

Gourmet Boxed Lunches

ALL LUNCHES INCLUDE POTATO CHIPS, COOKIE, WHOLE FRUIT & APPROPRIATE CONDIMENTS. ASSORTED SOFT DRINKS OR BOTTLED WATER. (PLEASE SELECT THREE PER DINING EXPERIENCE)

GRILLED CHICKEN CAESAR WRAP

Grilled Breast of Chicken, Diced & tossed with Crisp Romaine & Caesar Dressing, Parmesan Cheese wrapped in a Flour Tortilla

VEGETARIAN WRAP

Flour Tortilla filled with Grilled Marinated Seasonal Vegetables

TUNA SALAD SANDWICH

Homemade Tuna Salad with Crisp Romaine served on Ciabatta Roll

DELI SANDWICH

Roasted Turkey Breast & Swiss Cheese Deli Style Ham & American Cheese

Thinly Sliced Roast Beef & Munster Cheese

With Lettuce & Tomato

\$24.00 per person Please Add 21% Service Charge & 8.875% NYS Tax

We Will Happily Customize Any Menu to Suit Your Personal Needs

BREAD CHOICES FOR SANDWICHES

Rosemary Ciabatta Pretzel Hero Wheat Ciabatta Onion Brio Burger Bun Croissant Kaiser Roll Wrap - Flour, Whole Wheat or Spinach

We are committed to preparing our menus with the focus on environmental and socially-responsible grown products. To maintain this focus please note that some products on our sustainable menu offerings may change on short notice based on seasonal and regional availability. To stay true to our collaborative efforts to be environmentally sustainable, we will substitute appropriate alternatives as necessary.



Deli Lunch

BUFFET

(25 PERSON MINIMUM)

FROM THE MARKET

Potato Salad Red Bliss Potato, Celery, Red Onion and Mayonnaise

Macaroni Salad Elbow Pasta, Creamy Dressing and Parsley

Cole Slaw Green Cabbage, Cole Slaw Dressing and Shredded Carrots

FROM THE CARVING BOARD

(Please select three) Thinly Sliced Roast Beef Oven Roast Turkey Applewood Smoked Ham Cured Salami Prosciutto

(Please select three) Cheddar

Mortadella

Swiss Provolone Munster Smoked Gouda American

Crisp Romaine Lettuce, Sliced Tomatoes, Red Onion & Pickles Appropriate Condiments

BREAD CHOICES FOR SANDWICHES

Rosemary Ciabatta Pretzel Hero Wheat Ciabatta Onion Brio Burger Bun Croissant Kaiser Roll Wrap - Flour, Whole Wheat or Spinach

ASSORTED COOKIES & BROWNIES

Freshly Brewed Coffee, Assorted Teas and Decaffeinated Coffee Assorted Diet and Regular Soda and Bottled Water

\$28.00 per person

🦋 HEALTHY DELI

Sliced Grilled Chicken Breasts

Oven Roasted Turkey

Jersey Fresh Farms Grilled Vegetables Platter

Tomato Mozzarella Platter

Couscous Salad

Multi Grain Sliced Breads and Rolls

Freshly Brewed Coffee and Assorted Teas

\$28.00 per person

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*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 ©2015 Starwood Hotels & Resorts Worldwide, Inc. All Rights Reserved. Sheraton and its logos are the trademarks of Starwood Hotels & Resorts Worldwide, Inc., or its affiliates.



Grand Buffet

(35 PERSON MINIMUM)

MARKET SELECTIONS

(Please select three) Traditional Caesar Salad Fresh Field Greens Salad Tomato & Mozzarella Salad Homemade Potato Salad Market Macaroni Salad Marinated Mushrooms Salad Tomato, Feta Cheese, Olive and Cucumber Salad Israeli Couscous Salad Deli Style Cole Slaw

