



*Sheraton
Cerritos Hotel
2009
Holiday
Menus*



'Tis the Season Buffet

** Carved Turkey or Ham*

Accompanied by chef's selection of appropriate condiments and sauce

Mixed Winter Greens

with Cranberries, Carrots, Cucumbers Tomatoes and Candied Walnuts with Garlic Sourdough Croutons and Assorted Dressings

Orange Tea Smoked Chicken

Chicken marinated in Orange Marmalade and Black Tea, cooked to perfection with a rich mesquite flavor

Wild Rice Pilaf

Cranberry, Sausage and Mushroom Stuffing

Traditional Cream Corn

Sweet Candied Yams

Root Vegetable Medley

Warm Rolls & Butter

Warm Apple Cranberry Crisp

Vanilla Ice Cream

Coffee, Decaf and Hot Tea Service

\$36.00 Lunch / \$42.00 Dinner

Prices are subject to 21% Service Charge and 9.75% State Sales Tax

** Chef Carver Fee required at \$75.00 per chef per hour*

Winter Wonderland Buffet

** Carved Prime Rib*

*Top Sirloin Meat Loaf
Wild Mushroom Gravy*

*Mixed Winter Greens
Cranberries, Carrots, Cucumbers Tomatoes
and Candied Walnuts with Garlic Sourdough
Croutons and Assorted Dressings*

Classic Caesar Salad

Marinated Roasted Vegetable Salad

Yukon Gold Mashed Potatoes

Macaroni & Cheese

Traditional Cream Corn

Root Vegetable Medley

Broccoli & Cheddar Casserole

Warm Rolls & Butter

Holiday Pies and Cakes

Coffee, Decaf and Hot Tea Service

\$ 42.00 Lunch / \$48.00 Dinner

Prices are subject to 21% Service Charge and 9.75% State Sales Tax

** Chef Carver Fee required at \$75.00 per chef per hour*





Holiday Traditions Buffet

** Carved New York Steak*

** Carved Brown Sugar Glazed Ham
~ or ~*

** Smoked Dry Herb Rubbed Turkey
Indian Candied Cedar Plank Salmon*

Mixed Winter Greens

*Cranberries, Carrots, Cucumbers Tomatoes and Candied Walnuts
with Garlic Sourdough Croutons and Assorted Dressings*

Classic Caesar Salad

Green Bean & Almond Salad

Wild Rice Pilaf

*Cranberry, Sausage and Mushroom
Stuffing*

Sweet Candied Yams

Root Vegetable Medley

Broccoli & Cheddar Casserole

Warm Rolls & Butter

*New York Cheese Cake, Cherry Pie
and Pumpkin Pie*

Coffee, Decaf and Hot Tea Service

\$48.00 Lunch / \$54.00 Dinner

Prices are subject to 21% Service Charge and 9.75% State Sales Tax

** Chef Carver Fee required at \$75.00 per chef per hour*

Hand Served Dinners

*Three course meal to include a choice of: Starter, Entrée and Dessert.
Entrée accompanied with Starch, Vegetable and Rolls with Butter as
well as freshly brewed Coffee, Decaf or Tea*

Starter:

Classic Caesar Salad

Garlic Croutons and Traditional Caesar Dressing

Pear & Gorgonzola Salad

*Mixed Field Greens with Cabernet Poached Pears, Candied
Walnuts, Gorgonzola Cheese & Raspberry Vinaigrette*

Winter Greens

*Cranberries, Carrots, Cucumbers Tomatoes and Candied Walnuts
with Garlic Sourdough Croutons and Assorted Dressings*

Butternut Squash Soup

Served with a Banana Nut Crouton

Fire Roasted Tomato Soup

Chorizo, Roasted Corn Pasilla Chile and Cream

Dessert:

Pumpkin Pie

With spiced Whipped Cream

Cinnamon Apple Pie

Served with Vanilla Bean Ice Cream

Holiday Cheese Cake

*(Caramel Apple, White Chocolate, Raspberry, Strawberry or
Traditional Plain)*

Chocolate Decadence Cake

With a Berry Coulis

Classic Carrot Cake

Spiced Cake with Cream Cheese Icing

Raspberry Streusel

Served warm with Confectioners Sugar





Hand Served Dinners

... Continued

Entree:

Orange Tea Smoked Chicken

Mesquite Marinated with Orange Marmalade & Black Tea, Yukon Gold Mashed Potatoes and Root Vegetable Medley
\$36 / \$40

Smoked Herb Rubbed Turkey

Rosemary Cream Gravy, Stuffing, Cranberry Sauce and Root Vegetable Medley
\$33 / \$37

Prime Rib

Prepared Medium Rare, Au jus and Horseradish Cream, Garlic Mashed Potato and Root Vegetable Medley
\$39 / \$43

Grilled Atlantic Salmon

Champagne Cream Sauce, Herbed Rice Pilaf and Root Vegetable Medley
\$40 / \$44

Cornish Game Hen

Jalapeno Corn Bread Stuffing, Orange Cranberry Glaze and Root Vegetable Medley
\$34 / \$38

Roasted Pork Loin

Maple Syrup Sauce, Whipped Potatoes and Root Vegetable Medley
\$35 / \$39

Beef Wellington

Beef Tenderloin coated with Pate and Duxelles, Wrapped in Puff Pastry and topped with a Mushroom Cream Sauce and Roasted Red Peppers, Yukon Gold Mashed Potatoes and Root Vegetable Medley
\$42 / \$46

Prices are subject to 21% Service Charge and 9.75% State Sales Tax

Enhancements

Items below are priced per guest

Late Night Snack Bars:

Mac & Cheese and Mashed Potato Bar

\$6.50

Homemade Mac & Cheese and Mashed Potatoes with the following toppings: Bacon Bits, Green Onions, Caramelized Onions, Cheese and Sour Cream

Sliders, Dogs and Fries

\$6.50

Platters of Homemade Beef Sliders, Miniature Corn Dongs on a Stick and Paper Cones filled with Garlic French Fries and served with assorted Condiments

Dessert & Coffee Bars:

Chocolate Fondue Station

\$12.00

Milk Chocolate & White Chocolate Sauces with the following items to dip – Assorted Chopped Fruit, Strawberries, Rice Crispy Treats, Pretzels, Licorice and Cookies with the following Toppings to Roll – Nuts, Crushed Candy Canes, Cherry Pieces, Sprinkles, Mini Marshmallows and Mini Chocolate Chips

Cherries Jubilee

\$6.50

*Red Cherries Flamed with Sugar and Brandy, Served over Vanilla Ice Cream – *Prepared by a Chef*

Bananas Foster

\$6.50

*A New Orleans Classic, Sliced Bananas Sauted with Rum, Banana Liqueur, Brown Sugar, Served over Vanilla Ice Cream – *Prepared by a Chef*

Hot Cider, Coco and Starbucks Coffee Bar

\$8.00

Starbucks Coffee, Coco and Spiced Apple Cider, Flavored Syrups & Cream, Whipped Cream, Caramel Sauce, Cocoa Powder, Nutmeg, Mini Marshmallows, Diced Apples, Shortbread Cookies and Chocolate Covered Coffee Beans

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** Chef Carver Fee required at \$75.00 per chef per hour*





Reception

Items below are priced per guest

- Fresh Fruit Display \$6.00
A Selection of Sliced Fresh Seasonal Melons, Fruits and Berries
- Vegetable Crudites \$7.00
Assorted Seasonal Vegetables with Ranch Dip and French Onion Dip
- Import & Domestic Cheese Display \$5.00
Array of Cheese Wedges, Wheels and Slices served with Crackers and garnished with Fruit and Nuts
- Baked Brie en Croute \$7.00
Brie Wheel Baked in Flakey Pastry with Fresh Berry Marmalade and Sliced French-Bread Baguettes
- Cold Canapes
\$400.00 per 100 pieces
*Spicy Turkey Tortilla Wrap
Fresh Strawberries and Brie Wedges
Ceviche on Fried Plantain Chip
Tomato and Mushroom Bruschetta
Belgian Endive with Boursin and Gorgonzola Cheese
Curry Chicken in Cherry Tomato*
- Premium Cold Canapes
\$500.00 per 100 pieces
*Smoked Salmon Wrapped Asparagus
Prosciutto Wrapped Fresh Melon
Seared Salmon Lollipops on Sugar Cane with Wasabi Remoulade
Oyster Shooter with Ponzu Sauce and Mango Granita
Chilled Lobster Medallions
Tequila Marinated Shrimp*
- Hot Hors d'Oeuvres
\$400.00 per 100 pieces
*Spinach and Feta Spanikopita
Vegetable Spring Rolls with Plum Sauce
Chicken Drumettes with Diablo Sauce
Petit Quiche Lorraine
Chicken Satay with Spicy Peanut Sauce
Teriyaki Beef Satay*
- Premium Hot Hors d'Oeuvres
\$500.00 per 100 pieces
*Mini Crabcakes with Spicy Remoulade
Smoked Applewood Bacon Wrapped Scallops
Shrimp stuffed with Crab & Cheese wrapped in Bacon
Caramelized Onion and Goat Cheese Pizza
Chef's Specialty Petite Kobe Beef Sliders
Almond Stuffed Dates wrapped in Bacon*

