



Sheraton®

SUITES
COUNTRY CLUB PLAZA

Breakfast

DELUXE CONTINENTAL

Decaffeinated and
Regular Starbucks Coffee

Refreshing Orange Juice

Assorted Pastries

Butter and Fruit Preserves

Slices Fresh Fruit Display

Granola and Cereal Bars

Yogurt, Berries and Granola Station

\$28.00 per person

ALL AMERICAN BREAKFAST

Decaffeinated and
Regular Starbucks Coffee

Refreshing Orange Juice

Assorted Pastries

Sliced Fresh Fruit Display

Fruit Smoothie Shooters

Fluffy Scrambled Eggs

Hickory Bacon or Sausage Links

Smoked Sausage with Seasonal Sauted
Vegetable

Potatos with Peppers and Onions

\$32.00 per person

Buffett Minimum of 20 guests. Please add
\$5.00 per person if under 20 guests.

ENHANCEMENTS

Breakfast Burritos
\$4.00 each or \$44.00 a dozen

Ham, Egg and Cheese Croissant
\$4.00 or \$44.00 a dozen

Omelet Station
\$8.00 per person plus \$100.00 Chef Fee
minimum of 50 people

Bottomless Bloody Mary or Mimosa Bar
\$20.00 per person plus \$100.00
bartender fee
minimum of 50 people

HEALTHY ENHANCEMENTS

Egg Whites

Turkey Bacon or Sausage

Greek Yogurt
\$7.00 per person

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs or unpasteurized milk may increase your risk of food-borne illness.
Any guest consuming alcohol must be of legal drinking age.

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SUITES
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Signature Meeting Breaks

ACHIEVE

Selection of Artisanal Cheeses
Pears, Apples, Grapes and Water Crackers

Baked Sweet Potato Wedges & Corn
Chips

Choice of Lemon Artichoke Dipping Sauce
Onion Mustard & Low Fat Herb Peppercorn Ranch

Season's Harvest Assortment of Whole
Fruit

Homemade Lemonade and Tropical Iced
Tea
\$19 per person

CHOCOLATE LOVERS

Cookies and Fudge Brownies
Oatmeal Cinnamon Raisin, Double Chunky
Chocolate, Peanut Butter cookies and Double Fudge
Brownies

Chocolate Mousse Martinis

Chocolate Kisses

Soft Drinks, Bottled Water, Regular and
Decaffeinated Starbucks Coffee
\$17 per person

SPORTS FAN

Assorted Salty Snacks
Popcorn, Housemade Kettle Chips
Creole Snack Mix, Peanuts and Crackerjacks

Nachos with All The Toppings
Tortilla Chips with Queso Dip, Housemade
Guacamole, Sour Cream, Salsa and Jalapenos

Soft Drinks, Bottled Water, Regular and
Decaffeinated Starbucks Coffee
\$22 per person

WHAT YOU CRAVE

Fresh Oven Baked Cookies
Oatmeal Cinnamon Raisin, Double Chunky
Chocolate, Peanut Butter and Macadamian White
Chocolate

Haagen Dazs Novelty Ice Cream Bars
Raspberry Sorbet, Vanilla Yogurt and All Fruit
Popsicle

Bottled Milk
Chocolate, Strawberry, 2% or Skim
\$17 per person

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SUITES
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Business Packages

EXECUTIVE PACKAGE

ALL DAY BEVERAGES

Starbucks Regular and Decaffeinated Coffee, Tazo Hot Tea, Bottled Water and Assorted Sodas

BREAKFAST

Orange, Cranberry & Grapefruit Juices
Chef Selection of Fresh Pastries, Perserves, Jellies and Sweet Cream Butter

AM REFRESH

Refresh of All Day Beverages

LUNCH (CHOOSE ONE)

Deli Buffet, Salad Buffet or Boxed Lunches

PM REFRESH

Refresh of All Day Beverages
Assorted Cookies

AUDIO VISUAL

Podium, (2) Power Cords, AV Table
\$65 per person

CHAIRMAN PACKAGE

ALL DAY BEVERAGES

Starbucks Regular and Decaffeinated Coffee, Tazo Hot Tea, Bottled Water and Assorted Sodas

BREAKFAST

Orange, Cranberry & Grapefruit Juices
Freshed Seasonal Sliced Fruit, Chef Selection of Pastries with Perserves, Jellies, Cream Cheese and Sweet Cream Butter

