



Sheraton

### Sheraton Park Hotel at the Anaheim Resort

1855 South Harbor Boulevard . Anaheim . California 92802 . . Phone: (714) 750-1811



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## Breakfast Table

All breakfast tables are enjoyed with morning brew coffee bar of Starbucks coffee, decaf and Tazo teas half and half, flavored coffee creamer, almond and chai milk, orange juice and apple juice.

\* for orders under 25 guests, a fee of \$100 will be added

### Coffee on the Terrace Continental

market basket of fresh mixed berries  
 zucchini, banana nut, carrot cranberry orange loaves  
 assorted bagels with cream cheese  
 23

### Promenade Continental

seasonal market fruit display  
 freshly baked scones and bagel bar served with orange and sweet honey flavored butter, assorted whipped cream cheeses and homemade style jams  
 cinnamon French toast sticks served with warm maple syrup and sprinkled with powdered sugar  
 24

### Home Cookin' at the Park

Cubed Fruit sticks drizzled with jalapeno honey and Greek yogurt  
 Baked oatmeal casserole served with carafes of regular, 2%, almond milk and honey butter  
 Individually crafted huevos rancheros  
 Corn tortillas layered with baked pinto beans, roasted tomato salsa, poached egg, bacon and chorizo crumbles and topped with fresh rancho cheese  
 Assorted pan dulces (sweet breads)  
 30

## Enhancements

Assorted Soft Drinks  
 ~ per item  
 4

Seasonally inspired sliced fruit display  
 ~ per person  
 10

Market fresh whole fruit display  
 ~ per item  
 3

Individually made parfaits  
 Creamy Greek yogurt and crunchy granola parfait  
 ~ per item  
 7

Assorted Individual Cereals with regular or skim milk  
 ~ per item  
 4

Hard Boiled Eggs  
 ~ per dozen  
 30

Assorted Bagels with cream cheese  
 ~ per dozen  
 42

Poached egg in mini bread bowl



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**California Healthy**

California citrus display of select seasonal fruits  
 Individual assorted yogurts and honey  
 Avocado hash served in a potato boat with organic eggs and California avocados, topped with smoked cheese and turkey sausage crumbles  
 build your own Belgium waffle with fresh strawberries, apple and pineapple compotes, orange and sweet honey flavored butter, maple syrup and dusted with powdered sugar

33

**The Tiffany**

seasonal market fruit display  
 individual yogurt & granola parfaits  
 eggs benedict  
 chicken apple sausage  
 zucchini, banana nut, carrot cranberry orange loaves

28

**Sheraton Park Resort Breakfast**

California citrus display of select seasonal fruits  
 scrambled eggs with gruyere and herbs  
 scrambled egg whites  
 toppings bar to include smoked gouda cheese, chopped tricolored tomatoes, diced chives and basil  
 roasted red potatoes with assorted bell peppers  
 crispy applewood bacon  
 tall stack multigrain pancakes dusted with candied walnuts and powdered sugar  
 served with strawberry and maple syrup  
 house baked biscuits with honey butter

32

 ~ per person  
 6

Egg Sandwich  
 toasted English muffin sandwich  
 farm fresh scrambled eggs, pork sausage patty and gruyere cheese

 ~ per item  
 8

French toast casserole  
 cinnamon and brown sugar brioche sliced baked with crème, eggs and topped with vanilla bean sauce

 ~ per person  
 5

steel cut irish oatmeal  
 with seasonal berries, bananas and brown sugar

 ~ per person  
 6

^Consuming raw or undercooked eggs, meat, or seafood may increase your risk of foodborne illness



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## Plated Breakfast

All plated breakfasts are enjoyed with assorted breakfast bakery basket, fruit preserves and butter, and freshly brewed Starbucks Coffee, decaffeinated coffee, specialty Tazo Teas, and preset orange juice.

\* for orders under 25 guests, a fee of \$100 will be added

### Comfort

freshly scrambled cage free eggs  
 served with applewood smoked bacon  
 signature breakfast potatoes  
 25

### Heart Healthy Breakfast Burrito

freshly scrambled egg whites  
 gruyere cheese, chopped turkey bacon  
 wrapped in a flour tortilla  
 served with guacamole salsa on the side  
 25

### Cinnamon & Spice

cinnamon swirl french toast  
 warm apple compote and maple syrup  
 applewood smoked bacon  
 signature potatoes  
 26

### **gf** Country Fresh Quiche

locally sourced egg whites, tomatoes,  
 mushrooms and white cheddar cheese  
 farm fresh roasted potatoes  
 brown sugar glazed turkey bacon  
 28

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## Enhancements

Assorted Soft Drinks  
 ~ per item  
 4

Individually made Parfaits  
 Creamy Greek Yogurt and Crunchy Granola Parfait  
 ~ per item  
 7

Chicken Apple Sausage  
 6

Brown Sugar Glazed Turkey Bacon  
 6

Applewood Smoked Bacon  
 5



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~~We~~ We pride ourselves in providing gluten friendly menu choices. While we endeavor to carefully prepare those meals to accommodate a gluten-free diet, please be aware that they may be prepared in an environment where gluten is present. Please consult your physician as to your personal health decisions

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## Morning Break

All breaks are based on 30 minutes of continuous service and include morning brew coffee bar of Starbucks coffee, decaf and Tazo teas, half and half, flavored coffee creamer, almond and chai milk

\* for orders under 25 guests, a fee of \$100 will be added

### Healthy Break

Blueberry oatmeal breakfast bar  
 fresh fruit served with Madagascar vanilla waffle cones  
 Assorted Buttermilk scones, cranberry, blueberry and orange  
 17

### Yogurt Bar

Sun dried blueberries, golden California raisins and cherries  
 House made granola  
 greek yogurt served with honey sticks and quinoa sprinkles  
 Energy bars  
 18

### Sweet

Individual servings of starfruit, kiwi, tangerines and dragon fruit  
 assorted pound cakes  
 petite strawberry waffle bites with house made whipped cream  
 and warm blueberry and strawberry syrup  
 old fashioned grammies apple strudel with California walnut crust  
 and chantilly cream  
 19

