



Sheraton

Sheraton Portland
Airport Hotel

2012 Catering Menu

FOOD, BEVERAGE,
AUDIO/VISUAL &
EQUIPMENT

Your Catering Team:

Michael Fritz, Director of Catering & Special Events
Allie Henderson, Catering Manager
Tracie Nounou, Convention Services Manager
Barry Handley, Executive Chef

**SERVING THE PORTLAND/VANCOUVER AREA'S
FINEST EVENTS FOR 35 YEARS AND COUNTING**

8235 NE Airport Way, Portland, OR 97220
Phone 503-281-2500 Fax 503-249-7624

The Sheraton Portland Airport Hotel is Independently Owned by Pollin Hotels II, LLC and Operated Under a License Issued by the Sheraton Corporation

Plated Breakfast Entrées

AMERICAN HERITAGE \$20.00 PER GUEST

- Chilled Orange Juice
- Fluffy Scrambled Eggs
- Choice of Sliced Honey Ham, Sausage Links, or Smoked Bacon
- Grilled Herb Potatoes
- Baker's Pastry Selection

EGGS BENEDICT \$22.00 PER GUEST

- Chilled Orange or Grapefruit Juice
- English Muffin Topped with Poached Eggs and Canadian Bacon, Laced with Hollandaise Sauce
- Roasted New Potatoes
- Fresh Fruit
- Baker's Pastry and Bagel Selection

GOOD MORNING OREGON \$19.50 PER GUEST

- Chilled Orange Juice
- Cinnamon Accented French Toast
- Strawberries, Whipped Cream, Maple Syrup Sausage

BREAKFAST SANDWICH \$15.95 PER GUEST

- Flakey Croissant w/ Scrambled Eggs
- Smoked Ham, Tillamook Cheddar, Scallions,
- Seasonal Sliced Fruit
- Orange Juice

BOXED BREAKFAST \$17.50 PER GUEST

- Muffin, Croissant w/ Fruit Preserves
- Butter, Whole Fruit, Fruit Yogurt
- Chilled Juice

BISCUITS AND SAUSAGE GRAVY \$19.25 PER GUEST

- Scrambled Eggs
- Biscuits and Sausage Gravy
- Home Style Potatoes
- Breakfast Pastry
- Orange Juice

STEAK AND EGGS \$24.50 PER GUEST

- Fluffy Cheddar Scrambled Eggs
- New York Strip Steak
- Lyonnaise Potatoes
- Orange Juice

Breakfast Buffets

PLEASE ADD \$3.00 PER PERSON FOR
GROUPS OF LESS THAN 20.



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CONTINENTAL BREAKFAST \$15.00 PER GUEST

- Assorted Chilled Fruit Juices
- Assorted Muffins, Danish and Bagels

CONTINENTAL BREAKFAST \$17.00 PER GUEST

- Plus Seasonal Sliced Fruit

CONTINENTAL BREAKFAST \$19.00 PER GUEST

- Plus Fruit Yogurt Parfait

THE PREMIERE BUFFET \$24.00 PER GUEST

- Assorted Chilled Fruit Juices
- Fresh Fruit Tray
- Fluffy Scrambled Eggs
- Smoked Bacon and Sausage Links
- Grilled Herb Potatoes
- Pastry and Bagel Selection
- Assorted Cold Cereals

EGGS BENEDICT \$24.50 PER GUEST

- English Muffin Topped with Poached Eggs and Canadian Bacon Laced with Hollandaise Sauce
- Roasted New Potatoes
- Pastry and Bagel Selection
- Chilled Orange Juice or Grapefruit Juice

GOOD EARTH BUFFET \$18.00 PER GUEST

- Assorted Chilled Fruit Juices
- Fresh Fruit Tray
- Assorted Premium Yogurts
- Selection of Bagels
- Assorted Cold Cereals and Granola

BREAKFAST SANDWICH BAR \$26.50 PER GUEST

- Sliced Seasonal Fruit and Berries
- Chorizo, Potatoes, Jack Cheese, Scrambled Egg Burrito
- English Muffin, Pork Sausage and Tillamook Cheddar sandwich
- Scrambled Eggs and Bacon.Croissant Sandwich
- Grilled Potatoes
- Orange Juice

ENERGY BREAKFAST \$22.00 PER GUEST

- Seasonal Fresh Fruit, Plain & Fruit Yogurt
- Cereals, Granola, Muesli
- Whole, 2%, Skim Milk
- Raisin, Nut, Blueberry and Bran Muffins
- Tomato, Orange, Grapefruit Juices

COLUMBIA GRILL BREAKFAST \$28.00 PER GUEST

- Chilled Juices
- Seasonal Fresh Fruit
- Warm Oatmeal with Brown Sugar and Cinnamon
- French Toast
- Scrambled Eggs with Peppers
- Hood River Apple Crepes
- Bacon, Ham or Sausage
- Lyonnaise Potatoes

*Due to industry increases, prices subject to change without notice. All breakfasts are served with Starbucks Coffee and Tazo Tea. Our catering office will gladly tailor a menu for your special needs. Please add 22% service charge to the prices above. A 72- hour guarantee is required.