AM REFRESH

Refresh of All Day Beverages

LUNCH (CHOOSE ONE)

Deli Buffet, Heartland BBQ buffet, South of the Border Buffet, Salad Buffet or Boxed Lunches

PM REFRESH

Refresh of All Day Beverages
Your choice of Signature Break

AUDIO VISUAL

Podium, (3) Power Cords, AV Table, Screen, (1) Flip Chart, Wireless Internet
\$76 per person

PRESIDENTIAL PACKAGE

ALL DAY BEVERAGES

Starbucks Regular and Decaffeinated Coffee
Tazo Hot Tea, Bottled Water and Assorted Sodas

BREAKFAST

Orange, Cranberry & Grapefruit Juices
Yogurt, Berries and Granola Parfaits, Fresh Seasonal Fruit, Scrambled Eggs, Sausage and Bacon, Breakfast Potatoes, Chef Selection of Pastries with Perserves, Jellies, Cream Cheese and Sweet Cream Butter

AM REFRESH

Refresh of All Day Beverages

LUNCHES

Any of our Buffet Lunch Options

PM REFRESH

Refresh of All Day Beverages
Your Choice of Signature Break

AUDIO VISUAL

Podium, (4) Power Cords, AV Table, Screen, (2) Flip Charts and Wireless Internet
\$82 per person

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SUITES
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Lunch Selections

MARKET DELI BUFFET

Tossed Green Salad with Assorted Dressings,
Deli Sliced Meat Display to include Smoked Turkey,
Honey Baked Ham and Prime Roast Beef,
American, Cheddar & Swiss Cheese
Sliced Tomato, Crisp Lettuce, Red Onion and Pickles
Appropriate Condiments, Housemade Kettle Chips
Assorted Cookies and Brownies
\$28 per person

TASTE OF ITALY BUFFETT

Caesar Salad with Shaved Parmesan Cheese,
Croutons Homemade Caesar Dressing
Sliced Chicken Breast in a Pesto Cream Sauce
Baked Penne Pasta Marinara & Meatballs
Chef Choice Mixed Vegetables
Chef Choice of Dessert
\$33 per person

SOUTH OF THE BORDER BUFFET

Romaine Lettuce, Tomato, Crisp Tortilla Strip
Chipotle Ranch and Cilantro Vinaigrette
Taco and Fajita Bar with Appropriate
Accompaniments
Spanish Rice & Borracho Beans
Fresh from the oven Flour Tortillas
Served with Salsa & Guacamole
Chefs Choice of Dessert
\$34 per person

HEARTLAND BBQ BUFFET

BBQ Pulled Pork
Dry Rubbed BBQ Chicken
Yukon Gold Potato Salad, Home Made Coleslaw,
Burnt End Baked Beans and Corn on the Cob
Fresh Cornbread Muffins and Sweet Cream Butter
Chefs Choice of Dessert
\$39 per person

DECONSTRUCTED BOX LUNCH

Choose from Turkey, Ham or Roast Beef with Fresh
Kaiser Rolls or Veggie Wrap
Whole Fruit and Housemade Kettle Chips
Gourmet Cookie
Bottle Water or Soda
(for 10 or more select two meats)
\$18 per person

All buffets include Iced Tea, Starbucks Coffee and
Water

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SUITES
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Plated Dinner Selections

NEW YORK STIP AU POIVRE

New York Strip Steak broiled with a Brandy-Demi Cream
\$48 per person

ROASTED BREAST OF CHICKEN

French Breast of Chicken rubbed in Herbs and Spices Roasted to a Crisp Golden Brown
\$33.00

VODKA PENNE WITH CHICKEN

Grilled Chicken Breast served with a Rich Vodka Sauce over Penne Pasta
\$33.00

PAN SEARED SALMON

Atlantic Salmon Fillet with Lemon and Herb Butter
\$40 per person

HERB CHICKEN AND CRAB CAKE

Herb rubbed Breast of Chicken and a Golden Crab Cake served with a Romesco Sauce
\$46 per person

All Plated Dinner Options are served with House Salad, Entree Starch, Vegetables Warm Rolls with Butter, Plated Dessert, Iced Tea, Starbucks Coffee and Water

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SUITES
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Dinner Buffet Selections