### Savory

Fresh seasonal fruit kabobs with honey yogurt  
 Poached egg in petite sourdough bread bowl  
 Ginger glazed bacon strips  
 20

## Enhancements

### Agua Frescas

Our culinary mixologists blend fresh local fruits, and natural sugars with hydrating H2O to provide a choice of the following flavors:  
 Watermelon, cantaloupe, chia seed and lemon, or pineapple  
 ~ pitcher  
 28

### Bottled water

~ per item  
 4

### Assorted soft drinks

~ per item  
 4

### San Pellegrino sparkling water

~ per item  
 5.25

### Red Bull energy drink

~ per item 5.50

### Assorted fruit smoothies

~ per item  
 6

### Assorted fruit juices

~ per gallon  
 60

### Assorted Tazo teas with honey and lemon

~ per gallon  
 62

### Freshly brewed iced tea

~ per gallon



All pricing is per person unless otherwise noted. Prices are exclusive of 22% taxable service charge and 7.75% state sales tax.

Freshly brewed Starbucks® coffee and decaffeinated coffee  
~ per gallon  
62

Seasonally inspired sliced fruit display  
~ per person  
10

Assorted jumbo cookies or double fudge brownies  
~ per dozen  
40



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## Afternoon Break

All breaks are based on 30 minutes of continuous service and include afternoon brew coffee bar of Starbucks coffee, decaf and Tazo teas, half and half, flavored coffee creamer, almond and chai milk

\* for orders under 25 guests, a fee of \$100 will be added

### Opa!

local melon skewers drizzled with organic honey paired with warm dipping chocolate  
 market crudité paired with edamame and traditional hummus  
 gluten free toast points and pita chips  
 chilled hibiscus tea and iced tea  
 18

### Super Food Bar

greek yogurt with toppings to include vanilla toasted granola, fresh sliced strawberries, blueberries, crushed almonds, dark chocolate chips, organic honey, and berry compote  
 Agua Frescas  
 Our culinary mixologists blend fresh local fruits, and natural sugars with hydrating H2O to provide a choice of the following flavors:  
 Watermelon, cantaloupe, chia seed and lemon, or pineapple  
 17

### Snack Attack

house made chips and salsa especial served with seven layer bean dip, crudité platter with ranch and homemade hummus  
 individual bags of assorted chips  
 assorted soft drinks  
 17

### Sweet Treats

assorted petite cupcakes  
 market fresh sliced fruit  
 chocolate dipped rice krispy treats and macaroons  
 raspberry spritzer and iced tea  
 17

## Enhancements

### Agua Frescas

Our culinary mixologists blend fresh local fruits, and natural sugars with hydrating H2O to provide a choice of the following flavors:  
 Watermelon, cantaloupe, chia seed and lemon, or pineapple  
 ~ pitcher  
 28

Bottled water  
 ~ per item  
 4

Assorted soft drinks  
 ~ per item  
 4

San Pellegrino sparkling water  
 ~ per item  
 5.25

Assorted fruit smoothies  
 ~ per item  
 6

Assorted fruit juices  
 ~ per gallon  
 60

Assorted Tazo teas With honey and lemon  
 ~ per gallon  
 62

Freshly brewed iced tea  
 ~ per gallon  
 60

Freshly brewed Starbucks® coffee and decaffeinated coffee



All pricing is per person unless otherwise noted. Prices are exclusive of 22% taxable service charge and 7.75% state sales tax.



62

Assorted energy bars  
 ~ per item  
 4

Assorted candy bars  
 ~ per item  
 4

Ice cream bars  
 ~ per dozen  
 48

Assorted jumbo cookies  
 ~ per dozen  
 40

Double fudge brownies  
 ~ per dozen  
 40

Individual bags of assorted chips and pretzels  
 ~ per dozen  
 48

Seasonally inspired sliced fruit display  
 ~ per person  
 10



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## Chilled Lunch Table

Buffet luncheons include afternoon brew coffee bar of Starbucks coffee, decaf and Tazo teas, and iced tea, half and half, flavored coffee creamer, almond and chai milk

\* for orders under 25 guests, a fee of \$100 will be added

### Park Deli

chef's soup of the day

mixed baby greens tossed with feta cheese,  
 toasted sunflower seeds and teardrop tomatoes  
 chef's specialty salad dressings

mediterranean pasta salad  
 homestyle cole slaw

slow roasted turkey, black forest ham and sliced roast beef

sliced provolone, gouda, and pepper jack cheeses

decorate your creation with:  
 spicy grain mustard and aioli mayo

chef's selection of assorted rolls and breads

Crunchy dill pickles, pepperoncini, Fresh lettuce, sliced vine-  
 ripened tomatoes, jalapeno peppers and black olives

chocolate dipped macaroons and assorted new york cheesecake  
 bites  
 36

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 your risk of foodborne illnesses

## Enhancements

### Agua Frescas

Our culinary mixologists blend fresh local fruits, and natural  
 sugars with hydrating H2O to provide a choice of the following  
 flavors:

Watermelon, cantaloupe, chia seed and lemon, or pineapple  
 ~ pitcher  
 28

### Vegan Minestrone Soup

~ per person  
 5

### Chicken Tortilla Soup

~ per person  
 5

### Roasted Tomato Basil Soup

~ per person  
 5

### Assorted soft drinks

~ per item  
 4

### Bottled water

~ per item  
 4

### San Pellegrino sparkling water

~ per item  
 5.25



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## Hot Lunch Table

Lunch table include afternoon brew coffee bar of Starbucks coffee, decaf and Tazo teas, and iced tea, half and half, flavored coffee creamer, almond and chai milk

\* for orders under 25 guests, a fee of \$100 will be added

### The Resort

Fava bean and kalamata olive salad in an Italian oil vinaigrette  
 Button mushroom salad with red bell peppers, basil, and roasted garlic  
 Wild arugula salad with shaved almonds, cranberries, mild goat cheese and raspberry vinaigrette  
 Golden beet salad with a citrus orange sauce  
 Roasted halibut medallions topped with pineapple slaw  
 Sirloin Skirt steak marinated with cilantro and beer  
 Roasted fingerling potatoes  
 Chef's Fresh California Vegetables  
 Petite pineapple upside down cake  
 39

