



Sheraton
Tampa Riverwalk
HOTEL

Holiday Menus

Tis the Season to Plan Your Company Holiday Party...

Please contact the Sheraton Tampa Riverwalk Sales Office
at 813-226-4421 for availability

Reception Packages (1 Hour)

Fresh Vegetable Crudités
With Assorted Dips

Domestic and Imported Cheeses
Served with French Baguettes and Deluxe
Crackers

(AND Choice of one)

Grilled Vegetable Antipasto
Marinated Grilled Vegetable Antipasto
With Prosciutto Ham, Salami and Smoked
Provolone with Balsamic-Basil Vinaigrette

Ahi Tuna & Smoked Salmon Display
Searched Ahi Tuna & Roasted Alaskan Salmon
With Wakami Seaweed Salad, Pickled Ginger,
Wasabi Whipped Cream Cheese, Capers,
Tomatoes and Red Onions

Chef's Carving Station
Peppered Roasted Sirloin, Pan Roasted Turkey
Breast or Herb Crusted Pork Loin
With Crusty French Rolls and Assorted Spreads

Fresh Tropical Fruit Display
With Creamy Yogurt Dip

\$15.00++ Per Person/1 Hr

ADD Host Beer & Wine Bar for \$23.00++/Person/1 Hr

OR

ADD Host Call Bar for \$27.00++/Person/1 Hr

Butler Passed Hors d'Oeuvres (1 Hour)

Artichoke & Arugula Stuffed Mushrooms
Wonton Wrapped Teriyaki Shrimp
Roma Tomato Bruschetta
Southwest Chicken Empanadas
Spicy Asian Pork Pot Stickers
Sweet Blue Crab & Shrimp Cakes
Olive Tempenade on a Garlic Croustini
Apple Roasted Chicken Tartlets
Sweet & Sour Chicken Skewers
Oysters Rockefeller

Miniature Chicken Cordon Bleu
Spinach & Feta Phyllo
Sesame Chicken Strips
Vegetable Spring Rolls
Toasted Cheese Ravioli with Marinara
Miniature Beef Wellington
Gorgonzola Stuffed Belgium Endive
Garlic & Herb Stuffed Artichoke Hearts
Bacon Wrapped Scallops
Assorted Miniature Quiche

Choice of (2) Hors d'Oeuvres - \$14.00++ Per Person/1 Hr

Choice of (4) Hors d'Oeuvres - \$19.00 ++ Per Person/1 Hr

Plated Lunches & Dinners (Silver OR Gold)

Salad Selections:

(Choose One)

Freshly Tossed Caesar Salad w/ Parmesan-Garlic
Croutons & Creamy Caesar Dressing

Field Greens w/ Herbed Croutons,
Cherry Tomatoes & Sherry Vinaigrette

Field Greens, Teardrop Tomatoes, Dried Cranberries,
Feta Cheese, Pecans & Raspberry Vinaigrette

European Greens with Mandarin Oranges
and Walnuts in Port Wine Vinaigrette

Entrée Selections:

(Choose One)

SILVER

Herb Encrusted Roast Sirloin
Chargrilled London Broil w/ Mushroom Demi-Glace
Zinfandel Roasted Tom Turkey
Shrimp & Scallop Pasta
Cranberry-Ginger Glazed Pork Loin
Rosemary Grilled Chicken Breast
Bourbon Glazed Honey Cured Ham

GOLD

Prime Rib of Beef
Pesto Encrusted Salmon w/ Chive Buerre-Blanc
Chicken Saltimbocca w/ Skewered Shrimp
Blue Crab Stuffed Grouper w/ Lobster Cream Sauce
Sugarcane Skewered Shrimp
Braised Pork Osso Bucco
Grilled Mahi-Mahi w/ Tropical Fruit Salsa

Starch Selections:

(Choose One)

Yukon Gold Mashed Potatoes
Duchesse Potatoes
Wild Rice Pilaf
Penne Pasta Alfredo

Vegetable Selections:

(Choose One)

Seasonal Vegetable Medley
Orange-Honey Glazed Carrots
Grilled Garlic Marinated Asparagus
Sautéed Sugar Snap Peas

