



One Monarch Place
Springfield, MA 01144
413-781-1010
www.Sheraton.com/SpringfieldMA



Special Events Menu

On behalf of the entire staff at the Sheraton Springfield, we would like to extend our gratitude for the opportunity to host your special event with us.

Our staff takes all the worry away in preparing for your event. From the minute you arrive to when the last guests leave, we will take care of all your needs.

Seasonally Inspired Menus Also Available





Continental Breakfasts

Basic Continental Starbucks coffee, Tazo teas, fresh Florida orange juice, fresh baked breads, muffins & danish. *\$11.50*

Continental Everything in the Continental, plus cranberry juice, sliced fresh fruits and berries, variety of fruit yogurts, granola and cereals. *\$13.50*

Cinnamon Bun Breakfast Special Warm cinnamon buns, Starbucks coffee, Tazo teas, and Florida orange juice with choice of fresh fruit, yogurt or exotic fruit yogurt smoothies. *\$12.50*

♥ **Heart Healthy Continental** Starbucks coffee, Tazo teas, fresh Florida orange juice & cranberry juice, low-fat yogurts with Kashi Go Lean Crunch cereal, fresh sliced seasonal fruits & berries, low-fat breakfast breads and oatmeal. *\$14.50*



Enhancements

- Cinnamon Buns** house specialty +\$2.95
- Cinnamon Sugar French Toast** +\$3.95
- Signature Bacon, Egg & Cheese Bistro Sandwich** +\$3.95
- Frittata** Pancetta & tomatoes or spinach & mushroom +\$3.95
- Egg Scrambler** Sausage, peppers, onions & mushrooms +\$3.95
- ♥ **Egg White Breakfast Sandwich** Spinach, mushrooms and low fat Cheddar, on whole wheat English muffins +\$3.95



Chef Prepared (25 minimum)

- Omelets Cooked to Order** (or ♥Egg White Omelet) +\$6.95
- Belgian Waffles** with Fresh Seasonal Berries +\$6.95
- Chef Carved Brown Sugar Glazed Ham** +\$6.95 with Sweet Pineapple Chutney



Beverage

- ♥ **Shots of Fresh Fruit Yogurt Smoothies** +\$2.95
- Butler Passed Mimosas** +\$2.95
- Bottle of Champagne** +\$19.95



Hot Breakfast Plates

*Served with fresh Florida orange juice
Basket of Seasonal Breakfast Breads
Starbucks coffee & Tazo teas*

All American Two scrambled eggs, with both crispy bacon & country sausage, breakfast potatoes and toasted English muffin. *\$16.95*

Eggs Benedict Two poached eggs with baked Virginia ham on an English muffin with Hollandaise sauce and served with breakfast potatoes. *\$18.95*

Bananas Foster French Toast Grilled bread dipped in egg wash and topped with buttery-luscious caramel Bananas Foster sauce and fresh bananas and served with country sausage. *\$15.95*

Breakfast Burrito Served with breakfast potatoes. *\$15.95*

Ham, Egg & Cheese Sandwich Served with breakfast potatoes. *\$15.95*

♥ **Egg White Frittata** Fresh spinach, mushrooms and low-fat Cheddar, served with fresh fruit. *\$14.95*

Breakfast Buffets

*Served with Starbucks coffee & Tazo teas
Fresh Florida orange juice & cranberry juice*



Big Breakfast Buffet \$19.95 (25 minimum)

- Country Style Scrambled Eggs
- Signature Breakfast Potatoes
- Variety of Fruit Yogurts
- Bacon & Sausage
- Fresh Fruit & Berries
- Breakfast Breads & Muffins

French Toast & Egg Scrambler Buffet \$17.95 (25 minimum)

- Cinnamon Sugar French Toast served with Syrup
- Egg Scrambler with Bacon/Sausage, Peppers & Mushrooms
- Signature Breakfast Potatoes
- Breakfast Breads & Muffins

Weekend Brunch \$26.95 (50 minimum)

- Country Style Scrambled Eggs
- Signature Breakfast Potatoes
- Variety of Fruit Yogurts
- Lemon Glazed Chicken
- Seasonal Vegetable du Jour
- Seasonal Fruit Cobbler
- Bacon & Sausage
- Fresh Fruit & Berries
- Breakfast Breads & Muffins
- Tortellini Alfredo
- Caesar Salad

Low-fat Turkey Bacon & Low-fat Turkey Sausage available as substitute

All Day Meeting Packages

Our Best Values



A La Carte

- Sliced Fresh Fruit - \$3.95 Assorted Yogurts - \$2.50
- Fresh Whole Fruits - \$2.50 Granola Bars - \$2.50
- Bagels w/ Flavored Cream Cheese & Fruit Preserves - \$3.95
- Freshly Baked Assorted Muffins & Danish - \$3.50
- Variety of Freshly Baked Cookies - \$2.95
- Freshly Baked Fudge Brownies & Blondies - \$2.95
- Bag of Popcorn, Potato Chips & Pretzels - \$2.50
- Warm Jumbo Soft Pretzels with Deli Mustard - \$4.95
- Freshly Brewed Regular or Decaf Starbucks Coffee - \$2.50
- Assortment of Coca Cola Soft Drinks & Bottled Mineral Water - \$2.95

