Butler Passed Hors D’oeuvres

**Cold Selections**

- Dilled crab and crunchy cucumber
- Asparagus wrapped in speck
- Smoked salmon, black bread pave
- Endive and New York state blue cheese mousse
- Ahi tuna tartar, Korean chili aioli, ginger
- Melon prosciutto
- Mozzarella, tomato, basil pesto
- Dates stuffed with local goat cheese and toasted walnuts
- Gulf shrimp, wasabi pickled red onion
- Chorizo seco, polenta crème, golden potato
- Bacalao potato olive oil, black bread

**Hot Selections**

- Sesame duck ravioli, orange hoisin sauce
- Wild mushroom and artisanal cheese tart
- Maui shrimp, mango chili yuzu
- Mascarpone and caramelized onion tart
- Lobster cobbler
- BBQ pork biscuits
- Pear almond brie
- Mini Cuban sandwich
- Lump crab cake, roasted red pepper remoulade
- Lobster bisque boule
- Chicken fontina croquette, toasted garlic parmesan crème
- Spanakopita, feta and mint
- Moroccan chicken samosa, mint orange ginger yogurt sauce
- One bite beef wellington, wasabi aioli
- Butternut squash panzerotti, apple passion fruit jelly
- Buffalo chicken spring roll, peppercorn blue cheese
- Won ton wrapped 7 spice shrimp, mango chili yuzu
- Korean short rib pot pie, chili cilantro mayo
- French onion boule
- Chicken sesame, peanut coconut satay
- Coney Island franks, sauerkraut, ball park mustard
- Kobe beef burger, bacon and cheddar, balsamic black pepper ketchup
- Peppadew pepper and goat cheese popper

**Sui-Mei Steamed Open Faced Dumplings**

- Shrimp Sui-Mei
- Chicken Sui- Mei
- Vegetable Sui- Mei

**Potstickers & Steamed Dumplings**

- Chicken lemon grass potsticker
- Shrimp and watercress potsticker
- Edamame dumpling
- Bulgogi Beef dumpling
- Juicy pork ginger dumpling
- Char-sui Bao steamed pork buns

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Prices do not include tax & service charge and are based on two hours of service.
**Prices are per person, pricing & selections are subject to change.**
Additional Fees for groups fewer than 25 guests.
Chef’s Attendants are $275 for two hours, staffed 1 per 100 guests
Enhancements are available to be added to your menu.
Enhancement prices are per person and may only be added to an existing menu, matching the full guarantee.
Reception Tables

**Raw Bar**
Chilled gulf shrimp, Long Island Sound littleneck clams
Local Blue Point oysters and cracked crab claws
Sweet and sour chili dipping sauce, spicy horseradish and lemons
$52 per person

**Raw Bar Enhancements**

**Cold Water Lobster Cocktail**
Split Maine Lobster
Cognac vanilla chive aioli and salt cured caper citrus remoulade
$26 per person

**Oyster Tasting**
Chef’s selection of four unique oysters
Served with informative descriptions and classic garnishes
$16 per person

**Carved Scottish Smoked Salmon**
Boiled eggs, salt cured capers, red onion, dilled heirloom tomatoes, lemons
Petite bagels and pumpernickel rounds
Pommery mustard, organic honey sauce and roasted garlic chipotle aioli
$14 per person

**Ice Sculpture**
Add a beautifully sculpted ice to your reception.
We can create your company logo or a signature centerpiece for your event
Pricing starting at $500

**A Study of Tuscany**
San Danielle® prosciutto, sweet coppa
Mozzarella, oven roasted tomatoes and basil
Grilled garden vegetables with marinated artichokes, fire roasted red peppers, eggplant and seasonal vegetables
Display of imported provolone fontina, gorgonzola
Focaccia, rustic ciabatta rolls, bread sticks, parmesan crisps
Lemon fennel marinated mixed olives
$42 per person

**Imported and Domestic Cheese Presentation**
Water crackers and rustic baguettes
$30 per person

**Vegetable Crudité**
Assorted seasonal vegetables with selection of dips
$25 per person

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Action Stations

Asian Station
Hoisin ginger lime chicken with broccoli and bell pepper
Five spiced green onion beef with local mushrooms
Long beans and chili marinated carrots
Hand crafted dim sum, shao mai, pot sticker dumplings
$43 per person

Fajita and Taco Table
Tequila lime marinated chicken
Anaheim chili glazed beef
Warm flower tortillas
Sharp cheddar cheese, garden tomatoes, crisp lettuce, spicy jalapenos
Sour cream, green chili tomato salsa, spicy guacamole
$43 per person

Japanese Sushi and Sashimi
Hosomaki, futomaki, nigiri, and vegetable sushi
Raw cuts of the highest quality fish
Ground wasabi root, pickled ginger
Light and dark soy sauce
$43 per person