Lite Luncheons

DELI SANDWICH \$17.50 PER GUEST

- Lean Roast Beef, Smoked Turkey or Ham with Swiss or Cheddar
- Choice of Croissant, Ciabatta, Herb Wrap or Whole Wheat Bread
- Creamy Scallion Potato Salad
- Chef's Daily Dessert Selection

BOX LUNCH \$18.75 PER GUEST

- Choice of Deli Sandwich: Roast Beef, Turkey or Ham
- Chips
- Whole Fruit
- Cookie
- Pasta Salad
- Soda or Water

GREEK SALAD \$19.75 PER GUEST

- Romaine, Cucumber, Tomato, Pepperoncini, Salami, Feta, Sweet Pepper
- White Balsamic Herb Vinaigrette
- Chef's Daily Dessert Selection

PESTO GRILLED CHICKEN SANDWICH \$18.75 PER GUEST

- Ciabatta Roll, Provolone, Mixed Greens
- Sundried Tomato Mayo
- Pasta Salad
- Chef's Daily Dessert Selection

NORTHWEST CAESAR SALAD \$19.95 PER GUEST

- Romaine Lettuce, Croutons, Garlic Anchovy Dressing with Grilled Chicken or Bay Shrimp
- Served with Rolls and Butter
- Chef's Daily Dessert Selection

HOUSE-SMOKED SALMON SALAD \$21.50 PER GUEST

- Our House-Made Alder-Smoked Salmon Served with Seasonal Mixed Greens, Bermuda Onion, Roma Tomatoes and Olives, Drizzled with Lemon Garlic Vinaigrette
- Cream Cheese Crostini
- Chef's Daily Dessert Selection

Luncheon Entrées

PACIFIC SEARED SALMON \$27.50 PER GUEST

- Fresh Salmon served with Roasted Garlic-Tomato Vinaigrette
- Seasonal Vegetables and
- Chef's Choice Starch
- Mixed Green Salad with House Dressing
- Chef's Daily Dessert Selection

YUCATAN CHICKEN \$25.50 PER GUEST

- Charbroiled Chicken Breast served with Pico de Gallo
- Black Bean Sauce
- Spanish Rice
- Mixed Green Salad with House Dressing
- Chef's Daily Dessert Selection

RISOTTO \$26.50 PER GUEST

- Lemon Herb Risotto w/ Grilled Garlic Shrimp
- Caesar Salad
- Chef's Daily Dessert Selection

BLACK ANGUS TRI-TIP \$28.25 PER GUEST

- Olive Oil, Garlic and Herb Marinated, Sliced Thin in a Burgundy Mushroom Sauce
- Roasted Potatoes
- Market Vegetable
- Mixed Green Salad with House Dressing
- Chef's Daily Dessert Selection

MARSALA CHICKEN \$25.95 PER GUEST

- Rosemary Marinated Grilled Chicken Breast with a Rich Mushroom Marsala Sauce
- Seasonal Vegetables
- Chef's Choice Starch
- Mixed Green Salad with House Dressing
- Chef's Daily Dessert Selection

ALASKAN COD \$26.95 PER GUEST

- Grilled Fresh Alaskan Cod Filet with a Sweet Pepper Coulis, Kalamata Herb Compote
- Seasonal Vegetables and
- Chef's Choice Starch
- Mixed Green Salad with House Dressing
- Chef's Daily Dessert Selection

HOMEMADE VEGETABLE LASAGNA \$19.50 PER GUEST

- With Roasted Carrots, Mushrooms, Onions, Broccoli, Spinach and Garlic Cream
- Caesar Salad
- Chef's Daily Dessert Selection

LASAGNA BOLOGNESE \$19.50 PER GUEST

- Layered Pasta Sheets w/ Traditional Meat Sauce, Mozzarella and Ricotta Cheese
- Seasonal Vegetables and Garlic Bread
- Caesar Salad
- Chef's Daily Dessert Selection

CHEF BARRY'S SUPREME DESSERTS PLEASE ADD \$4 TO THE LUNCHEON PRICE IF YOU PREFER ONE OF THESE DELICIOUS DESSERTS:

- Lemon Poppyseed Cake
- Almond Roca Torte
- Harvest Carrot Cake
- New York Cheesecake with Strawberries
- Chocolate Ganache Torte



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All lunches are served with Starbucks Coffee, Tazo Tea and iced tea.
Add assorted sodas to each lunch for \$3 per guest.
Our catering office will gladly tailor a menu for your special needs.
Please add 22% service charge to the prices above.
A 72-hour guarantee is required.
Please add \$3 per person for a multiple entrée selection

Luncheon Buffets

PLEASE ADD \$3.00 PER PERSON FOR GROUPS OF LESS THAN 20.

