



food
FOR

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A LA CARTE

Freshly Brewed Starbucks® Regular and Decaffeinated Coffee Service
\$65 per Gallon

Tazo® Herbal Teas
\$65 per Gallon

Soft Drinks
Classic Coke®, Diet Coke®, Sprite® and Dasani® Bottled Water
\$4 each

Perrier® Mineral Water
\$4.50 Each

Evian® Water
\$5.50 Each

Vitamin Water®
\$5.50 Each

Crystal Light® Sugar-Free Beverages
\$5 Each

Starbucks® Frappuccino
\$6 Each

Red Bull®
\$6 Each

Monster® Energy Drinks
\$6 Each

Fresh Brewed Luzianne® Iced Tea, House Made Lemonade
\$40 per gallon

Season's Fresh Fruit Infused Water
\$55 per Two Gallons

Fresh Florida Orange, Grapefruit, Apple, or Cranberry Juices
\$40 per Gallon

Bottled Naked® Juice Smoothies
\$6.50 Each

Assorted Greek Yogurt
\$3.50 Each

Season's Picked Whole Fruit
\$42 Dozen

Cuban Breakfast Sandwiches
Scrambled Eggs, Black Forest Ham and Swiss Cheese on Pressed Cuban Bread
\$48 Dozen

Assorted Bagels & Cream Cheese
\$46 Dozen

Assorted Clif® Energy Bars
\$6 Each

Season's Picked Fresh Fruit, Granola and Yogurt Parfaits
\$4.50 Each

Assorted Mixed Nuts
\$6 per Person

Almond Biscotti
\$48 Dozen

Bar Snack Mix
\$4 per Person

Double Fudge Brownies or Blondie's
\$48 Dozen

Assorted Ice Cream Bars and Fruit Bars
\$48 Dozen

Fresh Chocolate Dipped Strawberries
\$48 Dozen

Individual Bag Chips, Pretzels and Popcorn
\$2.50 Each

Bakery Fresh Cupcakes
Vanilla, Chocolate, Red Velvet, and Carrot.
\$50 Dozen

Freshly Baked Gourmet Jumbo Cookies
Chocolate Chip, Oatmeal Raisin, Sugar, Macadamia Nut and Fudge Brownie
\$48 Dozen

Food and Beverage prices are subject to 23% service charge, 7% sales tax and may change without notice.

Custom menus may be created.

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BREAKFAST TABLES

Sheraton Sunrise

Season's Picked Fresh Sliced Fruit
House Made Granola
Assorted Low-Fat Greek Yogurts
English Muffins
\$21

New York Bagel

Season's Picked Fresh Sliced Fruit
Fresh Assorted New York Style Bagels
Chive, Sun-Dried Tomato, Pesto, and Plain Philadelphia Cream Cheeses
Fluffy Scrambled Eggs with Shredded Mozzarella and Cheddar Cheese
\$24

Lox and Bagel

Santa Barbara Coastal Norwegian Smoked Salmon
Chopped Hard Boiled Eggs, Capers, Diced Onions, Sliced Tomatoes
Assorted Bagels, Lemon Chive Cream Cheese
\$27

Healthy Choice*

Season's Picked Fresh Sliced Fruit
Fluffy Scrambled Eggs, Turkey Bacon, Chicken Apple Sausage,
Oven Roasted Red Bliss Potatoes, Onions, Peppers, Paprika and Thyme
Steel Cut Oatmeal, Brown Sugar, Cranberries, Raisins,
Chopped Walnuts, Almonds, Pecans
\$30

Riverwalk*

Season's Picked Whole Fruit
Fluffy Scrambled Eggs
Oven Roasted Red Bliss Potatoes, Onions, Peppers, Paprika and Thyme
Applewood Smoked Bacon, Country Sausage Links
Vanilla Greek Yogurt
Steel Cut Oatmeal, French Toast, Vermont Maple Syrup
\$ 27

Breakfast Tables include:

Florida Orange Juice
Assorted Mini Danishes, Mini Croissants, Mini Glorious Morning Muffins,
Organic 3 Grain Bread, Butter, Marmalades, Jellies, Preserves
Freshly Brewed Starbucks® Coffees and Tazo® Teas.

***Minimum 15 Guests**

Food and Beverage prices are subject to 23% service charge, 7% sales tax and may change without notice.

