



SHERATON
Suites Orlando Airport

BANQUET MENU

buffet BREAKFAST

The Traditional Sunrise

Apple, Cranberry or Orange Juice (Select Two)
Seasonal Sliced Fresh Fruit
Assorted Cereals served with whole and Skim Milk
Scrambled Eggs with Fresh Herbs
Seasoned Breakfast Potatoes
Selection of Two Meats: Bacon
Sausage: pork or turkey
Assorted Breads, whipped butter, cream cheese
and preserves
Freshly Brewed Starbucks regular and
decaffeinated coffee,
Tazo Herbal Teas with sweeteners and milks
\$25 per person

Enhancements

Yogurt & Fresh berry Parfaits **\$6 per person**
Steel Cut Oatmeal served with brown sugar, raisins
and milk **\$5 per person**
Egg, Cheddar Cheese and Breakfast Potatoes in
Whole Wheat Wrap **\$8 per person**
Egg White, Swiss Cheese and Turkey Sausage on
Toasted English Muffin **\$8 per person**
Sausage, Egg, Cheddar Cheese on Croissant
 \$8 per person

Classic

Apple, Cranberry or Orange Juice (Select Two)
Seasonal Sliced Fresh Fruit
Assorted Bakery Items to Include: Bagels,
Croissants, Muffins, Fruit Filled Danish and
Breakfast Breads served with whipped butter,
cream cheese and preserves
Freshly Brewed Starbucks regular and
decaffeinated coffee,
Tazo Herbal Teas with sweeteners and milks
\$20 per person

The Rise and Shine

Apple, Cranberry or Orange Juice (Select Two)
Seasonal Sliced Fresh Fruit
Assorted Individual Chobani Yogurts
Assorted Cereals served with whole and Skim Milk
French Toast, fresh Strawberries & Maple Syrup
Scrambled Eggs with Fresh Herbs
Seasoned Breakfast Potatoes
Selection of Two Meats: Bacon
Sausage: pork or turkey
Assorted Breads, whipped butter, cream cheese
and preserves
Freshly Brewed Starbucks regular and
decaffeinated coffee,
Tazo Herbal Teas with sweeteners and milks
\$28 per person

All Prices are subject to 23% taxable service charge and 6.5% tax on food, beverage, audiovisual and rental. Menu selections must be finalized 10 business days prior to your event date.

BOXED

lunches

HAM AND CHEESE

White Bread

Lettuce and Tomato

Bag of Chips

Chocolate Chip Cookie

Bottle of Water or Soft Drink

\$20.00 per person

SOUTHWESTERN CHICKEN SALAD

Brioche Bun

Bag of Chips

Chocolate Chip Cookie

Bottle of Water or Soft Drink

\$20.00 per person

TURKEY CROISSANT

Lettuce and Tomato

Swiss Cheese

Bag of Chips

Chocolate Chip Cookie

Bottle of Water or Soft Drink

\$20.00 per person

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LUNCH

Pre-order menu - \$25 per person (maximum of 25 guests)

Each person to select one meal which is served with a side (fries, chips, or side salad) Cookie or Brownie and a Beverage. Please check or circle your selections below:

- ☐ Flame-Grilled Burger – tomato, lettuce, pickles (cheddar, provolone or Swiss cheese) served with Fries
- ☐ Flame-Grilled Chicken Breast – tomato, lettuce, pickles (cheddar, provolone or Swiss cheese) served with Fries
- ☐ California Chopped Cobb with Chicken – bacon, egg, avocado, tomato, and blue cheese with ranch dressing
- ☐ Classic Chicken Caesar Salad – grilled chicken, romaine lettuce, parmesan, croutons, and Caesar dressing
- ☐ Santa Fe Grilled Chicken Quesadilla – grilled chicken, Monterey jack cheese, jalapenos and fresh salsa, served with guacamole and sour cream
- ☐ Veggie Sammie – grilled portabella mushroom, mozzarella cheese, spinach, pesto on wrap served with side salad

Each person to select one beverage

Pepsi Diet | Pepsi | Starry | Mountain Dew | Aquafina | Ice Tea

Enhancements

Freshly Brewed Starbucks regular coffee	\$55 gallon
Assorted Pepsi Products	\$3.5 bottle
Purified Water	\$4 bottle
Bubly Sparkling Water	\$4.5 bottle
Gatorade	\$5 bottle

