



Breakfast Table

All breakfast tables are enjoyed with freshly brewed Starbucks Coffee, decaffeinated coffee, specialty Tazo Teas, orange juice and apple juice.

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

Simply Continental

favorite bakery pastries to include butter and chocolate croissants
 fruit danish and muffins
 assorted bagels, fruit preserves, butter, and cream cheese
 22

Executive Continental

seasonally inspired fruit display
 freshly made coffee cake, nut breads, individual Yoplait yogurts
 served with house-made granola
 assorted bagels, fruit preserves, butter and cream cheese
 24

Healthy Beginnings Breakfast

seasonally inspired fruit display
 fruit parfaits individually handmade with greek yogurt, layered with
 crunchy house made granola and organic honey
 fluffy scrambled egg whites with herbs and cheese
 oregon hill farm maple link sausages
 roasted breakfast potatoes
 steel cut oatmeal, dried fruits, brown sugar and cream
 freshly made bakeries and signature breakfast breads
 fruit preserves and butter
 30

Enhancements

Assorted Soft Drinks

~ per item

4

Seasonally Inspired Fruit Display

10

Individually made Parfaits

Creamy Greek Yogurt and Crunchy Granola Parfait

~ per item

7

Whole Fresh Seasonal Fruit

~ per item

3

Brown Sugar Glazed Turkey Bacon

6

Applewood Smoked Bacon

5

Hard Boiled Eggs

~per dozen

30

Assorted Individual Cereals with regular or skim milk

~per item

4

Resort Breakfast

seasonally inspired fruit display
 assorted individual cereals with dried fruit & nuts
 Brioche style cinnamon swirl French toast, warm walnut butter
 syrup and maple syrup

On the Side:

Powdered sugar & whipped cream
 fluffy scrambled cage free eggs
 crisp bacon and chicken apple sausage
 signature breakfast potatoes
 freshly made bakeries and signature breakfast breads
 fruit preserves and butter
 28

Assorted Bagels with cream cheese
 ~per dozen
 42

Egg Sandwich
 toasted English muffin sandwich
 farm fresh scrambled eggs, pork sausage patty and gruyere
 cheese
 ~ per item
 8

steel Cut Oatmeal
 dried fruits, brown sugar, cream
 7

Belgium Waffles
 with macerated strawberries, powdered sugar and warm maple
 syrup
 7

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



All pricing is per person unless otherwise noted. Prices are exclusive of 21% taxable service charge and 8% state sales tax



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

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

Assorted Soft Drinks
 ~ per item
 4



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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 freshly brewed Starbucks Coffee, decaffeinated coffee and specialty Tazo Teas

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

Good Food, Good Mood

fresh fruit smoothie shots
 hand peeled orange & tangerine wedges
 parfait of toasted walnuts, strawberries & greek yogurt
 16

Jump Start

assorted energy and granola bars
 whole seasonal fresh fruit,
 dried fruit and trail mix
 individual fruit smoothies
 15

Shake 'em Doughnuts

plain doughnut holes customized by your guests with: cinnamon sugar, cocoa sugar, powdered sugar or raspberry sugar
 ice cold milk and chocolate milk
 15

Just Beverages

fresh fruit smoothies
 chilled orange and apple juices
 starbucks coffee & Tazo Teas
 9

Java Break

marcona almond biscotti
 boston coffee cake
 assortment of petite muffins
 starbucks coffee & Tazo Teas
 14

Enhancements

BEVERAGES

Bottled Nestle 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 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
 ~ per gallon
 62

Seasonally Inspired Fruit Display
 ~ per person
 10



All pricing is per person unless otherwise noted. Prices are exclusive of 21% taxable service charge and 8% state sales tax.

Assorted Jumbo Cookies or Double Fudge Brownies
~ per dozen
38



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Afternoon Break

All breaks are based on 30 minutes of continuous service and include freshly brewed Starbucks Coffee, decaffeinated coffee and specialty Tazo Teas.

