



Sheraton

Dinner Buffets

THE METROPOLITAN BUFFET

Minimum of 30 guests
Buffet is served for two hours

Garden fresh salad bar
Tossed garden salad with condiments and dressings
Caesar salad with traditional toppings
Steamed asparagus vinaigrette
Display of fresh seasonal fruits and gourmet cheeses

Entrées

Roast round of beef, carved on buffet
Chicken biloxi
Almond crusted halibut with herbed butter

Fresh steamed seasonal vegetables
Roasted red potatoes
Herbed orzo

Warm artisan rolls and butter

Tiramisu
Marsala génoise and lady fingers layered with mocha and mascarpone cheese
Jack daniels pecan pie
Turtle caramel cheesecake

Coffee, decaf and iced tea

49.00 per person

Chef to carve, 50.00 each

TEX-MEX BUFFET

Minimum of 30 guests
Buffet is served for two hours

Tossed valley greens with ancho vinaigrette
Five-layer tex-mex salad with roja tortilla chips
Jicama cole slaw
Green chile and roasted tomato queso with blue corn chips

Fajita Bar

Marinated beef and tender chicken strips prepared to order on the buffet with traditional onions and peppers on spinach tortillas, red pepper tortillas and flour tortillas, sour cream, grated cheese, guacamole, tomatillo salsa, red salsa, pico de gallo
Shrimp enchiladas with chipotle sour cream sauce
Tilapia matador, pan seared and spiced with spanish seasonings served with poblano reduction sauce

Goat cheese polenta
Black bean and corn casserole
Spanish rice with salsas verde y roja
Tres-color homemade tortilla chips, picante salsa and tomatilla salsa
Rustic artisan rolls and butter

Caramel flan
Southwestern strawberry shortcake
Pay de queso (mexican cheesecake)
Coffee, decaf and iced tea
50.00 per person
Fajita bar attendants, 50.00

Please add 20% taxable service charge and 8.25% sales tax. Minimum orders apply on some items. Prices are subject to change without notice. Groups of less than 20 guests incur a service charge of 35.00. Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.



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Dinner Buffets

RANCH-STYLE STAMPEDE BUFFET

Minimum of 30 guests
Buffet is served for two hours

Vegetable patch mixed salad
Smoked ham and potato salad,
macaroni and cheese salad
Cole slaw
Fresh sliced seasonal
fruit display

Entrées

Grilled ground sirloin hamburgers
Grilled bratwurst and all-beef hot
dogs prepared to order on the
barbecue grill* served with kaiser
rolls, onion rolls and rustic artisan
buns, lettuce, bermuda onions,
tomatoes, dill pickles and pickle
relish, cheddar, swiss and provo-
lone cheeses, blue cheese
crumbles, dijon mustard, honey
mustard mayo, pesto
mayonnaise, picante salsa

Grilled chicken quarters, savory
barbecue sauce

Texas chili bar

Cheddar cheese, diced onions,
crackers and fritos

Garlic cheese grits
Campfire green beans with bacon
and onions topped with fried onion
strings

Warm artisan rolls and butter

Peanut butter pie, apple
turnovers and seasonal berry bread
pudding, coffee, decaf and iced tea
45.00 per person

Chefs to grill, 50.00 per chef

*Weather and space permitting. Consider
substituting for the burgers: grilled new york
strip steaks, black peppercorn brandy sauce
sautéed mushrooms, tumbleweed sautéed
onions 60.00 per person

SAPORI DELL'ITALIA

Minimum of 30 guests
Buffet is served for two hours

Roasted garlic caesar salad
Display of mozzarella and tomatoes
with fresh basil, balsamic glaze
Display of antipasto italiano
(prosciutto, genoa salami, cappicola
ham, mozzarella, provolone,
romano cheeses, artichoke hearts,
marinated mushrooms, kalamata
olives, cherry
tomatoes, pepperoncini)
Focaccia and crostini, balsamic
glaze to dip
Pasta shells with roasted red
pepper, black olives and
feta cheese

Entrées

Braised veal shank osso buco, red
wine reduction
Chicken breast rappini, sautéed in
white wine with cherry tomatoes
and prosciutto on a bed
of broccolini

Grilled salmon piccata

Orzo pesto pasta
Tuscan style ratatouille

Rustic tuscan breads and rolls with
garlic butter

Amaretto cheesecake, chocolate
biscotti, fresh berries tiramisu
parfait, coffee, decaf and iced tea
51.00 per person

Consider substituting for the osso
buco: pasta bar with 2 pastas and
made-to-order toppings of italian
sausage, grilled chicken, tomatoes,
onions, red and green peppers,
mushrooms, asparagus, black and
green olives, garlic to top with
marinara, alfredo and pesto basil
sauce, grated parmesan cheese

Pasta bar attendants, 50.00
per attendant

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