



## *Congratulations!*

As you embark upon one of the most exciting times of your life, there are countless details to be arranged. At the Sheraton Cerritos Hotel, you can rely on the creativity of our Executive Chef and the experience of our Catering Staff to take the worry out of your arrangements and help fill your Birthday or Quinceañera celebration with wonderful memories.

Our Catering Facilities can accommodate from 20 to 400 guests. We look forward to the opportunity of being your host for this special, once in a lifetime event and await your call to set up a personal tour of our beautiful facility.

For more information  
contact our *Catering Department*  
at (562) 403-2009

*Sheraton Cerritos Hotel 12725 Center Court Drive, Cerritos, CA 90703  
www.sheratoncerritos.com 562-809-1500 main*





## *General Information*

### **Event Specialists**

Our Birthday/Quinceañera packages include a hotel Certified Birthday/Quinceañera Specialist to work with you to reserve your dates, plan the schedule of events and coordinate all food and beverage details. From menu design to linens, as well as assist with other aspects of your Birthday/Quinceañera experience.

### **Menu Creations**

Our Executive Chef, Carlos Garcia, prides himself on culinary creativity and offers an extensive array of menus to choose from. We can completely custom-design a menu for you, along with your beverages. Whatever the event, from an intimate family brunch to a sophisticated cocktail buffet to a grand reception, our team will assist you from planning to execution.

### **Photos**

The entire property offers many beautiful venues for pictures that are available to those parties hosting events at the hotel. Please contact your event specialist for arrangements.

### **Flowers**

The hotel will be pleased to provide a list of recommended florists to design the perfect floral arrangements for your special day.

### **Preferred vendors and service coordination**

At your request, we can provide a list of recommended vendors for all your needs, from photographers to entertainment.

### **Transportation**

At your request, the Sheraton Cerritos Hotel can assist in arranging local transportation for you or your visiting guests.



## *Sheraton Cerritos Birthday / Quinceañera Package Includes*

Infused Lemonade Station

Champagne or Sparkling Cider Toast

Two Appetizer displays

Buffet Menu or Three Course Dinner with choice of starter, entrée, soda and coffee service

An elegant tiered Birthday/Quinceañera cake

### **Cerritos Ballroom, Crystal Ballroom & Garden Terrace**

*Included for all events:*

Round tables seating for 8-10 guests

Choice of linen and napkin colors

Mirrors and votive candles on the tables

Dance floor

Band staging / riser

Head table or sweet heart table

Diagram of the seating arrangements

Tables for Guest book, Cake and Gifts



*Specialty Linens and Décor options are available upon request. For more information regarding chair covers please contact our Birthday/Quinceañera specialist.*

<b>Standard Chair Cover</b> with Organza Sash	\$3.50 per chair
<b>Satin Chair Cover</b> with Organza Sash	\$4.50 per chair
<b>Chiavari Chairs</b> (Gold, White, Black, Natural Wood or Mahogany)	\$6.00 per chair
<b>Satin Floor Length Table cloths</b>	\$20.00 per table

*Prices are subject to change without notice. Prices do not include 21% service charge and local state sales tax*

# *The Celebration Buffet*

## **Infused Lemonade Station**

### **Appetizer Display**

*Choose Two (2)*

- \*Fresh Garden Vegetable Cruudités with Zesty Dip
- \*Palette of International and Domestic Cheese Served with Water Crackers and Baguettes
  - \*Baked Brie En Croute
  - \*Bruschetta Station
  - \*Nacho Bar

## **Champagne or Sparkling Cider Toast**

### **Custom Birthday Cake**

### **Tri color tortilla chips**

### **Mexican Caesar Salad**

Romaine Lettuce, Tortilla Strips, Parmesan Cheese and Cilantro Lime Dressing

### **Cheese Enchiladas**

Corn Tortillas, Jack and Cheddar Cheese rolled and topped with Classic Red Chili Sauce

### **Half Roasted Chicken**

Mesquite Marinated Chicken with Achiote, Onions, Garlic, Cilantro, Citrus Juices

### **Salsa Bar**

Pico de Gallo, Salsa Roja , Guacamole and Sour Cream

### **Tortillas**

Flour and Corn

### **Spanish Rice and Pinto Beans**

Unlimited Sodas, Gourmet Coffee, Decaffeinated Coffee, Gourmet Herbal Tea Service and Lemonade

**Lunch 38    Dinner 44**

*Prices are subject to change without notice. Prices do not include 21% service charge and local state sales tax*

# *The Tiara Buffet*

## **Infused Lemonade Station**

### **Appetizer Display**

*Choose Two (2)*

- \*Fresh Garden Vegetable Crudités with Zesty Dip
- \*Palette of International and Domestic Cheese Served with Water Crackers and Baguettes
  - \*Baked Brie En Croute
  - \*Bruschetta Station
  - \*Nacho Bar

