



**Sheraton**  
**Cleveland Airport**  
**H O T E L**

***Catering***  
***Menu***

## OUR SELECTIONS OF BREAKFAST BUFFETS

*All Buffets are based on a Minimum Guarantee of 15 Guests  
For Service of Groups Under 20 ppl, a Service Fee of \$10.00 will be additional  
Breakfast is served with Fresh Maxwell House Coffee, Decaffeinated Coffee, & Hot Tea.*

### ***“Morning Glory” Buffet***

*Start your Morning with Sliced Fresh  
Fruit followed by assorted Muffins, Danish,  
Scrambled Eggs Topped with Cheddar Cheese,  
Breakfast Potatoes, French Toast with Maple  
Syrup, Sausage Links, & Bacon Strips. Served  
with Fresh Orange Juice.  
\$14.50 Per Person*

### ***“Hardy Choice” Buffet***

*We Start with Fresh Sliced Fruit Followed  
by Assorted Danish.  
Fluffy Scrambled Eggs, Breakfast Potatoes,  
Crisp Bacon Strips  
Featuring Country Biscuits & Sausage  
Gravy, Served with Fresh Orange Juice.  
\$12.95 Per Person*

### ***“Rise & Shine” Buffet***

*Start with an Array of Seasonal Fresh Fruit, Followed by an Assortment  
of Fresh Muffins, Danish & Pastries, and Assorted Yogurts.  
Enjoy Scramble Eggs & Breakfast Potatoes  
This Selection Features Grilled Sliced Ham, Cheese Blintzes with Fruit Sauce, Oatmeal Topped with Brown Sugar Followed by  
French Toast, & Warm Maple Syrup, Served with Fresh Orange Juice.  
\$15.95 Per Person*

## OUR SELECTION OF PLATED BREAKFASTS

### ***“All American”***

*Scrambled Eggs, Your Choice  
Of Hickory Smoked Bacon or  
Country Sausage, Served with  
Chef's Breakfast Potatoes  
\$8.95 Per Person  
Substitute Grilled Ham Steak  
\$9.95 Per Person*

### ***“Apple of Our Eye”***

*Start with French Toast  
with Warm Maple Syrup, Topped with  
Warm Apple Compote,  
And Country Smoked Ham  
\$9.95 Per Person*

### ***“Business Traveler”***

*Scrambled Eggs, Chef's Breakfast  
Potatoes, & Sausage Gravy Biscuits  
\$8.95 Per Person*

### ***“Country Cuisine”***

*Start With Poached Eggs, Followed by  
Corn Beef Hash, Served with One Country  
Biscuit, & A Side of Fresh Fruit Salad  
\$9.95 Per Person*

### ***Eggs Benedict***

*English Muffin Topped with Canadian Bacon, Poached Eggs, & Hollandaise Sauce  
Served with Chef's Breakfast Potatoes  
\$11.95 Per Person*

## To Further Enhance Your Dining Experience

*Chef's Action Stations (Based on a Minimum of 15 Guests)*

### ***Omelet Station***

*Farm Fresh Egg Omelets Prepared  
With Your Choice of Mushrooms,  
Green Peppers, Onions, Ham, Crumbled  
Bacon, Swiss or Cheddar Cheese, & Tomatoes  
\$3.95 Per Person*

### ***Waffle Station***

*Prepared to Order & Served with Your  
Choice of Butter, Syrup, Whipped Cream  
Strawberries, & Chocolate Sauce  
\$2.95 Per Person*

*All Items are Subject to our 19% Service Charge & 8% Sales Tax*

## OUR UNIQUE BREAK SELECTIONS

*~All of Our Breaks Are Scheduled for 30 Minutes of Continuous Service ~*

### ***Traditional Continental Breakfast***

*Freshly Brewed Maxwell House Premium Coffee  
Decaffeinated Coffee, & an Assortment of our Herbal Teas  
Freshly Baked Danish, Muffins & Cinnamon Rolls  
Completed by Minute Maid Orange Juice  
\$7.95 Per Person*

### ***Deluxe Continental Breakfast***

*Freshly Brewed Maxwell House Premium Coffee, Decaffeinated Coffee, & an Assortment of our Herbal Teas. Freshly Baked Danish, Muffins, Cinnamon Rolls, Freshly Baked Bagels with Cream Cheese, Served with Minute Maid Orange Juice.  
Finally, a Freshly Sliced Fruit Tray to Round Out Your Morning  
\$9.95 Per Person  
Add our chef's fresh baked sausage, egg & cheese biscuits  
for and additional \$1.95 per person.*

## Experience One of Our Accommodating Meeting Packages!

### **Executive Package I**

#### ***Traditional Continental Breakfast***

*Freshly Brewed Maxwell House Premium  
Coffee, Decaffeinated Coffee  
& an Assortment of our Herbal Teas  
Freshly Baked Danish, Muffins, & Cinnamon Rolls.  
Completed by Minute Maid Orange Juice.*

#### ***Mid Morning Refresh***

*Replenishment of Coffees & Teas*

#### ***Afternoon "Sweet Touch"***

*This Includes Fresh Baked Cookies Which is  
Conveniently, Followed by a Refresh of Maxwell  
House Premium Coffee  
And Decaffeinated Coffee  
\$11.95 Per Person*

### **Executive Package II**

#### ***Morning Traditions***

*Freshly Brewed Maxwell House Premium  
Coffee, Decaffeinated Coffee &  
an Assortment of Herbal Teas. Fresh Baked  
Assortment of Pastries Along with our Chef's  
Fresh Sliced Fruit Platter Finally, Fresh  
Bagels with cream Cheese,  
Minute Maid Orange Juice*