Guacamole Station
Created table side in traditional "molcaete y tejolete"
Warm corn tortillas, three chili salsa, green tomato chow chow
$30 per person

Fajita and Taco Table
Hosomaki, futomaki, nigiri, and vegetable sushi
Raw cuts of the highest quality fish
Ground wasabi root, pickled ginger
Light and dark soy sauce
$43 per person

Authentic Peking Duck
Cucumber and green onion steamed sweet buns
Moo Shu pancakes
Hoisin, sweet and sour dipping sauces
Baskets of hand crafted steamed dumplings
$43 per person

Southwest Table Enhancements
Cilantro and toasted cumin shrimp
$14 per person

Asian Inspired Enhancements
Spicy Hunan shrimp
Imperial vegetable and peanuts
$12 per person

Classic mint mojitos
$12 per person

Pork confit and green chili tamale
$10 per person

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Sheraton New York Times Square

Action Stations

**Chef Created Pasta Table**
Choice of Two

- Cavatelli pasta
  Sweet Italian sausage, broccoli, garlic, sundried tomatoes
  Light chicken broth and parmesan cheese

- Orecchiette pasta
  Mushroom pancetta leek cream

- Four cheese ravioli
  Sautéed eggplant, Cipollini onions
  Spicy tomato sauce

- Porcini panzerotti
  Basil pesto, roasted garlic, blistered cherry tomatoes

- Rigatoni pasta
  Local mushrooms, peas, roasted bell peppers and prosciutto
  Plum tomato sauce

- Simmered gnocchi
  Spinach, toasted walnuts
  Gorgonzola cream
  $37 per person

**Hand Crafted Mozzarella Station**
Mozzarella cheese pulled from the curd tableside
Prepared three ways
Roasted tomato pesto, white truffle lemon & parsley, basil E.V.O.O. & sea salt
Served warm with toasted baguettes
$48 per person

**Artisanal Cheese Experience**
*Beautifully crafted cheeses are served in their natural form and carved tableside*
Bloomy, semi soft, washed, firm and blue cheeses
Elected from the world’s finest cheese makers
Membrillo preserves, organic honey
Bowls of imported olives
Gourmet toasts, flat breads and crusty baguettes
$48 per person

**Pasta Table Enhancements**

- Potato Gnocchi, duck confit, local mushrooms
- Pecorino Romano cheese, truffle oil
  $12 per person

- Tortellini, gulf shrimp, asparagus, roasted tomatoes
  Roasted garlic lemon butter
  $12 per person

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Carving Stations

Peppery pastrami
Dijon mustard, rye bread and pumpernickel rolls
$28 per person

Lager simmered corned beef with barrel fermented kraut
Dijon mustard, rye and pumpernickel rolls
$28 per person

Lemon sage rubbed turkey breast
Sweet and sour cranberry relish and corn bread
$30 per person

Lavender honey and tart dijon mustard glazed ham
Buttermilk biscuits
$29 per person

Korean barbecue hanger steak
Pull-apart buns, cool mint cilantro cream
$37 per person

Thyme and bacon wrapped pork loin
Calvados apple gravy and semolina raisin fennel rolls
$31 per person

Rosemary and coriander crusted tenderloin of beef
Rustic rolls, horseradish pan gravy
$45 per person

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811 Dessert Station
Assorted verrines
Colorful macaroons
Pate de fruit
Decadent truffles
Chocolate covered berries
Petite cakes and tarts
Dark chocolate brownie bites
New York cheesecake
Dried fruit couverture
Chocolate bark
Chef’s assorted confections
$50 per person

Ice Cream Sundae Bar
Chocolate and vanilla bean ice cream
Hot fudge, caramel & strawberry sauces
All the fixin’s
M&Ms
Maraschino cherries
Oreo cookie crumbs
Sprinkles
Chopped nuts
White and dark chocolate curls
Brownies
Bananas
Whipped cream
$33 per person

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Sheraton New York Times Square Hotel

Breakfast, Break & Lunch Menus
Breakfast Table

All breakfast table menus include morning baked pastries and NYC made bagels, whole butter, fruit preserves and cream cheese. Each menu is served with freshly brewed Seattle’s Best by Starbucks, assorted Harney & Sons teas, orange and grapefruit juices.