## **Champagne or Sparkling Cider Toast**

### **Custom Birthday Cake**

#### **Caprese Salad**

Sliced Beef Steak Tomatoes, Mozzarella Cheese, Red Onion, Fresh Basil and Balsamic Syrup

#### **Classic Caesar Salad**

Romaine Lettuce, Parmesan Cheese, Garlic Croutons with Caesar Dressing

#### **Lasagna**

Layered Noodles with Ground Sirloin Ricotta and Mozzarella Cheese and Tomato Sauce

#### **Chicken Picatta**

Lightly Floured Chicken Breast with Lemon Caper White Wine Sauce

#### **Italian Roasted Vegetables**

#### **Italian Breads and Rolls**

Unlimited Sodas, Gourmet Coffee, Decaffeinated Coffee, Gourmet Herbal Tea Service and Lemonade

**Lunch 42    Dinner 48**

*Prices are subject to change without notice. Prices do not include 21% service charge and local state sales tax*

# *The Fairy Tale Buffet*

## **Infused Lemonade Station**

### **Appetizer Display**

*Choose Two (2)*

\*Fresh Garden Vegetable Crudités with Zesty Dip

\*Palette of International and Domestic Cheese Served with Water Crackers and Baguettes

\*Baked Brie En Croute

\*Bruschetta Station

\*Nacho Bar

## **Champagne or Sparkling Cider Toast**

### **Custom Birthday Cake**

### **Mixed Greens Salad**

Assorted Dressings

### **Pineapple Cole-Slaw**

### **Orange Smoked Chicken**

Mesquite Marinated Chicken with Orange Marmalade and Black Tea

### **Tri Tip**

Char-Broiled Tri Tip, cooked to Medium Rare Studded with Garlic Gloves

### **Mashed Potatoes**

### **Fresh Seasonal Vegetables**

### **Warm Dinner Rolls and Butter**

Unlimited Sodas, Gourmet Coffee, Decaffeinated Coffee, Gourmet Herbal Tea Service  
and Lemonade

**Lunch 46    Dinner 52**

*Prices are subject to change without notice. Prices do not include 21% service charge and local state sales tax*

# *The Ultimate Princess Buffet*

## **Infused Lemonade Station**

### **Appetizer Display**

*Choose Two (2)*

- \*Fresh Garden Vegetable Crudités with Zesty Dip
- \*Palette of International and Domestic Cheese Served with Water Crackers and Baguettes
- \*Baked Brie En Crouete
- \*Bruschetta Station
- \*Nacho Bar

## **Champagne or Sparkling Cider Toast**

### **Custom Birthday Cake**

### **Starters**

*Choose Two (2)*

#### **Baby Field Greens Salad**

Baby Field Greens with Candied Walnuts, Red Onions, Gorgonzola Cheese and Raspberry Vinaigrette

#### **Classic Caesar Salad**

Crisp Hearts of Romaine, Parmesan Cheese, Garlic Croutons and Classic Caesar Dressing

#### **Caprese Salad**

Sliced Beefsteak Tomatoes, Mozzarella Cheese, Red Onion, Fresh Basil and Balsamic Syrup

### **Entrees**

#### **Grilled Chicken Breast**

Grilled Chicken Breast with Garlic White Wine Sauce

#### **Seared Salmon Filet**

Citrus Beurre Blanc

#### **Roasted Prime Rib Carving Station**

Au Jus, Creamy Horseradish and Stone Ground Mustard  
(Chef Attendant Required @ \$100.00)

Chef's Choice of Potato, Rice or Pasta

Seasonal Fresh Vegetables

Warm Rolls and Butter

Unlimited Sodas, Gourmet Coffee, Decaffeinated Coffee, Gourmet Herbal Tea Service  
and Lemonade

**Lunch 56    Dinner 66**

*Prices are subject to change without notice. Prices do not include 21% service charge and local state sales tax*

# Three Course Plated Menu

## Infused Lemonade Station

### Appetizer Display

Choose Two (2)

\*Fresh Garden Vegetable Crudités with Zesty Dip

\*Palette of International and Domestic Cheese Served with Water Crackers and Baguettes

\*Baked Brie En Croute, \*Bruschetta Station or \*Nacho Bar

## Champagne or Sparkling Cider Toast

### Custom Birthday Cake

### Choice of Starter:

Choose One (1)

### Butternut Squash Soup

Cardamom Cream and Chive

### Butter Lettuce Wedge

Topped with Crumbled Bleu Cheese, Diced Pear and Crispy Shoestring Onions and Bleu Cheese Dressing

### Baby Field Greens Salad

Baby Field Greens with Endive, Fresh Raspberries, Roasted Pine Nuts, Goat Cheese and Raspberry Vinaigrette