All Day Beverage Packages

Freshly brewed Starbucks regular coffee, Iced Tea,
Pepsi Products, Bottled Water
\$16.00 per person for 4 hours
\$20.00 per person for 8 hours

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LUNCH

buffet

South of the Border

Salsa bar with tortilla chips

Taco Salad with Monterey jack cheese, guacamole and tomato with cilantro-lime vinaigrette

Chicken and Beef Fajitas with grilled peppers, red onions, lettuce, tomato and Monterey jack cheese

Mexican rice and frijoles

Warm corn or flour tortillas

Cheesecake

Lemonade or Ice tea

\$40 per person

Enhancements

Chicken Tortilla Soup - \$8 per person

Cucina Italiana

Chopped romaine, herb croutons, parmesan cheese with Caesar dressing

Traditional Chicken Parmesan

Roasted Meatballs

Baked Rigatoni with marinara and mozzarella cheese

Garlic & Olive oil sautéed Broccoli

Freshly Baked Buttery Garlic Bread

Tiramisu

Lemonade or Ice tea

\$40 per person

Enhancements

Italian wedding soup - \$8 per person

Prosciutto bruschetta - \$7 per person

Enhancements

Freshly Brewed Starbucks regular coffee	\$55 gallon
Assorted Pepsi Products	\$3.5 bottle
Purified Water	\$4 bottle
Bubly Sparkling Water	\$4.5 bottle
Gatorade	\$5 bottle

❖ Based on 60 minutes of service

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LUNCH

buffet (continued)

Deep South

Please select One (1) of Each:

Field greens with assorted veggies, ranch and Italian dressing or House-made coleslaw

Country potato salad or Grilled Vegetables

BBQ pork loin or Pulled pork

Southern fried chicken or Flank Steak

Assorted rolls

Apple Tart

Lemonade and Ice tea

\$40 per person

Enhancements

Chunky vegetable soup - \$8 per person

Baked Macaroni-n-cheese - \$6 per person

Protein Lunch

Seasonal mixed salad with shallots, roasted almonds, crasins with balsamic vinaigrette

Country potato salad

Grilled Flank Steak with caramelized onions and portabellas

Grilled Chicken Breast in white wine garlic-herb sauce

Choice of two sides:

Fries, sautéed green beans, steamed broccoli, Garden rice blend, Mashed Potatoes

Carrot Cake

Lemonade and Ice tea

\$42 per person

Enhancements

BLT pasta salad - \$8 per person

Enhancements

Freshly Brewed Starbucks regular coffee	\$55 gallon
Assorted Pepsi Products	\$3.5 bottle
Purified Water	\$4 bottle
Bubly Sparkling Water	\$4.5 bottle
Gatorade	\$5 bottle

❖ Based on 60 minutes of service

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LUNCH

buffet (continued)

Old World Deli

Deli potato salad with chopped eggs

Choice of three deli meats: turkey, honey baked ham, roast beef, salami or pastrami

Choice of three cheeses: pepper jack, swiss, provolone, american, cheddar

Lettuce, tomatoes, sliced onion, dill pickle

Choice of three breads, whole wheat, rye, country white, and ciabatta

Condiments: grain mustard, yellow mustard and mayonnaise

Assorted chips

Brownies or Chocolate Chip Cookies

Lemonade or Ice tea

\$32 per person

(could be served as pre-made sandwiches)