Custom menus may be created. Service based on 60 minutes continuous service. A surcharge will be applied for service lasting longer than 60 continuous minutes

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BREAKFAST TABLE ENHANCEMENTS

Belgium Waffle Station

Fresh Berries, Chocolate Chips, Sliced Bananas, Nutella®, Whipped Cream, Vermont Maple Syrup

\$ 10 

Pancake Station

Fresh Berries, Chocolate Chips, Sliced Bananas, Nutella®, Whipped Cream, Vermont Maple Syrup

\$ 10 

Fruit Carving Station

Selection of Tropical Fruits and Melons Carved to Order

\$10 

Omelet Station

Farm Fresh Eggs with Tomatoes, Mushrooms, Ham, Onions, Peppers, Spinach, Bacon, Chorizo, Mozzarella, Pepper Jack and Cheddar

\$ 11 

Grits Station

Bay Shrimp, Chopped Ham, Bacon Bits, Chives, Cheddar Cheese, Goat Cheese, Garlic, and Sour Cream

\$10

Cuban Style Breakfast Sandwich

Ham, Fluffy Scrambled Eggs and Swiss Cheese Pressed on Buttered Cuban Bread

\$6



Chef required \$75

PLATED BREAKFAST

American

Fluffy Scrambled Eggs with Sour Cream, Bacon
Grilled Asparagus and Half Roasted Tomatoes

\$23

Ybor Scramble

Fluffy Scrambled Eggs with Jalapeno Jack Cheese, Ham, Peppers, Tomatoes
Sour Cream and Guacamole

\$23

Plated Breakfasts are served with:

Florida Orange Juice

Oven Roasted Red Bliss Potatoes with Onions, Peppers, Paprika and Thyme
Diced Fruit Shooters

Assorted Mini Danishes, Mini Croissants, Mini Glorious Morning Muffins
Butter, Marmalades, Jellies, Preserves

Freshly Brewed Starbucks® Coffees and Tazo® Teas

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BREAKS



Take me to the Movies

Fresh Popcorn
Assorted Candies,
Miss Vickie's® Assorted Chips
Pretzels, Cracker Jacks®
Assorted Soft Drinks and Bottled Waters
\$15

Tutti Frutti

Whole Apples, Oranges,
Bananas, Grapes
Sliced Honeydew,
Cantaloupe, Pineapples
Seasonal Mixed Berries
Kellogg's Fruit Bars®
Assorted Greek Yogurts
Florida Orange Juice
\$13

Mediterranean

Hummus with Grilled Naan Bread
Olive Tapenade, Gourmet Crackers
Fresh Vegetable Crudités
Jalapeño Ranch Dressing
Melted Brie Cheese Fondue
with Artisanal Breads for Dipping
Freshly Brewed Starbucks® Coffees
and Assorted Tazo® Teas.
Assorted Soft Drinks and Bottled Waters
\$17

Citrus

Fresh Florida Orange Juice, Assorted
Citrus Candies, Orange Blossom Muffins,
Cheese Blintzes with Orange Marmalade,
Sun Chips®, Sunkist Orange® Sodas,
Citrus Infused Water
\$13

Bayshore

Granola Bars, Trail Mix
Assorted Greek Yogurts
Fruit Skewers with Yogurt Dipping Sauce
Freshly Brewed Starbucks® Coffees
and Assorted Tazo® Teas.
Assorted Soft Drinks and Bottled Waters
\$15

South of the Border

Tri-color Tortilla Chips
Fresh Salsa, Guacamole, Sour Cream,
Warm Nacho Cheese
Traditional Sopapillas
Assorted Soft Drinks and Bottled Waters
\$12


Artisanal

Salami, Soppressata, Ham, Prosciutto,
Brie, Gruyere, Mixed Olives
Crosthini, Assorted Gourmet Crackers
Still and Sparkling Waters
\$17

The Energizer

Build Your Own Trail Mix with
Chocolate Chips, Dried Cranberries,
Raisins, Almonds, Pecans, Granola,
Shaved Coconut, M&M's®,
Assorted Dried Fruits and Sunflower Seeds
Freshly Brewed Starbucks® Coffees
and Assorted Tazo® Teas.
Assorted Soft Drinks and Bottled Waters
\$16

Smoothie

Strawberry Smoothies,
Banana and Peanut Butter Smoothies,
Coconut and White Chocolate Smoothies,
House Made with Fat Free Yogurt
Trail Mix, Granola Bars, Protein Bars
\$14 

Sweet Street

Freshly Baked Assorted Cookies
Double Fudge Brownies and Blondies
Freshly Brewed Starbucks® Coffees
and Assorted Tazo® Teas.
Assorted Soft Drinks and Bottled Waters
\$13