### Caprese Salad

Sliced Beefsteak Tomatoes, Mozzarella Cheese, Red Onion, Fresh Basil and Balsamic Syrup

### Choice of Entrée:

Choose One (1)

### Roasted Breast of Chicken

Bone-in Breast of Chicken with a Garlic White Wine Sauce served with Roasted Red Potatoes

### Chicken Breast Florentine

Herb Roasted Chicken Breast Stuffed with Spinach and Swiss Cheese, Roasted Red Pepper Garlic Sauce  
Served with a Wild Mushroom Champagne Risotto

### Grilled Salmon Filet

Fresh Grilled Salmon Filet with Spiced Tomato Cream Relish and Garlic Orzo

### Herb Rubbed Prime Rib

Roasted Savory Prime Rib, Garlic au Jus and Creamy Horseradish with Yukon Gold Mashed Potatoes

### Flat Iron Steak

Sliced Thin and Served with Achiote Soy Sauce, Chorizo and Potato Hash

Unlimited Sodas, Gourmet Coffee, Decaffeinated Coffee, Gourmet Herbal Tea Service  
and Lemonade

Lunch 48 Dinner 52

Prices are subject to change without notice. Prices do not include 21% service charge and local state sales tax

# Reception

## **Fresh Fruit Display**

A Selection of Sliced Seasonal Fruits & Berries

6

## **Mediterranean Display**

Tabbouleh, Hummus and Baba Ghanoush, Grilled Vegetables, Greek Olives, Feta Cheese, Toasted Pita & Lavosh

8

## **Baked Brie en Croute**

Brie Wheel Baked in Flakey Pastry with Fresh Fruit and Sliced French bread Baguettes

7

## **Traditional Paella**

Sautéed Chicken, Ham and Chorizo Sausage, Vegetables and Saffron Rice Presented in Large Paella Pan

10

## **Seafood Paella**

Shrimp, Lobster, Mussels and Clams combined with Chorizo Sausage, Vegetables & Saffron Rice Served in Large Paella Pan

15

## **Italian Antipasto Platter**

Sliced Spicy Capicola, Mortadella, Genoa Salami and Prosciutto and Relishes

7

## **SEAFOOD DISPLAYS**

*Priced per piece*

### **Chilled Jumbo Shrimp**

Large Shrimp with Lemon Wedges and Cocktail Sauce

5

### **California Sushi Rolls**

California Roll, Crab, Avocado & Cucumber and Tuna Rolls with Pickled Ginger and Wasabi

5

### **Ahi Tuna Sushi Rolls**

Tuna Roll Wrapped in Seaweed & Rice with Pickled Ginger, Wasabi and Soy Sauce

5

### **Crab Cake Station**

Small Lump Crabmeat Cakes Cooked Crisp & Golden Brown to Order, Served with Spicy Remoulade

12

*Prices are subject to change without notice. Prices do not include 21% service charge and local state sales tax*

# Reception (continued)

## CARVING & ACTION STATIONS

*Each Includes Silver Dollar Rolls & Appropriate Condiments*

*\$100.00 Chef Carving Fee Required for each station*

Bourbon Glazed Ham

9

Roasted Turkey Breast

8

Salmon Wellington

10

Roasted Prime Rib

12

Prime New York Steak

14

## DESSERT STATIONS

*\$100.00 Chef Attendant Fee Required for each station*

### Cherries Jubilee

Red Cherries with Sugar and Brandy, Served Over Vanilla Ice Cream

7

### Fruit & Chocolate Fondue

Milk and Dark Chocolate Fondue with Assorted Dipping Items to Include Fresh Fruit, Rice Crispy Treats, Marshmallows, Pretzels, Freshly Baked Cookies and Brownie Bites Along with Toppings to Include Nuts, Sprinkles, Chocolate Chips and Crushed Candies

15

### Bananas Foster

Sautéed Bananas, Rum, Brown Sugar and Banana Liqueur, Served Over Vanilla Ice Cream

7

*Prices are subject to change without notice. Prices do not include 21% service charge and local state sales tax*

# *Hors d'Oeuvres*

*Prices are per piece - Minimum of 50 pieces*

## *Hot Hors d'Oeuvres:*

Teriyaki Beef Satay  
Spinach and Feta Spanikopita  
Shiitake Mushroom Wonton  
Fried Calamari Strips on Skewers  
Chicken Satay with Spicy Peanut Sauce  
Vegetable Spring Rolls with Plum Sauce  
Almond Stuffed Dates wrapped in Bacon  
Caramelized Onion and Goat Cheese Pizza  
Smoked Applewood Bacon Wrapped Scallops  
Shrimp Papagayos—Crab and Cheese Stuffed and wrapped in Bacon