The Morning Rise
Sliced fruit of the season, assorted plain and whole fruit yogurts
Six grain granola, golden raisins,
Assorted individual cereals, whole and skim milk
$66 per person

Chef’s Continental
Croissants, country French bread, farmers cheese danish
Multigrain and whole wheat bread
Whole butter, preserves and jams
Assorted flavors of Chobani® yogurt
Sliced tomatoes, basil and olive oil
Sliced dried and cured meats
Sliced gruyere and aged New York State cheddar cheeses
Hard boiled eggs
$69 per person

The Right Start
Petite morning muffins, farm fresh scrambled eggs, home fried potatoes,
apple wood smoked bacon and country sausage links
$76 per person

Connected Commuter
Assorted plain and whole fruit yogurt
petite morning muffins
$60 per person

100 Mile Breakfast
Musk melon with green tea syrup
Organic eggs scrambled, grilled baby zucchini
Peppercorn bacon, fingerling potatoes with sea salt
Artisanal breakfast breads and pastries
Beth Farms® preserves, whole butter
Red Jacket Orchards® apple cranberry and strawberry apple juices
$79 per person

Chef’s Breakfast Table
Croissants, country French bread, farmers cheese danish
Whole butter preserves and jams
Assorted flavors of Chobani® yogurt
Sliced tomatoes, basil and olive oil
Sliced dried and cured meats
Sliced gruyere and aged New York State cheddar cheeses
Creamy scrambled eggs, snipped chives
Sliced French ham
Sliced golden potatoes with peppers and onions
$80 per person

Prices do not include tax & service charge and are based on 60 minutes of service

Prices are per person, pricing & selections are subject to change.

Additional fees for groups fewer than 25 guests.

Breakfast served prior to 6:30am will incur additional labor charges.

Breakfast service that exceeds 2.5 hours will incur overtime charges.
Breakfast Table Enhancements

Breakfast Table enhancements are available to be added to your Breakfast Table menu. Enhancement prices are per person and may only be added to an existing menu, matching the full guarantee.

**Made to Order Omelet Station**
Smoked ham, mushrooms, onions, tomato, sharp cheddar cheese, peppers, spinach, broccoli
Egg whites and egg beaters
$23 per person

Smoked Pacific sliced salmon
Salt cured capers, shaved sweet red onion, lemon, dill and separated boiled eggs
$23 per person

Dry-cured meats with breakfast cheeses
$23 per person

**The Breakfast Sandwich (Choice of One)**
Canadian bacon with fluffy scrambled eggs on croissant
Applewood smoked bacon, scrambled eggs and cheddar on English muffin
Scrambled eggs, American cheese, griddle seared sausage patty on croissant
$18 per person

Sliced fruit of the season
$13 per person

Steel cut oatmeal, brown sugar, assorted dried fruits and pure maple syrup
$12 per person

Market sweet berries
$7 per person

Assorted plain and whole fruit yogurt
$9.50 per piece

Seasonal whole fruit
$3.50 per piece

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Additional fees for groups fewer than 25 guests.
Breakfast served prior to 6:30am will incur additional labor charges.
Breakfast service that exceeds 2.5 hours will incur overtime charges.
The morning break menus include Seattle’s Best by Starbucks and assorted Harney & Sons teas.

A Day’s Endurance
Endurance nut and fruit squares
Banana peanut butter finger sandwiches
Long Lasting belVita® breakfast crisps
Seasonal whole fruit
Red Jacket Farms® fruit juices
$47 per person

A Very Berry Break
Dried and fresh blueberries, almond, granola cup
Multi-grain crisps, peanut butter, raspberries and local honey
Dark chocolate covered blueberries with toasted sunflower seeds
Mixed berries, Greek yogurt parfaits
$48 per person

Morning Social
Sliced seasonal fruit
Underwest® doughnuts
House made vitality nut and dried fruit squares
Plain and whole fruit yogurt
Ham, cheese and spinach croissant fold-overs
Chilled organic Pure Leaf® teas
$48 per person

Energize
All natural granola mixed berry Greek yogurt parfait
Clif®, KIND® and Luna® bars
Naked Juices® fruit smoothies
$46 per person

Just Brewed
Seattle’s Best by Starbucks and assorted Harney & Sons® teas Clover honey, lemon, sugar three ways
Cream and milk
$25 per person

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Breaks that exceed 2.5 hours will incur overtime charges.
Morning Break Enhancements

Enhancements are available to be added to your morning break menu. Enhancement prices are per person and may only be added to an existing menu, matching the full guarantee.

Cinnamon poached pear crumble cake  
$8 per person

Assorted creations from Jimmy's® cookies  
$7 per person

Pecan, brown sugar blondies & rocky road brownies  
$8 per person

Pecan sticky buns  
$9 per person

All-natural and organic KIND®, Nature Valley® and Luna® Bars  
$8 per piece

Power® Energy bars  
$8 each

Plain and whole fruit yogurt  
$9.50 each

Seasonal whole fruit  
$3.50 per piece

Fiji® bottled water  
$9.50 each

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Afternoon Break Menus

The afternoon break menus include freshly brewed Seattle’s Best by Starbucks and assorted Harney & Sons teas.