#### ***Mid Morning Refresh***

*Replenishment of Coffee, Teas,  
& An Assortment of Whole Fruit*

#### ***Afternoon Recharge***

*Refresh of All Coffees,  
Cookies, & Deluxe Fudge Brownies,  
& Your choice of Spicy Gourmet Snacks or  
Pretzels Washed Down with our Assortment  
Of Sodas  
\$14.95 Per Person*

*All Items Are Subject to our 19% Service Charge & 8% Sales Tax*

## INDULGE IN ONE OF OUR SATISFYING AFTERNOON BREAKS!

### ***“Health Conscious”***

*Our Chef Will Prepare a Fresh Sliced Fruit Platter. Continue to Eat Smart while enjoying one of Our Selected Flavored Yogurts, Nutri-Grain Bars Will Be added to this Selection, as well. Complete your day by Quenching Your Thirst with a Minute Maid Bottled Orange Juice & San Pellegrino Sparkling Water.*  
\$6.95 Per Person

### ***“Chocolate Temptation”***

*Chocolate Lovers Will be Dazzled with our Selection of Chocolate Chip Cookies & Deluxe Fudge Brownies. Chocolate Covered Strawberries will delight anyone, Along with Hershey Kisses & Half Pints of 2% Milk will add the Perfect Touch.*  
\$7.95 Per Person

### ***“At The Movies”***

*Appropriately, We Will Provide Fresh Popcorn Along with Fresh Baked Soft Pretzels Accompanied by Yellow Mustard, Cracker Jacks Snickers, M&M's, Twix Bars, & Don't Forget Assorted Bottled Waters & Sodas.*  
\$7.50 Per Person

### ***“South of the Border”***

*Our Chef will Prepare Mini Burritos with Sour Cream, Accompanied by Tortilla Chips & Salsa With Chili Con Queso Sauce. Quench Your Thirst With Bottled Water & Sodas*  
\$8.95 Per Person

### ***“Afternoon Recharge I”***

*Cookies & Deluxe Fudge Brownies, Followed by Fresh Brewed Maxwell House Premium Coffee, Decaffeinated Coffee, & And an Assortment of Herbal Teas.*  
\$4.95

### ***“Afternoon Recharge II”***

*Your Choice of Fresh Baked Cookies or Deluxe Fudge Brownies, we will include and Assortment of Candy Bars, as well. Spicy Snack Mix or Pretzels can be washed down with our Assortment of Sodas  
Followed by Fresh Brewed Maxwell House Premium Coffee, Decaffeinated Coffee, & an Assortment of Herbal Teas.*  
\$8.25

### ***“Low Carb Kick”***

*Celery Sticks, Carrot Sticks, Devilled Eggs & Fresh Sliced Fruits Along with White Cheddar Cheese & Marinated Portabella Salad*  
\$8.95 Per Person

*All Items are Subject to our 19% Service Charge & 8% Sales Tax*

## ANYTIME A LA CARTE

<b>Freshly Brewed Coffee &amp; Decaf</b> .....	<i>\$25.00 Per Gallon</i>
<b>Freshly Brewed Coffee, Decaf &amp; Hot Tea</b> .....	<i>\$2.50 Per Person</i>
<b>Assorted Sodas &amp; Bottled Water</b> .....	<i>\$2.00 Each</i>
<b>Assorted Breakfast Pastries</b> .....	<i>\$22.95 Per Dozen or \$12.00 Half Dozen</i>
<b>Red Bull Energy Drinks</b> .....	<i>\$2.95 Each</i>
<b>Potato Chips &amp; Hard Pretzels</b> .....	<i>\$2.00 Per Bag</i>
<b>Assorted Candy Bars</b> .....	<i>\$2.00 Each</i>
<b>Assorted Cookies &amp; Brownies</b> .....	<i>\$16.95 Per Dozen or \$9.00 Half Dozen</i>
<b>Fresh Sliced Fruit Tray</b> .....	<i>\$2.00 Per Person</i>
<b>6 oz. box of Cereal &amp; Small Carton of Milk</b> .....	<i>\$2.95 Per Person</i>
<b>Fresh Croissants</b> .....	<i>\$24.95 Per Dozen or \$13.00 Half Dozen</i>
<b>Assorted Selection of Dannon Yogurts</b> .....	<i>\$2.25 Each</i>
<b>Freshly Popped Popcorn</b> .....	<i>\$8.00 Per Pound</i>
<b>Jumbo Soft Pretzels with Yellow Mustard</b> .....	<i>\$12.95 Per Dozen</i>
<b>Lipton Bottled Iced Tea</b> .....	<i>\$2.75 Each</i>
<b>Deluxe Mixed Nuts</b> .....	<i>\$13.95 Per Pound</i>
<b>6 to 8 Slice Pizza</b> (Pepperoni, Cheese, or Veggie) .....	<i>\$11.95 each</i>
(Additional Toppings).....	<i>\$2.25 Each</i>
<b>Pound Cake</b> .....	<i>\$12.00 Per Pound</i>

*All Items are Subject to our 19% Service Charge & 8% Sales Tax.*

## **LUNCH ON THE LIGHTER SIDE**

*All Lunches are Served with Fresh Maxwell House Coffee, Decaffeinated Coffee, Iced Tea, & any Selection from Our Dessert Menu*