Dessert Selections:

(Choose One)

NY Style Cheesecake w/ Raspberry Sauce
Black Forest Chocolate Cake
Florida Key Lime Pie

Silver Plated Lunch \$27.00++
Silver Plated Dinner \$32.00++

Gold Plated Lunch \$32.00++
Gold Plated Dinner \$37.00++

* All Lunches and Dinners include fresh baked rolls with dairy butter and service of water, coffee & hot or iced tea. *

Platinum Dinner Buffet
(Two, Three or Four Entrées)
Minimum 50 People

Salad Selections:

(Choose Two)

Freshly Tossed Caesar Salad w/ Parmesan-Garlic
Croutons & Creamy Caesar Dressing

Field Greens w/ Herbed Croutons,
Cherry Tomatoes & Sherry Vinaigrette

Field Greens, Teardrop Tomatoes, Dried Cranberries,
Feta Cheese, Pecans & Raspberry Vinaigrette

European Greens with Mandarin Oranges
& Walnuts in Port Wine Vinaigrette

Entrée Selections:

(Choose Two, Three or Four)

Herb Encrusted Roast Sirloin
Chargrilled London Broil w/ Mushroom Demi-Glace
Zinfandel Roasted Tom Turkey
Shrimp & Scallop Pasta
Cranberry-Ginger Glazed Pork Loin
Rosemary Grilled Chicken Breast
Bourbon Glazed Honey Cured Ham

Grilled Mahi-Mahi w/ Tropical Fruit Salsa
Prime Rib of Beef
Pesto Encrusted Salmon w/ Chive Buerre-Blanc
Chicken Saltimbocca w/ Skewered Shrimp
Blue Crab Stuffed Grouper w/ Lobster Cream Sauce
Sugarcane Skewered Shrimp
Braised Pork Osso Bucco

Chef's Carved Prime Rib of Beef w/ Horseradish Cream & Bordelaise Sauce (\$50 Carver Fee)

Starch Selections:

(Choose Two)

Yukon Gold Mashed Potatoes
Sweet Potato Casserole
Wild Rice Pilaf

Twice Baked Cheddar Potatoes
Garlic Roasted Baby Red Potatoes
Penne Pasta Alfredo

Vegetable Selections:

(Choose One)

Seasonal Vegetable Medley
Orange-Honey Glazed Carrots

Broccoli w/ Cheddar
Fresh Green & Yellow Beans

Dessert Selections:

(Choose Two)

NY Style Cheesecake w/ Raspberry Sauce
Yule Log(s)
White Cloud Cake

Carrot Cake
Black Forest Chocolate Cake
Petite Fors

Two Entrée Buffet \$43.00++

Three Entrée Buffet \$49.00++

Four Entrée Buffet \$54.00++

* Platinum Dinner Buffet includes fresh baked rolls with dairy butter and service of water, coffee & hot or iced tea. *

Beverage Information

Complete Host Bar Packages (Prices are Per person/Per hour)

Premium Brands

First Hour \$16.00++ / Each Additional ½ Hour \$5.00++
OR Each Additional Hour \$7.00++

Deluxe Brands

First Hour \$18.00++ / Each Additional ½ Hour \$6.00++
OR Each Additional Hour \$8.00++

Beer, Wine & Soft Drink Bar

First Hour \$11.00++ / Each Additional Hour \$5.00++

Ticketed Host Bar (Charged per Guaranteed Amount)

\$6.00 Per Ticket++

Choice of Premium Drink, Import/Domestic Beer, House Wine, Soda, Bottled Water Or Juice

Cash Bar Pricing

| | |
|-------------------------------|-------------------|
| Deluxe Mixed Drinks | \$7.50 per drink |
| Premium Mixed Drinks | \$6.50 per drink |
| Call Mixed Drinks | \$5.50 per drink |
| House Wine by the Glass | \$6.50 per glass |
| Imported Beer | \$4.75 per bottle |
| Domestic Beer | \$4.50 per bottle |
| Cordials | \$8.00 per drink |
| Bottled Water, Sodas & Juices | \$3.00 per drink |

One Bartender per Function Included at No Charge

Additional Bartenders \$75.00++