DELI BUFFET \$25.75 PER GUEST

- Deli Meats and Sliced Cheeses
 - Variety of Breads and Condiments
 - Assorted Picnic and Green Salads
 - Relish Tray
 - Chef's Dessert Tray
- ADD THE SOUP DU JOUR TO YOUR DELI BUFFET
\$2.75 PER GUEST**

MADE IN OREGON BUFFET \$32.00 PER GUEST

- Assorted Salads
 - Oregon Herb Roasted Chicken
- SELECT ONE: Sliced Sirloin Tri-Tip or Baked Salmon**
- Chef's Choice of Starch
 - Market Vegetables
 - Luncheon Rolls and Butter
 - Chef's Dessert Tray

THE SOPRANOS \$25.75 PER GUEST

- Seasonal Mixed Greens with Assorted Dressings
- Tuscan Bread Salad
- Antipasto Salad
- Spaghetti with Bolognese Sauce
- Penne Pasta Primavera
- Garlic Bread
- Chef's Dessert Table

SANTA FE BUFFET \$28.50 PER GUEST

- Seasonal Greens
- Assorted Dressing
- Cabbage Slaw
- Pork Carnitas
- Chicken Mole
- Cheese Enchilada
- Black Beans and Spanish Rice
- Sour Cream, Guacamole, Salsa, Chips
- Flour and Corn Tortillas
- Churros and Chili Fruit

SOUP, SALAD AND POTATO BAR \$24.00 PER GUEST

- Seasonal Greens, Crisp Romaine
- Baked or Mashed Potatoes
- Diced Grilled Chicken
- Cheese Sauce, Mushrooms, Bacon, Popcorn Shrimp
- Sour Cream, Scallions
- Soup Du Jour
- Assorted Rolls and Butter
- Chef's Dessert Table

ADD A HOT ENTRÉE \$27.95 PER GUEST

- Your Choice of Burgundy Beef Tips or Roasted Herb Chicken

CAESAR SALAD BAR \$22.95 PER GUEST

- Marinated Chicken, Garlic Shrimp
- Shaved Parmesan, House made Croutons
- Creamy Anchovy Caesar Dressing
- Crispy Romaine
- Roll and Butter
- Chef's Dessert Table

THE TRADEWINDS \$31.00 PER GUEST

- Seasonal Greens
- Asian Noodle Salad
- Kimchi

YOUR CHOICE OF TWO: Korean BBQ Chicken, Kahlua Pork or Teriyaki Tri-tip

- Steamed White Rice
- Flash Fry Vegetables
- Sweet Rolls and Butter
- Macadamia-White Chocolate Cookies
- Cubed Fresh Fruit
- Banana Coconut Cream Pie

SALAD BAR \$21.00 PER GUEST

- Mixed Greens with Assorted Toppings including Mushrooms, Garbanzo Beans and Bacon
- Red Beets, Onions, Chopped Eggs, Cherry Tomatoes, Croutons and Shredded Cheese
- Rolls and Butter
- Assorted Dressings
- Chef's Dessert Table



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*Due to industry increases, prices subject to change without notice.
All lunches are served with Iced Tea, Starbucks Coffee and Tazo Tea.
Add assorted sodas to each lunch \$3 per guest.
25 guests are requested for our buffet service.
Our catering office will gladly tailor a menu for your special needs.
Please add 22% service charge to the prices above.
A 72-hour guarantee is required.

Dinner Entrées

Dinner includes salad, entrée with market vegetables, Chef's choice of starch, dinner rolls, dessert and Starbucks Coffee and Tazo Tea.

PRIME RIB \$35.50 PER GUEST*

- Served with Natural Sauce and Creamed Horseradish

FILET MIGNON \$38.50 PER GUEST*

- Charbroiled with Merlot Mushroom and Béarnaise Sauces

NEW YORK SIRLOIN \$36.00 PER GUEST*

- Tender aged Beef, Charbroiled and Finished with Bordelaise Sauce

PENNE PASTA \$24.50 PER GUEST

- Broccoli Rabe, Mushrooms, Green Beans, Roasted Onions, Sun Dried Tomato
- Thyme Sauce

PACIFIC SEARED SALMON \$31.25 PER GUEST

- Fresh Salmon Filet, Grilled, served with Roasted Garlic Tomato Vinaigrette

HERB ROASTED CHICKEN BREAST \$30.00 PER GUEST

- Mushroom Risotto with Tomato Bordelaise

BLACK ANGUS TRI-TIP STEAK \$31.75 PER GUEST

- Olive Oil, Garlic and Herb Marinated. Sliced thin, served with Burgundy Mushroom Sauce

RISOTTO \$31.00 PER GUEST

- Lemon Herb Risotto with
- Grilled Garlic Shrimp

MARSALA CHICKEN \$29.25 PER GUEST

- Grilled boneless breast of chicken accented with a rosemary and mushroom marsala wine sauce

ALASKAN LING COD \$30.25 PER GUEST

- Grilled Cod Served with Sweet Pepper Coulis, Kalamata Olives and Fresh Herbs

CHEF BARRY'S SUPREME DESSERTS INCLUDED PICK ONE:

