



Holiday Menus

2024

Our Holiday Menus include:

- Complimentary Dance Floor**
- Complimentary Ballroom use for 4 Hours**
- Complimentary Self-Parking for Evening Guests**
- 10% Discount on Audio Visual with exclusive use of A/VMedia**
- Seasonal Centerpieces**
- Holiday Decor throughout the Hotel**

Vanessa E. Mendez

Catering Sales Executive

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Jingle Bells

Dinner Buffet Salad Bar

Garden Greens with Cucumbers, Carrots, Tomatoes,
Shredded Cheese and Croutons, Duet of Dressings

OR

Caesar Salad with Romaine Lettuce, Croutons and
Shaved Parmesan Cheese, Creamy Caesar Dressing

Carving Station Choice of: Select One

Slow Roast Sirloin, Creamy Horseradish and Au Jus
Carved Roast Turkey with Giblet Gravy
(\$175.00 Carver Fee additional one-time fee applies)

Choice of Two Entrées

Chicken Marsala
Grilled Mahi Mahi with Mango Salsa
Salmon with Dill Sauce
Pork Loin with Roasted Apples, Sage Demi -Glace
Pasta Primavera

Choice of Three Sides

Garlic Mashed Potatoes
Roasted Red Bliss Potatoes
Traditional Stuffing with Herbs
Candied Yams
Risotto
Seasonal Vegetable Medley
Glazed Carrots
Ratatouille
Green Beans Almondine

(Dinner Service Includes Freshly Baked Rolls with Carved Butter)

Sweets Station

Chef's Selection of Holiday Desserts
Freshly Brewed Starbucks Coffee and Hot Tazo Teas

\$65.00++ Per Person

\$75.00++ Per Person for Menu with Carving Station

Price Subject to 25% Service Charge and 6,5% Sales Tax

Snowflake

Plated Dinner

Choice of Soup or Salad

Soup: Select One

Pumpkin and Butternut Squash - Cream of Tomato Basil-
Chicken & Vegetable - Sweet Corn Chowder

Salad: Select One

Winter Green Salad, Roma Tomatoes, Cucumbers and Shaved Carrots
with a Duet of Dressing

Caesar Salad, Romaine Leaves, House Made Croutons, Shaved
Parmesan Cheese served with a Classic Caesar Dressing

Spinach Salad, Spinach, Radicchio & Belgian Endive, Strawberries,
Blueberries, Gorgonzola Cheese
with a Raspberry
Poppysseed Dressing

Dinner Entrées

Traditional Turkey \$50.00++

Sliced Oven- Roasted Turkey Breast Served with
Giblet Gravy, Chestnut Stuffing and Cranberry Sauce

Honey Baked Ham \$52.00++

Honey - Baked Ham, Garnished with Cinnamon Apples

Dijon and Herb Crusted Chicken \$65.00++

Breaded Chicken Breast Stuffed with a Quartet of Italian Cheeses
Served in a Pomodoro Rosé Sauce

Blackened Salmon with Dill - Chive Sauce \$ 75.00++

Grilled New York Strip Steak \$90.00++

Center-Cut New York Strip

Truffle Mashed Potatoes, Heirloom Carrots, Port Wine Sauce

All Plated Entrées Include Choice of Soup or Salad, Choice of Entrée
Chef's Choice of Accompaniments: Freshly Baked Rolls with Sweet Cream Butter
Holiday Dessert Station to include Assorted Cakes, Pies and Cookies
Freshly Brewed Starbucks Coffee and Hot Tazo Teas

Price Subject to 25% Service Charge and 6,5% Sales Tax

Mistletoe

Action Station

(Choice of Two Stations)

Pasta Al Dente Station

Pastas: Cheese Tortellini, Penne & Farfalle Pasta*

Sauces: Alfredo, Pomodoro & Pesto*

**Bay Shrimp, Parma Ham, Mushrooms, Roasted Red Peppers,
Sun Dried Tomatoes, Feta Cheese, Aged Parmesan**

Scallions and Garlic Bread Sticks

\$30.00++ PER PERSON

Scampi Station

Seasoned Prawns and Scallops

Scampi Butter Deglazed with White Wine & Lemon Juice,

Served with Pasta Rice

\$40.00++ PER PERSON

Carving Station

Slow Roasted Prime Rib

Served with Horseradish Cream, Dijon Mustard and Warm Mini Rolls

\$35.00++ PER PERSON

Holiday Dessert and Coffee Station

Dessert Shooter (Choose 4)

Brownie

Chocolate Mousse

Key Lime

Hazelnut Mouse

Crème Brulé

N.Y. Cheesecake

Strawberry Shortcake

Tres Leche

Mango Guava

Espresso Panna Coho

Freshly Brewed Starbucks Coffee and Hot Tazo Teas

Assorted Flavored Creamers and Sugar Sticks

\$33.00 PER PERSON++

*Chef Attendant Fee Required at \$175.00

Christmas Tree

Beverage

PREMIUM PACKAGE

Cash or Consumption

OPEN BAR – PER PERSON PACKAGE

Two Hours / \$38

Three Hours / \$48

Four Hours / \$58

Each Additional Hour / \$14

BEER / \$9 PER DRINK

Michelob Ultra

Bud Light

Stella Artois

Corona

WINE / \$10 PER GLASS

White

Chardonnay

Pinot Grigio

Prosecco

Red

Merlot

Pinot Noir

Cabernet

SPIRIT / \$16 PER DRINK

Smirnoff Vodka

Beefeater Gin

Bacardi Rum

Jose Cuervo Gold Tequila

Jim Beam Bourbon

Seagrams7 Whiskey

Grant's Family Reserve Scotch

Bols Triple Sec

NON-ALCOHOLIC / \$7 PER DRINK

Assorted Soft Drinks, Bottled Water

Christmas Tree

Beverage

ULTRA PREMIUM PACKAGE

Cash or Consumption

OPEN BAR – PER PERSON PACKAGE

Two Hours / \$45

Three Hours / \$55

Four Hours / \$65

Each Additional Hour / \$16

BEER / \$9 PER DRINK

Michelob Ultra

Bud Light

Stella Artois

Corona

WINE / \$10 PER GLASS

White

Red

Chardonnay

Merlot

Pinot grigio

Pinot Noir

Prosecco

Cabernet

SPIRIT / \$15 PER DRINK

Absolute Vodka

Bacardi Rum

Captain Morgan's Rum

Bombay Sapphire Gin

Johnnie Walker Black Scotch

Knob Creek Bourbon

Crown Royal Whiskey

Don Julio Blanco Tequila

NON-ALCOHOLIC / \$7 PER DRINK

Assorted Soft Drinks, Bottled Water