Package 1 - \$22.95

Continental Breakfast

Mid-Morning Refresh - Replenishment of freshly brewed Starbucks coffee and Chilled Bottled Waters

Afternoon Break – Freshly baked cookies & brownies, assorted soft drinks, freshly brewed Starbucks coffee

Themed Break +\$3.95



Package 2 - \$39.95

**Everything in Package 1 plus
Any Lunch on our Menu**

Themed Break +\$3.95

Hot Buffet Lunch +\$5.95



Package 3 - \$59.95

(25 minimum)

**Everything in Package 2 plus
Meeting Room Rental and
Chilled Bottled Waters**

Themed Break +\$3.95

Hot Buffet Lunch + \$5.95



Package 4 - \$79.95

(25 minimum)

**Everything in Package 3 plus
Audio Visual Services
Hot Breakfast Buffet
Hot Lunch Buffet
Themed Break**

Please inquire with a Sales Manager for Audio Visual Services



Themed Breaks

Cookie Jar

Homemade Chocolate Chip, Oatmeal Raisin, Peanut Butter, & Sugar Cookies served with a side of Brownies, Blondies, and Chocolate Drizzled Strawberries. Perfect sweets to dunk in your ice cold milk - *\$10.95*

The Energizer Health Break

Fresh Carrot & Celery Sticks served with Red Pepper Hummus dip, assorted Granola Bars, Homemade Trail Mix, an assortment of Whole Fruits, Mineral Water, V-8 Juice, and a variety of Infused Teas - *\$11.95*

Make Your Own Trail Mix and Parfait

Vanilla Yogurt, Greek Yogurt, Strawberry Yogurt, Granola, Raisins, Craisins, Chocolate Pieces, Dried Banana Pieces, Dried Apricots, M&Ms, Peanuts, Almonds, Cashews, Sunflower Seeds, Pretzels, Blueberries, Strawberries and a variety of Infused Waters - *\$10.95*

Dessert Shooters/Truffles Individual single shot delicacies such as: Red Berry Panna Cotta, Chocolate Duo, Tiramisu, Limoncello, Assorted Truffles with Starbucks Coffee and Tazo Teas - *\$11.95*

Sweet & Salty

Bavarian Pretzels with Sweet & Spicy Mustard Dipping Sauce, Salty Popcorn, Honey Roasted Peanuts, Cracker Jacks, and a variety of candy bars. Served with Soft Drinks and Bottled Waters - *\$9.95*



Make Your Own Ice Cream Sundae

Premium Vanilla and Chocolate Ice Cream with Chocolate and Butterscotch Sauces, served with your favorite toppings: Reese's Pieces, Cherries, Mini-Marshmallows, Salted Nuts, Brownie Bites, Toasted Coconut Flakes, Colored Sprinkles and Fresh Whipped Cream with Starbucks Coffee, Tazo Teas and Soft Drinks - *\$11.95*

Berries & Bars (*seasonal April-August*) Fresh Sweet Seasonal Berries topped with Fresh Whipped Cream and served with delicate Angel Food Cake, Raspberry Bars, Strawberry Lemonade and Mint Iced Tea - *\$9.95*

The New Englander

 (*seasonal September-January*)

Vermont Cheddar Cheese, Warm Apple Crisp with Cinnamon Whipped Cream, New England Famous Cider Doughnuts, Hot Mulled Apple Cider, Starbucks Coffee, Tazo Teas and Soft Drinks - *\$11.95*

South of the Border Mini Tacos with Tri-Colored Tortilla Chips, Pico De Gallo Salsa, Lime-infused Sour Cream, Guacamole, Jalapeños, and Chili con Queso, served with Cinnamon-dusted Churros and Jurritos soda - *\$11.95*

The Italian Antipasto

Authentic Cured Italian Meats and Aged Sharp Cheeses served with Marinated Olives, Fresh Tomatoes & Mozzarella topped with fresh Basil & Sweet Balsamic, all drizzled with Extra Virgin Olive Oil & Cracked Black Pepper. Served with a side of House-made Crostini and assorted crackers with chilled San Pellegrino flavored sparkling waters - *\$11.95*

Sushi Bar Our Chef's specialties such as a Tuna Roll, Spicy Tuna Roll, Salmon Roll, and California Roll, just to name a few. Our freshly-made assorted Sushi is served with Soy Sauce, Pickled Ginger, Wasabi, and a variety of Infused Waters - *\$12.95*



Luncheons



Plated Hot Lunch

*Served with House Salad or Side Caesar Salad
Warm Rolls & Sweet Butter
Platter of Seasonal Desserts & Starbucks Coffee*

Grilled Chicken & Vegetable Kabobs with Blended Wild Rice Pilaf \$18.95

Grilled Steak & Vegetable Kabobs with Blended Wild Rice Pilaf \$19.95

Grilled Shrimp & Vegetable Kabobs with Blended Wild Rice Pilaf \$19.95
(Maximum of 100 people for Kabobs)

Cranberry Glazed Roast Turkey Breast with Mashed Potato & Gravy,
Sweet Peas & Carrots, Seasoned Bread Stuffing & Cranberry Sauce \$20.95

Chicken Francaise topped with sliced sautéed Artichokes \$18.95

Chicken Parmesan topped with an Italian Marinara Sauce \$18.95

Tuxedo Chicken Pan-seared and encrusted with Black & White
Sesame Seeds and Japanese Panko, drizzled with Sweet Ginger Sauce \$19.95