- Lemon Poppyseed Cake
- Almond Roca Torte
- Harvest Carrot Cake
- New York Cheesecake with Strawberries
- Chocolate Ganache Torte

ADD A PREMIERE SALAD TO YOUR ENTRÉE FOR AN ADDITIONAL \$2.50. YOUR CHOICE OF:

- Traditional Caesar
- Spinach with bacon vinaigrette, mushrooms and egg
- Baby lettuce with blue cheese and candied walnuts

Dinner Buffets

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SIMPLY SHERATON \$30.00 PER GUEST

- Seasonal Mixed Greens
- Fruit Salad
- Beef or Vegetable Lasagna
- Herb Roasted Chicken
- Chef's Rice Selection
- Market Vegetables
- Dinner Rolls and Butter
- Chef's Dessert Table

SANTA FE BUFFET \$28.50 PER GUEST

- Seasonal Greens
- Assorted Dressing
- Cabbage Slaw
- Pork Carnitas
- Chicken Mole
- Cheese Enchilada
- Black Beans and Spanish Rice
- Sour Cream, Guacamole, Salsa, Chips
- Flour and Corn Tortillas
- Churros and Chili Fruit
- Chef's Dessert Tray

ROSE CITY BUFFET \$36.00 PER GUEST

- Seasonal Mixed Green Salad
- New Potato Salad with Green Beans and Capers
- Pasta Salad with Fresh Basil Dressing
- Fresh Seasonal Fruit Tray with Honey Yoghurt Dip
- Chef's Potato or Rich Market Vegetables
- Dinner Rolls and Butter
- Chef's Dessert Table

YOUR CHOICE OF ONE ENTRÉE:

- Herb Roasted Chicken
- Salmon with Herb Vinaigrette
- Sirloin Tri-Tips with Mushroom Sauce

THE MILANO \$35.00 PER GUEST

- Caesar Salad
- Antipasto Salad
- Tuscan Bread Salad
- Penne Pasta, Cheese Ravioli
- Alfredo, Carbonara and Bolognese Sauces
- Italian Sausage
- Grilled Chicken
- Garlic Broccoli and Ciabatta
- Chef's Dessert Table

NORTHWEST BUFFET \$38.25 PER GUEST

- Crisp Romaine
- Artichoke Quarters
- Yukon Gold Potato Salad
- Rice Pilaf
- Roasted Herb Potatoes
- Seasonal Vegetables
- Chef's Dessert Table

PLUS, YOUR CHOICE OF ONE CARVED MEAT:

- Baron of Beef
 - Honey Glazed Ham
 - Roast Breast of Turkey
- ### AND ONE ENTRÉE:
- Herb Baked Chicken
 - Seared Salmon
 - Roasted Loin of Pork

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Specialty Breaks

MORNING SIMPLICITY

\$12.00 PER GUEST

- Variety of Muffins, Danish, Scones and Bagels
- Cream Cheese, Preserves and Butter
- Starbucks Coffee, Tazo Tea, Hot Cider and Hot Chocolate

SIMPLY SNACKS

\$9.25 PER GUEST

- Fresh Baked Cookies or Fresh Popped Popcorn or Soft Pretzels
- Assorted Soft Drinks and Starbucks Coffee, Tazo Tea, Hot Cider and Hot Chocolate

FITNESS BREAK

\$13.00 PER GUEST

- Chilled Juices
- Bottled Water
- Granola Bars
- Bran Muffins
- Basket of Assorted Whole Fruit
- Starbucks Coffee, Tazo Tea, Hot Cider and Hot Chocolate

CHOCOLATE MELT BREAK

\$16.00 PER GUEST

- Chocolate Fudge Brownies and Blondies
- Chocolate Chip Cookies
- Oreo Cookies
- Chocolate Covered Pretzels
- Candy Bars
- Assorted Soft Drinks and Bottled Water

MOVIE BREAK

\$15 PER GUEST

- Bags of Popcorn
- Crackerjacks
- Shelled Roasted Peanuts
- Assorted Candy
- Assorted Soft Drinks, Bottled Water

THE ALL AMERICAN

\$13.00 PER GUEST

- Fresh Popped Popcorn
- Assorted Ice Cream Bars
- Assorted Fresh Baked Cookies
- Starbucks Coffee, Tazo Tea, Hot Cider, Hot Chocolate, Soft Drinks and Bottled Water

HAPPY HOUR

\$18.50 PER GUEST

- Hot and Spicy Buffalo Wings
- Potato Skins
- Tortilla Chips and Salsa
- Roasted Nuts
- Assorted Soft Drinks and Bottled Water

AFTERNOON REFRESHER

\$12.00 PER GUEST

- Assorted Fresh Baked Cookies
- Basket of Fresh Whole Fruit
- Assorted Tazo Teas, Bottled Water, Soft Drinks, Starbucks Coffee, Hot Cider and Hot Chocolate