## Enhancements

### Agua Frescas

Our culinary mixologists blend fresh local fruits, and natural sugars with hydrating H2O to provide a choice of the following flavors:

Watermelon, cantaloupe, chia seed and lemon, or pineapple  
 ~ pitcher  
 28

Vegan minestrone soup  
 ~ per person 5

Roasted tomato basil soup  
 ~ per person  
 5

Assorted soft drinks



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**Latino Authenticco**

Traditional chicken tortilla soup garnished with queso ranchero and tricolor tomato salsa  
 Homemade blue corn tortilla chips served with a selection of five authentic salsas  
 Avocado salsa, roasted green tomatillo salsa, zesty pico de gallo, tequila habanero salsa, spicy ranchero salsa  
 Flat cactus salad diced with tomatoes, onion, cilantro, and tossed in an avocado oil  
 Cucumber salad with bell peppers and queso fresco in a light vinaigrette  
 Black bean salad with roasted garlic, purple basil, and yellow bell peppers  
 Vegan Spanish rice  
 Vegan Refried Beans  
 Swiss chicken enchilada with green curried mole sauce  
 Carne asada  
 Thin slices of beef marinated with traditional herbs and mezcal, grilled over mesquite  
 Served with roasted wheels of corn and warm flour tortillas  
 Fresh mango on skewers  
 Gelatina de leche  
 39

~ per item  
 4  
 Bottled water  
 ~ per item  
 4  
 San Pellegrino sparkling water  
 ~ per item  
 5.25  
 Assorted fruit smoothies  
 ~ per item  
 6  
 Lemonade  
 ~ per gallon  
 55

**To Your Fitness**

soup of the day  
 red and green salad of sun kissed spinach, red kale, daikon sprouts, cranberries, cucumbers with a cucumber ranch  
 quinoa salad of baby mixed greens, pineapple, avocado, quinoa with a lemon coriander vinaigrette  
 chicken dijonaise, panko encrusted natural chicken breast with saffron brodo  
 miso coated Scottish salmon  
 orecchiette pasta tossed with herbs  
 balsamic drizzled california vegetables  
 assorted artisan rolls and sweet butter  
 rich dark chocolate flourless cake  
 fresh sliced fruit with greek yogurt  
 38

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## Chilled Plated Lunch

Chilled plated lunches include artisan breads and sweet butter, freshly brewed Starbucks Coffee, decaffeinated coffee, specialty Tazo Teas and iced tea and dessert

\* for orders under 25 guests, a fee of \$100 will be added

### Napa Steak Salad

Fresh seasonal greens, sliced tricolored tomatoes, and burrata cheese topped with a petite flat iron steak, lightly marinated over an open flame and garnished with purple basil

30

### Anaheim Cobb Salad

Diced smoked chicken breast, grilled shrimp, hardboiled eggs, tomatoes, gorgonzola cheese and peas placed in a cup of butter lettuce served with a mango vinaigrette

29

### Poached Chicken Salad

Shredded marinated chicken over baby spinach with toasted slices of almonds and strawberries served with champagne dressing

29

### Saigon Salad

Organic mixed baby greens tossed with carrots, bell peppers, crunchy won tons, almonds and garnished with pan seared petite salmon filet served with honey mustard dressing

29

## Enhancements

Vegan minestrone soup

~ per person

5

Roasted tomato basil soup

~ per person

5

Assorted Soft Drinks

~ per item

4

Bottled Water

~ per item

4

San Pellegrino sparkling water

~ per item

5.25

lemonade

~ per gallon

55

Assorted fruit smoothies

~ per item

6

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**Dessert Selection**

Chocolate Brownie  
topped with creme fraiche

Lemon Chiffon Cake

Tri-colored Berry Shortcake

Cocoa Dulce de Leche  
dulce de Leche chocolate mousse with a caramel center, all atop  
a walnut chocolate brownie base

4" Fresh Fruit Tart  
A crisp tart shell filled with creamy custard and topped with a  
cocktail of the season's finest berries and fruit

New York Cheesecake

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foodborne illness



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## Hot Plated Lunch

Hot plated lunches include your choice of salad and dessert, freshly baked artisan breads, freshly brewed Starbucks Coffee, decaffeinated coffee, specialty Tazo Teas and iced tea

\* for orders under 25 guests, a fee of \$100 will be added

### Braised Short Ribs

merlot braised boneless short ribs, horseradish creamy polenta, roasted root vegetables, merlot jus  
35

### Sonoma Rotisserie Chicken Breast

Topped with a chardonnay lemon butter sauce, rainbow carrots, whole roasted elephant garlic, broccolini and roasted tomato orzo pilaf  
32

### Frenched Chicken (Bone-in)

frenched chicken breast with roasted shallots, portobello jus, garlic mashed potatoes and seasonal vegetables  
32

### Stella Marinated New York Steak

Topped with chimichurri sauce, roasted pale potatoes and rainbow vegetables  
34

### Pan Seared King Salmon

Topped with a tamarind sauce and served with rainbow vegetables and coconut infused steamed rice  
35

### Tequila Lime Marinated Chicken

served with soft corn polenta, roasted corn and pepper relish, mixed vegetables, lemon chipotle cream sauce  
32

## Enhancements

Assorted Soft Drinks

~ per item

4

Bottled Water

~ per item

4

San Pellegrino sparkling water

~ per item

5.25

Assorted Fruit Smoothies

~ per item

6



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**Salad Options:**

spring field greens, julienne of carrots, cucumbers, tomatoes,  
chenin blanc vinaigrette

boston bibb, frisee and lola rosa, bleu cheese crumbles, teardrop  
tomatoes, candied walnuts and tarragon-lemon vinaigrette

mesclun greens with a touch of radicchio, poached pear and  
candied walnuts, aged balsamic vinaigrette

baby spinach leaves, red onion, strawberries, toasted almonds,  
and raspberry vinaigrette

baby hearts of Caesar, herb croutons, shaved parmesan cheese  
tossed in a classic caesar dressing

baby arugula salad with goat cheese, sliced roasted red peppers,  
toasted pine nuts, tossed and sherry vinaigrette dressing

