

Complimentary Additions for the Occasion Include...

*Bridal Suite Accommodations for the Bride & Groom with
Chocolate Covered Strawberries & Chilled Champagne*

*Special Room Rates for your out of Town Guests
Rate offered 30 days prior to your event
(Subject to Availability)*

Centerpieces on each table to include a Mirrored Tile, Hurricane Glass & Candles

Guest Book Table & Gift Table skirted in linen color of your choice

Decorated Buffets & Cake Tables with Skirting & Underlighting

Dance Floor with Accommodations for your Band or DJ

Choice of Linen Color for napkins and table cloths

Complimentary Self Parking / Valet available for \$5 per car

Complimentary Airport Transportation for your out of town Guests

Silver Chafing Dishes

Cake Cutting Service

~ SPECIAL PACKAGES ~

Specialty Linen & Chair Covers

Accent Lighting & Image Projection

Fresh Floral Centerpieces

Detailed Ice Carvings

Chocolate Fountain

Please inquire for further details...

~ Plated Dinner Options ~

Presentation Display (Choice of Two)

Fresh Sliced Fruit Display with Sabayon Cream

Garden Fresh Raw & Grilled Vegetable Crudités with Jalapeno Ranch Dressing

Imported & Domestic Cheese Presentation with Fresh Berry Garnish Served with Crackers & Bread Rounds

Salad (Choice of one)

Traditional Caesar Salad

Market Green Salad with Choice of Dressing

Marinated Mozzarella, Golden Tomatoes, Shallot Confit Champagne & Basil Dressing

Herb Salad Featuring Charred Strawberries, Chevre-Crème Fraiche Zinfandel & Balsamic Syrup

Roast Asparagus & Crispy Prosciutto over baby Lettuce, Boiled Egg Asiago Caramelized Shallot Vinaigrette

Port & Cinnamon Poached Pear & Field Green Salad with Candied Pecans Sundried Tomato & Balsamic Dressing

Watercress & Endive Salad with Grilled Bermuda Onion, Seared Beefsteak Tomatoes Broken Gorgonzola Vinaigrette

Sheraton
Arlington
HOTEL

~ Plated Dinner Options (cont'd) ~

Entrees

Tandoori Roast Chicken Breast with Mango & Green Curry Salsa.....	\$35.00
Shirin-Polow Roast Chicken with Rice, Almonds, Pistachios, Orange Zest & Saffron	\$38.00
Sautéed Breast of Chicken with a Mushroom & Artichoke Glaze.....	\$36.00
Pan Roasted Breast of Chicken with Black Mission Fig & Cippolini Onion Compote	\$37.00
Spinach & Goat Cheese Stuffed Breast of Chicken with Charred Red Pepper Cream	\$39.00
Achiote Roasted Pork Loin with a Sweet Corn & Tomatillo Sauce.....	\$36.00
Grilled Applewood Smoked Bacon wrapped Atlantic Salmon Filet with White Port.....	\$41.00
Pan Seared Tilapia with Sweet & Sour Red Onion Confit & Toasted Pistachio Butter.....	\$36.00
Broiled Chilean Sea Bass with Roasted Vegetable Ratatouille & Opal Basil Buerre Blanc	\$47.00
New York Strip Steak au Poivre with Cognac Sauce	\$48.00
Filet of Beef Tenderloin with Sauce Béarnaise & Wild Mushroom Demi-Glace.....	\$50.00
Molasses Seared Tournedos of Beef with Cactus Pear Demi-Glace.....	\$48.00

Duet Entrees

Choice of Two of the following Entrees.....	\$50.00
Roasted Beef Tenderloin with a Burgundy Peppercorn Sauce	
Colossal Shrimp Scampi with Chive Oil	
Sautéed Breast of Chicken with Mushroom & Artichoke Glaze	
Grilled Salmon Filet with Ginger Lime Butter	

Starch (Choice of One)