Best Value Triple Breaks



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OPTION ONE

\$26.95 PER GUEST

Pre-Meeting

- Fresh Fruit Tray
- Variety of Assorted Muffins, Danish, Scones and Bagels
- Cream Cheese, Preserves and Butter
- Assorted Premium Yogurts
- Pitchers of Juice
- Starbucks Coffee, Tazo Tea, Hot Cider and Hot Chocolate

Mid-Morning

- Starbucks Coffee, Tazo Tea, Hot Cider and Hot Chocolate

Mid-Afternoon

- Fresh Baked Cookies
- Assorted Soft Drinks
- Starbucks Coffee, Tazo Tea, Hot Cider and Hot Chocolate

OPTION TWO

\$29.95 PER GUEST

Pre-Meeting

- Strawberry Banana Smoothies
- Apple Turnovers
- Granola Bars
- Starbucks Coffee, Tazo Tea, Bottled Water, Hot Cider and Hot Chocolate

Mid-Morning

- Fresh Baked Cookies
- Fruit Kabobs
- Starbucks Coffee, Tazo Tea, Bottled Water, Hot Cider and Hot Chocolate

Mid-Afternoon

- Brownies
- Nanaimo Bars
- Mini Candy Bars
- Strawberry Lemonade
- Assorted Sodas
- Starbucks Coffee, Tazo Tea, Hot Cider, Hot Chocolate and Bottled Water

Executive Meeting Planner Selections



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All planner selections include our audio visual package: one AV cart, one screen, one wireless microphone, one flipchart and easel.

MANAGEMENT PLANNER

\$48.50 PER GUEST

Breakfast

- Assorted Chilled Fruit Juices
- Baker's Pastry Selection
- Cream Cheese and Butter
- Starbucks Coffee, Tazo Tea, Hot Cider and Hot Chocolate
- Continuous Beverage Service
- 8:00 AM to 12:00 PM

Lunch

- Thinly Sliced Smoked Breast of Turkey, Swiss Cheese, Lettuce, Tomato, and Dijon Mayo Dressing on Whole Wheat
- Pasta Salad
- Chef's Daily Dessert Selection
- Starbucks Coffee, Tazo Tea and Iced Tea

CORPORATE PLANNER

\$56.95 PER GUEST

Breakfast

- Assorted Chilled Fruit Juices
- Fresh Fruit Tray
- Assorted Premium Yogurts
- Assorted Cold Cereals and Granola
- Baker's Pastry and Bagel Selection
- Cream Cheese and Butter
- Continuous Beverage Service 8:00 am to 12:00 pm

Plated Lunch

- Grilled Boneless Breast of Chicken Marsala
- Seasonal Green Salad
- Chef's Choice of Starch
- Market Vegetables
- Rolls and Butter
- Chef's Daily Dessert Selection
- Starbucks Coffee, Tazo Tea and Iced Tea

Afternoon Break

- Fresh Baked Cookies
- Basket of Assorted Fresh Whole Fruit
- Bottled Water and Soft Drinks
- Starbucks Coffee, Tazo Tea and Iced Tea

EXECUTIVE PLANNER

\$78.50 PER GUEST

Breakfast

- Chilled Orange Juice
- Fluffy Scrambled Eggs with Mushrooms, Peppers and Tillamook Cheddar Cheese
- Smoked Bacon, Grilled Honey Ham or Sausage
- Grilled Herb Potatoes
- Baker's Pastry Selection
- Continuous Beverage Service
- 8:00 AM to 12:00 PM

Plated Lunch

- Seared Filet of Salmon, Roasted Garlic Vinaigrette
- Seasonal Green Salad
- Chef's Choice Starch
- Market Vegetables
- Rolls and Butter
- Chef's Daily Dessert Selection
- Starbucks Coffee, Tazo Tea and Iced Tea

Afternoon Break

- Assorted Bar Cookies including Brownies, Nanaimo Bars and Berry Crumbles
- Fresh Fruit Kabobs
- Bottled Water and Soft Drinks
- Starbucks Coffee, Tazo Tea and Iced Tea

Dinner Buffet

- Caesar Salad
- Antipasto Salad
- Tuscany Bean Salad
- Penne Pasta with Bolognese and Alfredo Sauce.
- Italian Sausage
- Grilled Chicken
- Garlic Broccoli
- Crusty Artisan Bread
- Chef's Dessert Table
- Starbucks Coffee, Tazo Tea

Due to industry increases, prices subject to change without notice. 20 guests are requested for our executive meeting planner selections. Our catering office will gladly tailor a menu for your special needs. Please add 22% service charge to the prices above. A 72-hour guarantee is required.