### **LUNCH ON THE LIGHTER SIDE FEATURING OUR SELECTION OF SALADS**

*Add our Soup of the Day for Just an Additional \$1.95 Per Person*

#### **Classic Chef's Salad**

*Fresh Mixed Greens Topped with  
Julienne Smoked Ham, Turkey Breast  
Cheddar & Swiss Cheese, & Slices  
of Hard Boiled Egg  
\$12.95 Per Person*

#### **Chicken Caesar Salad**

*Julienne Grilled Chicken Breast on  
a Bed of Romaine Lettuce  
Topped with Parmesan Cheese, & Herbed Croutons  
\$11.95 Per Person  
Or Perhaps, Try Substituting Baby Shrimp for Chicken  
\$ 14.95 Per Person*

#### **"BLT" Salad**

*An Array of Bacon, Lettuce,  
Tomato, & Herb Croutons  
Tossed in a Light Ranch  
Dressing  
\$10.95 Per Person*

#### **Cobb Salad**

*Fresh Mixed Greens Topped  
with Sliced Turkey, Bacon, Hard Boiled  
Eggs, Tomato, Avocado, Scallions, & Shredded  
Cheddar Cheese with Crumbled Blue Cheese  
\$12.95 Per Person*

#### **Grilled Steak Salad**

*Sliced Flank Steak on a Bed of Field Greens with Tomatoes and Cucumbers. Served with  
Corn Relish, & our Special Bar -B -Que Sauce  
11.95 Per Person*

### **LUNCH ON THE LIGHTER SIDE FEATURING OUR SELECTION OF SANDWICHES**

*All Sandwiches are served with Potato Chips or add French Fries for an Additional \$1.50*

#### **Traditional Club**

*Shaved Ham, Bacon, Swiss  
Cheese, Lettuce, Tomato,  
& Mayonnaise Piled High on  
White Bread  
\$11.95 Per Person*

#### **French Dip**

*Slow Roasted Beef Served on  
a French Baguette Accompanied with  
Warm Au Jus  
\$10.95 Per Person*

#### **Cleveland Burger**

*A Half-Pound Burger, with  
Bacon & Cheddar Cheese  
Served on a Poppy Seed Bun  
\$12.95 Per Person*

#### **American Burger**

*A Half-Pound Burger Cooked to Perfection  
Topped with American cheese  
Served with Lettuce, Sliced Tomato,  
& Red Onion on a Poppy Seed Bun  
\$12.95 Per Person*

#### **Deli Plate**

*Fresh Sliced Roast Beef, Ham & Turkey Presented on A Dinner Plate Along with Potato Salad  
on a Bed of Greens, Cheddar & Swiss Cheese  
12.95 Per Person*

*All Items are Subject to Our 19% Service Charge & 8% Sales Tax*

## **OUR SELECTIONS OF PLATED LUNCHEONS**

*Lunch is served with Your Choice of Two Side Dishes, Fresh Warm Rolls & Butter, and Choice of Dessert. Furthermore, Lunch is served with Fresh Brewed Maxwell House Coffee, Decaffeinated Coffee, & Iced Tea  
For Groups Under 20 People, A Service Fee of \$10.00 will be additional.*

### ***SELECT ONE OF OUR HOUSE SALADS***

***Mesculine Greens  
With Cherry Tomatoes  
& Cucumbers***

***Caesar Salad with  
Herbed Croutons  
& Parmesan Cheese***

***Mixed Garden Greens  
with Tomatoes, Cucumbers,  
& Red Onions***

*Your Choice of 2 Dressings Include, Buttermilk Ranch, French, Italian, Raspberry Vinaigrette, Blue Cheese & Honey Dijon*

### ***SELECT ONE OF OUR LUNCHEON ENTREES***

#### ***Almond Crusted Chicken***

*Grilled Chicken Breast  
Served with a Rich Mornay Sauce*

#### ***Marinated London Broil***

*Charbroiled Choice Flank Steak  
Served with Hunter Sauce*

#### ***Stuffed Chicken Breast***

*Served with Sauce Poulette*

#### ***Baked Cod Bella Vista***

*Served with Green Peppers, Red Onions,  
Tomatoes, & Finished with White  
Wine Lemon Butter Sauce*

#### ***Chicken Fettuccini Alfredo***

*Grilled Chicken Breast Tossed with  
Fettuccini Paste & Served with  
Light Alfredo Sauce*

#### ***Rosemary Roasted Pork Loin***

*Oven Roasted Pork with a hint  
of Garlic & Rosemary,  
Served with Pan Gravy*

#### ***“Italian Style” Grilled Beef***

*Char -Grilled Top Steak Served with Peppers, Onions & Mushrooms, Finished with Tomato Demi Glaze.*

***16.95 Per Person***

*All items are Subject to our 19% Service Charge & 8% Sales Tax*

## OUR SELECTIONS OF LUNCHEON BUFFETS

*All Buffets are Based on a Minimum Guarantee of 15 Guests  
Served with Maxwell House Coffee, Decaffeinated Coffee, Iced Tea, & Warm Rolls and Butter.  
For Groups Under 20 ppl a \$20.00 Service Fee will be assessed.*

### ***The “Traditional” Deli Buffet***

*Start with our Soup of the Day, Red Skinned  
Potato Salad, & Cole Slaw. Sliced Roast Beef,  
Shaved Ham, Smoked Turkey Breast &  
An Assortment of Cheeses  
Accompaniments of Leaf Lettuce, Sliced Onions,  
Tomatoes, Served With Stone Ground Mustard &  
Mayonnaise. Assorted Breads  
For Dessert, Fresh Baked Cookies & Brownies  
\$15.95 Per Person*