HEARTLAND BBQ BUFFET

Smoked BBQ Pulled Pork with KC Barbeque Sauce

Dry Rubbed Roasted Chicken

Smoked BBQ Brisket

Yukon Gold Potato Salad, Home Made Coleslaw, Burnt End Baked Beans and Corn on the Cob

Fresh Cornbread Muffins and Sweet Cream Butter

Chefs Choice of Dessert
\$49.00 per person

TASTE OF ITALY BUFFET

Caesar Salad with Shaved Parmesan Cheese

Croutons and Housemade Ceasar Dressing

Italian Wedding Soup

Sliced Chicken Breast in a Pesto Cream Sauce

Baked Penne Pasta Marinara & Meatballs

Chef Choice of Mixed Vegetables

Chef Choice of Dessert
\$46.00 per person

BANQUET BY DESIGN BUFFET

Select 2 Salads: Tossed Salad, Ceasar Salad, Cucumber and Tomato Salad

Select 2 Entrees: Chicken with Pesto Cream Sauce, Beef Medallions, Pan Seared Salmon, Caribbean Talapia or Chicken Florentine

Chefs Choice of Starch and Vegetable

Warm Rolls with Sweet Cream Butter

Chefs Choice of Dessert
\$52.00 per person

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SUITES
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Hours D'oeuvre Table

DIPS, CHIPS & SNACKS

Served with Thin Crisp Tostadas

Fresh Salsa, Warm Queso , Pico de Gallo
& Fresh Gaucamole

\$135
Spinach and Artichoke Dip

Served with Artisan Bread or Assorted
Crackers

\$135
Snack Mix
\$100

RECEPTION DISPLAYS

Vegetable Crudites with Ranch Dip
\$9 per person

Imported and Domestic Cheese
Assortment

Varietal Crackers and Grape Garnish

Chilled Seasonal Fruit Display
\$12 per person

COLD HORS D'OEUVRE

(50 PIECES)

Italian Tomato Basil Bruschetta \$125

Parma Ham Wrapped Asparagus \$160

Smoked Salmon and Fresh Herb Cream
Cheese and Caper Crostini \$225

Prosciutto Wrapped Melon \$225

HOT HORS D'OEUVRE

(50 PIECES)

BBQ Chicken Wings \$150

Taquitos with Salsa Dip \$150

Swedish or BBQ Meatballs \$150

Beef Brochettes with Demi-Glace \$175

Pulled Pork Sliders \$175

Crab Cakes with Tomato Relish \$200

Asian Spring Rolls \$150

CARVING STATIONS

All Carving Stations served with
Warm Silver Dollar Rolls & Condiments

Slow Cooked Prime Rib of Beef with Au
Jus and Creamy Horseradish
\$375 serves 30 people

Honey Glazed Ham served with Creole
Mustard & Horseradish
\$275 serves 30 people

Herb Roasted Turkey Breast served with
Cranberry Sauce and Horseradish
\$275 serves 30 people

\$100 Chef Attendant Fee Per Station

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Bar and Beverage

BY THE GALLON

Iced Tea and Lemonade \$42.00

Champagne Punch \$60.00

FOR TOASTING

Sparkling Cider Toast \$3.00

HOST BAR CONSUMPTION

Sodas and Bottle Water \$3.00

Domestic Beer \$5.00

Imported Beer \$7.00

House Wine \$8.50

Call Brand \$8.50

Premium Brand \$9.50

Codials \$12.50

HOST BAR PACKAGES

(PER HOUR, CONSECUTIVE SERVICE)

BRONZE PACKAGE

Domestic and Import Beer/House Wine/
Sodas and Bottle Water

Two Hours.....\$25.00

Three Hours.....\$30.00

Four Hours.....\$33.00

SILVER PACKAGE

Absolute/Dewars/Jack Daniels/Quervo

Silver/Beefeater/Cruzan Rum

Two Hours.....\$30.00

Three Hours.....\$36.00

Four Hours.....\$40.00

PLATINUM PACKAGE

Titos/Hendricks/Patron/Johnny Walker/
Crown/Bacardi

Two Hours.....\$32.00

Three Hours.....\$38.00

Four Hours.....\$42.00

CASH BAR

Sodas and Bottle Water. \$3.00

Domestic Beer \$3.00

Import Beer \$4.50

House Wine \$8.00

Call Brand \$8.00

Premium Brand \$9.00

Cordials \$12.00

STAFFING BASED ON 2 HOURS OF SERVICE

Bartender Fee \$100.00/\$25.00 each additional

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