Lemon Glazed Chicken with Blended 5-Grain Pilaf \$18.95

Chicken Chimichurri Argentinian Sauce of Fresh Herbs and Spices \$19.95

Roasted Pork Loin Apricot Bourbon Sauce or Mojito Sauce \$20.95

Sliced Sirloin of Beef Béarnaise or Gorgonzola Cream Sauce \$25.95

Haddock Francaise topped with sliced sautéed Artichokes \$20.95

Baked New England Scrod topped with Ritz Cracker Crumbs \$19.95

Grilled Atlantic Salmon with Rice Pilaf & Seasonal Vegetables \$23.95



**A Combination of Iced
Teas & Lemonade
\$1.95**



Chilled Salad Entrees

*Served with our Signature Soup du Jour
Warm Rolls & Sweet Butter
Platter of Seasonal Desserts & Starbucks Coffee*

Cranberry Chicken Salad over Tossed Greens and Fresh Vegetables
with Balsamic Glaze Vinaigrette \$17.95

Cobb Salad Roasted Herb Turkey with Avocado, Crispy Bacon, Chopped Eggs,
Tomatoes, Cucumbers and Cheddar Cheese \$17.95

Grilled Marinated Chicken over Caesar Salad & Focaccia Croutons \$18.95

Grilled Marinated Shrimp over Caesar Salad & Focaccia Croutons \$18.95

Grilled Steak Kabob on top of our Mediterranean Tabouli Salad with
Lemon, Parsley, Cucumber & Tomato \$19.95

Grilled Atlantic Salmon over Mixed Field Greens with Dried Cranberries,
Goat Cheese with Vinaigrette \$20.95



Hot Pasta Entrees

*Served with House Salad or Side Caesar Salad
Warm Rolls & Sweet Butter
Platter of Seasonal Desserts & Starbucks Coffee
Gluten Free Pastas Available

Greek Pasta with Kalamata olives, leeks, fresh spinach & tomatoes in a
light Feta Cream Sauce \$17.95

Chicken and Broccoli in a Light Cream Sauce with Penne Pasta \$17.95

Pesto Gorgonzola Chicken with Penne Pesto Pasta \$17.95

Shrimp Scampi on a bed of Garlic & EVOO Linguini \$19.95

Crisp Pancetta & Penne a la Stolichnaya Vodka \$17.95

Fresh Fettuccini oven roasted Roma tomatoes, garlic, spinach & mushrooms \$18.95

Wraps & Pita Pockets

Luncheon Buffet

(25 guests minimum)

Choose up to 3 of our Wraps or Pitas
with your choice of

2 Sides \$19.95

3 Sides +\$3.00

*Includes Pickles & Potato Chips
Platter of Seasonal Desserts & Starbucks Coffee*

Vegetarian

Turkey BLT Club

Honey Ham & Swiss

Grilled Chicken Caesar

Cranberry Chicken Salad

Italian Meats & Provolone

Roast Beef with Boursin Cheese

White Albacore Tuna and Havarti Dill

Turkey with Stuffing, Cranberry Sauce & Sage Mayo

**Gluten Free Wraps Available*



Sides

Soup du Jour

Caesar Salad

Broccoli Salad

Fresh Fruit Salad

Tortellini Pasta Salad

Yukon Gold Potato Salad

Sweet Southern Cole Slaw

Pasta Salad with Fresh Vegetables

Balsamic Tomato & Cucumber Salad

Sesame Snow Peas with Sweet Ginger Sauce

Box Lunch Option – All Boxed Up and Ready to Go!

Choose up to 2 of our Wraps or Pitas

and each Guest will receive 1 \$16.95

Add a Side Salad \$+3.00

Includes Potato Chips, Cookie, Soft Drink or Bottled Water



Lunch Buffets

**Choose a Deli Platter
& Two Sides \$20.95**
(25 guests minimum)

*Includes Platter of Seasonal Desserts
& Starbucks Coffee*

NY Deli Platter

Roasted Turkey • Roast Beef • Baked Ham
Swiss • Cheddar • American

Italian Cold Cut Platter

Genoa Salami • Capicola • Mortadella
Provolone • Mozzarella • Italian Hot Peppers

Deli Salad Platter

Cranberry Chicken Salad
White Albacore Tuna Salad

(Deli Plates available for groups less than 25)

*Served with a variety of sandwich rolls & breads,
lettuce, tomatoes, black olives, pickles and potato chips.*

Sides

Soup du Jour
Caesar Salad
Broccoli Salad
Tortellini Salad
Fresh Fruit Salad
Red Bliss Potato Salad
Sweet Southern Cole Slaw
Pasta Salad with Fresh Vegetables
Balsamic Tomato & Cucumber Salad
Sesame Snow Peas with Sweet Ginger Sauce



Monarch Hot Lunch Buffet

(25 guests minimum)

*Includes Soup du Jour or Caesar Salad
Dessert & Starbucks coffee*

1 Entrée \$23.95 2 Entrées +\$3.95

*Choice of Two Sides – Pasta/Potatoes/Vegetable
Add additional side - +\$3.00*

Entrées

Lemon Glazed Chicken a Sheraton Springfield House Favorite!