**Dessert Selections:**

Cocoa Dulce de Leche  
dulce de Leche chocolate mousse with a caramel center, all atop  
a walnut chocolate brownie base

4" Fresh Fruit Tart  
A crisp tart shell filled with creamy custard and topped with a  
cocktail of the season's finest berries and fruit

Triple Chocolate Cheesecake  
set on a delicious Oreo cookie base and slathered with layers of  
decadent chocolate cheese filling and milk chocolate, topped with  
smooth ganache icing

Chocolate Reflection  
dark-chocolate cake engages in a delightful dance with rich,  
chocolate mousse filling

Tiramisu Milan  
coffee-soaked ladyfingers, a bittersweet chocolate sauce and an  
elegant dollop of mascarpone mousse

4 Layers Carrot Cake  
grated carrots, walnuts and a cream-cheese filling

Mango Coconut Passion Fruit Mousse  
the delicately creamy mango and passion fruit mousse with a  
coconut macaroon center and passion fruit-soaked sponge cake

Tres Leches Strawberry  
moist and lightly sweet with a splash of whipped topping



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Apple Caramel  
formed on a bed of graham cracker crumbs, it's filled with velvety  
cream cheese and dressed with delightful bits  
of apples nestled in a fine brown-sugared syrup

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## Grab And Go

Boxed lunches are not supplied with table seating or table service. Each box will contain one type of sandwich, individual bag of potato chips, chocolate chip cookie, and one bottled water. All accompaniments will be identical in each box.

Minimum of 10 per sandwich type

### Ranch Chicken Club

avocado, jack cheese and smoked bacon on ciabatta bread  
27

### Roma Tomato & Mozzarella Sandwich

mozzarella cheese, Roma tomatoes, fresh Mozzarella cheese, romaine lettuce, pesto spread on focaccia  
27

### Smoked Turkey Sandwich

Avocado, tomato, sliced provolone cheese, sprouts, on cranberry walnut bread  
27

### Roast Beef Sandwich

Thinly sliced roast beef, Wisconsin cheddar cheese, horseradish aioli, romaine lettuce, tomato on a french roll  
28

### The Classic Ham Sandwich

Virginia baked ham, swiss cheese, lettuce, honey-dijon on asiago cheese bread  
27

### Grilled Vegetable Wrap

Marinated grilled vegetables, burrata cheese, and lettuce wrapped in a spinach tortilla  
27

## Enhancements

### Agua Frescas

Our culinary mixologists blend fresh local fruits, and natural sugars with hydrating H2O to provide a choice of the following flavors:

Watermelon, cantaloupe, chia seed and lemon, or pineapple  
~ pitcher  
28

Whole fresh fruit: apples, bananas and oranges  
~ per item  
3

Stacy chips, Sun® chips, baked chips  
~ per dozen  
36

Granola bars, Fiber bars, Cereal® bars, Energy bars  
~ per item  
4

Assorted Soft Drinks  
~ per item  
4

San Pellegrino sparkling water  
~ per item  
5.25

Assorted fruit smoothies  
~ per item  
6



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## Dinner Table

Dinner table include afternoon brew coffee bar of Starbucks coffee, decaf and Tazo teas, and iced tea, half and half, flavored coffee creamer, almond and chai milk

\* for orders under 45 guests, a fee of \$100 will be added

### The Palm

Mediterranean bell pepper salad  
 Roasted tri colored bell peppers, sweet onions and tomato  
 Mixed bean salad  
 Lima, white, kidney beans with green beans and tossed in an Italian herb dressing  
 Mango wild rice salad  
 Wild rice, arugula, chopped mango and toasted almonds tossed with chopped herbs  
 Honey glazed medallions of pork  
 Cashew chicken  
 Dark and white meat with bell peppers, onions, and cashew tossed in a spicy orange glaze sauce  
 Beef teriyaki  
 Thin slices of sirloin steak marinated in house made teriyaki sauce  
 Spagattini vegetables  
 Coconut infused sticky rice  
 Assorted petite pastries  
 52

## Enhancements

We recommend one bar per 100 guests for hosted bars

Select your favorite brand from our exclusive selections

### Absolute

Absolut Vodka, Blue Curacao, Pineapple juice, sweet & sour with a fresh blackberry  
 ~per drink  
 10.50

### Sweet Apple

Crown Royal, Apple Pucker, Cranberry juice with a fresh apple ring  
 ~per drink  
 10.50

### Millionaires Manhattan

Makers Mark, sweet vermouth with a cherry  
 ~per drink  
 10.50



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**The Plaza**

Chicken pastina soup  
 With rotisserie chicken and fresh vegetables  
 Tri colored quinoa and radicchio avocado salad tossed with avocado jalapeño dressing  
 Baby arugula salad with clementines and toasted almonds  
 Raspberry walnut vinaigrette or cucumber ranch dressing  
 Blackened barramundi  
 with fresh green mango sauce  
 Maryland chicken kabobs  
 Tender white meat marinated with chardonnay and fresh oranges  
 Yukon potatoes roasted with fresh herbs and lavender oil  
 Campanelle alla carbonara  
 Tossed with olive oil, pancetta and double cream topped with fresh grated parmesan  
 German chocolate cake  
 Cherry jubilee  
 47

**The Prado**

Caprese salad  
 Slices of buffalo mozzarellas and heirloom tomatoes  
 Drizzled with sweet purple basil dressing  
 Baby spinach and toasted orzo pasta salad with fresh feta cheese  
 Tricolored pimientos  
 Roasted garlic dressing  
 Boozy beef steaks  
 A petite angus style new York steak  
 Marinated with dark beer and shallots with a sweet onion sauce  
 Orange jerk chicken  
 Tender skin on chicken breast marinated with citrus and ginger root, simmamon and a blend of dried chilies  
 Moroccan style red skin potatoes roasted with Moroccan herbs (cinnamon, cumin, turmeric, garlic)  
 Aromatic basmati rice  
 With currants and toasted almonds  
 Roasted root vegetables and grilled asparagus spears  
 Dutch apple pie  
 Stuffed poached pears with mascarpone and caramelized walnuts  
 47