### ***The “West Side Market” Buffet***

*Start with Macaroni Salad and  
Potato Chips. Warm Corned Beef  
& Sauerkraut with Whole Grain  
Mustard & Sliced Swiss cheese  
Warm Philly Beef, Sautéed Onions, & Peppers  
with Melted Cheese Sauce  
Finally, Grilled Bratwurst With Sautéed Onions  
Served with an Arrangement of Breads.  
Chef will provide an Assortment of Fresh Desserts  
\$17.50 Per Person*

### ***The “Cook Out” Buffet***

*Potato Salad & Cole Slaw  
Followed by Baked Beans, Buttered Corn  
on the Cob Grilled Hamburgers,  
Barbecued Chicken & Hot Dogs.  
Served with Lettuce, Tomato,  
Onions & Sliced Cheeses Chef will  
Provide Assorted Cakes & Pies for Dessert  
\$15.95 Per Person*

### ***The “Little Italy” Buffet***

*Caesar Salad & Tossed Salad  
with Assorted Dressings.  
Chef will provide an Array of  
Assorted Pizzas which will Include  
Pepperoni, Cheese, Sausage & Veggie.  
Italian Sausage with Sautéed  
Peppers & Onions, Penne Pasta with Meat  
Balls & Marinara.  
Finally Chef will provide a Variety of  
Fresh Desserts  
\$17.95 Per Person*

### ***The “Down Home” Buffet***

*Begin with Our Tossed Salad and Assorted Dressings. Mashed Potatoes with Gravy, Confetti Corn, Maryland Fried Chicken, also,  
Meat Loaf with Mushroom Sauce, & Fresh Baked Biscuits. Chef will provide an Appropriate Dessert Showcase.  
\$16.95 Per Person*

*All items are Subject to our 19% Service Charge & 8% Sales tax*

## OUR SELECTION OF BOXED LUNCHES

*All Boxed Lunches Are Served with Potato Chips, Whole Fruit, & an Otis Spunkmeyer Cookie*

### ***Smoked Turkey Hoagie***

*Shaved Turkey with Lettuce, Tomato,  
& Cheddar Cheese*

### ***Smoked Ham & Swiss***

*Smoked Ham Served on Focaccia Bread  
with Lettuce, Tomato, & Swiss Cheese*

### ***The Vegetarian***

*Fresh Sliced Veggies Served on  
A French Roll with Celery Sticks*

### ***Italian Hoagie***

*Ham, Salami, and Sliced Roast Beef  
Served with Lettuce, Tomato, & Provolone Cheese*

***All Boxed Lunches \$12.95 Per Person***

## CUSTOMIZE YOUR LUNCH WITH OUR MEETING PLANNER BUFFET!

*Lunch is served with Your Choice of Two Side Dishes, Warm Rolls & Butter, Maxwell House Coffee, Decaffeinated Coffee, Iced Tea,  
& Chef's Showcase of Desserts*

### ***SELECT TWO OF OUR SALADS***

***Mesculine Greens  
With Cherry Tomatoes  
& Cucumbers***

***Chopped Fresh  
Fruit Salad***

***Caesar Salad with  
Herb Croutons  
& Parmesan Cheese***

***Mixed Garden Greens  
with Tomatoes, Cucumbers  
& Red Onions***

### ***SELECT TWO OF OUR LUNCHEON ENTREES***

#### ***Oriental Chicken Stir Fry***

*Served Atop White Rice*

#### ***Tender Slice Sirloin of Beef***

*Served With Hunter Sauce*

#### ***Roast Pork Loin***

*Served With Orange Demi Glaze*

#### ***Baked Vegetable Lasagna***

*Fresh Garden Vegetables, Layered Between  
Pasta Noodles, Served with Marinara Sauce*

#### ***Broiled Filet of Orange Roughy***

*Served With a Citrus Sauce*

***\$16.95 Per Person***

*All Items Are Subject to our 19% Service Charge & 8% Sales Tax*

## OUR RECEPTION SELECTIONS

### ***Salad Station***

*Mixed Garden Greens Including  
Cherry Tomatoes, Cucumbers, Bacon  
Bits, Croutons & Shredded Cheese  
Mesclun Greens & Caesar Salad  
With Parmesan Cheese  
\$6.95 Per Person*

### ***Baked Potato Station***

*Large Baking Potatoes Cooked to  
Perfection, Including Sour Cream, Shredded  
Cheddar Cheese, Bacon Bits, Whipped Butter  
& Chives  
\$7.95 Per Person*

## OUR SELECTION OF HOT HORS D'OEUVRES

### ***Buffalo Wings***

*Bar-b-que or Spicy Served with  
Celery Sticks & Blue Cheese  
\$1.30 Each*

### ***Chicken Sate***

*Chicken Breast Tenderloin  
Served on A Skewer in Thai Sauce  
\$1.65 Each*

### ***Oriental Egg Rolls***

*Served with Plum Sauce  
\$1.50 Each*

### ***Meatballs***

*Sweet & Sour, Marinara Sauce  
or Bar-b-que Sauce  
\$1.20 Each*

### ***Assorted Mini Quiche***

*Quiche Lorraine, Wild Mushroom  
& Sun Dried Tomato, Seafood & Onion  
\$1.25 Each*

### ***Chicken Quesadillas***

*Served With Salsa & Sour Cream  
\$1.35 Each*

### ***Water Chestnuts Wrapped in Bacon***

*Water Chestnuts Seasoned & Lightly Wrapped in Bacon  
1.50 Each*

## OUR SELECTION OF COLD HORS D'OEUVRES

### ***Deluxe Canapés***

*\$19.95 Per Dozen*

### ***Tomato Brushetta***

*Served With Fresh Mozzarella  
\$14.95 Per Dozen*

### ***International Cheese Display***

*Imported & Domestic Cheeses  
Displayed with a Fruit Garnish  
Served with an Array of Fancy Crackers  
\$4.50 Per Person*

