Chiffonade of Basil Italian Dressing
Assorted Antipasto to include: Assorted Tapenade
Crostoni, Marinated Olives, Italian Cured Meats
Grilled Pesto Marinated Chicken with Pan Juices and Mushrooms
Penne Pasta with Italian Sweet Sausage & Marinara Sauce
Eggplant Parmesan
Pistachio-Crusted Pan Seared Salmon Filet with Wilted Greens
Artisan Bread Display
Tiramisu, Turtle Cheese Cake 55

All pricing subject to 24% service charge and applicable taxes

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Plated Dinner

Each plated dinner includes a salad selections, dessert, crusty baked bread rolls with butter, freshly brewed Starbucks® regular and decaffeinated coffee, assorted Tazo® teas and condiments

Vegetarian

Stuffed Portobello

filled with Curried Couscous
Grilled Vegetables & Herbs Red Pepper Coulis 43

Polenta Napoleon

Layers of Grilled Veggies, Spinach, Fontina Cheese
Mushroom Ragoût 43

Poultry

Chicken Capri

Broiled Chicken Breast with a Smoked Gouda and Wild
Mushroom Sauce
Dauphinoise Potatoes 43

Breast of Chicken

Pan Seared, Herb Marinated with Roasted Shallot Demi-Glace
Woodland Mushroom Medley and Fresh Rosemary Roasted Red
Potatoes 43

Pecan Crusted Chicken

Marsala Cream Sauce
Sweet Mashed Potatoes and Chives 43

Chicken Mudega

Breast of Chicken, Char-Broiled and Topped with Onion,
Mushrooms
Bacon and Cheese, Herb Orzo 43

Chicken Florentine

Stuffed with Spinach and served with Picante Red Pepper Coulis
and Basmati Rice 43

Chicken Wellington

Boneless Breast of Chicken in Flaky Puff Pastry with Mushroom
Duxelle, Light Merlot Sauce 50

Enhancements

Assorted Coke Products 5.25

Bottled Water 5.25

Soup of the Day 5.25

Chilled Juices 6.25

Whole Fresh Fruit 4.25

Lemon Steamed Artichokes with Pesto Cream Sauce
& Herbed Angel Hair Pasta 6.25

Assorted Smoothie and Energy Drinks 6.25

Crab Cake on Ginger Garlic Aioli 9.25

Pan Seared Shrimp over Wilted Greens
with Citrus Vinaigrette & Toasted Pecans 8.25

All pricing subject to 24% service charge and applicable taxes





Beef

Roasted Sirloin of Beef

With Five Peppercorn Blend 55

Grilled New York Strip Steak

61

Oven Roasted Beef Tenderloin

With Merlot Demi-Glace 71

Grilled Filet Mignon

Mushroom Bordelaise Sauce 65

Beef Wellington

With Mushroom Duxelle and Perigordine Sauce 69

Pork/Veal

Roasted Pork Loin

With Granny Smith Apple and Raisin Chutney
Dauphinoise Potatoes 53

Herb Pork Tenderloin

Herb Demi-Glace, Creamy Polenta 49

Roast Loin of Veal

With a Lemon Roasted Garlic Apple Sauce and Savory
Rissoto 64

Lamb

Rack of Lamb

Topped with Herb and Grain Mustard Crust Rosemary Lamb Jus,
Smashed Potatoes 64

All pricing subject to 24% service charge and applicable taxes





Fresh Seafood

Grilled Salmon

With Citrus and Dried Cherry Glaze with Creamy Polenta 52

Cajun Tilapia

With Dirty Rice 50

Seared Grouper

Minted Red & Yellow Tomato Relish over Roasted Vegetable
Couscous 56

Combination

Mixed Grill

Medallions of Chicken, Tarragon Herbs, Beef Tenderloin,
Portabello Demi-Glace 64

Roast Tenderloin of Beef

With Missouri Wild Mushroom Demi-Glace
Paired with Pan Seared Pacific Salmon 65

Grilled Trio

Herb Grilled Shrimp, Roast Tenderloin of Beef and Chicken
Roulade with Spinach, Pine Nuts and Asiago Cheese 71