Grilled Marinated Chicken Breast with a Creamy Pesto Gorgonzola Sauce

Tuxedo Chicken Pan-seared and encrusted with black & white Sesame seeds and Japanese Panko, drizzled with Sweet Ginger Soy Sauce

Chicken Chimichurri Argentinian Sauce of Fresh Herbs and Spices

Chicken Cape Cod Roasted Breast filled with Cranberry Stuffing and topped with a light Cranberry Herb Sauce

Chicken Francaise topped with sliced sautéed Artichokes

Chicken Marsala with Portabella & Porcini Mushrooms

Chicken Parmesan topped with an Italian Marinara Sauce

Vegetable or Meat Lasagna topped with a Parmesan & Marinara Sauce

Cranberry Glazed Roast Turkey Breast with gravy

Roasted Pork Loin with Apricot Bourbon Sauce or Mojito Sauce

Haddock Francaise topped with sliced sautéed Artichokes

Baked New England Scrod topped with Ritz Cracker Crumbs

London Broil with Mushroom Demi or Chimichurri Sauce

Sliced Sirloin Beef with Béarnaise or Gorgonzola Cream Sauce +\$3.95

Pasta/Potatoes/Vegetables

Ziti with Typically Italian Marinara

Gouda n' Gruyere Mac & Cheese

Penne a la Stolichnaya Vodka

Seasonal Mixed Vegetables

Lemon Infused Buttered Broccoli

Green Beans with Shallots & Garlic

Cavatelli Olio with Crispy Pancetta & Basil

Greek Pasta

Tortellini Alfredo

Seasoned 5-Grain Pilaf

Sweet Potatoes Casserole

Roasted Red Bliss Potatoes

Yukon Gold Mashed Potatoes



Dinners

*With Soup du Jour or Signature Salad,
Potato or Rice, a Vegetable & Warm Rolls
Dessert & Starbucks Coffee*

Appetizers

- Lobster Ravioli \$5.95
- Tortellini Alfredo \$4.95
- Penne a la Stolichnaya Vodka \$4.95
- Cavatelli Olio w/ Crispy Pancetta & Basil \$4.95
- Gnocchi with Basil Pesto and Pignoli Nuts \$5.95
- Jumbo Shrimp with a Zesty Cocktail Sauce \$7.95
- Sage Ravioli filled with Roasted Butternut Squash \$5.95
- Gorgonzola Polenta with a Wild Mushroom Ragout \$5.95
- Blackened Scallops with a Cajun Creole Cream Sauce \$6.95
- Spinach and Boursin Cheese Stuffed Portabella Mushroom \$6.95
- Chesapeake Bay Crab Cake with a Cajun Remoulade Sauce \$7.95

Signature Salads

- Greek Salad with Kalamata Olives & Feta Cheese
- Crisp Romaine with Bleu Cheese, Tomatoes & Bacon
- Caesar Salad with Shaved Parmesan & Focaccia Croutons
- Tossed Greens with Fresh Vegetables and Balsamic Glaze Vinaigrette
- Mediterranean Tabouli Salad with Lemon, Parsley, Cucumber & Tomato
- Field Greens, Dried Cranberries, Goat Cheese & Maple Ginger Vinaigrette
- Spinach & Arugula with Balsamic Glazed Pears, Nuts & Goat Cheese +\$1.95

Two Bottles of Robert Mondavi Wine per Table

Chardonnay & Cabernet \$20.00 per bottle



Filet Mignon Combination Plates \$45.95



Petite Filet Mignon & Atlantic Salmon

Broiled Swordfish Parmesan & Petite Filet Mignon
Swordfish breaded with Parmesan & Seasoned Bread Crumbs

Bacon-Wrapped Filet Mignon & Shrimp Scampi Ravioli
In a Lobster Sherry Cream Reduction

Prosciutto-Wrapped Shrimp & Petite Filet Mignon
Served with a Cajun Creole Remoulade Sauce + \$2.00

Petite Filet Mignon with Lobster Tail Painted with Saffron Butter *(Market)*



Vegetarian

Ravioli stuffed with Spinach & Garlic or Wild Mushrooms \$26.95

Striped Egg & Tomato Ravioli with Mascarpone & Sun Dried Tomato \$26.95

Sage Ravioli filled with Roasted Butternut Squash served with Sautéed Mushrooms & Spinach all in a Light Brandy Cream Sauce \$26.95

Vegetable Napoleon Roasted Eggplant, Zucchini, Bermuda Onion, Portabella Mushroom & Tomato layered with Mozzarella, served with fresh Tomato Coulis \$29.95



Dinners *(continued)*

*With Soup du Jour or Signature Salad,
Potato or Rice, a Vegetable & Warm Rolls
Dessert & Starbucks Coffee*

Poultry

Tuxedo Chicken Pan-seared and encrusted with black & white Sesame Seeds and Japanese Panko, drizzled with Sweet Ginger Soy Sauce \$27.95

Herbes de Provence Chicken Pan-seared Chicken wrapped in Prosciutto and topped with a Herbes de Provence Cream Sauce \$28.95

Chicken Chimichurri Argentinian Sauce of Fresh Herbs and Spices \$27.95

Pesto Gorgonzola Chicken served with Five-Grain Pilaf \$27.95

Chicken Saltimbocca Sautéed Breast with Prosciutto, Sage and Provolone served with Sage Cream Sauce \$28.95