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

C is for Cookies

freshly baked jumbo cookies chocolate chip oatmeal, peanut butter and white chocolate macadamia nut
16

Holy Guacamole

house made guacamole and chips
salsa especial
jalapeno cheese dip
roasted corn & smoked bacon
freshly brewed iced tea
16

Naughty & Nice

miniature seasonal fruit smoothies
seasonally inspired fruit display
chocolate espresso brownies
chocolate dipped rice krispy treats
17

Mediterranean Mezze

individual portions of crudité in tzatziki
traditional and red pepper hummus
grilled herb crostini & pita chips
sparkling bottled water
16

Chocoholic Break

chocolate fudge brownies, devil's food cupcakes, chocolate dipped strawberries, chocolate dipped macaroons
regular and chocolate milk
17

Enhancements

Bottled Nestle 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 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
~ per gallon
62

Assorted Energy Bars
~ per item
4

Candy Bars
~ per item
4



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Ice Cream Bars
~ per dozen
48

Assorted Jumbo Cookies
~ per dozen
38

Double Fudge Brownies
~ per dozen
38

Individual Bags of Assorted Chips and Pretzels
~ per dozen
48

Seasonally Inspired Fruit Display
~ per person
10



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Chilled Lunch Table

Buffet luncheons include freshly brewed Starbucks Coffee, decaffeinated coffee, specialty Tazo Teas and iced tea

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

The Delicatessen

field green salad tossed with cucumbers and shredded carrots
 dijon mustard and balsamic vinaigrette dressings
 homemade fingerling potato salad
 classic caraway spiked cole slaw

smoked turkey, black forest ham and sliced roast beef

sliced swiss, wisconsin cheddar and provolone cheeses
 freshly baked artisan breads & rolls

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

whole grain mustard and mayonnaise

bakeshop cookies and fudge brownies
 32

Enhancements

Chicken Tortilla Soup
 5

Roasted Eggplant and Red Bell Pepper Soup
 5

Assorted Soft Drinks
 ~ per item
 4

Bottled Nestle Water
 ~ per item
 4

Acqua Panna Mineral Water
 ~ per item
 5.25

San Pellegrino Sparkling Water
 ~ per item
 5.25



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New York Deli

chef's soup of the day

seasonally inspired fruit display

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

 mediterranean pasta salad
 homestyle cole slaw

 tuna salad, marinated Portobello, slow roasted turkey, and corned
 beef

sliced provolone, gouda, and pepper jack cheeses

 decorate your creation with:
 spicy grain mustard, pickled ginger and wasabi mayo, and
 chipotle 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

 Assorted Fruit Smoothies
 ~ per item
 6

 Lemonade
 ~ per gallon
 50

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 your risk of foodborne illnesses


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Hot Lunch Table

Lunch table includes freshly brewed Starbucks Coffee, decaffeinated coffee, specialty Tazo Teas and iced tea

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

Sustainable Luncheon Table

Starters:

organic hummus, pita chips

wild greens salad, shaved almonds, feta and golden raisins with aged balsamic vinaigrette

Entrees:

petite grass fed sirloin burgers with gruyere, tomato and zesty aioli
 pan roasted halibut medallion fish tacos with crème and slaw
 corn flour tortillas

* Chef attendant required *

idaho potato parsley fries, sea salt

Desserts:

chef's seasonal desserts

38

Enhancements

Roasted Tomato Bisque with Basil Soup
5

Old Fashioned Chicken Noodle Soup
5

Beverages

Assorted Soft Drinks
~ per item
4

Bottled Nestle Water
~ per item
4

Acqua Panna Mineral Water
~ per item
5.25

San Pellegrino Sparkling Water
~ per item
5.25



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Savor The Southwest
Starters:

southwest chicken tortilla soup with tortilla strips and queso fresco

tortilla chips and home made salsa

mixed greens, jicama, sweet bell peppers, cucumber and cilantro lime vinaigrette

Entrees:

 seared chicken & roasted poblano cream with sweet corn
 salmon vera cruz, chiles, tomatoes, capers, olives, garlic, lemon and fresh herbs

spanish rice

black beans with chopped tomato

Desserts:

assorted petite cheesecakes

36

To Your Fitness
Starters:

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

Entrees:

chicken dijonnaise, 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

40

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Assorted Fruit Smoothies

~ per item

6

Lemonade

~ per gallon

50



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 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 on 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



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Chilled Plated Lunch

Chilled plated lunches include 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

Warm Welcome

torn butter lettuce salad, artichoke bottoms, garlic broccolini pearly barley pilaf tossed and topped with crunchy fried chicken breast and served with sweet Dijon dressing
29

Chinese Five Spiced Rubbed Steak

pan-seared Chinese five-spice rubbed steak, sliced and served on top of baby lettuce with soba noodle salad, garnished with vegetables and cucumber curls, Asian vinaigrette
30

Grilled Ancho Chicken Breast

grilled ancho chicken breast served on top of crisp romaine lettuce, parmesan crostini and baby heirloom tomatoes, lime and cilantro vinaigrette
29