Herb Wild Rice Pilaf
Olive Oil & Garlic Roasted Potatoes
Truffled Barley & Wild Mushroom Risotto
Potatoes Dauphinoise with Asiago & Chives
Apple Infused Cous Cous with Saffron & Sambal
Crème Fraiche & Toasted Shallot Whipped Potatoes
Toasted Orzo Pasta with Sun Dried Tomatoes, Basil & Fresh Parmesan

All entrees Include

Warm Dinner Rolls
Sautéed Seasonal Vegetable
Freshly Brewed Starbucks® Coffee
Selection of Tazo® Teas

~ Buffet Dinner ~

Presentation Display (Choice of Two)

Fresh Sliced Fruit Display with Sabayon Cream

Garden Fresh Raw & Grilled Vegetable Crudités with Jalapeno Ranch Dressing

Imported & Domestic Cheese Presentation with Fresh Berry Garnish Served with Crackers & Bread Rounds

Salad (Choice of Three)

Shell & Fin Fish Ceviche Tampico

Field Green Market Salad with Assorted Dressings

Traditional Caesar Salad with Appropriate Condiments

3 Cheese Tortellini Salad with Roasted Vegetables & Tarragon Champagne Vinaigrette

Marinated Feta Cheese, Hot House Cucumber, Bermuda Onion, Artichoke Heart & Kalamata Olive Salad

Sherried Mushroom, Grilled Asparagus Spears & Roasted Pepper Salad with Roasted Garlic Vinaigrette

Rontini Pasta Salad with Proscuitto, Julienne Vegetables, Walnut Pesto & Pecorino Romano Cheese

Saffron Cous-Cous Salad with Smoked Chicken, Celery Root, Shaved Fennel & Sun Dried Tomato Vinaigrette

Starch (Choice of Two)

Herb Wild Rice Pilaf

Olive Oil & Garlic Roasted Potatoes

Truffled Barley & Wild Mushroom Risotto

Potatoes Dauphinoise with Asiago & Chives

Apple Infused Cous-Cous with Saffron & Sambal

Crème Fraiche & Toasted Shallot Whipped Potatoes

Toasted Orzo Pasta with Sun Dried Tomatoes, Basil & Fresh Parmesan

~ Buffet Dinner (cont'd) ~

Entrees

Pecan Dusted Breast of Chicken with Serrano Brie Sauce

Blackened Breast of Chicken Creole with Buttered Crawfish Tails

Stuffed Chicken Breast Florentine with Roasted Red Pepper Cream

Broiled Salmon on a bed of Wilted Spinach with Crawfish Mornay Sauce

Sautéed Grouper with a Smoked Tomato Nage & Key Lime Crème Fraiche

Porcini Crusted Chilean Sea Bass with an Asparagus Veloute & Saffron Oil

Sautéed Breast of Chicken with Wild Mushroom & Artichoke Sauce Supreme

Black Pepper Roast Port Loin with a Sherry Dijon Sauce on a bed of Wilted Greens

Grilled Breast of Chicken with Roasted Corn & Tomatillo Salsa & Cilantro Jus-Lis Glace

Molasses Brined Grilled Pork Loin with Caramelized Brown Sugar & Chipotle Chili Sauce

Roast Sirloin of Beef with Gorgonzola Gratinee, Green Peppercorn Butter & Tobacco Onions

Grain Mustard Roasted New York Strip Loin of Beef with Sweet Texas Onion Soubise & Bourbon Demi-Glace

Grilled Vegetable & Montrachet Lasagna with Roasted Red Pepper & Tomato Coulis Finished with Buffalo Mozzarella

Pan Seared Atlantic Salmon with Black Pepper, Smoked Bacon, Grilled Leek & Toasted Pecan Compote with Saffron Jalapeno Sauce

Warm Dinner Rolls

Sautéed Seasonal Vegetable

Freshly Brewed Starbucks® Coffee / Selection of Tazo® Teas

2 Entrée
\$42.00

3 Entrée
\$46.00

*The Sheraton Arlington ~ 1500 Convention Center Drive ~ Arlington ~ Texas
Prices subject to service charge & sales tax*

