

Breakfast Buffets

ALL BREAKFAST BUFFETS ARE SERVED WITH FRESHLY
BREWED STARBUCKS® COFFEE, DECAFFEINATED
COFFEE, TAZO TEAS® AS WELL AS ORANGE, CRANBERRY,
AND GRAPEFRUIT JUICES.

BUFFETS REQUIRE A MINIMUM OF 20 GUESTS. FOR SMALLER GROUPS, A \$125 SURCHARGE WILL BE ADDED.

SIMPLY CONTINENTAL \$17

Strawberries, Blueberries, Grapes and Orange Wedges

Freshly Baked Coffee Cake

Assorted Muffins

Fruit Preserves and Sweet Cream Butter

Hot Oatmeal Served with Brown Sugar, Cinnamon, Sliced Almonds, Dried Cranberries and Poached Pear Chutney

SHERATON SIGNATURE \$23

Scrambled Eggs Served with Cheddar Cheese and Salsa

Applewood Smoked Bacon

Chicken Apple Sausage

Skillet Breakfast Potatoes

Strawberries, Blueberries, Grapes and Orange Wedges

Granola Parfaits

Assorted Muffins Fruit Preserves and Sweet Cream Butter

ENHANCEMENTS

Assorted Breakfast Sandwiches \$36 per dozen

Hot Oatmeal \$4 per person Served with Brown Sugar, Cinnamon, Sliced Almonds, Dried Cranberries and Poached Pear Chutney

Lemon Ricotta Pancakes \$6 per person With Blueberries

Stuffed French Toast \$6 per person With Strawberries and Cream Cheese

Omelet Station* \$7 per person

Eggs Made-to-Order with Tomatoes, Scallions, Spinach, Peppers, Ham, Mushrooms, Bacon and Cheese

Belgian Waffles Station* \$7 per person Mixed Berry Compote, Whipped Cream, Sweet Butter and Warm Vermont Maple Syrup

*Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs or unpasteurized milk may increase your risk of food-borne illness.

Any guest consuming alcohol must be of legal drinking age

*ITEM REQUIRES A CHEF ATTENDANT FEE OF \$150. ONE

ATTENDANT PER 75 GUESTS.

A 22% TAXABLE SERVICE CHARGE AND 6.35% STATE SALES TAX APPLIES TO ALL PRICING



Brunch Buffets

BRUNCH MENU IS SERVED WITH FRESHLY BREWED STARBUCKS® COFFEE, DECAFFEINATED COFFEE, TAZO TEAS® AS WELL AS ORANGE, CRANBERRY, AND GRAPEFRUIT JUICES.

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SHERATON BRUNCH \$35

Strawberries, Blueberries, Grapes and Orange Wedges

Yogurt and House-Made Granola

Assorted Muffins with Fruit Preserves and Sweet Cream Butter

Omelet Station* Served with Tomatoes, Scallions, Spinach, Peppers, Ham, Mushrooms, Bacon and Cheese

Marinated Chateau Steak

Scalloped Potatoes

Grilled Vegetables

Rolls and Butter

House-Made Fruit Cobbler Served with Ice Cream

ENHANCEMENTS

Sparkling Passion Fruit Mimosas \$7 each

Belgian Waffles Station* \$7 per person Mixed Berry Compote, Whipped Cream, Sweet Butter, Warm Vermont Maple Syrup

Salmon Station \$9 per person Smoked and Cured Salmon, Red Onions, Tomato, Capers and Horseradish Cream Cheese

Hot Oatmeal \$4 per person Served with Brown Sugar, Cinnamon, Sliced Almonds, Dried Cranberries and Poached Pear Chutney

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Sheraton Breaks

SHERATON BREAKS ARE SERVED WITH FRESHLY BREWED STARBUCKS® COFFEE, DECAFFEINATED COFFEE, TAZO TEAS®

MILK(SHAKES) & COOKIES \$11

Assorted Freshly Baked Cookies and Individual Milkshakes, Served with Seasonal Fruit Skewers

ICE CREAM SOCIAL \$12

Vanilla and Chocolate Ice Cream Served with Waffle Bowls and Traditional Toppings