Chicken Cape Cod Roasted Breast filled with Cranberry Stuffing and topped with a light Cranberry Herb Sauce \$28.95

Chicken Francaise topped with sliced sautéed Artichokes \$27.95

Chicken Marsala with Portabella & Porcini Mushrooms \$27.95

Chicken Parmesan topped with an Italian Marinara Sauce \$27.95

Lemon Glazed Chicken on a bed of Five-Grain Pilaf \$27.95

Cranberry Glazed Roast Turkey Breast with Mashed Potato, Butternut Squash, Sweet Peas & Carrots, Bread Stuffing & Cranberry Sauce \$29.95



Beef, Pork, Lamb

Grilled Filet Mignon \$37.95

- Cognac Peppercorn
 - Brandy & Shitake Mushroom Demi
 - Béarnaise or Gorgonzola Cream Sauce
 - Thyme Merlot Reduction with Tomato Chutney
- Wrapped with thick cut Maple Infused Bacon** +\$1.00



New York Sirloin Steak topped with any of the above specialty sauces \$36.95

Braised Short Rib slow roasted in a Cabernet Demi Sauce \$32.95

Thick-Cut Pork Chop served with an Apricot Au Jus Glace \$29.95

Roasted Pork Loin with Apricot Bourbon Sauce or Mojito Sauce \$28.95

Veal Parmesan topped with an Italian Marinara Sauce \$30.95

Veal Porterhouse Best of the Best, lightly seasoned and grilled to perfection \$39.95

Roast Prime Rib of Beef Guinness Stout Au Jus or Horseradish Cream Sauce \$33.95

Herb-encrusted Rack of Lamb with Mint Au Jus Glaze \$41.95

Seafood

Pan-Seared Scallops with a Cajun Creole Cream Sauce \$31.95

Haddock Francaise topped with sliced sautéed Artichokes \$28.95

Blackened or Pan-Seared Swordfish with Pineapple Cilantro Salsa \$31.95

Baked New England Scrod topped with Ritz Crackers Crumbs \$28.95

Pan-Seared Atlantic Salmon topped with a Saffron Lemon Cream Sauce \$31.95

Panko Crusted Atlantic Salmon with Chardonnay & Chive Cream Sauce \$31.95

Baked Stuffed Jumbo Shrimp filled with Chesapeake Bay Crab Meat Stuffing and served with drawn butter and a Cajun Creole Remoulade Sauce \$31.95



Buffet Dinners

25 Guests Minimum

*Includes Soup du Jour or Caesar Salad
Dessert & Starbucks Coffee*

One Entrée \$32.95 Two Entrées +\$3.95

*Choice of Two Sides – Pasta/Potato/Rice/Vegetable
Add additional side - +\$3.00*

Entrées

- Lemon Glazed Chicken** a Sheraton Springfield House Favorite!
- Tuxedo Chicken** Pan-seared and encrusted with Black & White Sesame Seeds and Japanese Panko, drizzled with Sweet Ginger Soy Sauce
- Chorizo Chicken** Roasted Breast stuffed with Chorizo Stuffing topped With Roasted Red Pepper Cream Sauce
- Chicken Cape Cod** Roasted Breast filled with Cranberry Stuffing, topped with a light Cranberry Herb Sauce
- Chicken Francaise** topped with sautéed Artichoke Hearts
- Chicken Marsala** with Portabella & Porcini Mushrooms
- Chicken Parmesan** topped with an Italian Marinara Sauce
- Cranberry Glazed Roast Turkey Breast** with gravy
- Roasted Pork Loin** with Apricot Bourbon or Cilantro Lime Sauce
- Veal Parmesan** topped with an Italian Marinara Sauce
- London Broil** with Mushroom Demi or Chimichurri Sauce
- Haddock Francaise** topped with sautéed Artichoke Hearts
- Baked New England Scrod** with Ritz Cracker Crumbs
- Pan-Seared Atlantic Salmon** with a Saffron Lemon Cream Sauce +\$2.00
- Sliced Sirloin Beef** with Béarnaise or Gorgonzola Cream Sauce +\$3.00
- Braised Short Rib** slow roasted in a Cabernet Demi Sauce +\$3.00

Pasta

- Greek Pasta
- Tortellini Alfredo
- Lobster Ravioli +\$1.95
- Gnocchi with Basil Pesto
- Vegetable or Meat Lasagna
- Penne a la Stolichnaya Vodka
- Gouda n' Gruyere Mac & Cheese
- Ziti with Typically Italian Marinara
- Cavatelli Olio with Crispy Pancetta & Basil



Potato/Rice/Vegetable

- Mashed Sweet Potatoes
- Roasted Red Bliss Potatoes
- Roasted Garlic Mashed Potatoes
- Fire Roasted Seasonal Vegetables
- Lemon Infused Buttered Broccoli
- Green Beans w/ Shallots & Garlic
- Seasoned Five-Grain Pilaf
- Seasoned Five-Grain Pilaf
- Honey Glazed Carrots



Dessert & Starbucks Coffee

*The Sheraton Springfield has house specialty Desserts that are included with all of our dinners.
Your Sales Manager can assist you with a variety of selections that are available for the season of your event.
All desserts are served with Starbucks Coffee*