Breaks a la Carte



Starbucks Coffee Tazo Tea Hot Chocolate Hot Spiced Cider 2-Hour Service for 20 or More Guests	\$3 Per Guest
Starbucks Refresher Service	\$2 Per Guest
Assorted Hot Tazo Tea	\$38.00 Per Gallon
Starbucks Coffee	\$46 Per Gallon \$24 Per Airpot
Grapefruit, Apple, Cranberry or Tomato Juice	\$20 Per Pitcher
Assorted Bottle Juices	\$3 Per Bottle
Fresh Squeezed Orange Juice	\$28 Per Pitcher
Strawberry, Banana or Blueberry Smoothies	\$36 Per Pitcher
Soft Drinks	\$3 Per Can
Assorted Honest Teas	\$3 Per Bottle
Bottled and Vitamin Water	\$3 Per Bottle
Iced Tea	\$18 Per Pitcher
Lemonade	\$18 Per Pitcher
Fruit Punch	\$18 Per Pitcher
Milk	\$20 Per Pitcher
Muffins, Danish, Scones, Croissants	\$38 Per Dozen
Assorted Doughnuts	\$28 Per Dozen
Seasonal Breakfast Breads	\$4.50 Per Guest
Fresh Fruit Tray	\$4.75 Per Guest
Fresh Strawberries Dipped in White and Dark Chocolate	\$40 Per Dozen
Assorted Bar Cookies and Brownies	\$36 Per Dozen
Oatmeal Fruit Bars	\$34 Per Dozen
Fresh Baked Cookies	\$24 Per Dozen
Warm Soft Pretzels with Mustard	\$4 Each
Granola Bars	\$3 Each
Candy Bars	\$3 Each
Premium Ice Cream Bars	\$4 Each
Premium Yogurt	\$3 Each
Whole Fruit	\$3 Each
Popcorn	\$2.50 Per Guest
Mixed Nuts or Trail Mix	\$4 Per Guest
Power Bars	\$4 Each
Chips & Salsa	\$4.25 Per Guest
Assorted Bagels w/ Cream Cheese	\$4.95 Per Guest

Gallon Serves 18.
Airpot Serves 8.
Pitcher Serves 10.

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Cocktail Receptions



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DESIGN YOUR OWN RECEPTION:

CHOOSE 4 ITEMS
\$25.00 PER GUEST

CHOOSE 6 ITEMS
\$28.00 PER GUEST

CHOOSE 8 ITEMS
\$31.00 PER GUEST

COLD HORS D'OEUVRES

- Vegetable Crudités with Herb Dip
- Sliced Fresh Fruit Platter
- Corn Tortilla Chips with Salsa
- Crostini with Kalamata Olive Tapenade
- Steamed New Potato Crowns with Sour Cream and Chives
- Pita Chips with Hummus
- Artichoke Hearts with Chicken Salad
- Smoked Salmon on Rye Toast with Horseradish Cream
- Assorted Fancy Cold Canapés

HOT HORS D'OEUVRES

- Fire and Ice Chicken Drumettes
- Phyllo Triangles with Spinach and Feta Cheese
- Green Chile Quesadillas
- Teriyaki Chicken Skewers
- Oriental Pork Spring Rolls
- Swedish or Barbeque Meatballs
- Fried Coconut Breaded Shrimp with Marmalade Sauce
- Pot Stickers with Spicy Sesame Sauce
- Scallops Wrapped in Bacon with Water Chestnuts
- Garlic and Parmesan Stuffed Mushrooms
- Pecan-Honey Wings

ENHANCEMENTS TO MAKE YOUR RECEPTION EXTRAORDINARY:

HOUSE SMOKED SALMON TRAY
\$325 FOR 50 GUESTS

- With Cream Cheese, Capers, Chopped Red Onions, Parsley, Lemons and Sliced Baguettes

LARGE ICED SHRIMP
\$42 PER DOZEN

- With Lemon Crowns and Cocktail Sauce

PASTA STATION
\$14.00 PER GUEST

- Cheese Tortellini and Penne Pasta Pesto, Alfredo and Pomodoro Sauces, Fresh Grated Parmesan Cheese and Breadsticks

TACO AND NACHO BAR
\$16 PER GUEST

- Spiced Ground Beef, Black Beans, Shredded Cheese, Diced Tomatoes, Lettuce, Sliced Olives, Jalapenos, Tortilla Chips, Taco Shells, Salsa, Cheese Sauce, Guacamole and Sour Cream

ONE CHEF CARVER INCLUDED.
ADDITIONAL CARVER IS \$75.
CARVING OPTIONS:

ROAST BARON OF BEEF
\$570 FOR 125 GUESTS

- Dollar Rolls with Creole Mustard, Mayonnaise, Creamed Horseradish and Au Jus

HERB DOUBLE BREAST OF TURKEY
\$195 FOR 30 GUESTS

- Dollar Rolls with Dijon Mustard, Mayonnaise, Cranberry Relish and Natural Sauce

ROAST LOIN OF PORK
\$200 FOR 30 GUESTS

- Dollar Rolls with Grain Mustard, Mayonnaise and Hard Cider Jus

CHINESE BBQ PORK
\$195 FOR 50 GUESTS

- With Hot Mustard, Sesame Seeds and Sweet and Sour Sauce

CHOCOLATE FONDUE
\$16.95 PER GUEST

- Strawberries, Cherries, Pineapple, Marshmallows and Pound Cake Squares

FRUIT AND CHEESE
\$14.50 PER GUEST

- An assortment of Domestic and Imported Cheeses with Rustic Breads, Grapes, Strawberries, and Cubed Fresh Fruit, Spiced Mixed Nuts and Crackers