Enhancements

Roasted tomato soup - \$8 per person

Floribbean

Field greens with assorted veggies, ranch and Italian dressing

Plantain chips with garlic cilantro dip

Cuban Roasted Pork with mojo sauce

Tropical mango Chicken Breast

Jamaican rice pilaf & Grilled vegetables

Coconut Cheesecake

Lemonade and Ice tea

\$34 per person

Enhancements

Black Bean Soup - \$8 per person

Enhancements

Freshly Brewed Starbucks regular coffee

\$55 gallon

Assorted Pepsi Products

\$3.5 bottle

Purified Water

\$4 bottle

Bubly Sparkling Water

\$4.5 bottle

Gatorade

\$5 bottle

❖ Based on 60 minutes of service

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take a BREAK

Based on a maximum of 30 minutes of service

Florida

Assorted Fruit Tarts

Fruit Salad

Almond chocolate protein bars

Orange Juice and Lemonade

\$15 per person

Stay-In-Shape

Individual granola parfaits

Almond chocolate protein bars

Bran Muffins / Oatmeal Cookies

Seasonal fruit skewers assorted

Gatorade

\$18 per person

Fiesta Time

Crispy corn tortilla chips

Fresh guacamole

Salsa and queso

Cinnamon Sugar Tortilla Chips

Chocolate sauce

Strawberry Lemonade

\$15 per person

Ballpark

Warm pretzels and Mini corn dogs, Both served with yellow mustard and cheese sauce

Popcorn & Cracker Jacks

Bagged peanuts

Assorted Soft Drinks

\$18 per person

Trail Mix-Ing It Up

Assorted dried fruits

Granola Bars

Peanuts

Mini pretzels

Chocolate Chips

Assorted Soft Drinks

\$13 per person

Chocolate Overload

Chocolate Covered Strawberries

Chocolate Chip Cookies

Assorted Candy Bars

Assorted Soft Drinks and Bottled Water

\$16 per person

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BREAK

à la carte

Starbucks Coffee	\$55.00 per Gallon
Assorted Herbal Teas	\$55.00 per Gallon
Hot Chocolate	\$4.00 per Packet
Orange Juice	\$45.00 per Gallon
Grapefruit Juice	\$45.00 per Gallon
Fruit Punch	\$35.00 per Gallon
Iced Tea	\$35.00 per Gallon
Lemonade	\$35.00 per Gallon
Infused Filtered Water with choice of Cucumber Lemon Lime Orange.....	\$22.00 per Gallon
Assorted Soft Drinks	\$3.50 Each
Bottled Water	\$3.50 Each
Sparkling Water	\$4.00 Each
Assorted Cookies	\$38.00 per Dozen
Bagels and Cream Cheese	\$30.00 per Dozen
Danishes, Muffins and Croissants	\$30.00 per Dozen
Chocolate Fudge Brownies	\$30.00 per Dozen
Seasonal Fresh Fruit Cups.....	\$5.00 Each
Individual Chobani Yogurts	\$5.00 Each
Assorted Ice Cream Bars	\$35.00 per Dozen
Bags of Chips	\$4.00 Each
Granola Bars	\$36.00 per Dozen
Candy Bars	\$30.00 per Dozen
Pretzels with Mustard Sauce	\$34.00 per Dozen

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RECEPTION

Cold Hors D'oeuvres

Shrimp Bruschetta on Crostini
Asparagus wrapped in Prosciutto
Fresh Tuna Tartar
Lobster Medallions on Brioche Bun
Thai Chicken Lettuce Wrap
Shrimp Salad canapé
Antipasto skewer with Grape Tomato, Mozzarella,
Salami and Basil Vinaigrette
Crudité shooter
Jumbo Gulf Shrimp with Cocktail Sauce and Lemons

\$8 per piece

Requires minimum order of 2 dozen each

Hot Hors D'oeuvres

Jumbo tempura shrimp with Thai plum sauce
Miniature Beef Wellington
Vegetable Spring Roll
Sesame Chicken with Sweet and Sour Sauce
Traditional Spanakopita
Bacon wrapped Sea Scallop
Steamed Chicken Dumpling with Sweet Chili Sauce
Beef Brochette
Coconut Shrimp with Thai Chili Dipping Sauce
Pigs in a blanket with Spicy Ketchup
Mini Chicken Quesadilla with Salsa

\$8 per piece

Requires minimum order of 2 dozen each

Displays

(prices based on serving up to 50 guests)

Mediterranean display, Seasonal Grilled Vegetables, Tabbouleh, Hummus, Olives, Tzatziki with
Fresh Pita chips \$300 per display

Fresh Vegetable Crudités with Ranch and Blue Cheese Dip \$200 per display

Imported and Domestic Cheeses with Assorted Crackers \$250 per display

Fresh Seasonal Fruits and Yogurt Dip \$200 per display

Warm Crab, Spinach and Artichoke Dip with Gourmet Breads \$275 per display

Chips and Dips, Tortilla with Salsa, Potato Chips, Pretzels with French Onion Dip \$200 per display