Five Course Reception Dinner Stations

50 Guests Minimum

Choose 1 selection from each of the 4 stations \$34.95

*Includes Soup du Jour or Salad Station
Seasonal Dessert and Starbucks Coffee*

Each additional station is \$6.95 per person



Chef Carved Meat/Seafood Station

Roasted Pork Loin with Apricot Bourbon Sauce or Mojito Sauce

Brown Sugar Glazed Ham with Sweet Chili Pineapple Chutney

Cranberry Glazed Roast Turkey with Cranberry & Orange Chutney

Peppercorn Crusted Sirloin with Mushroom Demi & Tomato Chutney

Jumbo Shrimp & Crab Claws with Zesty Cocktail Sauce +\$5.95

Filet Mignon Beef Tenderloin Tenderloin served with one of our specialty sauces: Cognac Peppercorn, Béarnaise, Gorgonzola Crème, Horseradish Crème, Brandy & Mushroom Demi, or Multi-Grain Mustard +\$5.95

Pasta & Cold Displays



- Greek Pasta
- Tortellini Alfredo
- Lobster Ravioli +\$1.95
- Mediterranean Display
- Vegetable or Meat Lasagna
- Penne a la Stolichnaya Vodka
- Gouda n' Gruyere Mac & Cheese
- Ziti with Typically Italian Marinara
- Gnocchi with Basil Pesto & Pignoli Nuts
- Cavatelli Olio with Crispy Pancetta & Basil
- Cheese, Crackers & Vegetable Crudité with Dip



International Station

- Italian Antipasto
- BBQ Pork Sandwich
- Jamaican Jerk Chicken
- New Orleans Jambalaya
- New Orleans Chicken Etouffee
- Paella Valencia – Chorizo, Chicken & Seafood
- Deep South Favorites – Southern Fried Chicken, Sweet Potato Casserole & Cornbread



Starbucks Coffee & Dessert Station

The Sheraton Springfield has house specialty desserts that are included with all of our dinners. Your Sales Manager can assist you with a variety of selections that are available for the season of your event. All desserts are served with Starbucks Coffee

A La Carte Reception

50 Guests Minimum



Carving Stations

Served with Assorted Rolls & Sauces
Service for 50 Guests

Roasted Pork Loins

Two Roasted Pork Loins served with Apricot Bourbon Sauce or Mojito Sauce - \$300

Cranberry Glazed Roast Turkey

Three Full Turkeys served w/ Cranberry Sauce & Orange Chutney - \$300

Brown Sugar Glazed Ham

Two Full Hams served with Sweet Chili Pineapple Chutney - \$300

Peppercorn Crusted Sirloin

Two Sirloins served with Brandy Mushroom Demi & Tomato Chutney - \$350

Filet Mignon Beef Tenderloin

Two Full Tenderloins served with your choice of one of our specialty sauces: Cognac Peppercorn, Béarnaise, Gorgonzola Crème, Horseradish Crème, Brandy & Mushroom Demi, or Multi-Grain Mustard - \$495

Chef Carving Fee + \$50.00



Hot Stations

Italian Pasta Tri Colored Tortellini and Penne Pasta with Typically Italian Marinara or Classic Alfredo Sauce - \$10.95

Paella Valencia Flavorful Chorizo Sausage with Chicken and fresh Seafood. Simmered in a Saffron broth and served over Valencia rice. - \$14.95

Risotto Station An Italian classic; Arborio rice slow cooked until creamy. Further enhance your Risotto with the following additions:

Choose 3 – Mushroom, Peas, Asparagus, Spinach, Tomatoes, Sundried Tomatoes, Broccoli - \$11.95

Choose 2 – Shrimp, Crab, Lobster, Chicken, Pancetta, Sausage - \$15.95

Deep South Favorites Southern Fried Chicken with Sweet Potato Casserole, Baked Macaroni & Cheese, and Honey Corn Bread - \$13.95

Mardi Gras New Orleans Jambalaya and Chicken Etouffee with Rice – \$12.95

Mexican Fiesta Create your own Chicken Fajitas and Beef Tacos, with Salsa, Spanish Rice, Guacamole, Lettuce, Lime Sour Cream, Black Olives - \$13.95

Or

Have our Chef prepare your Pasta Station with Garlic Bread - \$13.95

- **Choose two Pasta:** Cavatelli, Tortellini, Penne or Gnocchi
- **Choose two Sauces:** Typically Italian Marinara, Bolognese, Pesto, Classic Alfredo, Creamy Gorgonzola, Garlic Olio or Vodka Sauce
- **Choose two Accompaniments:** Chicken, Italian Sausage or Crispy Pancetta (Grilled Shrimp - +\$3.95)

A La Carte Reception



Chilled Displays

Platters Serve 50 Guests

Cheese & Crackers Decorative Display of Imported & Domestic Cheeses with Assorted Crackers - *\$.50/Person or \$225/Platter*

Seasonal Fresh Vegetable Crudités

with Hummus & Herb Dip - *\$.95/Person or \$250/Platter*

Cheese, Vegetable & Fruit Combination Display

\$.65/Person or \$275/Platter

Mediterranean Display Fresh Hummus, Tabouli, Kalamata Olive Tapenade served with Pita Chips, Feta Cheese, Stuffed Cherry Peppers, Artichoke Hearts and Carrot & Celery Sticks with Tzatziki Dip - *\$.65/Person or \$295/Platter*

