

# Holiday Dinner Menus

## entrées

served with salad, rolls and butter, holiday dessert,  
fresh brewed starbucks coffee, decaffeinated coffee, tazo teas, & iced tea

\$3 split entrée fee per entrée, for up to two

### salads

choose one:

frisee, red oak, shaved asiago cheese, candied walnuts, figs, sherry vinaigrette

field greens, chilled white asparagus, roasted apples, smoked almonds, dijon vinaigrette

buttery bibb lettuce, candied walnuts, danish blue cheese, pomegranate seeds, citrus vinaigrette

baby spinach, strawberry slices, herbed goat cheese, red raspberry vinaigrette

baby greens, roasted gold and ruby beets, goat cheese, pumpkin seeds, lemon vinaigrette

mixed greens, cucumber, tomato, hawaiian papaya, dried blueberries, passion fruit dressing

### chicken florentine | \$44

chicken breast stuffed with spinach,

basil, three cheeses, light herb sauce

cranberry curry rice

winter vegetables

### stuffed chicken | \$44

chicken breast stuffed with asparagus, crimini

mushrooms, goat cheese, chive and leek sauce

risotto

winter vegetables

### holiday chicken | \$44

sausage and chestnut stuffed chicken

whipped sweet potatoes

winter vegetables

### cornish game hen | \$45

roasted game hen stuffed with spinach, pine nuts,

madiera wine sauce

cranberry curry rice

winter vegetables



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prices subject to change

# entrées

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## seabass wilson | \$46

new zealand blue nose seabass  
dipped in dijon mustard and bread crumbs  
cucumber dill sauce  
baked polenta, asparagus ratatouille

## norwegian salmon | \$46

grilled salmon, maine lobster dill sauce  
whipped yukon gold potatoes  
winter vegetables

## pistachio crusted halibut | \$47

pistachio crusted halibut roasted with artichokes,  
shiitake mushrooms  
chenin blanc grain mustard sauce  
cranberry curry rice  
winter vegetables

## lump crab stuffed fillet of sole | \$47

lump crab stuffed lemon sole  
saffron fennel rice  
winter vegetables

## ribeye steak | 49

ribeye steak, cajun spices, goat cheese chive butter  
truffled four cheese macaroni  
winter vegetables

## beef wellington | \$48

beef tenderloin and mushroom duxelle  
wrapped in puff pastry, cabernet sauvignon sauce  
blue cheese whipped potatoes  
winter vegetables

## filet mignon | \$49

charbroiled filet, cabernet sauvignon demi glace  
garlic mashed potatoes  
winter vegetables

## prime rib | \$50

roasted prime rib, creamed horseradish  
buttermilk whipped potatoes  
winter vegetables

## pork porterhouse | \$46

grilled pork porterhouse  
jack daniels demi glace sauce  
twice baked potato  
winter vegetables



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# *entrées*

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## portobello napoleon | \$43

portobello mushroom, seasonal vegetables,  
potato puree, oven roasted tomato sauce

## eggplant ricotta tree | \$43

eggplant, florentine stuffed mushrooms,  
braised lentils, red pepper coulis

## portobello wellington | \$45

portobello mushroom, onion, garlic, roasted red  
pepper and goat cheese baked in puff pastry  
cabernet sauvignon sauce

# *duets*

## seabass & chicken | \$57

seabass, soy ginger  
free range chicken, passion fruit macadamia glaze  
curry dusted fingerling potatoes  
winter vegetables

## filet mignon & shrimp scampi | \$58

petite filet, cabernet demi glace sauce  
sauteed shrimp, lemon garlic butter  
duchess chive potatoes  
winter vegetables

## filet mignon & halibut | \$57

petite filet, cabernet demi glace sauce  
halibut, tomato olive compote  
spaghetti squash  
winter vegetables



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# buffet | \$56

minimum of 20 guests required  
served with rolls and butter, winter vegetables, dessert table,  
fresh brewed starbucks coffee, decaffeinated coffee, tazo teas, & iced tea

## starters

select two

buttery bibb lettuce, candied walnuts, danish blue cheese, pomegranate seeds, citrus vinaigrette  
hearts of palm, artichokes, roasted peppers, herb aioli  
mixed greens, chilled white asparagus, roasted apples, smoked almonds, dijon vinaigrette  
waldorf salad, apples, mangos, papaya, grapes, celery, walnuts, creamy tarragon dressing  
butternut squash bisque  
roasted tomato and basil soup

## entrées

select three

baked honey mustard ham \*  
roasted breast of turkey, mushroom gravy \*  
roasted breast of chicken, cranberry maple glaze \*  
festive chicken  
holiday chicken  
pistachio crusted halibut  
pork tenderloin medallions, apple chutney  
medallions of beef, mushroom sauce  
wild mushroom ravioli

