

# 2007 Banquet Menus

## a la Carte

Assorted Soft Drinks

Bottled Spring Waters

Bottled Sparkling Waters

Flavored Bottled Waters

Bottled Fruit Juices

Chilled Juices by Carafe  
Orange, Cranberry, Grapefruit, Apple, and Tomato Juices  
(Serves 6-10 guests)

Regular & Decaffeinated Coffees  
Freshly Brewed Everyday!

Specialty Hot Teas and Iced Tea

Tropical Paradise Ice Tea

Lemonade and Fruit Punch

Whole/Low-Fat/Non-Fat Milk

Assorted Breakfast Pastries  
Danish, Muffins, and Croissants  
Served with Butter and Fruit Preserves

Assorted Bagels  
Served with Cream Cheese, Butter, and Fruit Preserves  
(toaster will be provided)

Individual Plain and Assorted Fruit Yogurts

Individual Boxes of Assorted Cereals  
Served with Whole/Low-Fat/Non-Fat Milk

Assorted Freshly-Baked Cookies

Homemade Chocolate Brownies

Lemon Bars

Warm Jumbo Soft Pretzels  
Served with Mustard

Power Bars and Granola Bars

Variety of Candy Bars

Haagen-Dazs Bars  
Served in a Portable Freezer

Freshly-Popped Popcorn

Bowl of Mixed Nuts

Trail Mix Bars

Bowl of Tortilla Chips  
Served with Homemade Salsa and Guacamole

Bowl of Potato Chips or Pretzels



## **Anytime Specialty Break**

### **At the Movies**

Freshly-popped Popcorn, Bowls of Pretzels and Potato Chips,  
Assorted Candy Bars, Assorted Soft Drinks, and Bottle Waters

### **Half-Time Sports Break**

Individual Plain and Flavored Yogurts, Granola Bars, Power Bars, Whole Fresh Fruit, Trail Mix Bars,  
Fruit Juices and Bottle Waters

### **Healthy Choice**

Vegetable Crudités with Herb Ranch Dip, Low-fat Yogurt with Dried Fruit and Granola Toppings,  
Fruit Juices, and Bottled Waters

### **Silicon Valley**

Display of Imported and Domestic Cheeses and Crackers served with Sliced Baguettes,  
Fresh Fruit Skewers, Mixed Nuts,  
Sparkling Cider, and Sparkling Flavored Waters

### **Bagel Break**

Assorted Bagels with Plain and Flavored Cream Cheese, Butter, and Fruit Preserves  
Chilled Orange, Cranberry, and Apple Juices  
(Toaster will be provided)

### **South of the Border**

Tri-Colored Tortilla Chips with Pico de Gallo, Guacamole and Chili Con Queso,  
Lemonade and Assorted Soft Drinks

### **Super Indulgence!**

Assorted decadent Haazen-Dazs Frozen Snacks  
Assorted Soft Drinks from Pepsi



## Continental Breakfast

(A minimum of (15) people required)

### Classic Continental Breakfast

Assortment of Chilled Juices to include Orange, Apple, and Cranberry  
Freshly Baked Breakfast Pastries served with Butter and Fruit Preserves  
Freshly Brewed Coffee, Decaffeinated Coffee, and a Selection of BIGELOW Herb Teas

### Deluxe Continental Breakfast

Assortment of Chilled Juices to include Orange, Apple, and Cranberry  
Sliced Seasonal Fruit  
Freshly Baked Breakfast Pastries served with Butter and Fruit Preserves  
Freshly Brewed Coffee, Decaffeinated Coffee, and a Selection of BIGELOW Herb Teas

### Healthy Start

Assortment of Chilled Juices to include Orange, Tomato, and Cranberry  
Whole Fresh Fruits and Berries  
Individual Low-Fat Fruit Yogurts, and Low-Fat Granola Bars  
Assorted Sliced Fruit Nut Breads  
Freshly Brewed Coffee, Decaffeinated Coffee, and a Selection of BIGELOW Herb Teas

### Sheraton Special

Assortment of Chilled Juices to include Orange, Apple, and Cranberry  
Sliced Seasonal Fruit  
Individual Low-Fat Fruit Yogurts  
Freshly Baked Breakfast Pastries served with Butter and Fruit Preserves  
Delicious Croissants with Scrambled Eggs and Cheese  
Freshly Brewed Coffee, Decaffeinated Coffee, and a Selection of BIGELOW Herb Teas