I Scream for Ice Cream

Minimum 25 Guests
Vanilla Bean Ice Cream
Chocolate and Caramel Sauces,
Almonds, Walnuts, Pecans,
Sliced Strawberries, Sliced Bananas,
Maraschino Cherries, Whipped Cream,
Nutella®, M&M's®, Rainbow Sprinkles,
Pretzel Sticks, Oreo® Cookie Crumbles,
Rice Krispy® Treats
Freshly Brewed Starbucks® Coffees
and Assorted Tazo® Teas.
Assorted Soft Drinks and Bottled Waters
\$15 

 **Chef required \$75**

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Custom menus may be created. All breaks based on 60 minutes continuous service. A surcharge will be applied for breaks lasting longer than 60 continuous minutes.

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LUNCH TABLES

All Tables served with Iced Tea

In the Deli

German Potato Salad
 NY Deli Style Coleslaw
 Fruit Salad
 Make Your Own Sandwich
 Thinly Sliced Roast Beef, Black Forest Ham, Roasted Turkey
 Horseradish Cream, Spicy Mustard, Red Pepper Aioli
 Swiss, Provolone, Muenster, Cheddar
 Assorted Individual Chips
 Lettuce, Tomatoes, Red Onions, Pickles
 Wheat, Rye, White, Brioche Roll
 Double Fudge Nut Brownies
 Assorted Artisan Cookies
\$31

Wrap it up

Mixed Greens with Tomatoes, Cucumbers, Red Onions, Feta, Wild Berry Vinaigrette
 Traditional Hummus with Olive Oil, Grilled Naan Bread
 Torn Hearts of Romaine Salad, Croutons, Shaved Parmesan,
 Garlic Parmesan Dressing

Pre-made wraps- choose three:

Turkey and Provolone Wrap, Bibb Lettuce, Tomato,
 Honey Dijon Sauce, Herb Tortilla
 Ham and Swiss Wrap, Bibb Lettuce, Tomato,
 Black Pepper Mayo, Sun Dried Tomato Tortilla
 Roast Beef and Cheddar Wrap, Bibb Lettuce, Tomato,
 Horseradish Cream, Flour Tortilla
 Portobello and Roasted Pepper Wrap, Bibb Lettuce, Tomato,
 Pesto Aioli, Spinach Tortilla
 Flourless Chocolate Cake
 Strawberry Short Cake

\$32

The Tuscany *

Panzanella Salad with Tomatoes, Cucumbers, Red Onions, Croutons, Arugula, Feta,
 Red Wine Vinaigrette
 Traditional Caesar Salad with Crisp Romaine, Shaved Parmesan, Croutons,
 Caesar Dressing
 Pesto Chicken, Tomato Ciligiene Salad
 Seared White Fish, Lemon Tomato Sauce
 Rustic Meatballs of Beef and Pork, Marinara Sauce, Shredded Mozzarella
 Penne Al Forno, Blush Sauce, Mozzarella, Parmesan Cheeses
 Roasted Seasonal Vegetables
 Artisanal Breads
 Homemade Tiramisu
 Napoleons
 Cannolis
\$38

***Minimum 25 Guests**

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LUNCH TABLES

All Tables served with Iced Tea

All American *

Spinach Salad with Applewood Bacon Lardoons, Spicy Pecans,
Red Onion Marmalade, Bleu Cheese,
Mustard Vinaigrette
Pasta Salad with Penne Pasta, Roasted Seasonal Vegetables,
Sun Dried Tomato Vinaigrette
Grilled BBQ Chicken Breast
½ Pound Angus Beef Hamburgers
Kosher Foot Long Hot Dogs
Lettuce, Tomatoes, Red Onions, Pickles
Swiss, Provolone, Muenster, Cheddar
Brioche Rolls, Warm Hot Dog Buns
Corn on the Cob
Traditional Baked Beans
Apple Pie Tarts
Individual Strawberry Shortcakes
Pecan Pie
\$36

The Floribbean *

Roasted Corn and Black Bean Salad with Roasted Peppers, Arugula, Jicama Slaw
Spinach Arugula Salad with Strawberries, Candied Walnuts, Papayas,
Queso Fresco, Raspberry Vinaigrette
Curried Chicken, Lemongrass, Ginger
Blackened Mahi-Mahi, Lime Beurre Blanc, Steamed Yucca
Cured Pork Loin, Cilantro, Lime, Habanero, Mojo
Red Beans and Jasmine Rice
Roasted Squash Mélange, Chayote, Calabaza, Zucchini, Yellow Squash
Pan Cubano
Tres Leches Cake
Coconut Flan
Dulce de Leche
\$40