Prices are subject to 21% Service Charge and 9.75% State Sales Tax

Hosted and Cash Banquet Bars

Prices are per drink

Call Brands Host 6 Cash 7

Smirnoff Vodka, Beefeater Gin, Jim Beam Bourbon, Dewars Scotch, Seagram's V.o Whiskey, Bacardi Rum, Sauza Gold Tequila and Korbel Brandy

Premium Brands Host 7 Cash 8

Absolut Vodka, Tanqueray Gin, Jack Daniels Bourbon, Chivas Regal Scotch, Crown Royal Whiskey, Myers Dark Rum, Jose Cuervo Gold Tequila and Hennessy V.s Cognac

Super Premium Host 8 Cash 9

Grey Goose Vodka, Bombay Sapphire Gin, Maker's Mark Bourbon, Johnny Walker Black Scotch, Patron Tequila and Remy Martin V.sop Cognac

Cordial Host 7 Cash 8

Amaretto Disaronna, Baileys Irish Cream, Grand Marnier and Kahlua

Wine Host 5 Cash 6

Salmon Creek White Zinfandel, Chardonnay and Merlot

Domestic Beer Host 4 Cash 5

Budweiser and Budweiser Light

Premium Beer Host 5 Cash 6

Corona and Heineken

Non-Alcoholic Beer Host 4 Cash 5

St. Pauli Girl

Soft Drinks - Mineral Water - Juice

Host 3 Cash 4

Bar Packages

\$100.00 per bar Bartender Fee will apply for all bars.
Hosted Per Person Per Hour

	<u>Call Bar</u>	<u>Premium Bar</u>	<u>Beer & Wine</u>
First Hour	15	17	12
Second Hour	10	12	8
Each Additional Hour	6	8	5

Signature Holiday Drinks

*Ask about how we can create a beverage for your event!

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Wine List

The Wines on this Progressive List are grouped in flavor categories
Wines with similar flavors are listed in a simple sequence starting
with those that are sweeter and very mild to taste, progressing to
wines that are drier and stronger in taste.

Prices are per bottle

Sparkling Wines & Champagne

Moet White Star Champagne France	76
Korbel Brut California	28
Domaine Chandon Brut Classic California	42

Sweet White/Blush Wines

Beringer White Zinfandel California	26
Kendall-Jackson Riesling California	26

Dry Light Intensity White Wines

Ecco Domani della Venezie Pinot Grigio Italy	26
Bernardus Sauvignon Blanc Carmel Valley	34
Pepi Sauvignon Blanc California	26

Dry Medium Intensity White Wines

Mirassou Chardonnay Central Coast	26
Edna Valley Chardonnay Edna Valley	36
Kendall-Jackson Chardonnay California	32
Cambria Katherine's Vineyard Chardonnay	38
Sanford Chardonnay Santa Barbara County	42

Dry Medium Intensity Red Wines

Blackstone Merlot California	28
MacMurray Ranch Pinot Noir Russian River	36
Kendall-Jackson Merlot California	34
Louis Martini Cabernet Sauvignon Sonoma	32
Mirassou Cabernet Sauvignon Central Coast	28
Raymond Reserve Merlot Napa	44
Estancia Cabernet Sauvignon Paso Robles	36

Dry Full Intensity Red Wines

David Bruce Petite Sirah Central Coast	36
Peachy Canyon Westside Zinfandel	
San Luis Obispo	34
Jordan Cabernet Sauvignon Sonoma	79
Joseph Phelps Cabernet Sauvignon St Helena	89

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