~ Carving Stations ~

All Carving Stations Accompanied with Warm Rolls & Specialty Breads

Steamship Round of Roast Beef with Creamy Horseradish, Herb Mayonnaise & Apricot Dijon Mustard
Orange & Bourbon Glazed Bone in Ham with Bavarian Mustard & Mandarin Mayonnaise
Achiote & Cilantro Roast Pork Loin with Adobo Mustard & Honey Lime Mayonnaise
Maple Butter Basted Roast Turkey Breast with Loganberry Mayonnaise & Mango Jalapeno Chutney

Additional Options for Gold & Platinum Package

Molasses Seared Tenderloin of Beef with Cactus Pear Mayonnaise, Whole Grain Mustard & Sauce Béarnaise
Smoked Prime Rib of Beef with Rosemary Sauce Dijonaise & Creamed Horseradish
Peppered Seared Rare Ahi Tuna Loin with Ginger & Lemon Grass Aioli & Wasabi Mayonnaise

~ Reception Stations ~

Ceviche & Shellfish Station

Ceviche Martinis Served Along with Cajun Boiled Jumbo Shrimp, Snow Crab Claws & Poached Oysters
Mignonette Served with Vodka Cocktail Sauce & Tamarind / Orange Dipping Sauce

Fajitas al Carbon

Coriander Marinated, Grilled Beef & Chicken Fajitas with Sautéed Sweet Peppers & Onions, Served with
Salsa Fresca, Guacamole, Sour Cream & Shredded Yellow & White Cheddar Cheese with Warm Flour
Tortillas

Pasta Station

Lobster Ravioli, 3 Cheese Tortellini & Sun Dried Tomato Penne Pasta garnished with Grilled Chicken, Gulf
Shrimp, Scallions, Bell Peppers, Onions, Mushrooms & Grated Parmesan. Served with Sauces of Pesto
Alfredo, Portobello Pomodoro & Herb Glaze

~ Cold Hors d'oeuvres ~

Continental Finger Sandwiches
Cured Prosciutto Wrapped Melon
BBQ Duck Confit on a White Cheddar Cheese Touille
Ahi Tuna Tartar on a Yukon Gold Potato Gaufrette & Chive Sprigs
Buffalo Mozzarella, Roma Tomato & Pesto on Sliced French Bread
Beef Sirloin Roll with Herbed Boursin Cheese on French Bread Rounds
Exotic Fruit Tartar on a Fried Plantain Chip with a Mint & Ginger Pistou
Steamed Peruvian Purple Potatoes with 2 Caviar's & Vodka Crème Fraiche
Shrimp Cocktail on Crostini with Orange, Tamarind & Chipotle Chili Sauce
Smoked Salmon & Ginger Tartar on a Plantain Chip with Chives & Basil Oil
Jumbo Asparagus Wrapped in Duck Prosciutto Drizzled with Raspberry Vinaigrette
Pepper Seared Tuna Loin with Ginger Cilantro Crème Fraiche on a Sesame Won Ton
Belgian Endive Spears Filled with Smoked Salmon & Avocado Salsa with Red Pepper Oil
Peppered Lamb Loin & Mango "Guacamole" in a Tortilla Shell with Fresh Cilantro Leaves
Roast Pork Tenderloin with Apple Chutney on Toasted Brioche Points with Cinnamon Dijonaise
Grilled Duck Breast on a Gingersnap Crouton with Blackberry Mustard & Candied Grapefruit Zest

