



Dinner Table

Dinner Tables include basket of warm baked rolls and butter, Chef's choice dessert, freshly brewed Starbucks® coffee and Tazo® iced tea.

Based on ninety minutes of continuous service.

Minimum of 25 guests

Build The Perfect Dinner Buffet

Two Entrees 31
 Three Entrees 34

Green Salads (Select One)

Classic Caesar salad with garlic croutons and Parmesan shavings

Traditional garden salad with balsamic vinaigrette

Kale and cabbage salad with tangy lemon dressing

Baby spinach salad with strawberries, walnuts and poppy seed dressing

Signature Salads (Select Two)

Cranberry, cilantro and quinoa salad

Spicy black bean and corn salad

Garden vegetable couscous salad

Mediterranean Greek salad

Tomato, onion and cucumber salad with Champagne vinaigrette

Enhancements



All pricing is per person, unless noted otherwise. Prices are exclusive of 19% taxable service charges, 3.5% Destination Marketing Fee & 8% sales tax. Prices are Subject to change without notice

Starches (Select One)

Red skin mashed potatoes

Roasted baby redskin potatoes with butter and fresh herbs

Jasmine rice pilaf

Caribbean rice

Garden Vegetable Sides (Select One)

Vegetable medley with chili lime butter

Roasted garlic lemon broccoli

Orange honey glazed carrots

Green bean and mushroom duo

Corn and zucchini melody

Entrees (Select Two or Three)

BBQ glazed flat iron steak

Peppercorn crusted sliced roast beef with horseradish cream

Balsamic roasted pork loin

Apple sage pork chops

Broiled tilapia with mustard-chive sauce

Seared mahi mahi with zesty basil butter

Bourbon pecan chicken

Chicken Marbella

Caribbean coconut chicken

Guarantees less than 25 will have an additional fee of 5 per person If service is requested longer than 90 minutes, an additional amount of 5 per person will apply Consuming raw or undercooked meat, poultry, fish, shellfish, or eggs may increase your risk of food-borne illnesses.



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Plated Dinner

Plated Dinners include a wedge salad with assorted dressings, basket of warm baked rolls & butter, Chef's choice dessert, freshly brewed Starbucks® coffee and Tazo® iced tea.

Minimum of 25 guests

At the Dinner Table

Flat Iron Steak and Shrimp
 Char grilled 7 oz. flat iron steak topped with maître de steak butter paired with lemon garlic shrimp skewer served with red skinned mashed potatoes and seasonal vegetable 27

Peppercorn Crusted New York Strip
 10 oz. New York Strip grilled to perfection served with red skinned mashed potatoes and seasonal vegetable 29

Hand Stuffed Breast of Chicken
 Juicy breast of chicken stuffed with spinach, sun dried tomatoes and goat cheese topped with sage cream served with rice pilaf and seasonal vegetable 26

Chicken Hickory Style
 Chicken breast marinated, grilled and topped with chef's BBQ sauce, sautéed mushrooms and melted jack cheese served with red skinned mashed potatoes and seasonal vegetable 25

Norwegian Salmon with Langostino Topping
 Filet of Norwegian salmon seasoned with hickory-smoked sea salt and topped with sautéed langostino tails and cremini mushroom sauce, served with jasmine rice pilaf and seasonal vegetable 28

Seafood Delight
 Blackened tilapia filet with mango salsa paired with grilled shrimp skewers in coconut sauce and served with Caribbean rice and seasonal vegetable 28

Enhancements

Baby spinach salad with strawberries, walnuts and poppy seed dressing

Caesar salad

Coconut shrimp



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Bruschetta Chicken or Shrimp Pasta
Fettuccini tossed in garlic, basil and Roma tomato marinara
topped with grilled chicken or sautéed shrimp and finished with
balsamic glaze and Parmesan shavings 25

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 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

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