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Cash Bar

CASH BARS:

HOUSE BRANDS \$6.75

- Smirnoff Vodka
- Jim Beam Bourbon
- Beefeater Gin
- Seagrams 7
- Bacardi Lite
- Sauza Gold
- E & J Brandy
- Johnnie Walker Red Label

CALL BRANDS START AT \$7.75

PREMIUM BRANDS & CORDIALS START AT \$8.75

DOMESTIC BOTTLED BEER \$4.75

IMPORTED BOTTLED BEER \$5.00

MICRO-BREW BOTTLED BEER \$5.50

HOUSE WINE \$8.00

SOFT DRINKS \$3.00

FRUIT JUICE \$3.00

BOTTLED AND MINERAL WATERS \$3.00

BOTTLED BEERS:

- Budweiser
- Bud Light
- Coors Light
- Corona
- Heineken
- MacTarnahan's Amber Ale
- Widmer Hefeweizen
- St. Pauli Girl N.A.

Hosted Bars

IF YOU PREFER, HOSTED BEVERAGES MAY BE PURCHASED BASED UPON CONSUMPTION

All hosted bars start with full bottles and the number of drinks is calculated by measuring the beverage left and counting empty bottles. The sponsor of a hosted bar is encouraged to be present when the bill is prepared.

HOSTED BARS:

DOMESTIC BEER \$4.75 PER BOTTLE

IMPORTED BEER \$5.00 PER BOTTLE

MICROBREWS \$5.50 PER BOTTLE

WINE STARTS AT \$8.00 PER GLASS

HOUSE WELL BRANDS \$6.75

CALL BRANDS START AT \$7.75

PREMIUM BRANDS START AT \$8.75

SOFT DRINKS \$3.00 PER CAN

FRUIT JUICE \$3.00 PER BOTTLE

BOTTLED WATER \$3.00 PER BOTTLE

KEG BEER (PLEASE INQUIRE ABOUT SELECTION)

DOMESTICS \$495 PER KEG

DOMESTIC HALF-KEG \$265

IMPORTS \$525 PER KEG

MICRO-BREWS \$550 PER KEG

ADDITIONAL BEVERAGES:

CHAMPAGNE PUNCH \$42 PER GALLON

MAI TAI OR MARGARITA PUNCH \$42 PER GALLON

HOUSE WINE - CHARDONNAY \$27 PER BOTTLE - MERLOT \$27 PER BOTTLE - WHITE ZINFANDEL \$27 PER BOTTLE

HOUSE CHAMPAGNE \$27 PER BOTTLE

NON-ALCOHOLIC FRUIT PUNCH \$25 PER GALLON

MARTINELLI'S SPARKLING CIDER \$15 PER BOTTLE

FAVORITE BAR CORDIALS Apple Puckers, Amaretto, Triple Sec, Peach Schnapps, etc.

A \$95.00 set up fee will be assessed on each bar or beverage station.
Prices and selections are subject to change.

Hors d'oeuvres a la Carte



Sheraton

CHICKEN SATAY

With Indonesian Peanut Sauce
\$160 PER 50

MINI DUNGENESS CRAB CAKES

With Red Bell Aioli
\$225 PER 50

SWEDISH MEATBALLS

With Savory Sour Cream Sauce
\$130 PER 50

TERIYAKI CHICKEN SKEWERS

Garlic Sauce
\$150 PER 50

BUFFALO STYLE CHICKEN WINGS

With Blue Cheese and Celery
\$150 PER 50

ANGELS ON HORSEBACK

Scallop and Water Chestnut Wrapped with Bacon
\$200 PER 50

PORK STUFFED POT STICKERS

With Sesame Sauce
\$160 PER 50

CRISPY CHICKEN FINGERS

With Remoulade Sauce
\$150 PER 50

MINI QUESADILLAS

With Green Chile and Jack Cheese
\$125 PER 50

PECAN HONEY DRUMETTES

\$175 PER 50

CRISPY COCONUT SHRIMP

With Orange Horseradish Sauce
\$200 PER 50

ITALIAN SAUSAGE FILLED MUSHROOM CAPS

with Marinara Sauce
\$130 PER 50

SPANIKOPITA

Spinach and Feta Cheese
Phyllo Triangles
\$185 PER 50

MEAT & CHEESE TRAY

Ham, Turkey, Roast Beef, Salami, Cheddar, Pepper
Jack and Swiss with cocktail bread and condiments
\$6.95 PER PERSON