The Classic Journey

our version of the classic cobb with romaine, chipotle marinated chicken, crispy bacon, egg, roasted corn, avocado and crumbled queso fresco served with chipotle ranch
29

Enhancements

Old Fashioned Chicken Noodle Soup
5

Roasted Tomato Bisque with Basil Soup
5

Assorted Soft Drinks
~ per item
4

Bottled Nestle Water
~ per item
4

Acqua Panna Mineral Water
~ per item
5.25

San Pellegrino Sparkling Water
~ per item
5.25

lemonade
~ per gallon
50

Assorted Fruit Smoothies
~ per item
6



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Dessert Selection

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

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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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
34

Tequila Lime Marinated Chicken

over southwest risotto, roasted corn and pepper relish, mixed vegetables, lemon chipotle cream sauce
30

Roasted Chicken Breast

wild honey mustard roasted chicken, artichoke bottoms, garlic broccolini, pearly barley pilaf
30

Frenched Chicken (Bone-in)

frenched chicken breast with roasted shallots, portobello jus, garlic mashed potatoes and seasonal vegetables
30

Grilled Top Sirloin

roast shallots, broccolini, mushrooms, sweet corn, red, white, black beans, rich beef reduction
32

Miso Salmon

miso marinated salmon with vegetable bundle, artichoke ravioli with mushroom cream sauce
34

Enhancements

Assorted Soft Drinks

~ per item

4

Bottled Nestle Water

~ per item

4

Acqua Panna Mineral Water

~ per item

5.25

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

caesar salad, romaine leaves, 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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foodborne illness



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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 herb focaccia
27

Smoked Turkey Sandwich

Avocado, tomato, sliced provolone cheese, sprouts
27

Roast Beef Sandwich

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

Virginia Ham Sandwich

Virginia baked ham, swiss cheese, lettuce, honey-dijon on a pretzel roll
27

Grilled Vegetable Wrap

Marinated grilled vegetables, goat cheese, romaine lettuce wrapped in a spinach tortilla
27

Enhancements

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

Bottled Nestle Water
~ per item
4

Acqua Panna Mineral Water
~ per item
5.25

San Pellegrino Sparkling Water
~ per item
5.25

Assorted Fruit Smoothies
~ per item
6



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Dinner Table

Dinner table includes freshly brewed Starbucks® coffee, decaffeinated coffee, specialty Tazo Teas and iced tea

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

The Crowd Pleaser

Salads:

roasted tomato soup with chicken pastina
 spinach salad tossed with crumbled feta, roasted pecans, dried cranberries and bacon vinaigrette

Entrees:

grilled mahi-mahi, vera cruz style
 braised beef tender tips with woodland mushrooms
 vodka Pomodoro gnocchi

yukon gold whipped potatoes
 grilled seasonal vegetables

Desserts:

assorted petite cheesecakes
 46

A Warm Welcome

Salads:

spinach salad with crumbled gorgonzola, roasted pecans, dried cranberries and bacon vinaigrette
 fresh local fruit and berry salad

Entrees:

crispy broiled bone-in chicken, roasted garlic glaze
 merlot braised boneless short ribs

sweet potato casserole
 mushroom risotto
 steamed seasonal vegetable medley

Desserts:

assorted petite french pastries
 44

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

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



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Villa Sienna

Starters:

vine-ripe tomatoes, fresh mozzarella, basil, balsamic vinegar,
EVOO

Antipasto display of roasted vegetables, marinated olives and
parmigiana reggiano
tossed Caesar salad, focaccia croutons and shaved parmesan
with garlic Caesar dressing on the side

Entrees:

freshly prepared penne pasta tossed with hot Italian sausage,
broccolini, basil plum tomato sauce with crushed red pepper and
grated pecorino
breast of chicken with capers, rosemary jus
grilled garlic rubbed flank steak, marsala mushroom ragout

Desserts:

assorted Italian themed petite desserts
46

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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risk of foodborne illness



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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

Hoison Glazed Short Ribs

distinctive 5-spice hoison marinated and braised, served with potato pave and haricot vert
42

Tequila Lime Marinated Chicken

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

Almond Crusted Chicken Breast

wild rice pilaf, seasonal vegetables, dijon mustard butter sauce
40

Oven Roasted Chicken Supreme

orecchiette pasta, crispy Portobello mushrooms, lemon pine nut gremolata, garlic chicken jus
40

