eMenus

S Sheraton



starwood

Hotels and
Resorts

S Sheraton

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WESTIN

FOUR X POINTS

LUXURY
collectio#

aloft

HOTELS

TRIBUTE
PORTFOLIO

DESIGN HOTELS





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

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

30

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

Enhancements

Assorted Soft Drinks

~ per item

4

Seasonally Inspired Fruit Display

10

Individually made Parfaits

Creamy Greek Yogurt and Crunchy Granola Parfait

~ per item

-

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













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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

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

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

steel Cut Oatmeal dried fruits, brown sugar, cream

8

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

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

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

Assorted Soft Drinks ~ per item 4



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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









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

Jump Start

assorted energy and granola bars whole seasonal fresh fruit dried fruit and trail mix 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

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

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WESTIN FOUR X POINTS

---- 6 -----

LUXURY

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Enhancements

BEVERAGES

Bottled Water ~ per item

Assorted Soft Drinks

~ per item

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

Freshly Brewed Starbucks® Coffee and Decaffeinated Coffee

~ per gallon

62

Seasonally Inspired Fruit

Display

~ per person 10

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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 macroons regular and chocolate milk

17





WESTIN FOUR X POINTS

Enhancements

Bottled Water

~ per item

4

Assorted Soft Drinks

~ per item

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

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Ice Cream Bars

~ per dozen

48

Assorted Jumbo Cookies

~ per dozen

38

Double Fudge Brownies

~ per dozen

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 vineripened 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 Water

~ per item

4

Acqua Panna Mineral Water

~ per item

5.25

San Pellegrino Sparkling Water

~ per item

5.25









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

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 vineripened tomatoes, jalapeno peppers and black olives

chocolate dipped macaroons and assorted new york cheesecake bites

36

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

Assorted Fruit Smoothies

~ per item

6

Lemonade

~ per gallon

50

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---- 11 -----



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DESIGN HOTELS





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

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

chef's seasonal desserts

Enhancements

Roasted Tomato Bisque with Basil Soup 5

Old Fashioned Chicken Noodle Soup

Beverages

Assorted Soft Drinks

~ per item

Bottled Water

~ per item

Acqua Panna Mineral Water

~ per item

5.25

San Pellegrino Sparkling Water

~ per item

5.25











WESTIN FOUR**X** POINTS

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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



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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









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

Roasted Tomato Bisque with Basil Soup

Assorted Soft Drinks

~ per item

4

Bottled 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

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





---- 16 -----





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

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 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





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

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









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

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

DESIGN HOTELS

~ per item

4

Assorted Soft Drinks

~ per item

4

Bottled Water

~ per item

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





Villa Sienna

Starters:

vine-ripe tomatoes, fresh mozzarella, basil, balsamic vinegar, $\ensuremath{\mathsf{EVOO}}$

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

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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









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

-

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





Pacific Halibut

wild mushroom risotto, seasonal vegetables, citrus cream sauce

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 Extravagence

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

V Vegetarian Portobello Ravioli

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

40





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

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pride ourselves in providing gluten friendly menu choices. While we endeavor to carefully prepare those meals to accommodate a glutenfree 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









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

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

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

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

~ per itei 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 bourne illnesses









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

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

starwood Hotels and



FOUR X POINTS

IN

Enhancements

Carving Stations:

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 ius

(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

aloft

THE LUXURY







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

One bartender required for every 100 guests

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















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

5

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

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 pumpernickel 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

Enhancements

Crab, Artichoke and Spinach Dip Platter

Toasted croutons (minimum of 25 guests)

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)

1

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

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









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

- pe 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)

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









Dessert Table

Each dessert table includes fresly 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

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

Bartender attendant fee ~ per bartender

150

One bartender required for every 100 guests









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









Cash

**Cash bar prices are per drink

Familiar Brands

Smirnoff Vodka
Beefeater Gin
Cruzan Rum
Sauza Blue Tequila
Jim Beam Bourbon
Seagrams 7 Whiskey
Grants Scotch
E & J Brandy
~per drink
7

Favorite Brands

Absolut Vodka
Tanqueray Gin
Bacardi Superior Rum
Sauza Hornitos Tequila
Knob Creek Bourbon
Jack Daniels Whiskey
Dewars Scotch
Hennessey
~ per drink 8

Appreciated Brands

Grey Goose Vodka Hendrick's Gin Captain Morgan Patron Silver Tequila Makers Mark Crown Royal Johnnie Walker Black 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)

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

Bartender attendant fee ~ per bartender 150

One bartender required for every 100 guests





Domestic Beers

Budweiser Bud Light

~ per drink 5.50

Imported Beers

Corona Heineken ~ per drink 6

Micro Brew

Sam Adams ~ per drink 6.50

Wine

House selection 8.50

Cordials & Cognacs

Amaretto Di Sorono Baileys Irish Cream Kahlua Grand Marnier Remy Martin V.S.O.P ~ per drink 10.50

Bartender attendant fee ~ per bartender 150

One bartender required for every 100 guests









Host

**Host bar prices are per drink

Familiar Brands

Smirnoff Vodka
Beefeater Gin
Cruzan Rum
Sauza Blue Tequila
Jim Beam Bourbon
Seagrams 7 Whiskey
Grants Scotch
E & J Brandy
~ per drink
6.75

Favorite Brands

Absolut Vodka
Tanqueray Gin
Bacardi Superior Rum
Sauza Hornitos Tequila
Knob Creek Bourbon
Jack Daniels Whiskey
Dewars Scotch
Hennessey
~ per drink
7.75

Appreciated Brands

Grey Goose Vodka Hendrick's Gin Captain Morgan 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





Domestic Beers

Budweiser **Bud Light**

~ per drink 5.25

Imported Beers

Corona

Heineken

~ per drink

5.75

Micro Brew

Sam Adams

~ per drink

6

Wine

House selection

~ per drink 7.75

Cordials & Cognacs

Amaretto Di Sorono Baileys Irish Cream Kahlua **Grand Marnier** Remy Martin V.S.O.P.

~ per drink

Bartender attendant fee

~ per bartender

150

One bartender required for every 75 guests









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 Saphire

~ 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

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 ius

(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.



Sheraton

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

Bartender attendant fee ~ per bartender 150

One bartender required for every 100 guests







aloft





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 Saphire

~ 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







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Bartender attendant fee ~ per bartender 150

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Wine - White

All prices are per bottle

Champagne & Sparkling Wines

Freixenet Champagne Split 7.50 J Roget 32 Chandon Brut Classic 52

Sauvignon Blanc

Two Vines, Washington 34 Kim Crawford, Marlborough, New Zealand 36

Chardonnay

Seven Falls, California 38 BV Century Cellars, California 32 Magnolia Grove, California 34

White Zinfandel

Beringer, Napa Valley 32

Pinto Grigio

Placido, Vento, Italy 32 Bollini, Trentino-Alto Adige, Italy 44

Wine - Red

Pinot Noir

Canyon Road, California 32 DeLoach, California 42

Merlot

Seven Falls, Washington 42 Glass Mountain, California 32 Cellar #8, California 38

Cabernet Sauvignon

BV Century Cellars, California 32 Magnolia Grove, California 34 Beringer Knights, California 45

Blends

Greg Norman, Australia Cabernet / Merlot Blend 38 Trivento, Argentia Cabernet / Malbec Blend 36





COLLECTIO*

MERIDIEN

TRIBUTE
PORTFOLIO



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