~ Hot Hors d'oeuvres ~

Mini Ryebein Sandwiches
Petite Quiche Lorraine
Mini Chicken Cordon Bleu
Mini Beef or Chicken Wellington's
Breaded Parmesan Artichoke Hearts
Flaky Spinach & Feta Cheese Spanakopitas
Coconut Shrimp with Creamy Mango Chutney
Grilled Mini Crab Cakes with Sauce Remoulade
Beef & Red Pepper Brochettes with Teriyaki Glaze
Asian Seafood Spring Rolls with Honey Ginger Sauce
Buffalo Chicken Wings with Jalapeno Ranch Dressing
Crab Stuffed Mushrooms with Lemon & Thyme Butter
Stuffed Mushrooms Florentine with Basil Pesto Alfredo Sauce
Smoked Chicken & Pepper Jack Cheese Quesadilla Cornucopias
Chicken Tenders Satay with a warm Peanut & Coconut Sauce
Shrimp & Andouille Sausage Brochettes with Spicy Cajun Cream
Grilled Thai Shrimp with Red Ginger Dressings with Won Ton Crisps
New Zealand Baby Lamb Chops with a Minted Chipotle Chili Sauce
Steamed Potstickers with Crunchy Asian Slaw in a Ginger Curry Broth
Smoked Breast of Chicken with Forest Mushrooms in a mini Pastry Shell with a Brandy Cream Sauce

~ Presentations & Displays ~

Fresh Sliced Fruit Display with Sabayon Cream

Garden Fresh Raw & Grilled Vegetable Crudités with Jalapeno Ranch Dressing

Imported & Domestic Cheese Presentation with Fresh Berry Garnish Served with Crackers & Bread Rounds

Chocolate Fondue Display Served warm with Fresh Cubed Fruit, Berries & Moist Pound Cake

Presentation of Pates & Terrines with Country Breads, Mustards & Cornichons

Whole Brie en Croute Display with Apricots, Sliced French Bread, Brioche Toast Points, Toasted Almonds & Lavender Honey

Sushi & Rice Paper Spring Roll Display to include California Rolls & Assorted Sushi, Chilled Shrimp, Chicken & Port Spring Rolls with Wasabi, Soy & Hoisan Sauces

Antipasto Presentation with Assorted Deli Meats & Cheeses Garnished with Marinated Vegetables, Peppers & Olives. Served with Grissini Bread Sticks, Focaccia & Cibatta Breads

Mediterranean Presentation to include Hummus, Babbaganoush, Dolmadas, Kibbi, Lentil Salad & Spanakopitas served with Bread Sticks, Pita Triangles & Grilled Vegetables

~ Reception Packages ~

Silver Package \$36.00

Choice of (1) Display / Choice of (4) Hors d'oeuvres / Choice of (1) Station

Gold Package..... \$44.00

Choice of (2) Displays / Choice of (5) Hors d'oeuvres / Choice of (2) Stations

Platinum Package \$54.00

Choice of (4) Displays / Choice of (7) Hors d'oeuvres / Choice of (3) Stations

All packages include

Fruit Punch

Freshly Brewed Starbucks® Coffee

Selection of Tazo® Teas

~ Beverage Selections ~

Sponsored Beverages by the Drink

Well Cocktails.....	\$6.25
Top Shelf Cocktails.....	\$7.25
Imported Bottled Beer.....	\$4.75
Domestic Bottled Beer.....	\$4.25
House Wine.....	\$5.75
Assorted Soft Drinks & Bottled Water.....	\$3.00

Domestic Kegs.....	\$350.00
<i>(Imported Kegs available upon request)</i>	

Hosted Reception by the Hour

Well Cocktails	Two Hours.....	\$20.00
	Three Hours.....	\$25.00
	Additional Hour(s).....	\$5.50
Top Shelf Cocktails	Two Hours.....	\$24.00
	Three Hours.....	\$29.00
	Additional Hour(s).....	\$6.50

There is a \$200 minimum required for all hosted bars

Cash Beverages by the Drink

Well Cocktails.....	\$6.50
Top Shelf Cocktails.....	\$7.50
Imported Bottled Beer.....	\$5.00
Domestic Bottled Beer.....	\$4.50
House Wine.....	\$6.25
Assorted Soft Drinks & Bottled Water.....	\$3.00

There is a \$300 minimum required for all cash bars

Additional Selections

House Wine (each bottle – 5 glasses).....	\$26.00 per bottle
House Champagne (each bottle – 8 glasses).....	\$26.00 per bottle
Champagne Punch (each gallon – 20 glasses).....	\$65.00 per gallon

Bartender Fees.....	\$60.00 per bar
<i>(we recommend one bartender per 150 guests)</i>	