Petite Filet

served with cheddar and chive Mashed potatoes, seasonal vegetable medley, mushroom ragu
52

Miso Salmon

miso marinated salmon with vegetable bundle, and artichoke ravioli with mushroom cream sauce
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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Pacific Halibut

wild mushroom risotto, seasonal vegetables, citrus cream sauce
46

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
50

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

Tex-Mex

Crisp tortilla chips, fresh salsa and guacamole
 Chicken taquitos with salsa and sour cream
 Mini beef burritos
 Cheese and bean cornucopia
 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

Enhancements

Fresh Fruit Display

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

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) 14

Carving Stations:

*Culinary attendant fee
 ~ per attendant 150

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

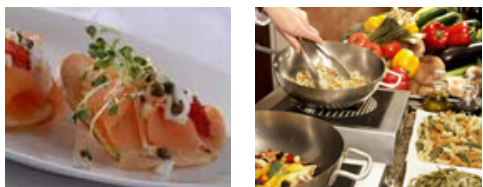
Baron of Beef, Roasted Garlic Spice Rub

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

^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
150

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All pricing is per person unless otherwise noted. Prices are exclusive of 21% taxable service charge and 8% state sales tax.

One bartender required for every 100 guests

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



All pricing is per person unless otherwise noted. Prices are exclusive of 21% taxable service charge and 8% state sales tax.



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

- Smoked chicken salad, mango relish
- Pecan chicken profiteroles
- 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
- Hummus with kalamata olive in a mini bouche
- Prosciutto wrapped melon
- Bay shrimp, smoked salmon and cream cheese on a round tartlet
- ~ per item
- 5

- Grilled shrimp topped with mango and papaya chutney
- Seared scallop, sweet red pepper, olive, caper relish
- Chilled jumbo shrimp served with cocktail sauce, Tabasco, lemon and lime wedges
- Fresh mozzarella and sun dried tomato on a crostini
- Gorgonzola mousse with caramelized onion in a round tartlet
- Lobster medallion with cream on a pumpnickel baguette
- Peppered beef with boursin cheese and chives on a polenta round rose
- Salmon rose with black caviar on a crostini
- 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, kalamata olive basic marinade
- ~ 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

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)
 12

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

Vegetable Crudites

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



All pricing is per item unless otherwise noted. Prices are exclusive of 21% taxable service charge and 8% 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
- Grilled chicken and cheese quesadilla, house salsa and guacamole
- Mini chicken wellington
- Chicken cashew spring roll with plum sauce
- Chicken wonton with soy sauce
- Mini pizza with goat cheese & sundried tomatoes
- Texas white wings, chicken breast brochette with jalapeno slivers wrapped in dry-cured bacon
- ~ per item
- 5

- Dungeness crab cakes, red pepper sauce
- Mushroom caps, sausage and fresh herbs
- Jumbo scallop wrapped in bacon
- Mini beef wellington
- Beef sate, ginger sauce
- Coconut prawns, mango salsa
- Mini vegetable wellington
- Beef New York strip brochette with bell pepper and onion
- 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

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)
 12

Domestic and Imported Cheese Display

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

Vegetable Crudités

Selection of fresh garden vegetables served with hummus, ranch dips grissini sticks
 (minimum of 25 guests)
 9



All pricing is per item unless otherwise noted. Prices are exclusive of 21% taxable service charge and 8% 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

Mini Dessert Cups

Mini Layered Dessert cups:
 Marble cake with dulce de leche
 Oreo mousse
 White cake with fresh strawberry
 Chocolate mousse
 White chocolate & mango
 Mocha with shaved chocolate
 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

Cordials & Cognacs

Amaretto Di Sorono
 Baileys Irish Cream
 Kahlua
 Grand Marnier
 Courvoisier VS
 10

Bartender attendant fee
 ~ per bartender
 150

One bartender required for every 100 guests



All pricing is per person unless otherwise noted. Prices are exclusive of 21% taxable service charge and 8% 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 21% taxable service charge and 8% 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



All pricing is per drink unless otherwise noted. Prices are exclusive of 21% taxable service charge and 8% 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 21% taxable service charge and 8% 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 21% taxable service charge and 8% 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 21% taxable service charge and 8% state sales tax.

Bartender attendant fee
~ per bartender
150

One bartender required for every 100 guests

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All food and beverage prices are subject to a 21% taxable service charge and 8% state sales tax.



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



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



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



All pricing is per bottle unless otherwise noted. Prices are exclusive of 21% taxable service charge and 8% state sales tax.