**Chocolatini**

Absolut Vanilla, Dark White Creme De Cacao, Godiva chocolate liqueur with chocolate shavings  
 ~per drink  
 10.50

**Anaheim Lemon Drop**

Absolut citron, Cointreau, fresh lemon juice with a lemon wheel  
 ~per drink  
 10.50

**Mr Gibson**

Tanqueray, dry Vermouth with a cocktail onion  
 ~per drink  
 10.50

**Martini bar**

Ketel One, Grey Goose, Tanqueray, Absolut, Beefeater  
 ~per drink  
 10.50

\*Culinary or bartender attendant fee ~per station 150  
 One bartender required for every 100 guests

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## Plated Dinner

Plated dinners include choice of salad and dessert, freshly baked artisan breads, freshly brewed micro-roasted Starbucks® coffee, decaffeinated coffee, and China Mist iced tea.

\* for orders under 25 guests, a fee of \$100 will be added

### Traditional Chicken Cordon Blue

Petite style boneless chicken breast stuffed with black forest ham, gruyere cheese, and rolled in sour dough crumbs, served with béchamel sauce, roasted garlic asparagus spears and cauliflower mash  
40

### Tequila Lime Marinated Chicken

over southwest risotto, roasted corn and pepper relish, mixed vegetables, lemon chipotle cream sauce  
40

### Tandoori Chicken

Tender chicken breast marinated in cilantro, garlic, yogurt and tandoori spices, then grilled to perfection, served over basmati rice with spicy eggplant ragout 40

### Tequila lime & herb marinated salmon

Served with Mediterranean rice (vermicelli, steamed rice, cranberries and almonds) and roasted root vegetables  
42

### Petite Filet of Beef

with house made portobello sauce served with diamonds of purple potato and broccolini spears  
50

### Franco Chicken

topped with creamy Frangelico sauce, stuffed with fresh apples, cranberries, almonds and Mediterranean cous cous  
42

## Enhancements

DeLoach Pinot Noir  
~ per bottle  
44

Magnolia Grove Chardonnay  
made to be bright and refreshing. A medium-bodied wine gives way to a green apple and melon flavors and finish. Enjoy with seafood and salads!  
~ per bottle  
34

Assorted Soft Drinks  
~ per item  
4

Acqua Panna Mineral Water  
~ per item  
5.25

San Pellegrino Sparkling Mineral Water  
~ per item  
5.25

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All pricing is per person unless otherwise noted. Prices are exclusive of 22% taxable service charge and 7.75% state sales tax.

**Brazilian Brochette**

beef, chicken and shrimp with vegetables, charbroiled over mesquite and topped with green papaya salsa, served with basmati rice 42

**Gulf Shrimp and Filet of Beef**

grilled whiskey rubbed filet mignon, cajun spiced shrimp with blistered red pepper sauce  
horseradish spiked mashed potatoes and haricot vert  
60

**Petite Filet of Beef and Salmon**

yukon gold mashed potatoes, seasonal vegetables, brandy green peppercorn sauce, lemon butter dill sauce  
54

**gf Vegan Plate**

wild mushroom rice cake, grilled artichoke hearts, smoked tomato sauce, watercress, roasted tomatoes, wilted spinach reduced by vegetable stock  
40

**gf Vegan Extravagance**

seared tofu, black rice, red curry coconut sauce, wilted spinach and roasted tomato  
40

**gf Filet of Beef**

french fingerling potatoes, roasted green & white asparagus, caramelized shallot & fig demi  
52

**gf Chipotle Mac & Jack Glazed Grilled Salmon**

chipotle infused, baked gluten free mac and cheese pave, crisp bacon brussel sprouts and Jack Daniels glazed salmon  
42

**v Vegetarian Portobello Ravioli**

portobello ravioli, wilted arugula, pine nuts, sundried tomatoes and shitaki cream sauce  
40



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**Salad Options:**

baby arugula salad with goat cheese, sliced roasted red peppers, toasted pine nuts tossed in our sherry vinaigrette dressing

spring field greens, julienne of carrots, cucumbers, tomatoes, chenin blanc vinaigrette

boston bibb, frisee and lola rosa, bleu cheese crumbles, teardrop tomatoes, candied walnuts and tarragon-lemon vinaigrette

mesclun greens with a touch of radicchio, poached pear and candied walnuts, aged balsamic vinaigrette

baby spinach leaves, red onion, strawberries, toasted almonds, and raspberry vinaigrette

caesar salad, romaine leaves, herb croutons, shaved parmesan cheese tossed in a classic caesar dressing

**Dessert Options:**

Cocoa Dulce de Leche  
dulce de Leche chocolate mousse with a caramel center, all atop a walnut chocolate brownie base

4" Fresh Fruit Tart  
A crisp tart shell filled with creamy custard and topped with a cocktail of the season's finest berries and fruit

Triple Chocolate Cheesecake  
set on a delicious Oreo cookie base and slathered with layers of decadent chocolate cheese filling and milk chocolate, topped with smooth ganache icing

Chocolate Reflection  
dark-chocolate cake engages in a delightful dance with rich, chocolate mousse filling

Tiramisu Milan  
coffee-soaked ladyfingers, a bittersweet chocolate sauce and an elegant dollop of mascarpone mousse

4 Layers Carrot Cake  
grated carrots, walnuts and a cream-cheese filling

Mango Coconut Passion Fruit Mousse  
the delicately creamy mango and passion fruit mousse with a coconut macaroon center and passion fruit-soaked sponge cake

Tres Leches Strawberry  
moist and lightly sweet with a splash of whipped topping




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Apple Caramel  
formed on a bed of graham cracker crumbs, it's filled with velvety  
cream cheese and dressed with delightful bits  
of apples nestled in a fine brown-sugared syrup

^Consuming raw or undercooked meat or seafood may increase your  
risk for foodborne illness

 We pride ourselves in providing gluten friendly menu choices. While we  
endeavor to carefully prepare those meals to accommodate a gluten-  
free diet, please be aware that they may be prepared in an environment  
where gluten is present. Please consult your physician as to your  
personal health decisions