Pepper Rubbed Tenderloin and Seared Sea Bass

With Lobster Cognac Sauce 72

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Sheratons at Westport

Salads

Westport Salad
Mixed Greens Roasted Red Peppers
Honey Peppered Walnuts
Fresh Shaved Parmesan Cheese
Herb Vinaigrette
Fresh Baby Spinach Salad with Chopped Bacon, Diced Egg and
Avocado, Citrus Vinaigrette
Classic Caesar Salad Croutons
Parmesan Cheese, Caesar Dressing
Midwest Iceberg & Romaine Lettuces
Julienne of Carrot & Zucchini
Plum Tomatoes
Red Onion Creamy Parmesan Dressing
Field Greens Tossed with Toasted Pecans, Oranges
Sun Dried Cranberries, Chives and Champagne Vinaigrette

Dessert Selection

Chocolate Decadence
New York Cheesecake
Chocolate Truffle Cake
Carrot Cake with Cream Cheese Icing

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Sustainable Options - Dinner

We are committed to preparing our menus with the focus on environmental and socially responsible grown products. To maintain this focus please note that some products in our sustainable menu offerings may change on short notice based on seasonal and regional availability. To stay true to our collaborative efforts to be environmentally sustainable we will substitute appropriate alternatives as necessary.

All of our sustainable menus are served with freshly brewed Starbucks® organic, shade grown coffee, decaffeinated coffee and specialty Tazo® teas.

Minimum of 30 guests required
Additional fees for guarantees less than 30 ~ per person 5

Starters

Organic field greens, honey roasted pear, point Reyes blue cheese, toasted walnuts tarragon maple vinegar

Red and yellow beet salad, tender arugula
pleasant valley goat cheese, apple cider vinaigrette

Entree

Seared wild Alaskan salmon, chardonnay chive sauce
roasted sweet potatoes wedges, knotted long beans 76

Roasted Petaluma farm breast of chicken, tangy lemon glaze wild
mushroom, fingerling potato
and market vegetables ragout 71

Dessert

Vanilla bean panna cotta topped with
red berries and hazelnut biscotti

Chocolate mousse with praline crunch
and sweet raspberries

Enhancements

Roasted butternut squash bisque
with sage and crème fraiche 9.25

Wild gulf shrimp cocktail
freshly grated horseradish chili sauce 14.25

Pine Ridge chardonnay, dijon clones, Napa Valley Carneros,
California~per btl 76

Graham Beck Brut Sparkling Wine~per btl 45

Bonterra, Merlot, California ~per btl 67

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Host

Host Sponsored Familiar Brands Bar

One Hour - 18
Two Hour - 26
Three Hour - 34
Four Hour - 42

Soft Drinks - 5.25
Mineral Water - 5.25
Domestic Beer - 6.25
Premium and Imported Beer - 6.75
Wine - 8.25
Cocktails - 8.50

Jim Beam, Smirnoff, Choice of Flavored Smirnoff Vodka,
Beefeaters, Bacardi, J&B Scotch, Canadian Club
Jose Cuervo Tequila, Captain Morgan

Budweiser, Bud Light, Budweiser Select
Michelob Ultra, Heineken, ODouls

Beringer White Zinfandel
BV Coastal Chardonnay
Merlot and Cabernet

Appreciated Brands Sponsored Bar

One Hour - 19
Two Hour - 28
Three Hour - 37
Four Hour - 46

Soft Drinks-5.25
Mineral Water-5.25
Domestic Beer-6.25
Premium and Imported Beer-7.00
Wine- 8.25
Cocktails-9.25

Enhancements

Cold Hors D'oeuvres
190.00 (Per 50 pieces)