\*\* Add a Freshly-Baked Croissant stuffed with  
Scrambled Eggs and Cheese to any Continental Breakfast  
\$3.50 Per Person



## **Plated Breakfast Selections**

(A minimum of (15) people required)

### **Plated Selection Include:**

**Freshly Baked Breakfast Pastries served with Butter and Fruit Preserves**

**Breakfast Potatoes**

**Freshly Brewed Coffee, Decaffeinated Coffee, and a Selection of BIGELOW Herb Teas**

### **Sheraton Morning**

**Farm Fresh Scrambled Eggs with Fresh Herbs, Choice of Crisp Bacon or Sausage Links**

### **California Croissant**

**Freshly Baked Flaky Croissant stuffed with Farm Fresh Scrambled Eggs,  
melted Cheddar Cheese and Smoke Ham**

### **Executive Power Breakfast**

**Farm Fresh Scrambled Eggs with Fresh Herbs  
Broiled Breakfast cut New York Steak**

Add Sliced Seasonal Fresh Fruit to any Breakfast

*If a SPLIT MENU is chosen, only two choices are accepted and  
the higher priced entrée will be charged for both entrée choices*

## **Breakfast Buffets**

(A minimum of (25) people required)

### **Buffet Selections Include:**

**Freshly Baked Breakfast Pastries served with Butter and Fruit Preserves**

**Breakfast Potatoes**

**Freshly Brewed Coffee, Decaffeinated Coffee, and a Selection of BIGELOW Herb Teas**

### **All American**

Sliced Fresh Seasonal Fruit

Assorted Cold Cereals served with Whole/Low-Fat/Non-Fat Milk

Chilled Juices to include Orange and Grapefruit

Farm Fresh Scrambled Eggs

Crisp Bacon and Sausage Links

### **Milpitas Deluxe**

Sliced Fresh Seasonal Fruit

Assorted Cold Cereals served with Whole/Low-Fat/Non-Fat Milk

International and Domestic Cheese Display

Chilled Juices to include Orange and Grapefruit

Gourmet Cheese Blintzes with Raspberry Sauce

Petite Malted Belgian Waffles with Warm Syrup

Farm Fresh Scrambled Eggs

Crisp Bacon and Sausage Links

### **Buffet Additions:**

French Toast or Buttermilk Pancakes

### **Chef's Stations:**

Selection of Roasts Carved in Room by a Uniformed Chef – Attendant Fee \$75.00 Per Station

Chef Carving Station with Hickory Smoked Ham

Omelet Station with made to order Omelets and a Variety of Fresh Ingredients and Toppings

## Plated Light Luncheons

(A minimum of (15) people required)

### Plated Selections Include:

**Fresh Seasonal Fruit Garnish, Baked Rolls & Butter and Chef's Selection of Dessert  
Freshly Brewed Coffee, Decaffeinated Coffee, and a Selection of BIGELOW Herb Teas**

### Grilled Chicken Caesar

Crisp Lettuce topped with a Grilled Boneless Breast of Chicken, Parmesan Cheese, and Home-style Croutons  
Creamy Homemade Caesar Dressing

### Croissant Farci

Freshly Baked Croissant piled high with Smoked Turkey and topped with melted Swiss Cheese, Lettuce, and Tomato  
Potato Salad

### Caribbean Chicken Sandwich

Marinated Free Range Breast of Chicken served on a toasted  
French Roll with Sliced Tomatoes, and Roasted Red Pepper Aioli  
Pasta Salad

### Deli Plate

Sliced Smoked Turkey, Ham, and Salami served with Swiss and American Cheeses  
Potato Salad

## Convenient Box Lunches

### The Sheraton Box Lunch

Choice of Deli-Style Sandwiches:

House Roasted Turkey, Fresh Roast Beef, Black Forest Ham, or Vegetarian with Grilled Vegetables