Mexican Fiesta *

Chicken Tortilla Soup
Tortilla Chips with Roasted Tomato Salsa, Sour Cream, Guacamole
Mexican Cucumber and Jicama Salad, Citrus-Avocado Dressing
Mixed Bean Salad with Chorizo, Roasted Corn, Chipotle-Pepper Vinaigrette
Creamy Jalapeno-Cilantro Slaw
Fish Tacos, Shaved Cabbage, Sour Cream
Grilled Chicken, Ancho Peppers, Tomatillo Salsa Verde
Beef Fajitas, Grilled Peppers, Onions
Roasted Vegetable Tostada, Queso Fresco
Mexican Rice
Frijoles
Warm Flour Tortillas
Sopapillas
Churros
Mexican Spiced Chocolate Cake
\$38

*Minimum 25 Guests

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PLATED LUNCH

Salads Choice of One

- Tomato Caprese Salad with Baby Arugula, Fresh Mozzarella, Balsamic Reduction
- Traditional Caesar Salad with Crisp Romaine, Brioche Croutons, Shaved Parmesan, Caesar Dressing
- Baby Spinach Salad with Orange Segments, Bleu Cheese Crumbles, Toasted Almonds, Bacon Caramelized Onion Vinaigrette
- Field Green Bouquet with Grape Tomatoes, Bleu Cheese Crumbles, Candied Walnuts, Dried Cranberries, Wild Berry Vinaigrette
- Steakhouse Salad with Iceberg Wedge, Brioche Croutons, Bacon Lardons, Blue Cheese Dressing

ENTREES

Pan Seared Atlantic Salmon

Pecorino Polenta
Fennel Salad
\$36

Classic Chicken Picatta

Lemon Scented Angel Hair Pasta
Artichokes, Caper White Wine Sauce
\$34

Oven Roasted Bone-In Chicken Breast

Garlic Mashed Potatoes
Tomato Cream
\$35

Citrus Glazed Florida Grouper

Lemon Mascarpone Risotto
Roasted Tomato Nage
\$38

Churrasco Skirt Steak

Whipped Sweet Potatoes
Chimmichurri Sauce
\$39

Petite Filet Mignon

English Pea Risotto
Tomato Béarnaise
\$43

Vegetable Curry

Fresh Seasonal Vegetables
Jasmine Dirty Rice
\$27

All Lunch Entrees are Served with Your Choice of One Salad, Our Chef's Choice of Starch
Fresh Seasonal Vegetables, Dessert, Artisanal Breads and Iced Tea.

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SHERATON BOXED LUNCHES \$30

Sliced Roast Beef

Creamy Horseradish Boursin Spread,
Lettuce, Tomato, Onion, Kaiser Roll

Smoked Turkey

Swiss, Lettuce, Tomato, Chipotle Aioli,
Kaiser Roll

Honey Smoked Ham

Aged Cheddar Cheese, Lettuce, Tomato,
Onion Focaccia

Grilled Vegetables

Portobello Mushrooms, Mozzarella
Cheese, Lettuce, Tomato, Onion,
Tomato Herb Tortilla

Boxed Lunches Include:

Italian Pasta Salad

Season's Picked Whole Fruit

Bag of Miss Vickie's® Kettle Chips

Fresh Baked Gourmet Cookie

PLATED SALADS

Classic Caesar Salad

Crisp Romaine Lettuce
Fresh Grated Parmesan Cheese
Homemade Garlic Croutons
Creamy Caesar Dressing

\$24

Add Chicken \$5

Add Steak \$6

Add Salmon \$7

Pear & Goat Cheese Salad

Our Signature Salad with Chevre Goat
Cheese, Dried Cranberries, Pears,
Port Wine Vinaigrette

\$25

Add Chicken \$5

Add Steak \$6

Add Salmon \$7

Duo Salad Sampler

Apple Roasted Chicken Salad and Tuna
Salad on a bed of Wild Garden Greens

\$28

Plated Salads Include:

Artisanal Breads, Chef's Choice of
Dessert, Iced Tea

Food and Beverage prices are subject to 23% service charge, 7% sales tax and may change without notice.

Custom menus may be created.

