



Specialty Stations

All Hors d' Oeuvres Priced Per 50 Pieces

Unless Otherwise Noted

\$150.00 Chef Attendant Fee will apply



Create your own Pasta Dish

15 *per person*

Angel hair and Fusilli Served with Your Choice of Chicken, Sausage, Jumbo Prawns, Clams, Mushrooms, Peppers Pomodoro, Pesto & Alfredo Sauces

South of the Border Fajitas

15 *per person*

Marinated Beef and Chicken, Sautéed with Onions and Peppers with Warm Flour Tortillas, Sour Cream, Guacamole and Salsa

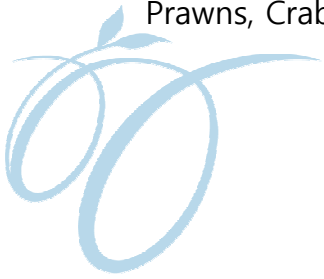
Seafood Treasure Chest



15 per person



Prawns, Crab Legs, Fresh Oysters and Clams Presented on Crushed Ice with Spicy
Cocktail Sauce and Fresh Cut Lemons



Cold Specialties

All Hors d' Oeuvres Priced Per 50 Pieces

Unless Otherwise Noted



Fresh Fruit and Berries

150

A fine Display of Sliced Fresh Fruit and Whole Berries

Served with a Honey Yogurt Dressing



Assorted Bruchetta

100

Fire Roasted Peppers, Mushrooms and Chopped Tomatoes over Fried Bread



International Cheese board

200

Assortment of Different Cheeses with Whole Fruit and Seasonal Berries Served with Roasted Crackers and Baguettes

Grilled Vegetable Crudités

150

Assortment of Fire Grilled Fresh Vegetables Served with Ranch Dressing or Bleu Cheese

Smoked Salmon

225

Thinly Sliced Salmon Served with Pumpernickel, Whipped Cream Cheese, Diced Egg, Capers and Bermuda Onions





Carving Stations

*All Items are served with Mini Deli Rolls and Condiments
Additional Carver Fee of 100 will be charged*



Roasted Boneless Breast of Turkey

210

Serves 50

Served with Herb Mayonnaise and Cranberry Sauce

Inside Top Round of Beef

325

Serves 75

Pepper Crusted and Slow Roasted Served with Dijon-aise & Horseradish

Honey Baked Banjo Ham

210

Serves 50

Served with Makers Mark Whiskey Sauce and Whole Dijon Mustard

Prime Rib

375

Serves 75

Pepper Crusted and Slow Roasted Served with Dijon-aise & Horseradish





Hors d' Oeuvres, Displays & Snacks

All Hors d' Oeuvres Priced Per 50 Pieces

Unless Otherwise Noted

Hot Hors d' Oeuvres

Chicken 125

Chicken Sate Teriyaki

Spicy Buffalo Style Chicken Wings

Chicken Sate Skewers with Housin Sauce

Sesame Chicken with Honey Mustard Sauce

Chicken Empanadas

Beef 125



Juicy Teriyaki Kabob
Empanada



Seafood 150

Crab Stuffed Mushrooms
Scallops in Bacon with Teriyaki Sauce
Coconut Shrimp

Other 125

Lightly Breaded Mozzarella Cheese Sticks
Mini Assorted Quiche
Vegetable or Chicken Egg Roll
Spanikopita

125 per 50

Cold Hors d' Oeuvres

Assorted Cold Canapés

Asparagus Wrapped in Smoked Salmon

Jumbo Shrimp

Crostini Bread with Tomato and Basil

Beverages

Cash Bar

Prices Do Not Include Tax, Gratuity or 20% Service Charges. Prices Subject to Change without Notice
Updated 6.1.09





<i>House Labels</i>	7
<i>Call Labels</i>	9
<i>Prestige Labels</i>	14-15
<i>House Wine</i>	7
<i>Domestic Beer</i>	6
<i>Imported Beer</i>	7
<i>Mineral Waters</i>	4
<i>Soft Drinks</i>	3

Draft Beer

Domestic Full Keg	350
Imported Full Keg	450

Wine and Champagne

House Wine	25 per bottle
House Champagne	30 per bottle
Champagne or Wine Punch	40 per gallon

Miscellaneous

Fruit Punch	30 per gallon
Margaritas	22 per carafe
Bloody Mary's	22 per carafe
Mimosas	22 per carafe

Bartender Charges

Bartender fee 100 per bar

Corking Fee

15 per 750 ml bottle

The sales and service of alcoholic beverages are regulated by the state. As a license holder the Sheraton Hotel is responsible for the administration of the regulations. It is a policy; therefore outside liquor is prohibited.





Wine List

Chardonnay

<u>Wine</u>	<u>Glass</u>	<u>Bottle</u>
Five Rivers	7	25
Kenwood Vineyards Sonoma	10	35

Sauvignon Blanc

Monerra	7	26
Silverado	10	35

White Zinfandel

Sutter Home	7	23
-------------	---	----

Pinot Noir

Five Rivers	11	40
-------------	----	----

Cabernet Sauvignon

Castle Rock Sonoma	8	30
Benziger	11	40

Merlot

Fetzer Valley Oaks	8	30
Kenwood Sonoma	11	39

Zinfandel





Lake Sonoma

12

40

Shiraz

Rosemount Diamond Label

12

44