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## Reception Table

Reception table's quantity is based on approximately one piece of each item per person

\* for orders under 25 guests, a fee of \$100 will be added

### All American Charcuterie Tray

Virginia ham, smoked turkey breast, dry salami, cheddar, swiss, gouda and havarti cheese, accompanied with whole grain mustard, horseradish, mayonnaise and silver dollar rolls (minimum of 25 guests)

~ per person  
14

### Antipasto Tray

Nicoise olives, sicilian olives, mushrooms, dry salami, prosciutto, grilled marinated provencal vegetables, mozzarella, tomatoes, artichoke hearts, marinated peppers and grissini sticks (minimum of 25 guests)

~ per person  
12

### Jumbo Shrimp Platter

Chilled jumbo shrimp served with cocktail sauce, Tabasco, lemon and lime wedges (25 pieces per platter)

~ per platter  
100

### Imported and Domestic Cheese Display

Tillamook cheddar, swiss, pepper jack, brie, dill havarti and smoked gouda, served with assorted crackers (minimum of 25 guests)

~ per person  
10

## Enhancements

### Carving Stations:

\*Culinary attendant fee  
~ per attendant 150

### Oven Roasted Breast of Turkey

buttermilk biscuits, petite rolls, cranberry sauce, mustard, mayonnaise, and brown gravy (serves 25 guests)

~ per item  
260

### Spice Rubbed Tenderloin of Beef

slow roasted, horseradish cream, stone ground mustard, and pretzel rolls (serves 25 guests)

~ per item  
400

### Baron of Beef, Roasted Garlic Spice Rub

silver dollar rolls, grain mustard, horseradish cream, natural au jus (serves 100 guests)

~ per item  
625



All pricing is per person unless otherwise noted. Prices are exclusive of 22% taxable service charge and 7.75% state sales tax.

**Vegetable Crudites Display**

Selection of fresh garden vegetables served with hummus, ranch dip, grissini sticks  
(minimum of 25 guests)  
~ per person  
9

**Fresh Fruit Display**

Sliced fresh seasonal fruit with raspberry yogurt dip  
(minimum of 25 guests)  
~ per person  
10

**Tex-Mex**

Crisp tortilla chips, fresh salsa and guacamole  
Chicken taquitos with salsa and sour cream  
Mini beef burritos  
Petite cheese and bean Quesadillas  
25

**California Fusion**

Thai chicken spring rolls with sweet chili sauce  
Coconut shrimp with honey teriyaki sauce  
Vegetable potstickers  
Chicken sate with soy sauce and ginger  
32

^Consuming raw or undercooked meat or seafood may increase your risk of food borne illnesses

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## Action Stations

\* for orders under 25 guests, a fee of \$100 will be added

### Baked Brie

Wheel of french brie covered in toasted almonds, wrapped in a puff pastry, served with red grapes and sourdough slices  
12

### Hummus and Bean Dip Display

Display of roasted red pepper hummus, black bean dip, array of garden vegetables, assorted flat bread, pita chips and crackers  
14

### Al Dente

Ravioli, fettuccine and tortellini accompanied by alfredo, marinara and pesto sauces  
served with fresh parmesan and romano grated cheeses, rosemary focaccia bread  
16

### La Fiesta

Chicken and beef fajitas served with warm corn & flour tortillas, sour cream, guacamole, onions, peppers, tomatoes, shredded cheese and fresh salsa  
16

### Touchdown

Corn dogs, fresh grilled miniature cheese burgers, spicy hot wings with bleu cheese dressing  
served with sliced tomatoes, red onions, pickles, ketchup, mustard and mayonnaise  
17

### Orient Express

Vegetable stir fry, garlic noodles, spring egg rolls, beef sate and shrimp wontons served with assorted dipping sauces  
18

## Enhancements

### Carving Stations:

#### Oven Roasted Breast of Turkey

butter milk biscuits, petite rolls, cranberry sauce, mustard, mayonnaise, and brown gravy  
(serves 25 guests)  
~ per item  
260

#### Spice Rubbed Tenderloin of Beef

slow roasted, horseradish cream, stone ground mustard, and pretzel rolls  
(serves 25 guests)  
~ per item  
400

#### Baron of Beef, Roasted Garlic Spice Rub

silver dollar rolls, grain mustard, horseradish cream, natural au jus  
(serves 100 guests)  
~ per item  
625

\*Culinary attendant fee

~ per attendant  
150

### Beverages

#### Martini Bar

Ketel One, Grey Goose, Tanqueray, Absolut, Beefeater, (minimum of 50 guests)  
~per drink  
10.50

#### Mojito Bar

Bacardi Limon muddled mojitos with lime and mint  
~per drink  
10.50

Bartender attendant fee

~ per bartender

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One bartender required for every 100 guests

^Consuming raw or undercooked beef may increase your risk of foodborne illness

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## Cold Canapés

The below selections are priced per piece

Minimum order of 50 pieces per canapé

Elegantly displayed on a buffet or butler passed

### Canapés

- Avocado caprese salad
- Hummus stuffed Persian cucumbers
- Strawberries, brie and pistachio
- Bruschetta, red and yellow tomatoes on garlic baguette
- Asparagus spears wrapped in prosciutto
- Artichoke bottom with garlic herb boursin on a toast round
- Deviled egg with black caviar
- Prosciutto wrapped melon
- Bay shrimp, smoked salmon and cream cheese on a round tartlet
- ~ per item
- 5

- Corn and crab salad tortilla cups
- Grilled shrimp topped with mango and papaya chutney
- Fresh mozzarella and sun dried tomato on a crostini
- Gorgonzola mousse with caramelized onion in a round tartlet
- Lobster medallion with cream on a pumpernickel baguette
- Peppered beef with boursin cheese and chives on a polenta round rose
- Seared ahi tuna with nori and wasabi caviar on a toast square
- Tall shrimp with pesto cream on a multi-grain crisp
- Antipasto brochette mozzarella cheese, roasted tomato
- ~ per item
- 6

^Consuming raw or undercooked meat or seafood may increase your risk of foodborne illness

## Enhancements

- Crab, Artichoke and Spinach Dip Platter**
- Toasted croutons
- (minimum of 25 guests)
- 8



All pricing is per item unless otherwise noted. Prices are exclusive of 22% taxable service charge and 7.75% state sales tax.