### ***Vegetable Crudités***

*Crisp, Seasonal Vegetables, Including  
Celery Sticks, Broccoli, Zucchini, Baby Carrots  
Served with Buttermilk Ranch Dressing  
\$3.50 Per Person*

### ***Fresh Seasonal Fruit Display***

*A Fancy Display of Sliced,  
Fresh Seasonal Fruits  
\$4.25 Per Person*

### ***Finger Sandwich Display***

*Mini Sandwiches to Include Ham, Chicken  
& Tuna Salad.  
\$60.00 for 50 Pieces*

### ***Dry Snacks***

*Potato Chips, Pretzels & Spicy Snack Mix  
\$7.00 Per Pound*

*All Items Are Subject to our 19% Service Charge & 8% Sales Tax*

## OUR SELECTION OF PLATED DINNERS

*Dinner is served with your choice of two side dishes, Fresh Warm Rolls and Butter, & Your Choice of Dessert. Furthermore, Dinner is served with Fresh Brewed Maxwell House Coffee, Decaffeinated Coffee, Hot Tea & Iced Tea.*

### SELECT ONE OF OUR HOUSE SALADS

**Stars & Strips**  
**Fruit Salad Served**  
**With fresh Yogurt**  
**Cream Sauce**

**Traditional**  
**Caesar Salad**

**Spinach Salad**  
**Black Olives, Feta**  
**Cheese, & Red**  
**Onions**

**Mescaline Field**  
**Greens with Oven**  
**Roasted Tomatoes,**  
**Noki Mushrooms,**  
**& English Muffin Croutons**

*Your Choice of 2 Dressings includes: Buttermilk Ranch, French, Italian, Raspberry Vinaigrette, and Honey Dijon & Poppy Seed.*

#### **Chicken Cordon Blue**

*A French Classic Filled with  
Smoked Ham & Gruyere Cheese  
& Lightly Breaded Topped  
with Alfredo Sauce  
\$23.95 Per Person*

#### **Chicken Marsala**

*Sautéed Breast of Chicken with  
Mushrooms & Scallions Finished  
with Italian Marsala Wine Sauce.  
\$23.95 Per Person*

#### **Atlantic Salmon en Croute**

*With Garlic Cream Sauce  
28.95 Per Person*

#### **NY Strip Diablo**

*with Peppered Mushrooms  
Boursin Demi Glaze  
28.95 Per Person*

#### **Chicken Rossini**

*Stuffed Tomato & Spinach  
Sprinkled with Mozzarella  
\$28.95 Per Person*

#### **Twin Pork Chop A La Peach**

*Served on Braised Leeks  
with Peach sauce  
\$28.95 Per Person*

#### **Roasted Prime Rib of Beef**

*Slow Roasted to Perfection & Splashed with Au Jus  
\$28.95 Per Person*

#### **Canfield Carmel**

*8oz Filet Wrapped with Bacon  
Topped with Brown Sugar &  
Hollandaise Sauce  
\$27.95 Per Person*

#### **10oz Hunter Style Strip Steak**

*Served with Tomato Peppers & Mushroom Sauce  
\$27.95 Per Person*

#### **Herb Encrusted Walleye**

*Served with Red Wine Sauce  
\$27.95 Per Person*

#### **Baked Salmon en Popeoute**

*Stuffed with Fresh Herbs & Julianne Vegetables  
\$27.95 Per Person*

#### **Portabella Chicken Marsala**

*Served with Fresh Portabella Scallions & Marsala Demi Glaze  
\$29.95 Per Person*

**Add Your Choice of Soup for an Additional 2.95 Per Person!**

*All Items Are Subject to our 19% Service Charge & 8% Sales Tax*

## ENJOY ONE OF OUR "DUO PLATE" SELECTIONS!

*The Duo Plate is Served with Your Choice of One Salad, Two Side Dishes, Dessert, Iced Tea,  
Maxwell House Coffee & Warm Rolls & Butter*

***Filet of Roughy Rojos & Twin Lamb Chops with Brandy Dijon Sauce***  
**or**  
***Sliced Tender Loin of Beef Cabernet with Brousin Sauce & Prawn Scampi***  
*\$45.95 Per Person*

## OUR SELECTIONS OF DINNER BUFFET

*All Buffets are based on A Minimum Guarantee of 15 Guests. All The Proceeding is served with Fresh Maxwell House Coffee,  
Decaffeinated Coffee, Hot Tea & Iced Tea.  
For Groups under 20 ppl a \$10.00 service fee will be assessed.*

### ***The "Far East" Buffet***

*Oriental Crisp Noodle Salad  
Fresh Egg Rolls, General  
Beef & Broccoli, Fried Rice,  
Vegetable Lo Mein & Fortune  
Cookies.  
Finally, Chef's Selection of  
Desserts  
\$16.95 Per Person*

### ***The "Mid -Western" Buffet***

*Fresh Garden Greens, Creamy Cole Slaw &  
Potato Salad, Country Fried Chicken  
Catfish, Steamed Red Potatoes,  
Green Beans, & Corn Cobbettes. Served  
With Cornbread Muffins & Buttermilk Biscuits  
For Dessert Carmel Apple Pie & Pecan Pie  
\$21.95 Per Person*