MAKE YOUR OWN TRAIL MIX \$12

Assorted Nuts, Seeds, Dried Fruits and Candies

CRUNCH TIME \$11

House-Made Chips and Assorted Dips, Fresh Popcorn with Flavor Shakers

SWEET AND SALTY \$12

Warm Pretzels Served with Dipping Sauces, Kettle Corn, Avery's Sodas

YOGURT BAR \$12

Assorted Yogurt, House-Made Granola and Fresh Berries, Served with Juice Shooters

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Enhancements

STARBUCKS® COFFEE,
DECAFFEINATED COFFEE, OR TAZO®
TEAS

\$43 per gallon

FRESHLY BAKED COOKIES

\$36 per dozen

WARM GRIDDLE BROWNIES

\$36 per dozen

CHOCOLATE DIPPED STRAWBERRIES AND KIWI

\$5 per person

ASSORTED CANDY BARS

\$36 per dozen

SPICY PARTY MIX, TRAIL MIX, OR MIXED NUTS

\$6 per person

FRESH WHOLE FRUIT

\$36 per dozen

SLICED SEASONAL FRESH FRUIT

\$7 per person

HAAGEN-DAZS® ICE CREAM BARS

\$4 each

SAN PELLEGRINO® & PERRIER® BOTTLED WATER

\$5 each

FRESHLY BREWED ICED TEA OR SWEET LEMONADE

\$43 per gallon

COCA-COLA®, DIET COKE®, COKE ZERO®, OR SPRITE®

\$3 per bottle

BOTTLED WATERS

\$3 per bottle

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Lunch Buffets

ALL LUNCH BUFFETS ARE SERVED WITH FRESHLY BREWED STARBUCKS® COFFEE, DECAFFEINATED COFFEE, TAZO TEAS®.

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CHICKEN TRIO \$29

Tomato Soup

Shaved Brussel Sprout Salad

Sliced Grilled Chicken, Buffalo Chicken and Fried Chicken

Balsamic Roasted Portobello Mushrooms

Sliced Hawaiian Rolls, Lettuce, House Made Pickles, Warm Balsamic Onions

House-Made Potato Chips

Freshly Baked Cookies and Warm Griddle Brownies

BAKED SANDWICHES \$29

Chicken Noodle Soup

Kale Salad with Asian Dressing

Baked Sandwiches, Served Warm:

- Turkey, Apples, White Cheddar Cheese and Fig Spread
- Fried Buffalo Chicken with Gorgonzola Crumbles and Mozzarella
- Roasted Tomato, Gruyere Cheese and Basil Aioli

House-Made Potato Chips

House-Made Fruit Cobbler, Served with Ice Cream

SALAD BOWL \$29

Minestrone Soup

Mix & Make Your Own:

Romaine Lettuce, Grape Tomatoes, Boiled Egg, Avocado, Cucumbers, Gorgonzola Cheese, Shaved Parmesan Cheese, Artichoke Hearts, Edamame, Kalamata Olives, Walnuts

Grilled Chicken Roasted Portabella Mushrooms, Baked Shrimp

House-Made Fruit Cobbler, Served with Ice Cream

ITALIAN TABLE \$32

Italian Wedding Soup

Panzanella Salad

Wild Mushroom Risotto

Spinach & Bread Stuffed Chicken Breast with Caper Tomato Cream Sauce

Cod Scampi with Garlic and Olive Oil

Green Beans

Tiramisu and Cannolis

NEW ENGLANDER \$34

New England Clam Chowder

Garden Salad with Lemon Vinaigrette

Cranberry-Bread Stuffed Chicken Breast

Baked Scrod with Lemon Panko Topping

Mashed Potato with Vermont Cheddar Cheese

Roasted Vegetables

House-Made Bread Pudding, Served with Amaretto Sauce

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Grab and Go

SHERATON LUNCH BOXES INCLUDE COCA-COLA
PRODUCT (OR BOTTLED WATER), POTATO CHIPS, AND
OREO COOKIES

TURKEY CLUB WRAP \$28

Turkey New Hampshire Bacon Grape Tomatoes Bibb Lettuce Tomato Tortilla

TUSCAN CHICKEN \$28

Grilled Chicken Parmesan Roasted Red Pepper Artichoke Basil Spread Brioche Roll

HONEY BAKED HAM \$28

Shaved, Smoked Ham Spicy Mustard Mayo Gruyere Cheese Cured Tomatoes Pretzel Roll

ROAST BEEF WRAP \$28

Roast Beef Boursin Cheese Horseradish Mayonnaise Arugula Fried Onions Tomato Tortilla