Includes Tomato, Lettuce, and Onion served on a French Roll

Box Lunch to include: Side of Potato or Pasta Salad, Bag of Potato Chips

Whole Fresh Fruit and a Home-style Cookie

### The Salad Box Lunch

Choice of Classic Cobb Salad or Caesar Salad with Chicken or Steak Strips

Choice of Balsamic, Ranch, or Low-Fat Italian Dressing

Salad Lunch Boxes are accompanied with Freshly Baked Focaccia Bread

Whole Fresh Fruit and a Home-style Cookie

## **Plated Lunch Entrée Selections**

(A minimum of (15) people required)

### **Plated Selections Include:**

Fresh Seasonal Vegetables, Choice of Starch, Rolls & Butter  
Fresh Green Salad with Choice of Dressing and Chef's Choice of Dessert  
Freshly Brewed Coffee, Decaffeinated Coffee, and a Selection of BIGELOW Herb Teas

### **Roasted Tri-Tip**

Sliced Tri-Tip served in a Cabernet Mushroom Sauce

### **Grilled or Roasted Chicken Breast**

Served with your choice of delectable sauces  
Ask our Catering Specialists

### **Penne Pasta Primavera**

Penne Pasta tossed with Tomatoes, Mushrooms, Spinach, and  
Seasonal Vegetables in Fresh Garlic and Imported Virgin Olive Oil  
Option: Add Chicken

### **Oven Roasted Pork Chops**

Center Cut Pork Loin served with dried Cranberry Glaze stuffed with Apple Almond Dressing

### **Grilled Salmon Filet**

Grilled Boneless Salmon Filet served in a Brandy Lobster Sauce

*If a SPLIT MENU is chosen, only two choices are accepted and  
the higher priced entrée will be charged for both entrée choices*



## Buffet Lunch Selections

(A minimum of (25) people required)

### Buffet Selections Include:

**Baked Rolls & Butter and Chef's Choice of Dessert**

**Freshly Brewed Coffee, Decaffeinated Coffee, Selection of BIGELOW Herb Teas and Iced Tea**

### Californian Western Seaboard

Fresh Garden Salad with Balsamic Vinaigrette and Ranch Dressing  
Mushroom Artichoke Salad  
Grilled Chicken with Zinfandel Sauce  
Roasted Tri-Tip with Mushroom Sauce  
Roasted Red Potatoes  
Fresh Seasonal Vegetables

### Sheraton Poolside Deli

Fresh Garden Salad with Balsamic Vinaigrette and Ranch Dressing  
Potato Salad  
Sliced Roast Beef, Turkey, and Black Forest Ham  
Selection of Mild Cheddar, Swiss, and Monterey Jack Cheeses  
Sliced Tomatoes, Onions, Pickles, and Lettuce  
Assorted Garnishes and Condiments

### Mexican South of the Border

Fresh Garden Salad with Balsamic Vinaigrette and Ranch Dressing  
Avocado and Tomato Salad  
Beef and Chicken Fajitas sautéed with Onions and Bell Peppers  
Spanish Rice and Refried Beans  
Shredded Lettuce, grated Cheddar Cheese, sliced Jalapenos, diced Onions, and chopped Tomatoes  
Warm Flour Tortillas



## **Buffet Lunch Selections**

(A minimum of (25) people required)

### **Buffet Selections Include:**

**Baked Rolls & Butter and Chef's Choice of Dessert**

**Freshly Brewed Coffee, Decaffeinated Coffee, Selection of BIGELOW Herb Teas and Iced Tea**

### **Rome in the Mediterranean**

Panzanella Salad with Cucumbers and Cherry Tomatoes in a light Vinaigrette Dressing

Antipasto Platter of Assorted Kalamata, Green and Black Olives,

Artichoke Hearts, Italian Dry Salami and Prosciutto

Rigatoni with Bolognese Sauce

Penne Pasta in a Pesto Cream Sauce

Oven Fresh Garlic Bread

### **China's Pearl of the East**

Sesame Chicken Chow Mein Salad

Marinated Cucumber Salad with Sesame Oil and Sweet Red Peppers

Steamed White Rice and Egg Drop Soup

Wok Stir Fried Vegetables in Aromatic Seasonings

Marinated Teriyaki Chicken

Beef Szechuan

### **Philippines in the Southeast Pacific**

Fresh Garden Salad with Balsamic Vinaigrette and Ranch Dressing

Potato Salad

Pancit with shredded Chicken and Vegetables

Chicken or Pork Adobo marinated in rich Soy Sauce

Steamed White Rice

Fresh Seasonal Vegetables

## Plated Dinner Entrée Selection

(A minimum of (15) people required)