### ***The "Southern Comfort" Buffet***

*Dirty Rice, Sausage Gumbo  
Chicken Jambalaya, Shrimp Etoufee  
Garlic Sauteed Tomato & Squash  
Corn Bread & French Baguettes  
For Dessert Bourbon Bread Pudding  
& Pecan Pie  
\$22.95 Per Person*

### ***The "Taste of Italy" Buffet***

*Wedding Soup & an Antipasto Tray  
Chicken Marsala, Steak Pizzaola  
Sicilian Cod, Ratatouille & Creamy Polenta  
Served with Garlic Bread  
For Dessert, Tiramisu & Spumoni  
\$22.95 Per Person*

*All Items Are Subject to our 19% Service Charge & 8% Sales Tax.*

# THE "SHERATON" DINNER BUFFET

*Dinner is served with Warm Dinner Rolls, Maxwell House Coffee, Decaffeinated Coffee, Iced Tea & Your Choice of Two Side Dishes.*

## SELECT TWO OF OUR SALADS

*Mesculine Greens  
with Cherry Tomatoes  
& Cucumbers*

*Chopped Fresh  
Fruit Salad*

*Caesar Salad with  
Herb Croutons  
& Parmesan Cheese*

*Mixed Garden Greens  
With Tomatoes, Cucumbers  
& Red Onions*

## SELECT TWO OF OUR DINNER ENTREES

### **Baked Salmon en Croute**

*With Garlic Cream Sauce*

### **Pork Loin Rollades**

*Stuffed with Sun Dried Tomatoes  
Spinach and Feta Cheese*

### **Carved Sirloin**

*With Wild Mushroom Sauce*

### **Baby Shrimp & Bow Tie Pasta**

*Tossed with Garlic Cream Sauce  
Sun Dried Tomatoes & Roasted Pine Nuts*

### **Grilled Breast of Chicken Momay**

*Served with Wild Mushrooms*

## CHEF'S SHOWCASE OF DESSERTS

*\$26.95 Per Person*

## FAMILY STYLE DINING

*Family Style Dining is prepared for A Maximum of 40 Guests. Dinner is served with Your Choice of two Side Items, Maxwell House Coffee, Decaffeinated Coffee, Hot Tea & Iced Tea. Fresh Warm Rolls & Butter. Finally, Your Choice of Dessert*

## SELECT ONE OF OUR HOUSE SALADS

*Fresh Seasonal  
Fruit Salad Served  
On Field Greens*

*Traditional  
Caesar Salad*

*Spinach Salad  
Black Olives, Feta  
Cheese & Red  
Onions*

*Mesculine Field  
Greens with Oven  
Roasted Tomatoes  
Noki Mushrooms  
& English Muffin Croutons*

*Your Choice of Dressings includes, Buttermilk Ranch, French, Italian, Raspberry Vinaigrette,  
Blue Cheese, Honey Dijon & Poppy Seed.*

## SELECT ONE ENTREE

### **Chicken Fried Steak**

*Topped with Fried Onions  
& Cream Gravy*

### **Fried Catfish**

*Served with Tartar Sauce*

### **Penne Pasta**

*Served with Marinara Sauce  
& Meat Balls*

### **Beer Battered Cod**

*Cooked to Perfection*

### **Beef Burgonne**

*Served Atop Pasta  
\$24.95 Per Person*

*All Items Are Subject to our 19% Service Charge & 8% Sales Tax.*

**ENHANCE YOUR DINING EXPERIENCE BY CHOOSING  
ONE OF OUR CHEF'S ACTION STATIONS!**

*All Action Stations are Subject to a \$25.00 Chef Attendance Fee*

***CHEF'S CARVING STATIONS***

***Roast Baron of Beef***

*Serves 50 Guests  
Slow Roasted & Served  
To Your Specifications  
\$195.00 Each*

***Peppered Encrusted  
Tenderloin Beef***

*Serves 20 Guest  
Seared and Roasted to Satisfy  
Your Taste  
\$225.00 Each*

***Roasted Turkey Breast***

*Serves 50 Guests  
Slow Roasted while Basted  
To Serve Hot & Juicy  
\$110.00 Each*

***Sugar Cured Ham***

*Serves 50 Guests  
Ham is Basted & covered with  
Pineapples  
\$125.00 Each*

***CHEF'S PERFORMANCE STATIONS***

***Fajita Station***

*Our Chef will Prepare Tender Strips  
Of Chicken & Beef Sautéed with  
Onions, Peppers, Served with Hard & Soft  
Taco Shells & the Appropriate Accompaniments.  
\$8.95 Per Person*

***Pasta Station***

*Our Chef will Prepare Tri-Colored Tortellini , Bow Tie Pasta &  
Fettuccini Pasta with Alfredo, Marinara & Pesto Sauce  
Accompanied with Diced Tomatoes, Mushrooms, Scallions,  
Black Olives Broccoli & Parmesan Cheese  
\$7.95 Per Person*

*All Items are Subject to our 19% Service Charge & 8% Sales Tax*

## OUR SELECTIONS OF SOUPS

<i>Split Pea with Ham</i>	<i>Tomato Basil</i>
<i>Cream of Wild Mushroom</i>	<i>Vegetarian Vegetable</i>
<i>Broccoli &amp; Cheddar</i>	<i>Manhattan Clam Chowder</i>
<i>Chicken Consume with Bromines of Vegetable</i>	<i>New England Clam Chowder</i>
<i>Maryland Corn &amp; Clam Chowder</i>	<i>Beef Pastina</i>
<i>Chicken Spatzel</i>	<i>Vegetable Beef</i>
<i>Italian Wedding Soup</i>	<i>Homemade Chicken Noodle Soup</i>
<i>French Onion</i>	<i>Homemade Potato Soup</i>