GRILLED VEGETABLE WRAP \$28

Grilled Vegetables Hummus Romaine and Basil Chiffonade Spinach Tortilla

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Dinner Buffets

ALL DINNER BUFFETS ARE SERVED WITH FRESHLY BREWED STARBUCKS* COFFEE, DECAFFEINATED COFFEE, TAZO TEAS*.

BUFFETS REQUIRE A MINIMUM OF 20 GUESTS. FOR SMALLER GROUPS, A \$125 SURCHARGE WILL BE ADDED.

WONDERFUL \$44

Kale Salad with Asian Dressing

Rustic Tomato Soup

Rotisserie Style Roasted Free Range Chicken

Baked New England Cod with Shallots, Garlic and Fennel Panko Crumbs

Roasted Vegetables

Whipped Potato Puree with Cauliflower and Cheddar Cheese

House-Made Bread Pudding, Served with Amaretto Sauce

INDULGE \$44

Baked French Onion Soup

Garden Salad with Lemon Vinaigrette

Braised Beef Short Ribs and Polenta

Baked Salmon with Scallop and Panko Topping

Roasted Vegetables

House-Made Fruit Cobbler, Served with Ice Cream

CIAO BELLA \$44

Italian Wedding Soup

Caesar Salad with Parmesan and Pancetta Crisps

Chicken Marsala

Shrimp Scampi Over Yellow Rice

Broccolini with Garlic and Olive Oil

Tiramisu and Cannolis

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Dinner Buffets

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BUILD YOUR OWN BUFFET \$46

Starter (Choose One)

Bibb Lettuce with Dried Cranberries, Fried Onions, Balsamic Vinaigrette

Petite Greens, Feta, Cucumber, Kalamata Olives, Balsamic Vinaigrette

Caesar Salad with Parmesan and Pancetta Crisps

Chef's Choice of Seasonal Soup

Entrees (Choose Two)

Boneless Rotisserie Chicken

Chicken Picatta with Lemon, Capers and White Wine

Baked Salmon, Nori and Shredded Phyllo

Swordfish with Scallop Topping

Roasted Sirloin

Garlic and Herb Roasted Prime Rib with Natural Au Jus

Braised Beef Short Rib with Natural Vegetable Sauce

Pasta Primavera with Italian Vegetables, Basil and

Accompaniments (Choose Two)

Rice Pilaf

Penne a la Vodka

Roasted Fingerling Potatoes

Scalloped Potatoes

Roasted Vegetables

Dessert (Choose One)

House-Made Fruit Cobbler, Served with Ice Cream

House-Made Bread Pudding, Served with Amaretto Sauce

Tiramisu and Cannolis

Freshly Baked Cookies and Warm Griddle Brownies

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Plated Dinner

SHERATON DINNERS ARE SERVED WITH FRESHLY BREWED STARBUCKS® COFFEE, DECAFFEINATED COFFEE, TAZO TEAS®.

SALAD (CHOOSE ONE)

Bibb Lettuce with Dried Cranberries, Fried Onions, White Balsamic Truffle Vinaigrette

Petite Greens, Feta, Cucumber, Kalamata Olives, White Balsamic Truffle Vinaigrette

Caesar Salad with Parmesan and Pancetta Crisps

Garden Salad with Lemon Vinaigrette

ENTREES (CHOOSE TWO)

Chicken Marsala \$34 - Wild Mushrooms and Sicilian Wine Sauce

Chicken Picatta \$34 - Lemon, Capers and White Wine

Boneless Rotisserie Chicken \$34

Filet Mignon \$41 - Cabernet Demi-Glace

Prime Rib of Beef \$38 - Horseradish Crust

Braised Short Ribs - \$39

Baked Salmon \$37 - Nori and Shredded Phyllo

Baked Cod \$34 - Fennel, Shallot, Crumb Topping

Cheese Ravioli \$32 - Roasted Tomato and Wild Mushrooms Broth

Individual Zucchini Tart \$32 - Topped with Marinara

DESSERTS (CHOOSE ONE)

Island Key Lime Pie

Quadruple Chocolate Mousse Pie

Tiramisu

Turtle Cheesecake

Grandmother's Carrot Cake

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Reception

RECEPTION TABLES ARE BASED ON 60 MINUTES OF CONTINUOUS SERVICE.