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DISPLAYS

Fresh Seasonal Vegetables

Red Pepper Aioli, Herbed Ranch Dressing

\$7 Person

Artisanal Cheese

Fresh Berries, Gourmet Crackers, Crostini

\$7 Person

Artisanal Cheese and Fruit

Honeycomb, Dried Fruit, Seedless Grapes, Preserves, Sliced Baguettes, Gourmet Crackers

\$12 Person

Warm Spinach, Artichoke Dip and Chilled Crab Dip

Cambozola Cheese, Gourmet Crackers, Crostini

\$12 Person

Fresh Tropical Fruit

Mangos, Papayas, Melons, Pineapples, Kiwis, Star Fruit, Pina Colada Sauce

(Subject to availability)

\$8 Person

Antipasti

Cured Italian Meats, Artisanal Cheeses, Grilled Zucchini, Yellow Squash,
Asparagus, Roasted Peppers, Olives, Italian Breads

\$12 Person

Mediterranean

Hummus, Baba Ghanoush, Olive Tapenade, Carrot Salad, Dolmates,
Red Pepper Dip, Feta, Grilled Naan Bread, Pita Chips

\$10 Person

Tower of Seafood

Poached Shrimp, King Crab Legs, Raw Oysters on Ice, Tabasco®,
Horseradish Sauce, European Cocktail Sauce, Cajun Remoulade, Lemons, Limes
Ice Sculpture Recommended

\$18 Person

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ACTION STATIONS

Minimum 50 Guests

Action Stations are Charged Per Person / Per Hour

Pasta

Cheese Tortellini with Peas,
Tomatoes, Parmesan,
Alfredo Sauce
Penne Pasta with Mushrooms,
Spinach, Asiago Cheese,
Marinara Sauce
Artisanal Breads

\$18 Person

Add Chicken- \$2, Shrimp- \$5

French Fry

Sweet Potato Fries,
Cinnamon Sugar
Thick Cut Fries, Cajun Spiced
Shoestring Fries, Parmesan Truffle
Yucca Fries, Sea Salt, Mojo
Fresh Potato Chips,
Salt and Vinegar
Ketchup, Mayonnaise,
Warm Cheese Sauce

\$15 Person

Risotto and Gnocchi

English Pea Risotto, Wild
Mushroom Risotto, Fresh Gnocchi,
Prosciutto, Spinach, Sun Dried
Tomatoes, Garlic Cream Cheese,
Shaved Parmesan,
Artisanal Breads

\$20 Person

Sliders

Based on Two Per Person

Mini Angus Burgers, Chicken
Breast, Pulled Pork, Warm Brioche
Rolls, Shaved Lettuce, Tomatoes,
Onions, Pickles, Smoked Pepper
Ketchup, Caramelized Onion Mayo

\$20 Person

Mashed Potato Martini

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

\$14 Person

Southern Grits

Brie, Cheddar, Goat Cheese,
Bleu Cheese Crumbles, Chives,
Bay Shrimp, Chopped Ham,
Smoked Bacon Bits,
Sour Cream

\$15 Person

Crab Cakes

Jumbo Lump Cake Meat,
Old Bay® Aioli

\$18 Person

CARVING STATIONS

Grilled Beef Tenderloin

Serves 30 People

Truffle and Mushroom Ragout,
Artisanal Breads

\$400

Spice Rubbed Beef

Prime Rib

Serves 30 People

Natural Jus, Horseradish Cream,
Artisanal Breads

\$ 350

Herb Crusted Strip Loin

Serves 30 People

Red Wine Demi, Horseradish
Cream, Stone Ground Mustard,
Artisanal Breads

\$ 325

Clove Ham

Serves 40 People

Pineapple Chutney,
Spicy Mustard,
Artisanal Breads

\$250

Mojo Pork Loin

Serves 25 People

Spicy Mango Compote,
Artisanal Breads

\$225

Sage Rubbed Turkey

Serves 25 People

Pan Gravy, Cranberry Mustard,
Artisanal Breads

\$200



Chef / Attendant required \$75

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CHILLED HORS D' OEUVRES

Per 50 Pieces

Smoked Chicken Salad Tartlets	\$225
Tuna Tartar, Pickled Daikon, Wasabi Cream, Wonton Shell	\$225
Sesame Seared Tuna with Mango Salsa	\$225
Vegetable Ratatouille, Olive Toast, Manchego Cheese	\$175
Shrimp Gazpacho Shooters	\$225
Lobster Mango Shooters	\$225
Duo Melon and Prosciutto, Balsamic Drizzle	\$175
Marinated Olives, Feta	\$175