## accompaniments

select two

jasmine rice with cranberries and pear  
baked yukon gold parmesan potatoes  
four cheese potatoes  
whipped sweet potatoes  
cornbread stuffing, toasted pecans and dried fruit  
herb roasted red potatoes  
sausage and chestnut stuffing  
truffled four cheese macaroni  
savory bread pudding  
cranberry curry rice

\* requires a carver at \$150



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# *hors d'oeuvres*

50 pieces per order

\* may be tray passed at additional \$100, per two server

## *cold* | \$150

specialty canapés \*  
prosciutto and asparagus pinwheels \*  
grilled chicken, tomato brushetta, balsamic glaze  
tuna tataki on cucumber, creamy wasabi sauce \*  
roma tomato, buffalo mozzarella,  
basil, balsamic vinaigrette on crouton \*  
grilled eggplant and roasted peppers,  
goat cheese on crostini \*  
fruit kabobs \*  
thai chicken in mini phyllo cups \*  
seared ahi with mango salsa on crispy wonton \*  
brushetta, tomato, basil, garlic relish \*

## *cold* | \$200

jumbo shrimp cocktail  
brie and kiwi on crostini \*

## *cold* | \$250

jumbo shrimp cocktail in shot glass \*  
california rolls  
sushi assortment  
smoked salmon on toasted baguette \*



## *hot* | \$150

abalone style calamari, lemon basil aioli  
meatballs, barbeque sauce  
chicken or beef satay, peanut sauce \*  
baked pecan and bleu cheese stuffed  
mushroom cap  
chicken or beef teriyaki skewers  
spring rolls, plum sauce  
mini quiche assortment \*  
chicken quesadillas  
wild mushroom potsickers \*

## *hot* | \$200

coconut shrimp, orange chile sauce  
shrimp tempura  
crab stuffed mushroom caps  
mini crab cakes, cilantro aioli  
lobster and rock shrimp quesadillas  
mini chicken or beef wellington \*  
bacon wrapped scallops \*  
protobello mushroom in puff pastry \*

## *hot* | \$250

almond crusted baked brie, apple spice chutney

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# carving stations

serves 50

served with rolls, butter, condiments

\$150 per carver

roast sirloin of beef | \$325

pepper, rosemary crust

honey glazed ham | \$325

brown spicy mustard

prime rib of beef | \$400

creamy horseradish and natural jus

roast breast of turkey | \$350

fresh cranberry compote

# receptions

minimum of 25 guests

vegetable platter | \$6

crisp seasonal vegetables  
choice of spinach dip, ranch or red pepper hummus

fruit and cheese | \$8

domestic and imported cheeses  
seasonal and tropical fruits  
assorted crackers and french baguettes

antipasto | \$9

italian meats and cheeses  
grilled vegetables, roasted peppers,  
cured olives, balsamic drizzle  
petite rolls and breadsticks

domestic & imported cheese board | \$7

cheddar, swiss, brie, goat cheese,  
smoked gouda, grape clusters  
assorted crackers and french baguettes

tapas | \$18

roasted peppers, sherry vinaigrette  
seared ahi on garlic crostini  
crab cakes, lime butter sauce  
ceviche, tortilla chips  
spanish olives

cool lettuce wraps \* | \$19

black bean-ginger chicken  
chili spiced sirloin beef or  
wok seared tofu, mint, lime  
wrapped in iceberg lettuce leaves  
sweet soy-vinegar chili sauce

\*requires an attendant at \$150



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# *beverages*

prices per gallon

## *non-alcoholic*

fruit punch | \$40

lemonade | \$40

margarita | \$40

mai tai | \$40

## *alcoholic*

champagne | \$65

mai tai | \$65

margarita | \$65

# *bar service*

## *call brands*

beefeater gin

smirnoff vodka

barcardi light rum

sauza gold tequila

jim beam bourbon

cutty sark scotch

korbel brandy

## *premium brands*

bombay sapphire gin

kettle one vodka

captain morgan rum

sauza commemorativo

makers mark bourbon

chivas regal scotch

courvoisier brandy

## *domestic beers*

budweiser

bud light

micheob ultra

sam adams

o'doul's non alcoholic

## *imported beers*

amstel light

corona

heineken

pilsner urquell



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# *bar service*

\$150 bartender fee is waived with a minimum of \$500

## *hosted bar*

call brands	\$6.5
premium brands	\$7.5
domestic	\$4.5
imported	\$5.5
house wine	\$5.5
sodas	\$3
bottled water	\$3.75
fruit juices	\$4