Antipasto Display Authentic Cured Italian Meats and Aged Sharp Cheeses served with Marinated Olives, Fresh Tomatoes & Mozzarella topped with fresh Basil & Sweet Balsamic, all drizzled with Extra Virgin Olive Oil & Cracked Black Pepper. Served with a side of House-made Crostini & assorted crackers - *\$.65/Person or \$295/Platter*

Seafood Display Jumbo Shrimp and Crab Claws displayed on ice with Cocktail and Remoulade Sauces - *\$.30/piece or \$450/Platter*

Dessert & Starbucks Coffee Station (50 minimum)

Make Your Own Sundae Vanilla and Chocolate Ice Cream with Chocolate and Butterscotch Sauces, and your favorite toppings \$7.95

Cheesecake Madness Seasonal Inspired NY Style Cheesecake with Fresh Fruit Toppings, Strawberry Sauce, and Blueberries \$7.95

Chocolate Addiction Chocolate Cannoli and Tuxedo Truffle Mousse Cake \$8.95

French & Italian Station Cream Puffs, Italian Cookies, Éclairs, Cannoli and Napoleon Pastries \$8.95

Bakery Tarts & Tortes Fresh Fruit Tarts, Key Lime Torte and Almond Biscotti Torte \$8.95



Hors D'oeuvres

Assorted Hors D'oeuvres ~ \$295 per 100

- Spring Rolls
- Crab Rangoon
- Vegetable Samosa
- Assorted Mini Quiche
- Asian Chili Meatballs
- Teriyaki Pot Stickers
- Sesame Chicken
- Chicken Brouche
- Mini Pizza Tarts
- Bleu Cheese Meatballs
- Spicy Sicilian Meatballs
- Beef Stroganoff Meatballs
- Spanikopita
- Ginger Chicken
- Cordon Bleu Bites
- Artichoke Pop-a-Tini
- Shrimp Dim Sum

Hors D'oeuvres Cups ~ \$325 per 100

- Paella Cups
- Jambalaya Cups
- Thai Noodle Cups
- Assorted Pasta Cups
- Truffle Risotto Cups
- Lobster Mac & Cheese Cups

Premium Hors D'oeuvres ~ \$325 per 100

- Beef Teriyaki
- Scallop & Bacon
- Brie & Raspberry Filo
- Prosciutto & Asparagus
- Sausage Stuffed Mushrooms
- Fig & Goat Cheese Crostini
- Shrimp & Bacon
- Beef Wellington
- Asparagus~n~Filo
- Roasted Veggie Tarts
- BBQ Pork Biscuits
- Boursin Cheese & Sundried Tomato Potato Pancake
- Coconut Shrimp
- Chicken Quesadilla
- Florentine Mushrooms
- Prosciutto Risotto Balls
- Crab Cake Spicy Remoulade

Ultimate Hors D'oeuvres ~ \$3.95 Each (25 minimum)

- Oysters on the Half Shell
- Chocolate Jalapeno Bacon
- Jalapeno Bacon Clam Casino
- Chorizo-Manchango Arepas
- Maple Pepper Fried Chicken
- Moroccan Spiced Lamb Chop
- Braised Short Rib & Polenta
- BBQ Baby Back Ribs
- Pomegranate Duck Confit
- Grilled Reuben Sliders
- Black & Bleu Sliders
- Edible Spoon w/ Asian Slaw
- Jumbo Shrimp Cocktail
- Lobster Bisque Shooters
- Wasabi Scallops in Shell
- Seared Tuna & Sticky Rice
- Gazpacho Shooters

Chocolate Fondue Station (50 minimum)

Chocolate Fondue Fountain flowing with Rich Chocolate surrounded by Mini Pineapple Trees Skewered with Assorted Fruit Kabobs, Marshmallows, Pretzel Rods, Biscotti, Brownie Bites and Coconut Macaroons with Hot Chocolate, Starbucks Coffee, Tazo Teas, and Soft Drinks - *\$13.95*





Poolside BBQ

For 35-75 Guests
Includes Three Sides & Honey Corn Bread

**Our Chef rolls out a grill onto the pool deck and cooks your dinner right in front of you!
Dinner served hot off the grill!**

*Includes Strawberry Shortcake &
Fresh Cut Watermelon for Dessert*

Black Angus Sirloin Burgers and Hot & Sweet Italian Sausage

With Sautéed Peppers \$25.95

Grilled Chicken & Shrimp Kabob with Fresh Vegetables \$32.95

Baby Back Ribs & Boneless BBQ Chicken brushed with Sweet Baby Rays BBQ Sauce \$33.95

Grilled Sirloin Steak & Key Lime Cilantro Shrimp Kabob \$37.95

Lobster Clam Bake served with a 1 ½ pound Lobster per person, Steamers, Boiled Shrimp and Corn on the Cob (Market)

Steak & Lobster Clam Bake surely to please everyone (Market)



Sides

- Fresh Fruit
- Caesar Salad
- Baked Potato
- Broccoli Salad
- BBQ Baked Beans
- Cilantro Rice Pilaf
- Baked Sweet Potato
- Red Bliss Potato Salad
- Grilled Corn on the Cob
- Sweet Southern Cole Slaw
- Tomato & Cucumber Salad
- New England Clam Chowder
- Pasta Salad with Fresh Vegetables
- Tossed Green Salad with Fresh Vegetables
- Baked Potato Bar with all of the “fixins” +\$3.00