HOT HORS D' OEUVRES

Per 50 Pieces

Boursin Stuffed Artichokes	\$175
Vegetable Spring Rolls, Plum Sauce	\$145
Beef Tenderloin Pinchos	\$225
Mini Pressed Cubans	\$175
Spicy Beef Empanadas	\$155
Boursin and Spinach Filo	\$175
Coconut Chicken	\$210
Mango Coconut Shrimp, Pina Colada Sauce	\$225
Chicken Pinchos	\$200
Shrimp Satay	\$225
Asparagus Roll Ups	\$145
Kale Dumplings (Vegan)	\$175
Spinach and Vegetable Dumplings (Vegan)	\$175
Turkey Tenderloin Wrapped in Applewood Smoked Bacon	\$210
Florida Bay Poached Jumbo Shrimp, Horseradish Sauce	\$225
Mini Crab Cakes, Old Bay® Aioli	\$225
Coconut Shrimp, Sweet Chili Sauce	\$225

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BEVERAGE

Host Bar Packages

Call Brands

Smirnoff® Vodka, Beefeater® Gin, Bacardi® Rum, Sauza® Gold Tequila
 Johnnie Walker® Red Label Scotch,
 Jim Beam® Bourbon and Seagram's® 7
 Budweiser®, Bud Light®, Corona®, Heineken®
 Chardonnay, Pinot Grigio, Merlot, Cabernet Sauvignon
First Hour \$16 /Each Additional Hour \$10

Premium Brands

Absolute® Vodka, Tanqueray® Gin, Bacardi® Rum, Captain Morgan® Spiced Rum,
 Malibu® Coconut Rum, Jose Cuervo® Tequila, Johnnie Walker® Black Scotch,
 Jack Daniel's® Bourbon and Seagram's® 7
 Budweiser®, Bud Light®, Michelob Ultra®, Corona® and Amstel Light®
 Chardonnay, Pinot Grigio, Merlot, Cabernet Sauvignon
First Hour \$18 /Each Additional Hour \$12

Top Shelf Brands

Ketel One® Vodka, Bombay® Sapphire Gin, Bacardi® Rum, Captain Morgan® Spiced Rum,
 Malibu® Coconut Rum, Patron® Silver Tequila, Chivas Regal® Scotch,
 Makers Mark® Bourbon and Crown Royal® Whiskey
 Budweiser®, Bud Light®, Michelob Ultra®, Corona®, Amstel Light® and Blue Moon®
 Chardonnay, Pinot Grigio, Merlot, Cabernet Sauvignon
First Hour \$20 /Each Additional Hour \$14

Beer, Wine and Soft Drinks Bar

Budweiser®, Bud Light®, Corona®, Heineken®
 Chardonnay, Pinot Grigio, Merlot, Cabernet Sauvignon
 Assorted Soft Drinks and Bottled Waters
First Hour \$12 /Each Additional Hour \$8

Non-alcoholic Soft Drinks and Fruit Infused Water Bar

First Hour \$8 /Each Additional Hour \$6

Beverages on Consumption Hosted or Cash

Cordials & Top Shelf	\$9
Premium Brands	\$8
Call Brands	\$7
Wine by the Glass	\$7
Import Beer	\$6
Domestic Beer	\$5
Soft Drinks & Bottled Waters	\$3

A bartender charge of \$75.00 per bar will be charged if sales are less than \$500 per bartender.
 One bartender per 100 guests is recommended.

All Food and Beverage prices are subject to 23% service charge, 7% sales tax and may change without notice.

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DINNER TABLES

Minimum 50 Guests
90 Minutes Continuous Service

Sheraton Riverwalk

Salad Selections

Choice of Two

- Caesar Salad with Romaine, Croutons, Shaved Parmesan Cheese, Caesar Dressing
- Pumpkin Mixed Green Salad with Special Blend Greens, Grape Tomatoes, Feta Pumpkin Seed Vinaigrette
- Chopped Iceberg with Bacon Bits, Tomatoes, Candied Walnuts, Bleu Cheese Crumbles, Jalapeño Ranch
- Sheraton House Salad, Grape Tomatoes, Shredded Carrots, Cucumbers, Red Onions, Ranch or Balsamic Vinaigrette
- Three Bean Salad with Black, Red, and Green Beans, Roasted Vegetables, Herb Mustard Vinaigrette