## Hot Canapés

The below selections are priced per piece

Minimum order of 50 pieces per canapé

Server to pass hors d'oeuvres  
 ~ per server 150

Elegantly displayed on a buffet or butler passed

### Canapés

- Spanakopita, spinach and feta cheese
  - Mushroom caps, spinach and cheese
  - Chicken sate, spicy peanut sauce
  - Vegetable lumpia, spicy plum sauce
  - Chicken cashew spring roll with plum sauce
  - Chicken wonton with soy sauce
  - Mini pizza with goat cheese & sundried tomatoes
  - chicken breast brochette with jalapeno slivers wrapped in dry-cured bacon
- ~ per item  
5

- Sautéed blue lump crab cakes
  - Mediterranean stuffed mushrooms
  - Petite taco stuffed peppers
  - Pecorino bacon wrapped scallop
  - Beef sate, ginger sauce
  - Coconut prawns, mango salsa
  - Mini vegetable wellington
  - Bacon and cheese meatball sliders
  - Pulled pork sliders
  - Baked mac and cheese bites
  - Breaded artichoke heart with cream & parmesan cheese
- ~ per item  
6

^Consuming raw or undercooked seafood may increase your risk of foodborne illness

## Enhancements

- Crab, Artichoke and Spinach Dip Platter**
- Toasted croutons
- (minimum of 25 guests)
- 8



All pricing is per item unless otherwise noted. Prices are exclusive of 22% taxable service charge and 7.75% state sales tax.



## Dessert Table

Each dessert table includes freshly brewed Starbucks® coffee, decaffeinated coffee, specialty Tazo Teas.

Based on 30 minutes of continuous service

\* for orders under 25 guests, a fee of \$100 will be added

### Cup Cakery

Assortment of all the most delicious petite cupcakes elegantly displayed on a buffet to delight your guests

16

### Mini Cheesecake Bites

Lemon  
 Black forrest  
 Raspberry swirl  
 Chocolate whipped cream  
 Strawberry Mocha

15

### Sheraton Park Dessert Presentation

Variety of Petite Éclairs, Mini Crème Brulee tarts, Mini Black Forest Cakes, Mini Carrot Cakes, Mini Lemon Topped Cheesecakes, Petite Cream Puffs  
 Chocolate dipped strawberries  
 Tiramisu  
 Fresh fruit tart

18

### Ice Cream Parlor

Chocolate, vanilla &, strawberry ice cream, hot fudge, caramel and strawberry sauce, M&Ms®, maraschino cherries, oreo® cookie crumbs, assorted sprinkles, chopped nuts, bananas, whipped cream and sugar cones

14

## Enhancements

### Warm Up

Freshly brewed Starbucks® coffee, decaffeinated coffee, specialty Tazo Teas, flavored syrups, rock sugar sticks, cinnamon sticks, chocolate spoons, cream, flavored creamers, whipped cream (replenished for 60 minutes)

10



All pricing is per person unless otherwise noted. Prices are exclusive of 22% taxable service charge and 7.75% state sales tax.





## Cash

\*\*Cash bar prices are per drink

### Familiar Brands

Smirnoff Vodka  
 Beefeater Gin  
 Bacardi Superior Rum  
 Sauza Blue Tequila  
 Jim Beam Bourbon  
 Canadian Club Whiskey  
 Dewars White Scotch  
 E & J Brandy  
 ~per drink  
 7

### Favorite Brands

Absolut Vodka  
 Tanqueray Gin  
 Captain Morgan Rum  
 Sauza Hornitos Tequila  
 Knob Creek Bourbon  
 Jack Daniels Whiskey  
 Chivas 12 Year Scotch  
 Hennessy  
 ~ per drink 8

### Appreciated Brands

Grey Goose Vodka  
 Hendrick's Gin  
 Mount Gay Rum  
 Patron Silver Tequila  
 Makers Mark Bourbon  
 Crown Royal Whiskey  
 Johnnie Walker Black Scotch  
 Courvosier V.S.  
 ~ per drink  
 9.50

## Enhancements

### Imported and Domestic Cheese Display

Tillamook cheddar, swiss, pepper jack, brie, dill havarti and smoked gouda, served with assorted crackers  
 (minimum of 25 guests)  
 10

Tortilla chips, potato chips, salsa, onion dip platter  
 (minimum of 25 guests)  
 8

Bartender attendant fee  
 ~ per bartender  
 150

One bartender required for every 100 guests



All pricing is per drink unless otherwise noted. Prices are exclusive of 22% taxable service charge and 7.75% state sales tax.

**Domestic Beers**

Budweiser  
Bud Light  
~ per drink  
5.50

**Imported Beers**

Corona  
Heineken  
~ per drink  
6

**Micro Brew**

Sam Adams  
Anaheim IPA  
~ per drink  
6.50

**Wine**

House selection  
8.50

**Cordials & Cognacs**

Disaronno Amaretto Grand  
Baileys Irish Cream  
Kahlua  
Grand Marnier  
~ per drink  
10.50

Bartender attendant fee  
~ per bartender  
150

One bartender required for every 100 guests



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All pricing is per drink unless otherwise noted. Prices are exclusive of 22% taxable service charge and 7.75% state sales tax.