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RECEPTION

stations

NACHO BAR

fresh tortilla chips with salsa, guacamole, refried beans, sour cream, corn, grated cheese, served with ground beef and grilled chicken

\$15 per person

FAJITA BAR

marinated beef and chicken with grilled onions and peppers
served with warm tortillas
accompanied by guacamole, grated cheese, lettuce, tomato,
jalapenos, salsa, and sour cream

\$22 per person

add grilled shrimp \$5 per person

SLIDER STATION

beef sliders with cheddar cheese and caramelized onions
pulled pork sliders with bbq sauce
Buffalo hot chicken slider

\$25 per person

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DINNER

buffet

Feast of the Moon

Starters (Please select one)

Salads

Baby Spinach Arugula Salad with Shallots, Roasted Almonds and Craisins with Balsamic Vinaigrette

Baby Gem Caesar salad with Creamy Dressing

Caprese with Mini Heirlooms, Mozzarella balls, Fresh Basil and Balsamic Glaze



Main Courses (Please select two or three)

Chicken Piccata, Fried Capers, Lemon Beurre Blanc

Flank Steak with Red Wine Sauce and Caramelized Onions and Portabellas

Miso Mirin Glazed Salmon

Roasted Pork Loin with Papaya Chutney

Herbed Garlic Butter Chicken Breast

White Wine Shrimp Alfredo Penne with Fresh Herbs and Bacon Crumble



Sides (Please select two)

Roasted Fingerling Potatoes

Sautéed Green Beans

Parmesan Brussel Sprouts

Steamed Broccoli

Mashed Potatoes

Assorted Freshly Baked Rolls and Sweet Butter

Chef's Selection of Dessert

Starbucks Regular and Decaffeinated Coffee, Tazo teas, Ice tea

Choose 2 main courses \$56 per person

Choose 3 main courses \$64 per person

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BEVERAGES

HOST BAR

(Per Drink Billed to Master Account)

Call Brands	\$8.00
Premium Brands	\$9.00
House Red Wine	\$8.50
House White Wine	\$8.50
Domestic Beer	\$6.00
Imported Beer	\$7.50
Soft Drinks	\$3.50
Bottled Water	\$3.50

OPEN BAR PACKAGES

PREMIUM OPEN BAR - \$25.00 per person for first hour

Each additional hour - \$20.00 per person

Includes Select Wines and Premium Liquors, Imported and Domestic Bottled Beers, Select Bottled Wines, as well as a full assortment of Sodas and Juices

CALL OPEN BAR - \$23.00 per person for first hour

Each additional hour - \$18.00 per person

Includes House Wines, Select Call liquors as well as Import, and Domestic Bottled Beers and a full assortment of Sodas and Juices

A \$100.00 Bartender Labor Charge Will Apply for Functions That Generate Less Than **\$500.00** of Beverage Revenue Excluding Tax and Service Charge

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all-day CORPORATE MEETING PACKAGE

Continental Breakfast

Orange Juice

Assorted Bakery Items to Include: Bagels,

Muffins and Fruit Filled Danish

Cream cheese and Preserves

Freshly Brewed Starbucks regular coffee,

Tazo Herbal Teas with sweeteners and milk



Pre-Order Lunch

(Includes French Fries and Brownies)

Flame-grilled burger – tomato, lettuce, pickles (cheddar, provolone, swiss or american cheese)

Flame-grilled Chicken Breast– tomato, lettuce, pickles (cheddar, provolone, swiss or american cheese)

California chopped cobb with Chicken – bacon, egg, avocado, tomato and blue cheese served with ranch dressing

Classic chicken Caesar salad – romaine lettuce, grilled chicken, parmesan, croutons, and Caesar dressing

Santa Fe Quesadilla – grilled chicken, Monterey jack cheese, jalapenos and fresh salsa, served with guacamole and sour cream



PM Break

Assorted Soft Drinks

Assorted Chips

Freshly Baked Chocolate Chip Cookies

\$60 per person

Enhance your breakfast to a full buffet or lunch to a buffet lunch. Requires a minimum of 10 guests. Additional charges apply.

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