MINIMUM OF 25 PEICES PER ITEM.

HORS D' OEUVRVES MEDLEY \$25

CHOOSE FIVE ITEMS:

Bacon Wrapped Scallops

Buffalo Chicken Meatballs with Gorgonzola

Coconut Shrimp with Raspberry Sauce

Jerk Chicken Tenders with Pineapple Puree

Spanakopita

Fried Pot Stickers with Garlic Ginger Sauce

Prosciutto Wrapped Pear

Vegetable Spring Rolls with Sweet and Sour Sauce

Chicken Skewer with Peach Brandy Glaze

Brie Tartlet with Bacon Jam

Antipasto Kabobs

Artichoke and Spinach Tartlet

Grilled Cheese and Tomato Shooter

Potato Croquette

Wild Mushroom Arancini

ENHANCEMENTS

Lobster Roll with Lemon Mayonnaise \$6

Chilled Jumbo Shrimp Cocktail \$6

Tuna Tartar with Ginger Marinade and Avocado \$6

Salmon Blini with Caviar \$6

Fried Oyster Mushroom \$6

Scallop Cake with Lemon Aioli \$6

Petite Lamb Chops \$6

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Reception

RECEPTION TABLES ARE BASED ON 60 MINUTES OF CONTINUOUS SERVICE.

RECEPTION STATIONS, CARVING BOARDS AND MINGLE TABLES REQUIRE A MINIMUM OF 20 GUESTS. FOR SMALLER GROUPS, A \$125 SURCHARGE WILL BE ADDED.

CARVING BOARD* - SERVES 25 PEOPLE

Chef-Manned and Served with Silver Dollar Rolls and Condiments

Fresh Ham, Red Eye Gravy \$175

Herb Roasted Turkey with Gravy \$200

Cedar Plank Salmon, Asian Barbecue Sauce \$250

Beef Tenderloin, Red Wine Demi-Glace \$350

RECEPTION STATIONS

Pasta Station \$12 per person Penne Pasta and DiFiore Ravioli, Served with Marinara and Vodka Sauces, Italian Bread

Mashed Potato Bar \$10 per person Cheddar Cheese, Chives, Sour Cream, Onions and Bacon Bits

Taco Bar \$13 per person Hanger Steak and Fish, Served with Guacamole, House Made Pico de Gallo, Sour Cream, Cabbage Slaw

Sliders Station \$10 per person Mini Beef Burgers with Cheese and Bacon, Mini Salmon Burgers with Caper Aioli, House Made Potato Chips

Barbecue Shrimp* \$13 per person Blue Cheese and Gorgonzola

Short Ribs Station* \$13 per person Braised Short Ribs Served with Polenta and Macaroni and Cheese

MINGLE TABLES

Cheese Display \$10 per person Artisanal Cheeses with Marinated Olives, French Bread and Assorted Crackers

Vegetable Crudite \$8 per person Variety of Seasonal Vegetables with Hummus and Blue Cheese Dressing

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Bar Packages

ALL BAR PACKAGES REQUIRE A BARTENDER FEE; \$85 PER BARTENDER.

ONE BARTENDER PER 75 GUESTS.

BAR PACKAGES ARE BASED UPON A 4-HOUR MAXIMUM

CASH BAR

CASH BAR PRICES ARE INCLUSIVE OF 22% SERVICE CHARGE AND 6.35% STATE SALES TAX.