**What You Crave**
- Freshly baked cookies:
  - Oatmeal cinnamon raisin
  - Double chunk chocolate,
  - White chocolate macadamia nut
  - Peanut butter
  - Haagen Dazs® novelty ice cream bars
  - All fruit popsicles
  - Ice cold whole and chocolate bottled milk
- $44 per person

**Sheraton Stadium**
- Buttery flavored popcorn from Dale & Thomas®
- Warm ball park pretzels
- Peanuts and old fashioned Cracker Jacks®
- Ice cold locally made Boylans® soda pop
- $42 per person

**The 811**
- Pirate’s Booty® baked barbecue chips
- Gourmet flavored potato chips
- Terra chips®
- Regular and peanut M&Ms®
- Ice cold locally made Boylans® soda pop
- $42 per person

**Achieve**
- Season’s harvest assortment of whole fruit
- Artisanal cheese & local preserves
- Crackers and crisps
- Assorted Honest Tea® and lemonade
- $46 per person

**Indulgence**
- Morning made doughnuts
- Day baked brownies and blondies
- Seasonal whole fruit
- Ice cold whole and chocolate bottled milk
- $42 per person

**The Oasis**
- Seattle’s Best by Starbucks
- Assorted Harney & Sons® teas
- Clover honey, lemon, sugar three ways
- Cream and milk
- Assorted soft drinks and bottled waters
- $30 per person

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Afternoon Break Enhancements

Enhancements are available to be added to your afternoon break menu. Enhancement prices are per person and may only be added to an existing menu, matching the full guarantee.

Sliced fruit of the season  
$13 per person

Cinnamon poached pear crumble cake  
$8 per person

Haagen-Dazs® bars  
$9 per item

Assorted creations from Jimmy's® cookies  
$7 per person

Pecan, brown sugar blondies & rocky road brownies  
$9 per person

Individual bags of pretzels, Smartfood® white cheddar popcorn, Cracker Jacks® or potato chips  
$7.50 each

All-natural and organic ClifF®, KIND®, Luna® bars and Power® Energy bars  
$8 per piece

Plain and whole fruit yogurt  
$9.50 each

Whole fruit  
$3.50 per piece

Fiji ® bottled still water  
$9.50 each

Assorted Pepsi® products  
$7.50 each

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Soup and Sandwich Bar

Pick your favorite house created soup:
Chicken noodle, cream of tomato, cream of mushroom,
Cream of broccoli, beef and barley, Manhattan clam chowder,
Minestra ala Florentine, vegetable lentil or black bean
Groups under 100 guest will enjoy chefs daily soup creation

Quinoa Salad
Roasted broccoli, golden raisins, crumbled parmesan

Grilled caponata vegetables and chic peas
Marinated local mushrooms

Turkey dilled Havarti, roasted pepper, honey mustard
Multi seed roll

Roast beef, aged cheddar, lettuce, tomato, horseradish mayo
Rustic roll

Grilled eggplant, roasted portabella, shaved asiago,
Balsamic marinated tomatoes, arugula
Ciabatta bread

Assorted Beanfields chips

Old fashion relish tray

House baked cookies
Rocky road brownies
Watermelon mint salad

$109 per person

Neighborhood Deli

Organic field greens, herb infused croutons
Creamy field, tomato vinaigrette and Roquefort bleu cheese dressing

Red skinned potato salad

Creamy vegetable slaw

Old-fashioned relish tray, mayonnaise, old world mustard

Platters of sliced roast beef, black forest ham, Vermont turkey breast & cheeses

Albacore tuna salad

Farm fresh egg salad

Baskets of sliced breads and rustic rolls

Butter cookies
Pecan brown sugar blondies
Rocky road brownies
New York City cheesecake

$109 per person

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Lunch Table Menus

The lunch table menus include freshly brewed Seattle’s Best by Starbucks and assorted Harney & Sons teas.

**Comfortable Collection**
*Choice of Three Sandwiches*

- Grilled vegetables with coarse ground hummus
- Pita bread
- Black forest ham, gruyere cheese, crushed grain mustard
- Rustic baguette
- Sliced black peppercorn beef, Colby cheese, horseradish cream sauce
- Kaiser roll
- San Danielle® prosciutto, whole milk mozzarella
- Rosemary focaccia
- Portobello mushroom, roasted vegetables, avocado
- Montrachet cheese wrap
- Albacore tuna salad on a flaky croissant
- Basil grilled chicken breast, roasted tomato, arugula
- Onion speckled roll
- Smoked turkey breast, provolone, honey mustard
- Dried tomato tortilla wrap