Entrée selections

Choice of Two \$43 Choice of Three \$48

- Seared Mediterranean Salmon, Olives, Feta, Tomatoes, and Jalapeños
- Grilled Salmon, Roasted Fennel, Artichokes, Dill, Cucumber Cream
- Seared Florida Grouper, Tomato Pepper Relish
- Pan Seared Chicken Breast, Honey, Ginger, and Mango Chutney
- Grilled Chicken Breast, Green Pepper Corn Jus
- Chicken Picatta, Asiago Cheese Batter, Lemon Caper Sauce
- Chicken Saltimbocca, Prosciutto, Sage, Artichokes, Brown Butter Sauce
- Churrasco Skirt Steak, Cilantro Lime Marinade
- Jerk Mahi-Mahi, Tropical Fruit Relish
- Grilled Mahi-Mahi, Spinach Cream Sauce
- Fried Catfish, Cajun Remoulade

Sides

Choice of Two

- Creamy Polenta
- Wild Rice Pilaf
- English Pea Risotto
- Garlic Yukon Mashed Potatoes
- Sweet Potato Casserole
- Oven Roasted Red Bliss Potatoes
- Garlic Fingerling Potatoes
- Green Beans Almondine
- Steamed Broccoli
- Grilled Asparagus
- Roasted Squash – Zucchini, Yellow, Butternut
- Chef's Choice Oven Roasted Vegetables

Deserts

Choice of One

- NY Style Cheesecake, Berry Compote
- White Chocolate Mousse, Mixed Berries
- Carmel Flan, Macerated Berries
- Citrus Lemon Cake, Seasonal Fresh Berries
- Flourless Chocolate Cake
- Key Lime Meringue Pie, Citrus Anglaise
- Strawberry Short Cake

Dinner Tables Served with Artisanal Breads, Iced Tea, Freshly Brewed Starbucks® Coffees and Tazo® Teas

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DINNER TABLES

Minimum 50 Guests
90 minutes continuous service

Floribbean by Night

Mixed Greens Salad with Tomatoes, Fennel, Bleu Cheese Crumbles,
Spiced Pecans, Herb Vinaigrette
Roasted Corn and Black Bean Salad with Roasted Peppers, Arugula, Jicama Slaw
Spinach Arugula Salad with Strawberries, Candied Walnuts, Papayas,
Queso Fresco, Raspberry Vinaigrette
River's Edge Crab Cakes, Micro Greens, Remoulade
Curried Chicken, Lemon Grass, Ginger
Seared Red Snapper, Lime Beurre Blanc, Steamed Yucca
Pork Loin, Cilantro, Limes, Habaneros, Mojo
Red Beans and Jasmine Rice
Roasted Squash Mélange, Chayote, Zucchini, Squash
Tres Leches Cake
Coconut Flan
Key Lime Meringue Pie
\$70

Buona Notte

Panzanella Salad with Tomatoes, Cucumbers, Red Onions, Croutons, Arugula, Feta,
Red Wine Vinaigrette
Orzo Pasta Salad with Roasted Tomatoes, Artichokes, Green Onion, Kalamata Olives
Traditional Caesar Salad with Crisp Romaine, Shaved Parmesan, Crouton,
Caesar Dressing
Chicken Cacciatore, Mushrooms, Olive Tomato Broth
Seared Whitefish, Lemon Tomato Sauce
Seafood Cioppino, Garlic, Basil, Clams, Mussels, Calamari, Lemons, Tomatoes,
White Wine Sauce
Rustic Beef and Pork Meatballs, Marinara Sauce, Shredded Mozzarella
Penne Al Forno, Blush Sauce, Mozzarella, Parmesan
Roasted Vegetables
Artisanal Breads
Tiramisu
Italian Cannolis
\$ 70

Dinner Tables Served with Artisanal Breads, Iced Tea,
Freshly Brewed Starbucks® Coffees and Tazo® Teas

Food and Beverage prices are subject to 23% service charge, 7% sales tax and may change without notice.

Custom menus may be created. Service based on 90 minutes continuous service. A surcharge will be applied for service lasting longer than 90 continuous minutes.

food
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DINNER TABLES

Minimum 50 Guests
90 minutes continuous service

The Steak House Dinner

Iceberg Wedge Salad with Crumbled Bleu Cheese,
Ranch, Blue Cheese, or Russian Dressing
Heirloom Tomato and Mozzarella Salad, Balsamic Vinaigrette Dressing
Petit Sirloin Steak
Grilled Natural Atlantic Salmon
Roasted Natural Chicken Breast
Béarnaise, Horseradish and Tomato Barbeque Sauces
Mashed Potatoes, Macaroni & Cheese, Fried Onion Rings,
Creamed Spinach, Grilled Asparagus
Old Fashioned Apple Pie
New York Cheesecake
\$70