Favorite Brands Cocktail \$10 Appreciated Brands Cocktail \$11 House Wine by the Glass \$9 Imported Beer \$7 Domestic/Non-Alcoholic Beer \$6 Martini \$12 Cordial \$10 Soda or Bottled Water \$3

HOSTED CONSUMPTION BAR

Favorite Brands Cocktail \$9 Appreciated Brands Cocktail \$10 House Wine by the Glass \$8 Imported Beer \$6 Domestic/Non-Alcoholic Beer \$5 Martini \$11 Cordial \$9 Soda or Bottled Water \$3

LIQUOR BRANDS

Favorite Package:

Vodka: Absolut Rum: Bacardi Whiskey: Canadian Club Gin: Tanqueray Bourbon: Jack Daniels Scotch: Dewar's Tequila: Jose Cuervo Gold

Appreciated Brands

Vodka: Ketel One Rum: Captain Morgan Whiskey: Crown Royal Gin: Bombay Sapphire Bourbon: Maker's Mark Scotch: Johnnie Walker Red Tequila: Jose Cuervo Gold

UPGRADED WINE OPTIONS AVAILABLE UPON REQUEST.

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Bar Packages

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ONE BARTENDER PER 75 GUESTS.

BAR PACKAGES ARE BASED UPON A 4-HOUR MAXIMUM

OPEN BAR PACKAGES

PRICED PER PERSON, PER HOUR.

Favorite Brands Package

Includes Domestic and Imported Beer, House Wine and Soft Drinks

1 hour - \$14

2 hours - \$22

3 hours - \$30

4 hours - \$36

Appreciated Brands Package

Includes Domestic and Imported Beer, House Wine and Soft Drinks

1 hour - \$16

2 hours - \$26

3 hours - \$34

4 hours - \$42

LIQUOR BRANDS

Favorite Package:

Vodka: Absolut Rum: Bacardi

Whiskey: Canadian Club

Gin: Tanqueray Bourbon: Jack Daniels Scotch: Dewar's

Tequila: Jose Cuervo Gold

Appreciated Brands

Vodka: Ketel One Rum: Captain Morgan Whiskey: Crown Royal Gin: Bombay Sapphire Bourbon: Maker's Mark Scotch: Johnnie Walker Red Tequila: Jose Cuervo Gold

Beer, House Wine & Soft Drink Package

1 hour - \$12

2 hours - \$19

3 hours - \$26

4 hours - \$32

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"Mocktail" Cocktails

SANGRIA

Orange juice, white grape juice, lemon lime carbonated beverage, cranberry juice, assorted fresh fruit

INNOCENT BELLINI

Peach juice or puree, ginger ale

THE MEG RYAN

A bright and bubbly blended berry drink with soda water, lemon juice, seasonal berries and honey

WATERMELON STRAWBERRY COOLER

Watermelon, strawberries, lime, chia seeds, and mint

\$5 PER DRINK

WATERMELON LEMONADE

Fresh lemonade and watermelon

CINDERELLA

Orange, pineapple, and lemon juices, ginger ale, grenadine, fresh fruit garnish

MINT JULEP

Lemonade and fresh mint

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Event Technology

EQUIPMENT

LCD Package \$500

LCD projector, full size screen, AV cart, all necessary power and cables with access to our high speed internet

High Speed Internet Access:

One Connection: \$75
Ten Connections: \$250
Twenty-five Connections: \$350

Video Package \$250

Video playback color monitor, DVD player, standard AV cart, and all necessary cables and power

Pipe and Drape \$20 per foot

Screens:

6'x6', 7'x7', 8'x8' Tripod screens \$75 10'x10' Cradle screen \$110 7.5'x10' Fast fold with dress kit \$175

Polycom Speaker Phone \$100

Phone DID line \$50

Wireless Microphone \$135 Handheld or lavaliere

Sound System Patch \$70

Table Top Microphone \$45

PRESENTATION AIDS

Flip Chart Package \$40

Additional Flip Chart Pad \$10

Easel \$15

White Board with Markers and Eraser \$40

Laser Pointer \$50

Wireless Mouse \$30

Wireless Remote \$50

Laptop Computer \$200

Flat Screen TV \$200

Channel Mixer \$120

Podium \$45

Podium with Microphone \$85

**TECHNICIANS
7AM TO 6PM MONDAY-FRIDAY \$65/HOUR
6PM TO 12AM AND WEEKENDS \$90/HOUR
**MINIMUM OF 4 HOURS

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