## OUR SELECTIONS OF SIDE DISHES

### *CHEF'S SELECTIONS OF VEGETABLES*

<i>Green Beans with Julienne Red Peppers</i>	<i>California Medley Including Broccoli, Cauliflower &amp; Carrots</i>
<i>Sesame Baby Carrots</i>	<i>Green Beans Almondine</i>
<i>Honey Glazed Baby Carrots</i>	<i>Parmesan Roasted Tomatoes</i>
<i>Broccoli &amp; Cauliflower Polonaise</i>	<i>Summer Squash Medley</i>
<i>Oriental Stir Fry Including Peppers, Onions, Snow Peas &amp; Water Chestnuts</i>	<i>Steamed Asparagus Bundles</i>
<i>Julienne Vegetables</i>	<i>Sautéed Green Beans &amp; Moonlight Mushrooms</i>

### *CHEF'S SELECTIONS OF STARCHES*

<i>Rosemary Roasted Red Skinned Potatoes</i>	<i>Traditional Rice Pilaf</i>
<i>Potatoes Anna</i>	<i>Potatoes William Add \$.75</i>
<i>Roasted Red Skin Mushrooms</i>	<i>Scalloped Potatoes</i>
<i>Wild Rice Pilaf Medley</i>	<i>Herb Roasted Mashed Potatoes</i>
<i>Duchess Potatoes</i>	<i>Wild Mushroom Risotto</i>
<i>Cheddar Cheese Twice Baked Potatoes</i>	<i>Au Gratin Potatoes</i>

## **CHEF'S SHOWCASE OF DESSERTS**

### ***Strawberry Mousse Shortcake***

*Our Homemade Pound Cake Smothered with Strawberry Mousse, Fresh Strawberry & Raspberry Sauce  
Topped with Whipped Cream*

### ***Sopaphilla***

*Crisp Flour Tortilla Shell Dusted with Cinnamon & Filled with Mocha Mousse Drizzled with  
White & Dark Chocolate Topped with Whipped Cream.*

### ***Caramel Flan***

*Splendid Egg & Cream Custard Covered with Liquid Caramel*

### ***Chocolate Oblivion***

*Dense Belgian Chocolate Confection Topped with Fresh Butter Cream*

### ***Chocolate Volcano Cake***

*Rich Deep Chocolate Truffle with Liquid Chocolate Ganache (Served Warm) & Topped with Fresh Butter Cream*

### ***Hotel Style Cheesecake***

*Cream Cheese with Hints of Vanilla Garnished with Raspberry Sauce & a Fresh Strawberry*

### ***Incredible Carmel Apple Pie***

*Buttery Shortbread Filled with Caramel & Toffee Garnished with Homemade Caramel*

### ***Tiramisu***

*Delicate Lady Fingers Layered Between Creamy Marscapone Cheese Flavored with Espresso & Cocoa*

### ***Carrot Cake***

*Moist Carrot Cake Layered with Cream Cheese Filled with Crushed Walnuts*

### ***Crème Brulee Cheesecake***

*A Marriage of Light Cheesecake & Vanilla Custard with a Caramelized Top*

## OUR BANQUET BEVERAGES

### HOST BAR

House Brands .....	\$4.25
Call Brands .....	\$5.25
Premium Brands .....	\$6.25
Domestic Beer .....	\$3.75
Cordials.....	\$7.00
Imported Beer .....	\$4.50
Wine (House).....	\$5.00
Soft Drinks.....	\$2.00
Bottled Water.....	\$2.00

### CASH BAR

House Brands .....	\$4.50
Call Brands .....	\$5.50
Premium Brands .....	\$6.50
Domestic Beer .....	\$4.25
Cordials.....	\$7.50
Imported Beer .....	\$5.00
Wine .....	\$5.50
Soft Drinks.....	\$2.25
Bottled Water.....	\$2.25

## **BRAND SELECTIONS**

### HOUSE

Gordon's Gin
Kamchatka Vodka
La Prima Tequila
P.V.L. Whiskey
Canadian Club Blend
Clan MacGregor Scotch
Castillo Rum
DeKuyper Amaretto
DeKuyper Peach Schnapps

### CALL BRANDS

Beefeater Gin
Smirnoff Vodka
Cuervo Gold Tequilla
Jim Beam Bourbon
Seagram's 7 Crown
Dewar's Scotch
Bacardi Silver
DeKuyper Amaretto
DeKuyper Peach Schnapps

### PREMIUM BRAND

Tanqueray Gin
Absolute Vodka
Sauza 3 Generations
Makers Mark Bourbon
Crown Royal Whisky
Chivas Regal
Bacardi Rum
Amaretto DiSorano
DeKuyper Peach Schnapps

## **CORDIALS AND COGNACS**

Amaretto DiSorano
Chambord
Chocolate Liqueur

B & B
Kahlua
Courvoisier VS Cognac
Frangelico

Baileys Irish Cream
Godiva®
Taylor Late Bottle Vintage Port

## **PACKAGE BARS (priced per person)**

*(Includes Liquor, Beer, House Wine, Soda, & Mixes)*

### **House Brands**

1 Hour.....	\$11.00
2 Hours.....	\$14.00
3 Hours.....	\$17.00
4 Hours.....	\$19.00

### **Call Brands**

1 Hour .....	\$14.00
2 Hours.....	\$17.00
3 Hours.....	\$20.00
4 Hours.....	\$22.00

### **Premium Brands**

1 Hour .....	\$17.00
2 Hours .....	\$20.00
3 Hours .....	\$23.00
4 Hours .....	\$25.00

### **Beer, Wine (House), and Soda Only**

1 Hour .....	\$9.00
2 Hours.....	\$12.00
3 Hours.....	\$15.00
4 Hours.....	\$17.00

*If sales do not exceed \$200.00 per bar, a bartender fee of \$50.00 will be assessed to your bill. Furthermore, bartenders reserve the right to refuse service of alcoholic beverages to any persons, and will ask for proper identification for verification of legal drinking age.*