California Nori Rolls with Soy Dipping Sauce
Seared Beef Tenderloin Carpaccio with Spicy Aioli
Mini BLT's
Petite Continental Sandwiches
Jumbo Shrimp Cocktail
Asparagus wrapped in Smoked Salmon
Belgium Endive with Lump Crab Meat
Grilled Tenderloin with Red Pepper Aioli on Toast Point

Hot Hors D'oeuvres
190.00 (Per 50 pieces)

Vegetable Spring Rolls
Vegetable Quesadilla
Grilled Shrimp Skewers
Hibachi Chicken Skewers
Canneloni Bites
Chicken Drumettes with Spicy BBQ Sauce
Crabmeat Rangoon with Sweet and Sour Sauce
Mini Chicken Cordon Bleu
Spinach and Feta in Phyllo with Spicy Ranch Sauce

International and Domestic Cheese Display
Assorted Cheeses, Fresh Fruit, Crackers and French Breads 9

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Jack Daniels, Grey Goose,
Choice one flavored Vodka
Bombay Sapphire, Captain Morgan
Chivas Regal, Crown Royal
Jose Cuervo 1800

Budweiser, Bud Light, Budweiser Select
Michelob Ultra, Heineken, O'Doul's
Carona, Sam Adams Boston Ale
Clos du Bois Chardonnay, Merlot
Sterling Vintners Collection Cabernet
Beringer White Zinfandel

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Cash

CASH BAR

- Soft Drinks - 5.25
- Mineral Water - 5.25
- Domestic Beer - 6.25
- Premium and Imported Beer - 6.50
- Familiar Brands - 7.75
- Select Wine - 8.50
- Appreciated Cocktails - 9.00

75.00 Cashier Fee for Cash Bar
 57.00 per additional hour

Enhancements

HOT HORS D'OEUVRES
 144.00 (Per 50 pieces)

- Toasted Ravioli with Marinara
- Chinese Egg Rolls with Hot Mustard Sauce
- Feta and Spinach Spanikopita
- Buffalo Chicken Wings with Bleu Cheese Sauce
- Assorted Mini Deep Dish Pizzas
- Mushroom Beggar Purses

COLD HORS D'OEUVRES
 144.00 (Per 50 pieces)

- Olive Tapenade Bruschetta with Goat Cheese
- Mozzarella and Tomato on a Garlic Pesto Crostini

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Wine - White

WHITE WINES

- Mirassou Chardonnay (USA) - 29.00
- Yellow Tail Chardonnay (AUS) - 29.00
- Chateau St. Michelle Riesling (USA) - 33.00
- Ecco Domani Pinot Grigio (Italy) - 34.00
- Sterling Chardonnay (USA) - 37.00
- Pepi Sauvignon Blanc (USA) - 37.00
- Kendall-Jackson Chardonnay (USA) - 39.00
- Artesa Chardonnay (Caneros) - 45.00

SPARKLING

- J Roget Brut - 28.00
- Domaine Chandon Brut - 49.00
- Moet & Chandon Champagne White Star NV (France) - 85.00
- Vueve Clicquot (France) - 93.00
- Dom Perignon (France) - 241.00

All prices subject to a 24% service charge and applicable taxes. Prices subject to change without notice

Wine - Red

BLUSH WINES

- Sycamore Lane White Zinfandel (USA) - 23.00

CABERNET

- Mirassou Cabernet (USA) - 30.00
- Alice White Cabernet Sauvignon (AUS) - 25.00
- Louis Martini Cabernet Sauvignon (USA) - 37.00
- Sterling Cabernet Sauvignon (USA) - 41.00

OTHER REDS

- Mirassou Merlot (USA) - 30.00
- Forestville Merlot (USA) - 29.00
- MacMurray Pinot Noir (USA) - 39.00
- Penfolds Thomas Hyland Shiraz (AUS) - 39.00
- Sterling Merlot (USA) - 41.00
- Rutherford Hill Merlot (USA) - 45.00