### Plated Selections Include:

Fresh Seasonal Vegetables, Choice of Starch, Rolls & Butter  
Fresh Green Salad with Choice of Dressing and Chef's Choice of Dessert  
Freshly Brewed Coffee, Decaffeinated Coffee, and a Selection of BIGELOW Herb Teas

*You may substitute dinner-sized Caesar Salad or  
Walnut Gorgonzola Salad for an additional \$2.00 per person*

### **Penne Pasta Primavera**

Penne Pasta tossed with Tomatoes, Mushrooms, Spinach, and  
Seasonal Vegetables in Fresh Garlic and Imported Virgin Olive Oil  
Option: Add Chicken

### **Roasted Tri-Tip**

Sliced Tri-Tip served with a Cabernet Mushroom Sauce

### **Grilled or Roasted Chicken Breast**

Served in a Chardonnay Sauce

### **New York Steak**

Black Angus Beef New York Steak topped with sautéed Mushroom and a Horseradish Demi Glaze

### **Grilled Salmon Filet**

Grilled Boneless Salmon Filet served in a Brandy Lobster Sauce

### **Garlic Roasted Prawns**

Prosciutto Garlic Roasted Prawns served with Saffron Rice over Poached Spinach

### **Stuffed Cornish Game Hen**

Oven Roasted Game Hens stuffed with Wild Rice served with Raspberry Demi Glaze

### **Filet Mignon**

Black Angus Beef Filet Mignon Steak topped with a Savory Peppercorn Sauce



## Buffet Dinner Selections

(A minimum of (25) people required)

### Buffet Selections Include:

**Baked Dinner Rolls & Butter and Chef's Choice of Dessert**  
Freshly Brewed Coffee, Decaffeinated Coffee, Selection of BIGELOW Herb Teas and Iced Tea

### **Santa Clara California Buffet**

Fresh Garden Salad with Balsamic Vinaigrette and Ranch Dressing  
Mushroom Artichoke Salad  
Grilled Chicken with Zinfandel Sauce  
Roasted Tri-Tip with Mushroom Sauce  
Roasted Red Potatoes  
Fresh Seasonal Vegetables

### **Cordoba Veracruz Mexican Buffet**

Fresh Garden Salad with Balsamic Vinaigrette and Ranch Dressing  
Avocado and Tomato Salad  
Fajita Bar to include: Fresh Catch Fish and Grilled Chicken  
Sautéed Onions and Bell Peppers  
Shredded Lettuce, Grated Cheddar Cheese, Sliced Jalapenos, and Diced Ripened Tomatoes  
Spanish Rice and Pacific Black Bean Soup  
Guacamole with Lime and Cilantro  
Warm Flour Tortillas  
Flan (Mexican Custard)

## **Buffet Dinner Selections**

(A minimum of (25) people required)

### **Buffet Selections Include:**

**Baked Dinner Rolls & Butter and Chef's Choice of Dessert**  
**Freshly Brewed Coffee, Decaffeinated Coffee, Selection of BIGELOW Herb Teas and Iced Tea**

### **Palermo Sicily Italian Buffet**

Panzanella Salad with Cucumbers and Cherry Tomatoes in a light Vinaigrette Dressing  
Tortellini Shrimp Salad  
Antipasto Platter of Assorted Kalamata, Green and Black Olives,  
Artichoke Hearts, Italian Dry Salami and Prosciutto  
Penne Pasta in a Pesto Cream Sauce  
Grilled Sun Dried Tomato Chicken Breast  
Oven Fresh Garlic Bread

### **Sichuan Chengdu Chinese Buffet**

Sesame Chicken Chow Mein Salad  
Marinated Cucumber Salad with Sesame Oil and Sweet Red Peppers  
Steamed White Rice and Egg Drop Soup  
Wok Stir Fried Vegetables in Aromatic Seasonings  
Marinated Teriyaki Chicken  
Beef Sichuan

