



food  
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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

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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**

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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  
Crostoni, 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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## 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**

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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

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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.

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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

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

### 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

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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

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Custom menus may be created.

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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**