**Deli inspired salads**
*Choice of Three Salads*

- Mixed greens, tomato, seedless cucumber, shaved carrot and endive
- Chef’s choice of dressing
- Classic Caesar salad
- Arugula, radicchio, endive, leaf lettuce, petit tomatoes, croutons
- Balsamic vinaigrette
- Marinated grilled vegetables with aged red wine vinaigrette
- Boccocini, mozzarella, Kalamata olives, sundried tomatoes, toasted fennel seeds
- Torn basil leaves and extra virgin olive oil
- Slow roasted shallot and red bliss potato salad
- Tender red and yellow tomato salad
- Butter cookies
- Pecan brown sugar blondies
- Rocky road brownies
- New York City cheesecake

$109 per person

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Asian Experience

Organic greens, hearts of palm, cucumbers, carrot, bean sprouts
Crunchy wonton noodles
Sesame ginger tomato dressing

Sweet and sour rice noodle salad
Hoisin glazed Japanese eggplant, spicy basil
Thai beef, green onion, bean sprouts
Sweet miso glazed chicken

Vegetable stir fry
Broccoli, pineapple and bell peppers

Hand crafted pork dumplings with hoisin orange sauce

Lemongrass scented Jasmine rice

Coconut panna cotta
Roasted pineapple
Apricot vanilla cream tarts

$110 per person

Asian Experience Enhancements

Assorted hand crafted nigiri sushi, hosomaki and futomaki rolls
$16 per person

Asian sweet and sour ginger vegetable slaw
$6 per person

Choice of sorbets
Lemon grass coconut, lemon ginger, passion fruit
Fortune cookies
$8 per person

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**Mediterranean Inspired**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>Lemon course ground hummus</td>
<td></td>
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<tr>
<td>Crisp toasted pita</td>
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<tr>
<td>Tender spinach, feta cheese, grape tomato, cucumber, shaved red onion</td>
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<tr>
<td>Lemon yogurt dressing</td>
<td></td>
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<tr>
<td>Grilled vegetables splashed with tomato vinaigrette</td>
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</tr>
<tr>
<td>Lemon tabbouleh, parsley, tomato, cucumber, mint and cilantro</td>
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<tr>
<td>Grilled chicken, curried green lentils and preserved lemons</td>
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<tr>
<td>Harissa rubbed boneless beef short ribs</td>
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<tr>
<td>Kaffir lime scented basmati rice</td>
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<tr>
<td>Roasted Faro Island salmon, lemon, salt cured caper sauce</td>
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<tr>
<td>Sautéed baby green beans, bell pepper, local mushrooms</td>
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<tr>
<td>Apricot toasted almond tarts</td>
<td></td>
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<tr>
<td>Yogurt panna cotta, seasonal berries</td>
<td></td>
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<tr>
<td></td>
<td>$109 per person</td>
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</tbody>
</table>

**Mediterranean Inspired Enhancements**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Lemon fennel roasted branzino, roasted garlic cloves</td>
<td>$16 per person</td>
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<tr>
<td>Cavatelli pasta with champagne plum tomato sauce</td>
<td>$13 per person</td>
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<tr>
<td>Mushrooms a la Grecque salad</td>
<td>$8 per person</td>
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<tr>
<td>Assorted biscotti</td>
<td>$7 per person</td>
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<tr>
<td>Sweet ricotta stuffed cannoli</td>
<td>$7 per person</td>
</tr>
</tbody>
</table>

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### Lunch Table Menus

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<table>
<thead>
<tr>
<th>Southern Comfort</th>
<th>Upstate</th>
</tr>
</thead>
<tbody>
<tr>
<td>Mustard mixed greens</td>
<td>Organic greens</td>
</tr>
<tr>
<td>Pinto beans, black eye peas, kidney beans, grape tomatoes</td>
<td>Roasted Red Jacket Farm apples, walnuts, Coach farm goat cheese</td>
</tr>
<tr>
<td>Maple sherry wine vinegar dressing</td>
<td>Strawberry jam balsamic vinaigrette</td>
</tr>
<tr>
<td>Pickled red cabbage, toasted walnuts</td>
<td>Roasted cauliflower, boiled eggs, raisins, salad</td>
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<tr>
<td>Marinated tomatoe and corn relish</td>
<td>Beets, pickled red onion</td>
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<tr>
<td>Cheddar corn bread</td>
<td>Masters farms chicken breast, local mushroom fricassee</td>
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<tr>
<td>BBQ slow cooked beef brisket</td>
<td>Atlantic cod baked with roasted tomato and basil</td>
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<tr>
<td>Corn meal crusted and buttermilk soaked catfish, spicy tartar sauce</td>
<td>Spinach, caramelized onion and 5 Spoke Farms cheese quiche</td>
</tr>
<tr>
<td>All natural chicken, peach jalapeno glaze</td>
<td>Roasted zucchini, mint and pistachio</td>
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<tr>
<td>Roasted sweet potatoes</td>
<td>Cresskill Valley potatoes baked Great Lakes cheddar and chives</td>
</tr>
<tr>
<td>Green beans with pecans and honey</td>
<td>Strawberry rhubarb with yogurt panna cotta</td>
</tr>
<tr>
<td>Classic pecan pie</td>
<td>Farm stand apple tarts</td>
</tr>
<tr>
<td>Watermelon wedges</td>
<td><strong>$109 per person</strong></td>
</tr>
</tbody>
</table>