SMOKED SALMON CROSTINI

Caper-Cream Cheese
\$160 PER 50

EGGPLANT AND SUN-DRIED TOMATO TAPENADE

With Sourdough Croutons
\$130 PER 50

DEVILED EGGS

\$130 PER 50

BOCCONCINI AND BASIL CROSTINI

\$160 PER 50

CELERY BANQUETTES

With Blue Cheese and Walnuts
\$130 PER 50

GENOA SALAMI CORONETS

\$140 PER 50

CHILLED GOLDEN NUGGET POTATOES

With Sour Cream and Chives
\$130 PER 50

HONEY CURED HAM AND ASPARAGUS ROLLS

\$200 PER 50

ASSORTMENT OF FINGER SANDWICHES

\$130 PER 50

STUFFED BABY TOMATOES

With Herb Cream Cheese
\$130 PER 50

IMPORTED AND DOMESTIC CHEESE DISPLAY

With Assorted Crackers
\$7.50 PER PERSON

FRESH VEGETABLE CRUDITE

With Garlic Herb Dip
\$4.75 PER PERSON

DISPLAY OF SEASONAL SLICED FRUITS

\$190 (SERVES 50)
\$325 (SERVES 100)

SPINACH & ARTICHOKE DIP

With Pita Chips
\$4.25 PER PERSON

*Our catering office will gladly tailor a menu for your special needs.
Please add 22% service charge to the prices above.
A 72-hour guarantee is required.
Please add and additional \$1 per person for tray-passed hors d'oeuvres.

Audio/Visual Equipment Rental



Sheraton

PROJECTION EQUIPMENT

LCD Projector-4800 Lumens
\$450.00

LCD Slide Advance
\$45.00

1/2" VHS
\$40.00

DVD Player
\$40.00

50" TV on TV Stand
\$100.00

42" TV on TV Stand
\$75.00

Splitter Box: Up to 4 LCD's
\$45.00

Switcher 4 Channel
\$75.00

35 mm Slide Projector
\$50.00

Wireless Remote for slide
\$30.00

Overhead Projector
\$45.00

Overhead w/ Acetate Roll
\$55.00

8' Screen
\$50.00

10' Screen (Portable Wall Screen)
\$75.00

10' Wall Screen
\$75.00

MISCELLANEOUS SUPPLIES

Post-It Flipchart Pad w/Markers
\$35.00

Whiteboard w/Markers
\$35.00

Laser Pointer
\$35.00

Easels
\$15.00

A/V Cart Kit (includes cart, power strip & extension cord)
\$30.00

Power strips w/ surge protectors
\$15.00

Extension Cords or Power Strip
\$10.00

VGA Cords (25 foot)
\$35.00

Electrical Panel
\$200.00

Tripod Camera Stands
\$35.00

Dance Floor
\$3.00 per square foot

Pipe & Drape (8' tall)
\$8.00 per foot

Pipe & Drape (10' tall)
\$12.00 per foot

Flipchart stand (hardback)
\$25.00

Baby Grand Piano
\$150.

SOUND EQUIPMENT

Standard Microphone
\$45.00

Table Top Mic Stand
\$15.00

Wireless Mics
\$95.00

Sound System w/ Amp. - Mixer & 2 Speakers on Stands
\$275.00

Add'l. Speakers on Stands
\$75.00

4 Channel Mixer
\$55.00

8 Channel Mixer
\$120.00

12 Channel Mixer
\$175.00

16 Channel Mixer
\$230.00

Compact Disc Player
\$60.00

Cassette Player
\$60.00

Patch to House System
\$60.00

LXR Mic Snake 16 Channel
\$70.00

Sound Box for LCD
\$35.00

50' Video Cord
\$35.00

SOUND PACKAGES

Projector Package (Without Sound)
\$425.00
Includes LCD, Screen, A/V Cart

Projector Package (With Sound)
\$525.00
Includes LCD, Wireless Mic, Sound Patch, Sound Box

Check with your catering manager for any equipment not listed.
Installation assistance for computer or A/V equipment is \$50.00 per hour 7am to 5pm and \$70.00 per hour after 5pm weekdays.
A 22% service charge will apply to the above items.

Audio/Visual Equipment Rental



Sheraton

TELEPHONE EQUIPMENT

REGULAR PHONE LINES

(Long Distance charges not included)
\$35.00

STANDARD SPEAKERPHONE - ANALOG PHONE LINE INCLUDED

(recommended for up to 5 people)
\$60.00

POLYCOM SPEAKERPHONE - ANALOG PHONE LINE INCLUDED

(recommended for up to 25 people)
\$110.00

SET UP FEE FOR DIRECT DIAL PHONE NUMBER (503) XXX-XXXX

\$15.00

19" COMPUTER MONITOR

\$110.00

LAPTOP COMPUTER

\$400.00

CONFERENCE PHONE PACKAGE

(includes Phone, Wireless Mic, Console Sound Mixer, Sound System, A/V Tech for One Hour)
\$350.00

INTERNET/WIRELESS ACCESS

COMPLIMENTARY SERVICE

1 - 50 Wireless Connections 10 mbps of service
(password required)

ONE TIME CHARGE

Hard wired line
\$15.00 PER LINE

CONTACT CATERING MANAGER FOR COST

- Additional bandwidth 10Mbps to 100 Mbps
- Dedicared bandwidth
- Public IP Address
- Over 50 users