Enhancements

Cheese & Crackers Decorative Display of Imported & Domestic Cheeses with Assorted Crackers - \$5.00/Person or \$225/Platter

Seasonal Vegetable Crudités with Hummus & Herb Dip \$5.95/Person or \$250/Platter

Cheese, Vegetable & Fruit Combination Display
\$6.95/Person or \$275/Platter

Mediterranean Platter Fresh Hummus, Tabouli, Kalamata Olive Tapenade served with Seasoned Pita Chips, Feta Cheese, Stuffed Cherry Peppers, Artichoke Hearts and Carrot & Celery Sticks with Tzatziki Dip - \$6.95/Person or \$295/Platter

Chicken Wings Combination of Grilled Teriyaki & Barbeque Chicken Wings - \$6.95/Person or \$295/Platter

Mini Lobster Rolls Famous Fresh New England Lobster Rolls - (Market)



Cocktails

Host & Cash Bar

	<u>Premium</u>	<u>Ultra-Premium</u>
Beer ~ 7 Selections	\$5.00/5.50	\$5.00/5.50
Wine by Robert Mondavi	\$8.00	\$8.00
Mixed Drinks	\$8.50	\$9.00
Martinis & Cordials	\$10.00	\$11.00
Sparkling/Mineral Water	\$3.00	\$3.00
Soda & Juices	\$2.50	\$2.50

Open Bar

1 Hour	\$13.95	\$14.95
Each Additional Hour	\$ 6.95	\$ 7.95

Selections

Vodka	Absolut/Tito's	Grey Goose/Kettle One
Gin	Tanqueray	Bombay Sapphire
Rum	Bacardi/Capt. Morgan	Tommy Bahama
Tequila	Jose Cuervo	1800 Reposado
Scotch	Dewars	Johnny Walker Black
Bourbon &	Jack Daniels	Makers Mark
Blended Whisky	Seagrams 7	Crown Royal
Cognac	Hennessey	Courvoisier

Beer

Heineken ~ Sam Adams Seasonal ~ Sam Adams Boston Lager ~ Stella Artois
 Yuengling ~ Corona ~ Bud Light ~ St. Pauli Girl Non-Alcoholic



Wine

Red Wines

	<u>Per Bottle</u>
Magnolia Grove Cabernet	\$26
Kendall Jackson Cabernet	\$36
Beringer Knights Valley Cabernet	\$38
Kendall Jackson Pinot Noir	\$30
DeLoach Pinot Noir	\$38
Cellar #8 Merlot	\$30

White Wines

Magnolia Grove Chardonnay	\$26
Kendall Jackson Chardonnay	\$30
Bollini Pinot Grigio	\$30
Polka Dot Riesling	\$26
Joel Gott Sauvignon Blanc	\$38

Blush Wine

Canyon Road White Zinfandel	\$26
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Sparkling

Domain Chandon	\$55
Lamarcha Prosecco	\$35
Michelle Brut	\$26

Sheraton Springfield Hotel Policy



Food & Beverage

It is a policy of Sheraton Springfield that no food or beverage may be brought into or taken out of the Hotel.

Deposits

A deposit is due with the return of the contract. An additional deposit may be due three months from the date of the contract. These deposits are then applied to the final balance, which is due 4 business days prior to the actual event date(s).

Billing

Final Payment must be made in the form of a Certified or Bank Check 4 business days prior to the event(s). Credit card payments are subject to a 3% processing fee.

Guarantee

The Catering Office must be notified of the definite number of guests attending a function at least 4 business days prior to the event(s). This will be considered the guaranteed minimum for billing purposes. If the guarantee is not received, the attendance as noted on the catering contract shall apply.

Pricing

All prices are subject to 14% service charge, 6% administrative fee and 7% city and state sales tax.

Function

Function rooms are assigned by the number of guests anticipated. The Hotel reserves the right to assign an alternate room for contracted functions in the event the room originally designated shall be unavailable. In all cases, the guest shall be advised of the planned changes. Room rental fees are applicable if the number of guests falls below the estimated attendance at the time of the booking. The function time noted on the catering contract is the time that the room will be reserved for your use.

Décor

All displays and/or decorations proposed by client shall be subject to the prior written approval of the Hotel in each instance. In order to preserve our residential ambiance, signage is discouraged throughout the Hotel and is also subject to prior approval. The Hotel staff will hang banners when requested at a charge of \$40.00 per banner. No banners will be hung in the lobby or public areas in the Hotel without prior approval.

Liability

Clients agree to be responsible for any damage to the function room or any other part of the Hotel by the client, their guests, invites, employees, independent contractors or other agents of the client's. The Hotel will not permit the affixing of anything to walls, floors or ceilings of rooms with nails, tacks, staples or tape. The Hotel will not assume or accept any responsibility for damage to or loss of any merchandise or articles left in the Hotel prior to, during or the following a function.

Packages: Shipping & Receiving

In the event it is necessary for your group to send or receive materials or equipment to/from the hotel, arrangement must be made in advance to coordinate the delivery. Appropriate fees will apply.

Parking

Discounted parking can be made available for all guests. Please inquire about parking options.

Smoking Sheraton Springfield is a non-smoking property.

Other

The Sheraton Springfield reserves the right to charge the client for receiving, shipping and handling of materials delivered to the Hotel for the client's functions.