**$109 per person**

### Southern Comfort Enhancements

| Caramelized sweet potatoes | **$9 per person** |
| Cheddar chive biscuits | **$6 per person** |

**Prices do not include tax & service charge and are based on 60 minutes of service. Prices are per person, pricing & selections are subject to change. Additional fees for groups fewer than 25 guests. Lunch service that exceeds 2.5 hours will incur overtime charges. Enhancements are available to be added to your menu. Enhancement prices are per person and may only be added to an existing menu, matching the full guarantee.**
## Sheraton New York Times Square

### Lunch Table Menus

The lunch table menus include freshly brewed Seattle’s Best by Starbucks and assorted Harney & Sons teas.

#### Cantina

<table>
<thead>
<tr>
<th>Item</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Crisp Romaine, Tomato, Cucumber, Black Olives, Tortilla Strips</td>
<td>Red Onion and Citrus Cilantro Dressing</td>
</tr>
<tr>
<td>Black Bean Roasted Pepper Salad</td>
<td></td>
</tr>
<tr>
<td>Fresh Corn, Tri Color Peppers &amp; Toasted Sage Salad</td>
<td></td>
</tr>
<tr>
<td>Steamed Flour Tortillas</td>
<td></td>
</tr>
<tr>
<td>Grilled Skirt Steak, Ancho Chili Sauce</td>
<td></td>
</tr>
<tr>
<td>Three Chili Marinated Chicken, Salsa Verde</td>
<td></td>
</tr>
<tr>
<td>Cumin Lime Marinated Mahi Mahi</td>
<td></td>
</tr>
<tr>
<td>Flash Sautéed Sour Orange Peppers and Onions</td>
<td></td>
</tr>
<tr>
<td>Arroz Con Habichuelas</td>
<td></td>
</tr>
<tr>
<td>Guacamole, Salsa Rioja, Sour Cream</td>
<td>Shredded Jack Cheese, Jalapenos, Black Olives</td>
</tr>
<tr>
<td>Brown Rice Pudding</td>
<td>Dulce de Leche</td>
</tr>
<tr>
<td>Classic Flan</td>
<td></td>
</tr>
</tbody>
</table>

#### Italian Picnic Table

<table>
<thead>
<tr>
<th>Item</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Faro Florentine Soup, Olive Bread Croutons</td>
<td></td>
</tr>
<tr>
<td>Picnic Salads, Served Room Temperature</td>
<td></td>
</tr>
<tr>
<td>Sicilian Tuna</td>
<td></td>
</tr>
<tr>
<td>Sicilian Tuna</td>
<td>White Bean Orecchiette Pasta Salad, Roasted Tomatoes, Basil Green Olives</td>
</tr>
<tr>
<td>Bacon Roasted Pork Tenderloin</td>
<td></td>
</tr>
<tr>
<td>Kale, Chic Pea, Parmesan and Golden Raisin Slaw, Rosemary Aioli</td>
<td></td>
</tr>
<tr>
<td>Grilled All Natural Rosemary Lemon Chicken</td>
<td></td>
</tr>
<tr>
<td>Black Olives, Shaved Parmesan, Roasted Peppers, Grape Tomatoes</td>
<td></td>
</tr>
<tr>
<td>Romaine Lettuce, Croutons</td>
<td></td>
</tr>
<tr>
<td>Caesar Dressing</td>
<td></td>
</tr>
<tr>
<td>Breads</td>
<td>Tomato Focaccia, Ciabatta and Parmesan Sticks</td>
</tr>
<tr>
<td>Authentic Biscotti</td>
<td></td>
</tr>
<tr>
<td>Strawberries Marsala, Syrup Mint and Basil</td>
<td></td>
</tr>
</tbody>
</table>

#### Prices

$110 per person

**Prices do not include tax & service charge and are based on 60 minutes of service.**

**Prices are per person, pricing & selections are subject to change.**

**Additional fees for groups fewer than 25 guests.**

**Lunch service that exceeds 2.5 hours will incur overtime charges.**

**Enhancements are available to be added to your menu.**

**Enhancement prices are per person and may only be added to an existing menu, matching the full guarantee.**
Lunch Table Enhancements

Enhancements are available to be added to your afternoon break menu. Enhancement prices are per person and may only be added to an existing menu, matching the full guarantee.