ENTRÉE SELECTIONS

Herb Rubbed Pork Loin with Port Wine Reduction

Sliced Roast Sirloin with Green Peppercorn Sauce

Grilled Skirt Steak with Tomato Cilantro Salsa

Striped Pangasius White Fish with Lemon Beurre Blanc Sauce

Seared Filet of Salmon with Lobster Sauce

Herb Crusted Mahi-Mahi with Mango - Pineapple Salsa

Chicken Puttanesca Chicken Breast with Diced Stewed Tomatoes, Capers, Onions, Olives

Chicken Marsala with Sliced Sautéed Mushrooms, Parsley & Marsala Wine

Chicken Francese Egg Battered Boneless Breasts with Lemon, Parsley White Wine Sauce

ACCOMPANIMENTS

(Please select one starch & one vegetable) Herb Roasted Potatoes

Sheraton Fried Rice Shrimp, Ham, Egg, Peas Vegetarian Fried Rice Egg, Peas, Corn Whipped Potatoes Herb Rice Pilaf Haricot Verts Green Beans & Carrots Broccoli & Cauliflower Medley of Seasonal Vegetables

Chef's Selection of Complementary Desserts

Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Teas & Iced Tea

Buffet with Two Entrées: \$41.00

Buffet with Three Entrees: \$45.00

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Chilled Plated Luncheon

ALL ENTREES ARE SERVED WITH A SELECTION OF ROLLS & BUTTER

ENTRÉE

(Please select one)

Chicken Caesar Salad Grilled Chicken Breasts on top of Classic Caesar Salad with Garlic Croutons and Shredded Parmesan Cheese

Sheraton Cobb Salad Iceburg Lettuce, Romaine, Blue cheese, Bacon Crisp, Avocado, Cherry Tomato, Boiled Egg, Housemade Buttermilk Bluecheese Dressing

CHOICE OF: SHRIMP, CHICKEN OR SKIRT STEAK

Seared Salmon Salad Salmon Filet over Baby Mesclun Salad with Cherry Tomato, Alfalfa Sprouts, Cucumber, Olives Fresh Baby Spinach and Grilled Shrimp Salad Baby Spinach Greens tossed Cherry Tomato, Cranberry, red onion and Balsamic Dressing Topped with Candied Walnuts

DESSERT

(Please select one) Carrot Cake New York Style Cheesecake Assorted Cupcakes

Tiramisu

Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Teas & Iced Tea

\$24.00 per person Please Add 21% Service Charge & 8.875% NYS Tax

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Plated Luncheon

ALL ENTRÉES ARE SERVED WITH A SELECTION OF GOURMET BREADS & ROLLS WITH BUTTER

SALADS

(Please select one) Fresh from Our Garden Salad Cherry Tomatoes, Shredded Carrots & Cucumbers with Balsamic Vinaigrette

Arugula Radicchio Salad Cranberry, Walnut, Blue Cheese, Red Onion, Tomato, White Balsamic Vinaigrette

Classic Caesar Salad Crisp Romaine, Creamy Caesar Dressing & Croutons with a Parmesan Crisp

Field Greens Mesclun Greens , Cherry Tomatoes, Red Onions, Champagne Dressing

ENTRÉES

(Please select One) (Additional Choice Selection add \$6)

Chicken Piccata Potato Purée, Sautéed Greens and Lemon Parsley Sauce Roasted Chicken Breast Sautéed Mushrooms and Roast Potatoes, Herb Chicken Jus

Chicken Breast Teriyaki with White Rice & Bok-Choy

Grilled NY Strip Steak Whipped Potatoes, Seasonal Vegetables, Bordelaise Sauce

Grilled Skirt Steak Homemade Chimichurri, Oven Roasted Potatoes and Sautéed Mushroom

Petite Filet Mignon (6 oz) Lyonnaise Potatoe, Baby Carrot, Au Poivre

Salmon Pan Seared with Risotto, Sautéed Spinach and Whole Grain Mustard Cream

Shrimp Scampi Sautéed Shrimp with Asparagus Tips, Served over Herb Risotto, Lemon Garlic Sauce

DESSERT

(Please select one) Carrot Cake New York Style Cheesecake Chocolate Mousse Cake Tiramisu

Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Teas & Iced Tea

\$34.95 per person Please Add 21% Service Charge & 8.875% NYS Tax

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