## Host

\*\*Host bar prices are per drink

### Familiar Brands

Smirnoff Vodka  
 Beefeater Gin  
 Bacardi Superior Rum  
 Sauza Blue Tequila  
 Jim Beam Bourbon  
 Canadian Club Whiskey  
 Dewars White Scotch  
 E & J Brandy  
 ~ per drink  
 6.75

### Favorite Brands

Absolut Vodka  
 Tanqueray Gin  
 Captain Morgan Rum  
 Sauza Hornitos Tequila  
 Knob Creek Bourbon  
 Jack Daniels Whiskey  
 Chivas 12 Year Scotch  
 Hennessy  
 ~ per drink  
 7.75

### Appreciated Brands

Grey Goose Vodka  
 Hendrick's Gin  
 Mount Gay Rum  
 Patron Silver Tequila  
 Makers Mark Bourbon  
 Crown Royal Whiskey  
 Johnnie Walker Black Scotch  
 Courvosier V.S.  
 ~ per drink  
 9

## Enhancements

### Imported and Domestic Cheese Display

Tillamook cheddar, swiss, pepper jack, brie, dill havarti and smoked gouda, served with assorted crackers  
 (minimum of 25 guests)  
 10

Tortilla chips, potato chips, salsa, onion dip platter  
 (minimum of 10 guests)  
 8

Bartender attendant fee  
 ~ per bartender  
 150

One bartender required for every 75 guests



All pricing is per drink unless otherwise noted. Prices are exclusive of 22% taxable service charge and 7.75% state sales tax.

**Domestic Beers**

Budweiser  
Bud Light  
~ per drink  
5.25

**Imported Beers**

Corona  
Heineken  
~ per drink  
5.75

**Micro Brew**

Sam Adams  
Anaheim IPA  
~ per drink  
6

**Wine**

House selection  
~ per drink  
7.75

**Cordials & Cognacs**

Disaronno Amaretto Grand  
Baileys Irish Cream  
Kahlua  
Grand Marnier  
~ per drink  
10

Bartender attendant fee  
~ per bartender  
150

One bartender required for every 75 guests



All pricing is per drink unless otherwise noted. Prices are exclusive of 22% taxable service charge and 7.75% state sales tax.



## Specialty Bar - Cash

Select your favorite brand from our exclusive selections.  
 All pricing is per drink unless otherwise noted.

### Martini Bar

Ketel One, Grey Goose, Tanqueray, Absolut, Hendricks Gin,  
 Bombay Sapphire  
 ~ per drink  
 10.75

### Sweet Apple

Crown Royal, Apple Pucker, cranberry juice with a fresh apple ring  
 ~ per drink  
 10.75

### Millionaires Manhattan

Makers Mark, sweet vermouth with a cherry  
 ~ per drink  
 10.75

### Chocolatini

Absolut vanilla, White creme de cacao, Godiva chocolate liqueur  
 with chocolate shavings  
 ~ per drink  
 10.75

### Anaheim Lemon Drop

Absolut Citron, Cointreau, fresh lemon juice with a lemon wheel  
 ~per drink  
 10.75

### Mojito Bar

Bacardi Limon muddled mojitos traditional style with lime and  
 mint, strawberry or mango  
 ~per drink  
 10.75

## Enhancements

### Carving Stations:

#### Baron of Beef, Roasted Garlic Spice Rub

silver dollar rolls, grain mustard, horseradish cream, natural au  
 jus  
 (serves 100 guests)  
 ~ per item  
 625

#### Spice Rubbed Tenderloin of Beef

slow roasted, horseradish cream, stone ground mustard, and  
 pretzel rolls  
 (serves 25 guests)  
 ~ per item  
 400

#### Oven Roasted Breast of Turkey

buttermilk biscuits, petite rolls, cranberry sauce, mustard,  
 mayonnaise, and brown gravy  
 (serves 25 guests)  
 ~ per item  
 260

\*Culinary attendant fee  
 ~ per attendant  
 150



All food and beverage prices are subject to a 22% taxable service charge and 7.75% state sales tax.

Bartender attendant fee  
~ per bartender  
150

One bartender required for every 100 guests

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## Specialty Bar - Host

Select your favorite brand from our exclusive selections

### Martini Bar

Ketel One, Grey Goose, Tanqueray, Absolut, Hendricks Gin,  
 Bombay Sapphire  
 ~ per drink 10.50

### Sweet Apple

Crown Royal, Apple Pucker, cranberry juice with a fresh apple ring  
 ~ per drink  
 10.50

### Millionaires Manhattan

Makers Mark, sweet vermouth with a cherry  
 ~ per drink  
 10.50

### Chocolatini

Absolut vanilla, white creme de cacao, Godiva chocolate liqueur  
 with chocolate shavings  
 ~ per drink  
 10.50

### Anaheim Lemon Drop

Absolut Citron, Cointreau, fresh lemon juice with a lemon wheel  
 ~ per drink  
 10.50

### Mojito Bar

Bacardi Limon muddled mojitos with lime and mint  
 ~ per drink  
 10.50

## Enhancements

### Carving Stations:

#### Classic Roast Baron of Beef

Au jus, dijon mustard and horseradish, silver dollar rolls  
 (serves 100 guests)  
 ~ per item  
 595

#### Roast Tenderloin of Beef

Red wine sauce, mustard, horseradish and petite onions, silver  
 dollar rolls  
 (serves 25 guests)  
 ~ per station  
 275

#### Roast Fresh Turkey Breast

Whole cranberry sauce, natural mustard, mayonnaise and chef's  
 special chutney, silver dollar rolls  
 (serves 25 guests)  
 ~ per station  
 225

Culinary attendant fee  
 ~ per attendant  
 150



All pricing is per drink unless otherwise noted. Prices are exclusive of 20% taxable service charge and 8.00% state sales tax.

Bartender attendant fee  
~ per bartender  
150

One bartender required for every 100 guests



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## Wine - White

All prices are per bottle

### Champagne & Sparkling Wines

La Marca DOC Prosecco, Treviso, Italy  
 34

### Sauvignon Blanc

Brancott Estate, Marlborough, New Zealand  
 36

### Chardonnay

Clos du Bois, North Coast, California  
 36  
 Chateau St. Jean, North Coast, California  
 42

### White Zinfandel

Beringer Classics, California  
 32

### Pinot Grigio

Meridian, California  
 36

## Wine - Red

### Pinot Noir

Estancia, Pinnacles Ranches, Monterey County, California  
 38  
 La Crema, Sonoma Coast, California  
 52

### Merlot

Clos du Bois, North Coast, California  
 36  
 Robert Mondavi, Napa Valley, California  
 44

### Cabernet Sauvignon

Estancia, Paso Robles, California  
 38  
 Franciscan, Oakville Estate, Napa Valley, California  
 44



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