San Danielle® prosciutto, sweet coppa & dried capicola bresola
Provolone cheese
Italian flat bread
Aged vinegar and extra virgin olive oil
$15 per person

Grilled garden vegetable salad
Extra virgin olive oil and torn basil
$8 per person

New York pepper cured pastrami
Lager simmered corned beef
Spicy Dijon mustard, seedless rye bread
$10 per person

Fire roasted pepper and artichoke pasta salad
$7 per person

Classic elbow macaroni salad
$7 per person

Marinated local mushrooms
Aged red wine vinegar and tarragon
$6 per person

Spinach salad
Goat cheese, sun dried cherries, candied walnuts, marinated mushrooms
Sherry vinaigrette
$6 per person

Soup of The Day
Chicken & Vegetable, Cream of Tomato or Manhattan Clam Chowder
$10 per person

Individual Bags
Pretzels, Smartfood® white cheddar popcorn or potato chips
$7.50 per item

Seasonal berry tartlets
$7 per person

Assorted Haagen-Dazs® bars
$9 per item

House Brewed Iced Tea
$9 per person

Fiji ® bottled water
$9.50 per item

Assorted Pepsi® products
$7.50 per item

Prices do not include tax & service charge and are based on 60 minutes of service. Prices are per person, pricing & selections are subject to change. Additional fees for groups fewer than 25 guests. Lunch service that exceeds 2.5 hours will incur overtime charges. Enhancements are available to be added to your menu. Enhancement prices are per person and may only be added to an existing menu, matching the full guarantee.
Sheraton New York Times Square Hotel

Dinner Menus

Buffet
### Dinner Table Menus

The dinner table menus include freshly brewed Seattle’s Best by Starbucks and assorted Harney & Sons teas.

#### Metropolitan
- Petite romaine lettuce
- Vine ripe tomatoes, marinated artichoke hearts
- Oven toasted croutons
- Balsamic vinaigrette
- Grilled vegetables, white truffle oil and tart lemon
- Tuscan white bean and roasted vegetable salad
- Roasted chicken breast
- Apricot mustard glaze
- Orecchiette pasta
- Local mushrooms, prosciutto, peas
- Tomato cream
- Chili lime marinated skirt steak
- Heirloom tomato oregano and roasted garlic
- Pan roasted black sea bass
- Braised fennel and plum tomatoes
- Brown sugar cardamom glazed carrots
- Creamy tiramisu
- Honey poached pear almond tart
- Mixed berry Chambord® cheesecake

#### Broadway Bound
- Organically grown baby greens
- Coach Farms® goat cheese, asiago cheese, toasted pignolis
- Tomato vinaigrette
- Local marinated mushrooms and Taleggio cheese salad
- Grilled garden vegetables, extra virgin olive oil and herbs
- Gulf shrimp, roasted garlic scampi
- Minnesota wild rice and orzo pilaf
- Wood roasted chicken breast, wild mushroom soubise
- Rosemary coriander and black pepper rubbed beef tenderloin
- Truffle laced au jus
- Cavatelli pasta
- Sweet Italian sausage, broccoli, sundried tomatoes
- Light chicken broth
- Flash-sautéd herbed baby vegetables
- Dark chocolate mousse
- New York City made cheesecake, strawberry compote
- Seasonal fruit tarts

#### Prices

- **$140 per person**
- **$147 per person**

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*Prices do not include tax & service charge and are based on 90 minutes of service. Prices per person, pricing & selections are subject to change. Additional fees for groups fewer than 25 guests. Dinner service that exceeds 2.5 hours will incur overtime charges. Enhancements are available to be added to your menu. Enhancement prices are per person and may only be added to an existing menu, matching the full guarantee.*
Dinner Table Enhancements

Enhancements are available to be added to your dinner table menu. Enhancement prices are per person and may only be added to an existing menu, matching the full guarantee.

Baby romaine leaves
Pecorino Romano cheese, focaccia croutons
Caesar dressing
$8 per person

Marinated heirloom tomatoes
Garden basil blackberry lime vinaigrette
$10 per person

Cilegini mozzarella
Oven roasted tomatoes, Kalamata olives and toasted fennel
$11 per person

Harissa braised boneless beef short ribs
Kaffir lime scented basmati rice
$17 per person

Pan seared chicken breast
Eggplant and mixed olive ragout
$18 per person

Rosemary, coriander and black pepper rubbed beef tenderloin
Truffle laced au jus
$18 per person

Dark chocolate Grand Marnier® praline squares
$8 per person

Raspberry glazed New York City made cheesecake
$8 per person

Prices do not include tax & service charge and are based on 90 minutes of service. Prices are per person, pricing & selections are subject to change. Additional fees for groups fewer than 25 guests. Dinner service that exceeds 2.5 hours will incur overtime charges. Enhancements are available to be added to your menu. Enhancement prices are per person and may only be added to an existing menu, matching the full guarantee.
Sheraton New York Times Square Hotel