La Vida Loca

Chopped Iceberg and Romaine Salad with Scallions, Tomatoes, Peppers,
Queso Fresco, Lime Cilantro Vinaigrette
Three Bean Salad with Black, Red, and Green Beans, Roasted Vegetables,
Herb Mustard Vinaigrette
Hearts of Palm and Orange Salad, Pink Peppercorn Dressing
Grilled Chicken Breast, Tomato and Olive Ragout
Broiled Mahi-Mahi, Mango Salsa
Red Snapper Escabeche, Mojo, Sweet Plantains
Churasco Skirt Steak, Yucca Fries, Garlic Chips, Black Beans and Rice
Oven Roasted Vegetable Mèlanges
Margarita Flan
Rice Pudding
\$60

An Asian Evening

Asian Slaw Salad with Napa Cabbage, Bok Choy, Carrots, Radishes,
Toasted Sesame Vinaigrette
Asparagus Edamame Salad with Ginger, Shallot Vinaigrette
Sprout Salad with Bean Sprouts, Daikon Sprouts, Water Chestnuts,
Shallot Soy Dressing
Hoisin BBQ Skirt Steak, Sherry, Green Onion,
Teriyaki Glazed Chicken Breast
Sweet and Sour Chicken, Onions, Peppers, Pineapples
Shrimp Stir Fry, Peppers, Carrots, Shitake Mushrooms
Napa Cabbage, Steamed Coconut Jasmine Rice,
Vegetable Fried Rice, Onions, Carrots, Celery, Eggs
Five Spice Asian Donuts,
Traditional Tapioca Pudding
\$50

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DINNER ENTREES

Choice of One Salad

- Pumpkin Mixed Green Salad with Special Blend Mixed Greens, Grape Tomatoes, Feta, Pumpkin Seed Vinaigrette
- Traditional Caesar Salad with Focaccia Croutons, Shaved Parmesan, Creamy Caesar Dressing
- Tomato Caprese with Baby Arugula, Fresh Mozzarella, Balsamic Reduction
- Baby Spinach with Orange Segments, Bleu Cheese Crumbles, Toasted Almonds
- Bacon Bits, Caramelized Onion Vinaigrette
- Steakhouse Salad with Iceberg Wedge, Focaccia Croutons, Applewood Smoked Bacon Lardons. Blue Cheese Dressing

Roasted Bone in Chicken Breast

Yukon Mashed Potatoes,
Madeira Wine Reduction
\$38

Goat Cheese Stuffed Chicken Breast

Wild Mushroom Risotto,
Tomato Cream Sauce
\$37

Citrus Glazed Grouper

Peruvian Mashed Potatoes,
Lime Buerre Blanc
\$46

Herb Crusted Snapper

Sweet Potato Mash, Chive Nage
\$44

Grilled Petit Filet

Celery Root Mash, Mushroom Ragout
\$58

Herb Marinated NY Strip

Red Bliss Soufflé, Cabernet Reduction
\$54

Orange Glazed Duck Breast

Creamy Pecorino Polenta
\$52

Chicken Boursin

Boursin Mashed Potatoes,
Lemon Cream Sauce
\$37

Goat Cheese Stuffed Chicken and Herb Crusted Snapper

Wild Rice Pilaf, Tomato Cream
\$60

Roast Chicken and Herb Basted Shrimp

Yukon Mashed Potatoes,
Madeira Wine Reduction
\$60

Petit Filet Mignon and Basil Shrimp

Sun Dried Tomato Polenta Cake,
Cabernet Reduction
\$65

Pan Seared Grouper and Petit Filet

Celery Root Mash, Mushroom Ragout,
Key Lime Reduction
\$70

All Dinner Entrees are Served with Your Choice of One Salad Above
Our Chef's Choice of Starch, Seasonal Vegetable, Artisanal Breads, House Dessert,
Iced Tea, Freshly Brewed Starbucks® Coffees and Tazo® Teas

Food and Beverage prices are subject to 23% service charge, 7% sales tax and may change without notice.

Custom menus may be created.

food
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DESSERT STATIONS

Viennese Dessert Table

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

Chocolat Affair®

100 guest minimum

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

Café Ala Carte®

100 guests minimum

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

The Gelato Carte®

100 guests minimum

Italy's Finest, Made with Passion and Served with Style
Up to Two Hours of Service with An Attendant
to Serve Guests Their Choice of Gelato or Sorbet.
\$10 per person

The S'mores Bar:

50 guests minimum

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