## *cash bar*

call brands	\$7
premium brands	\$8
domestic	\$5
imported	\$6
house wine	\$6
sodas	\$3.25
bottled water	\$4
fruit juices	\$4.25

## *corkage*

on permitted bottles provided by the client

750 milliliter	\$14
1 ½ liter	\$20

## *packages*

\$500 minimum to waive \$150 bartender fee

one hour	\$14
one hour with wine at dinner	\$22
two hours	\$24
three hours	\$33
four hours	\$40



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# wine list

\*denotes sheraton signature house wines

## champagne and sparkling

kenwood yulupa, cuvee brut, California *	\$30
gloria ferrer blanc de noirs, sonoma	\$35
moet & chandon white star, , france	\$68

## chardonnay

indigo hills, California *	\$32
mirassou, monterey county	\$34
artesa, carneros, napa	\$38
sonoma cutrer, "russian river", sonoma	\$42

## white wines

beringer, white zinfandel, napa valley *	\$28
ecco domain, pinot grigio, italy	\$33
pepi, sauvignon blanc, california	\$30
kendall jackson, riesling	\$32

## cabernet sauvignon

alice white, s.e. australia *	\$33
louis martini, sonoma	\$36
rodney strong, sonoma	\$38
bv, signet collection, central coast	\$44
franciscan, napa valley	\$46

## merlot

blackstone, California *	\$32
francis coppola, blue label, california	\$38
markham, napa valley	\$44

## red wines

mirassou, pinot noir, california *	\$32
gloria ferrer, pinot noir, etesian, sonoma	\$38
ravenswood, zinfandel, lodi	\$28
penfolds, "rawson's retreat", shiraz	\$31



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# policies & guidelines

## Payment

A non-refundable deposit is required to confirm all meeting space. Full prepayment is due 3 business days (M-F) prior to the event, based on your final guarantee. Any charges incurred during the function must be paid upon conclusion of the event.

## Room Assignment

The hotel reserves the right to move groups to a more suitable room after receiving notification of attendance decreases or increases. If your function goes over the contracted ending time and you wish to retain the room for a longer period, you may do so at an additional charge per every hour, provided that the room is available. Resetting of banquet rooms from previously agreed set ups indicated on the contract, may result in additional cost to the client.

## Menu Selection

Menu selections must be submitted to the Sales & Catering Department no later than two weeks prior to the event. When a selection of two or more entrees is served at the same event, an additional \$3 spit entrée fee will be added to each entrée price. Our preprinted menus are offered as a guideline. We are pleased to custom design a menu to meet your specific needs.

## Food & Beverage

Once the contract is signed and returned to the hotel, catering prices quoted on your contract are guaranteed. Prices are subject to change if quoted rates have not been stated on a signed contract. All food and beverage must be provided by the hotel. No food or beverage may be removed from the event area at any time prior to, during, or after the event.

## Final Guarantee

Attendance must be specified 3 business days (M-F) prior to your event date. This number will be considered your minimum guarantee and cannot be reduced. If the hotel does not receive a guarantee, the expected number of attendees listed on your contract will become your guarantee. Charges will be based on the number of people served, or the guarantee, whichever is greater. The hotel will prepare for 5% over the guarantee. If your guaranteed attendance increases by more than 5% in less than 48 hours prior to your event, the hotel reserves the right to charge a 5% surcharge, plus service charge and tax, on menu prices due to increased costs incurred.

## Service Charge & Sales Tax

All food, beverage and audio visual equipment rental is subject to a 21% taxable service charge and 7.75% California sales tax.

## Cancellation

Cancellations made 91 days or more prior to an event will result in cancellation fees of 50% of the total anticipated revenue. Cancellations made 31 – 90 days prior to an event will result in cancellation fees of 75% of total anticipated revenue. Cancellations made within 30 days of an event will result in cancellation fees of 100% of the total anticipated revenue. Cancellations must be stated in writing and all cancellation fees are owed at time of cancellation.

## Damage

Materials may not be stapled, tacked or taped onto the walls or doors of the meeting rooms or any public space. You will be responsible for any damage or extensive clean up.

## Hotel Liability

The hotel accepts no responsibility for loss, theft or damage of equipment, merchandise or articles in any banquet or meeting rooms or any part of the hotel prior to, during or following an event. Client must agree to conduct the function in an orderly manner and to comply with applicable laws, regulations and hotel rules. Client assumes full responsibility for the conduct of all persons in attendance and for any damage done to any part of the hotel premises or theft of property. The hotel is not responsible for any items left in the banquet room.

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