### **Laguna Santa Cruz Filipino Buffet**

Fresh Garden Salad with Balsamic Vinaigrette and Ranch Dressing  
Potato Salad  
Pancit with shredded Chicken and Vegetables  
Chicken or Pork Adobo marinated in rich Soy Sauce  
Steamed White Rice  
Fresh Seasonal Vegetables

## Silicon Valley Grand Champagne Buffet

(A minimum of (25) people required)

### Buffet Includes:

Assorted Baked Dinner Rolls served with Butter  
Imported and Domestic Cheese Display  
Seasonal Fruit Display  
Antipasto Platter: Assorted Kalamata, Green and Black Olives,  
Artichoke Hearts, Italian Dry Salami, and Prosciutto

### Chilled House Champagne

Freshly Brewed Coffee, Decaffeinated Coffee,  
Selection of BIGELOW Herb Teas and Iced Tea

### Choose Three (3) Salads

Classic Caesar Salad with Croutons  
Walnut Gorgonzola Salad with Honey Mustard Dressing  
Homestyle Potato Salad or Italian Pasta Salad  
Fresh Mixed Garden Salad with Balsamic  
Vinaigrette and Ranch Dressing

### Entrée Selections

(Choose up to Three (3) Entrees)

Grilled Chicken Breast with Mango Tequila Sauce  
Chicken Teriyaki garnished with grilled Pineapple  
Roasted Tri-Tip with Cabernet Mushroom Sauce  
Roasted Pork Loin with Sun Dried Cherry Sauce  
Atlantic King Salmon served with Brandy Lobster Sauce

### Chef's Carving Station

(Choose one)

Carved in room with a Uniformed Chef  
Attendant Fee \$75.00 per Station

Oven Roasted Whole Turkey with Cranberry Sauce  
Roast Sirloin of Beef Au Jus with Creamed Horseradish  
Honey Glazed Baked Ham with Whole Grain Mustard

*Available for Lunch or Dinner Entrees and Buffets*

### Dessert Selections

*Available for Lunch or Dinner Entrees and Buffets*

### Home Style Cake Selections

(Choose one)

Lemon Cake

Carrot Cake

Chocolate Fudge Cake

Black Forrest Cake

Grande Marnier Cake

Irish Cream Cake

Raspberry Cheesecake

New York Style Cheesecake

### Bakery Fresh Fruit and Berry filled Pie Selections

(Choose one)

Ole Fashion Apple Pie

Fresh-picked Flavor Peach Pie

Vine ripe Blackberry Pie

Whole Strawberry Pie with whip cream (seasonal)

### Cascading Chocolate Fountain

Semi-Sweet, Dark, or White Guitard Chocolate perfuming  
the air with a heavenly chocolate scent to dip  
all your favorite goodies

Please Inquire for Price (seasonal)

## **Chef's Carvery Station**

Selection of Roasts carved in room by a Uniformed Chef/Attendant Fee \$75.00 per station  
All items will be served with Dinner Rolls and appropriate condiments

### **Roasted Whole Tom Turkey with Cranberry Sauce**

(serves 30 guests)

### **Roasted Pork Loin with Cognac and Cream**

(serves 20 guests)

### **Honey Baked Ham with Whole Grain Mustard**

(serves 40 guests)

### **Roast Sirloin of Beef**

(serves 40 guests)

### **Prime Rib of Beef Au Jus with creamed Horseradish**

(serves 40 guests)

## **Classic Reception Displays**

Sliced Fresh Seasonal Fruit Display

Garden Fresh Vegetable Crudités with Ranch Dip

International & Domestic Cheese Display with Crackers and sliced Baguettes

## Appetizers

(A minimum of (50) pieces required)

### Cold Hors D' Oeuvres & Canapés

Deviled Eggs with Chives ... \$2.50

Melon wrapped with Proscuitto ... \$3.00

Artichoke Bottoms stuffed with Bay Shrimp ... \$3.50

Fresh Roasted Beef with Roasted Red Pepper Cream Cheese Pinwheels ... \$3.75

Black Forest Ham, Cream Cheese, and Orange Marmalade Pinwheels ... \$3.75

Homemade Fresh Turkey with Cranberry Cream Cheese Pinwheels ... \$3.50

Fresh Vegetable and Herbed Cheese Pinwheels ... \$3.50

Smoke Salmon Mousse and Cucumber on Pumpernickel with Dill ... \$3.75

Jumbo Gulf Shrimp on Ice with Cocktail Sauce ... \$3.50

Fresh Tomato and Olive Bruschetta drizzled with Balsamic Vinegar ... \$3.50

Asparagus and Cream Cheese rolled in Smoked Turkey Breast ... \$3.75

Pepper Crusted Beef Tenderloin Crostini, garnished with Horseradish Cream Cheese and Parsley ... \$4.25