## OUR FEATURED WINE SELECTIONS

### WHITE WINES

#### Bottle

White Zinfandel, California, Turning Leaf, 2002 (House) .....	\$26.00
Johannisberg Riesling, Monterey, Jekel, 2002.....	\$46.00
VouVray, French, Michael Picard, 2001 .....	\$33.00
Sauvignon Blanc, California, Pepi 2000.....	\$32.00
Pinot Grigio, Valdadige, Santa Margherita, NV .....	\$61.00
Chardonnay, California, Redwood Creek, 2001 (House).....	\$24.00
Chardonnay, Chile, Casa Lapostolle, 2002 .....	\$31.00
Chardonnay, California, Kendall-Jackson, 2001.....	\$32.00
Chardonnay, Sonoma County, Clos du Bois, 2002.....	\$34.00
Chardonnay, Sonoma County, Chateau St. Jean, 2001 .....	\$44.00

### RED WINES

Pinot Noir, Sonoma Coast, MacMurry Ranch, 2002.....	\$35.00
Shiraz, South Eastern Australia, Bulletin Place, 2001 .....	\$28.00
Syrah, Central Coast, Robert Mondovi Coastal, 2000.....	\$32.00
Merlot, California, Redwood Creek, 2001 (House) .....	\$24.00
Merlot, California, Trincherro, 2001.....	\$34.00
Zinfandel, Sonoma County, Rancho Zabaco, Dancing Bull.....	\$27.00
Merlot, Central Coast, Sterling, 2000 .....	\$38.00
Cabernet Sauvignon, California, Redwood Creek, 2000 (House).....	\$24.00
Cabernet Sauvignon, Sonoma County, Louis Martini, 2001 .....	\$32.00
Meritage, Napa Valley, Franciscan Oakville Estate, 1999.....	\$128.00

### SPARKLING WINES AND CHAMPAGNE

Brut, France Piper Heidsieck, (2 glass bottle), NV .....	\$18.00
Sparkling Chardonnay/Pinot Noir, Australia, Jacobs Creek, NV .....	\$28.00
Cuvee Brut, Russian River Valley, Iron Horse, NV .....	\$45.00
Veuve Clicquot, France, Yellow Lable, NV .....	\$95.00
Cuvee Speciale Jean-Paul Gaultier, France, Piper Heidsieck,NV.....	\$150.00
Cuvee Dom Perignon, France, Moet Chandon, 1999.....	\$180.00

### BEVERAGE A LA CARTE

Full Keg of Domestic/Import Beer (serves 165).....	\$275.00 Per Keg
Pony Keg of Domestic/Import Beer (serves 80).....	\$140.00 Per Keg
Small Keg of Domestic/Import Beer (serves 55).....	\$90.00 Per Keg
Sparkling Champagne Punch.....	\$30.00 Per Gallon

## **LOW-CARB LIFESTYLE @ THE SHERATON**

### ***Bountiful Breakfast***

*5oz Hamburger Patty with 3 Slices Canadian Bacon, 2oz Sausage, 5oz Scrambled Eggs & Seared Roma Tomatoes, Served with Orange Juice & Maxwell House Coffee.  
\$10.95 Per Person*

### ***Ultimate Smoked Turkey Melt***

*3oz Smoked Turkey Sliced, 1oz Shitake Mushrooms Sliced, 3oz Liquid Eggs  
1.5 oz Gruyere Cheese and Asparagus Served with Pepper Sauce & Heavy Cream.  
Finally, Served with Orange Juice & Maxwell House Coffee  
\$9.95 Per Person*

### ***Hot Salmon Caesar***

*Hot Smoked Salmon Atop Heart of Romaine Lettuce Chopped. .5 oz Carrots, 1oz Haricot Vert Blanched, 1oz English Cucumber, .5 oz radish Sliced Served with 2oz Caesar Dressing. Finally Iced Tea, Maxwell House Coffee & Choice of Dessert  
\$11.95 Per Person*

### ***Roasted Chicken Breast***

*"Airline Cut" Roasted Chicken Breast, .5oz Edamame Beans, 1oz Cauliflower Floret Blanched, 5oz Artichoke Braised, 1oz Oven Roasted Tomato, 1oz Calamate olive & Sprig Rosemary. Served with Iced Tea, Maxwell House Coffee & Choice of Dessert  
\$14.95 Per Person*

### ***New York Sirloin***

*Ny Strip Loin 11 oz, Jumbo Asparagus Peeled, 4.5oz Cauliflower Mash with Horseradish Served with Pepper Sauce & Herb Butter. Iced Tea, Maxwell House Coffee & Choice of Dessert  
\$28.95 Per Person*

### ***Timely Surf & Turf***

*Bacon Wrapped Turkey Medallions, Grilled Shrimp, 5oz Grilled Vegetables, 1 Mini Carrot & Roasted Pepper Sauce. Iced Tea, Maxwell House Coffee & Choice of Dessert  
\$29.95 Per Person*

*All Items are Subject to our 19% Service Charge & 8% Sales Tax*