Spring Dinner Menus
*Plated*
Spring Plated Dinner Menus
March 21 through June 20

**Appetizer**
Choose one to accompany your entrée

- Iceberg Wedge
  Local artisanal blue cheese, black pepper bacon, shaved red onion
  Italian vinaigrette

- Marinated Portobello Mushroom
  Roasted Peppers, organic mixed lettuce
  Balsamic honey lime vinaigrette

- Roasted Vegetable Napoleon
  Herb garlic cheese, basil and pepper oil

- Roasted Asparagus & Minted Tabbouleh Salad
  Heirloom tomato, masala yogurt

**Entrée**
Choose One

- Breast of Chicken, local mushroom leek ragout
  New York state goat cheese polenta
  $124 **per person**

- Pesto Marinated Chicken Breast
  Roasted Red Pepper Dijon, spinach gruyere bread onion
  $124 **per person**

- Wild Mushroom Crusted Grouper
  Asparagus, roasted tomato sauce
  $134 **per person**

- Garlic Roasted Beef Tenderloin, madeira jus
  Mascarpone mashed potatoes
  $139 **per person**

- Rosemary Honey Glazed Loin of Lamb
  Orange mint scented carrots, alfredo potatoes, merlot reduction
  $146 **per person**

**Dessert**
Choose one to accompany your entrée

- Dark Chocolate Banana Caramel Tart
  Chantilly cream, candied walnuts

- Strawberry Tart
  Vanilla cream, basil

- Lemon Fromage Blanc
  Raspberries, lemon raspberry gel

- Rustic rolls & butter

- Freshly brewed 100% Arabica dark roast coffee
  Assorted Harney & Sons teas

**Beverage Enhancements**

- House Brewed Iced Tea
  $9 **per person**

- Fiji ® bottled water
  $9.50 **per person**

- Assorted Pepsi® products
  $7.50 **per person**

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Prices do not include tax & service charge. Prices are per person, pricing & selections are subject to change. Additional fees for group smaller than 25 guests. Service that exceeds contracted schedule will incur overtime charges. Enhancements are available to be added to your menu. Enhancement prices are per person when added to an existing menu and must match the full guarantee amount.
Open Bar Packages

**Luxury Bar**

- Grey Goose, Bombay Sapphire, Bacardi, Johnny Walker, Knob Creek, Crown Royal, Jack Daniels, Patron Silver, Hennessey VSOP
- Heineken, Sam Adams, Budweiser, Miller Lite
- House Selection of Sparkling, Red and White Wines
- Assorted Soft Drinks and Juices

- $41 One Hour
- $58 Two Hours
- $74 Three Hours
- $19 Additional Hour

**Premium Bar**

- Smirnoff, Beefeater’s, Cruzan Rum, Dewar’s, Jim Beam White, Canadian Club, Sauza Silver Tequila, Hennessey VS
- Heineken, Sam Adams, Budweiser, Corona, Miller Lite
- House Selection of Sparkling, Red and White Wines
- Assorted Soft Drinks and Juices

- $36 One Hour
- $52 Two Hours
- $71 Three Hours
- $16 Additional Hour

*Prices are per person and do not include tax & service charge*

*Pricing & selections are subject to change.*

*Additional Fees for groups fewer than 25 guests.*

*Bartenders are $275 for two hours, staffed 1 per 100 guests*

*Enhancements are available to be added to your menu.*

*Enhancement prices are per person and may only be added to an existing menu, matching the full guarantee.*
Specialty Enhancements

**Martini Bar**
*Selection of our hand crafted classic and contemporary cocktails*
- Cosmopolitan
- Appletini
- Saketini
- Chocolate Martini
- Dirty Martini
- Blue Velvet Martini
- Nutty Martini
- **$16 per person**

**Seven After Seven**
*End the night the right way with our seven after seven classic cordials*
- Kahlua
- Baileys Irish Cream
- Grand Marnier
- B & B
- Sambuca
- Courvoisier
- Frangelico
- **$18 per person**

Beautifully sculpted ice luge for your martini bar
*Pricing starting at $500*

Freshly brewed 100% Arabica coffee
Whipped cream, chocolate shavings, lemon and orange twists,
cinnamon sticks and rock sugar
- **$5 per person**

Customized, Signature Cocktail
- **$5 per person**

*Prices are per person and do not include tax & service charge*
*Pricing & selections are subject to change.*
*Additional Fees for groups fewer than 25 guests.*
*Bartenders are $275 for two hours, staffed 1 per 100 guests*
*Enhancements are available to be added to your menu.*

*Enhancement prices are per person and may only be added to an existing menu, matching the full guarantee.*