Oysters and Mussels on the Half Shell ... \$4.50

Seared Ahi Sashimi ... \$4.50



## Appetizers

(A minimum of (50) pieces required)

### Hot Hors D' Oeuvres & Canapés

Classic Buffalo Wings ... \$3.00

Assorted Petite Quiche ... \$2.00

Florentine Mushroom Caps (fine chopped Spinach in a Bechamel Sauce) ... \$2.25

Meatballs with your choice of Swedish Mushroom Cream, BBQ, or Sweet 'n Sour Sauce ... \$2.50

Teriyaki Beef Brochettes ... \$2.75

Spring Rolls with Sweet 'n Sour Sauce (Vegetarian option) ... \$2.75

Thai Chili Chicken or Beef Satay ... \$3.25

Chicken Tenders with your choice of BBQ, Teriyaki, or Sweet 'n Sour Sauce ... \$3.00

Italian Sausage stuffed Mushroom Caps ... \$3.00

Chicken Curry in Puff Pastry ... \$3.25

Dates stuffed with Cheddar and wrapped in crispy Bacon ... \$3.50

Coconut Shrimp with Pina Colada Dipping Sauce ... \$4.00

Oysters Rockefeller ... \$4.50



## Beverage Services

### Hosted and Cash Bar Service

\$75.00 Bartender Fee, per Bartender  
Fee will be waived with a minimum of  
\$400.00 beverage revenue, per bar

House Brands . . . \$6.00

Premium Brands . . . \$7.50

Domestic Beers . . . \$4.00

Imported Beers . . . \$4.50

House Wines . . . \$6.00

Cordials & Cognacs . . . \$7.50

Assorted Soft Drinks . . . \$3.00

Bottled Water . . . \$3.00

Bottled Fruit Juices . . . \$3.00

### Specialty Selections Service

\$45.00 Tap Rental for Kegs

Domestic Beer Keg . . . \$300.00

Imported Beer Keg . . . \$350.00

Micro Brew Beer Keg . . . \$400.00

Fruit Punch . . . \$28.00 Per Gallon

Champagne Punch . . . \$75.00 Per Gallon

## **Audio Visual Equipment**

### **Equipment Packages**

- Flipchart Package includes flipchart easel, pad, two (2) pens
- Flipchart "POST-IT" Package includes flipchart easel, POST-IT pad, two (2) pens
- Overhead Package includes overhead projector, skirted cart, projection screen
- Slide Projector Package includes slide projector, stand standard lens, wireless remote, and projection screen
- TV Package includes 27" color monitor, stereo VHS player, skirted 54" cart
- Two (2) TV Package includes two (2) 27" color monitors, stereo VHS player, and two (2) skirted 54" carts
- LCD Data Projection Package includes high resolution XGA super bright LCD data Projector, skirted cart, interface to computer, projection screen

### **Phone & Internet**

Phone Line

Polycom Phone includes phone line

### **High Speed Internet Access**

Wired

Wireless

### **Projectors and Accessories**

Overhead Projector with Lamp Charger

Wireless computer mouse

### **Conference Aids**

Laser Pointer

Skirted Projection Cart or Stand

Sign Easel

Flipchart Easel

Pad and (2) Pens

Masking Tape (per roll)

3 X 4 Whiteboard (includes easel, pens, eraser)

4 X 6 Whiteboard (includes easel, pens, eraser)

Extension Cord or Power Strip

### **Audio Equipment**

Wired Handheld or Lavalier Microphone

Wireless Handheld or Lavalier Microphone

CD Player

4-Channel Microphone Mixer

Powered Anchor Speaker with Slave

### **Video Equipment**

27" Color Monitor with skirted cart (video only)

Interface to computer

### **Fastfold and Tripod Screens**

8 Ft. In-house pull-down screen

8 Ft. Projection screen

10 Ft. Projection Cradle screen