5

## *Cold Canapes:*

Spicy Tuna Sushi Roll  
Tequila Marinated Shrimp  
Spicy Turkey Tortilla Wrap  
Ceviche on Fried Plantain Chip  
Prosciutto Wrapped Fresh Melon  
Smoked Salmon Wrapped Asparagus  
Mini Fruit Skewers Marinated in Muscat  
Edamame Hummus on a Crisp Wonton Chip  
Belgian Endive with Boursin and Gorgonzola Cheese  
Herb Dusted Goat Cheese Medallion on Toasted French Bread

5

*Prices are subject to change without notice. Prices do not include 21% service charge and local state sales tax*

# Beverages

## HOSTED & CASH BANQUET BARS

Prices are per drink

<b>Call Brands</b>	<b>Host 7</b>	<b>Cash 7.50</b>
Smirnoff Vodka, Beefeater Gin, Bacardi Select Rum, Jose Cuervo Gold Tequila, Jim Beam Bourbon, Grant's Scotch, Seagram's 7 Whiskey, E&J Gallo Brandy		
<b>Premium Brands</b>	<b>Host 8</b>	<b>Cash 8.50</b>
Absolut Vodka, Tanqueray Gin, Bacardi Silver Rum, Sauza Hornitos Tequila, Jack Daniels Bourbon, Johnny Walker Red Scotch, Seagram's VO Whiskey, Courvoisier VS Cognac		
<b>Super Premium</b>	<b>Host 10</b>	<b>Cash 10.50</b>
Grey Goose Vodka, Bombay Sapphire Gin, Mount Gay Eclipse Rum, Patron Silver Tequila, Maker's Mark Bourbon, Johnny Walker Black Scotch, Crown Royal Whiskey, Hennessy VS Cognac		
<b>Cordials</b>	<b>Host 9</b>	<b>Cash 9.50</b>
Amaretto Disaronna, Baileys Irish Cream, Grand Marnier and Kahlua		
<b>Wine</b>	<b>Host 6</b>	<b>Cash 7</b>
Salmon Creek White Zinfandel, Chardonnay, Cabernet Sauvignon and Merlot		
<b>Domestic Beer</b>	<b>Host 5</b>	<b>Cash 5.50</b>
Budweiser and Budweiser Light, Coors Light		
<b>Imported Beer</b>	<b>Host 6</b>	<b>Cash 6.50</b>
Corona and Heineken		
<b>Non-Alcoholic Beer</b>	<b>Host 4</b>	<b>Cash 5</b>
St. Pauli Girl		
<b>Soft Drinks ~ Mineral Water ~ Juice</b>	<b>Host 3</b>	<b>Cash 4</b>

## BAR PACKAGES

\$100.00 per bar bartender fee will apply for all bars  
(Recommended 1 bartender per 100 guests)

### HOSTED PER PERSON PER HOUR

	<u>Call Bar</u>	<u>Premium Bar</u>	<u>Super Premium</u>	<u>Beer &amp; Wine</u>
First Hour	15	17	19	12
Second Hour	10	12	14	8
Each Additional Hour	6	8	10	5

## SPECIALITY DRINKS

### Martini Bar

11 per Call Brand drink

13 per Premium Brand drink

15 per Super Premium Brand drink

### Bubble Bar

*Champagne, Champagne Cocktails, Bellini and Mimosa*

9 per drink

### Non Alcoholic Drinks

*Lemonade, Pink Lemonade, Fruit Punch, Infused Waters*

45 per gallon

Prices are subject to change without notice. Prices do not include 21% service charge and local state sales tax

# 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
Domaine Ste. Michelle Washington	28
Domaine Chandon Brut Classic California	42

## **SWEET WHITE / BLUSH WINES**

Beringer White Zinfandel California	22
Kendall-Jackson Riesling California	26

## **DRY LIGHT INTENSITY WHITE WINES**

Beringer Pinot Grigio California	24
Brancott Sauvignon Blanc New Zealand	30

## **DRY MEDIUM INTENSITY WHITE WINES**

Mirassou Chardonnay Central Coast California	26
Robert Mondavi Chardonnay Napa Valley California	30
Kendall-Jackson Chardonnay California	32
Canyon Road Chardonnay California	22

## **DRY MEDIUM INTENSITY RED WINES**

Blackstone Merlot California	28
Mark West Pinot Noir California	32
Canyon Road Pinot Noir California	22
Kendall-Jackson Merlot California	34
Canyon Road Merlot California	22
Louis Martini Cabernet Sauvignon Sonoma California	32
Canyon Road Cabernet Sauvignon California	22
Mirassou Cabernet Sauvignon Central Coast California	28

## **DRY FULL INTENSITY RED WINES**

Jacobs Creek Shiraz Australia	38
Raven's Wood Zinfandel California	40

*Prices are subject to change without notice. Prices do not include 21% service charge and local state sales tax*