



**Sheraton**<sup>®</sup>  
PASADENA HOTEL

## Breakfast Buffet

Fluffy scrambled eggs  
Sausage links  
Applewood-smoked bacon  
Breakfast potatoes with bell peppers and caramelized onions  
Assorted fresh-baked muffins and Danish  
Fresh sliced seasonal fruit  
Chilled orange and cranberry juice  
Freshly-brewed Starbucks<sup>®</sup> premium and decaffeinated coffee  
Assorted Tazo<sup>®</sup> teas  
26.00

### ***Enhancements***

*Enhancements are available for purchase only in conjunction with a Hot Breakfast buffet.*

Organic oatmeal with raisins and brown sugar 4.00  
Belgian waffles with hot maple syrup, warm strawberry compote and whipped cream 5.00  
French toast with powdered and hot maple syrup 4.00  
Cheese blintzes with powdered sugar and warm blueberry compote 4.00  
Frittata with red peppers, zucchini, onions, mushrooms and provolone cheese 5.00  
Breakfast burrito with chorizo, bell peppers and cheddar 6.00  
Croissant sandwich with eggs, ham and cheddar 6.00  
Assorted cereals with 2% and skim milk 3.00  
Bagel with assorted cream cheese spreads 4.00  
Smoked salmon platter 7.00  
Assorted yogurt parfait 6.00  
Chicken sausage patties 3.00

All Terms Apply for Breakfast, Lunch and Dinner

Minimum of 25 guests required. Prices are per person. All meals are designed for a maximum of 90 minute service. For groups less than 25 guests, \$175 surcharge will be added.

A gratuity of 16.8% of the total food and beverage revenue will be added, which will be provided to wait staff employee, service employees and/or service bartenders

An administrative fee of 4.2% of the total Food and Beverage revenue and applicable taxes will be added. This administrative fee is retained by the Hotel and is not a tip, gratuity or service charge for any employee and is not the property of the employee(s) providing service to you.

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## Continental Buffet

Assorted fresh-baked muffins  
Assorted fresh-baked Danish  
Breakfast breads  
Fresh sliced seasonal fruit  
Chilled orange and cranberry juice  
Freshly-brewed Starbucks® premium and decaffeinated coffee  
Assorted Tazo® teas  
20.00

### ***Enhancements***

*Enhancements are available for purchase only in conjunction with a Hot or Continental Breakfast buffet.*

Assorted cereals with 2% and skim milk 4.00  
Smoked salmon platter 7.00  
Assorted yogurt parfait 6.00  
Bagel with assorted cream cheese spreads 3.00

### ***A La Carte Breakfast Items***

Bagels and assorted cheese spreads 32.00 per dozen  
Assorted individual fruit yogurt 4.00 each  
Croissants, muffins and Danish 35.00 per dozen  
Assorted doughnuts 28.00 per dozen  
Whole fresh fruit 2.50 each  
Freshly-brewed Starbucks premium and decaffeinated coffee 62.00 per gallon / 31.00 per half gallon  
Premium selection of Tazo assorted teas 62.00 per gallon  
Individual milk 4.00 each  
Chilled apple, orange, or cranberry juice 50.00 per gallon  
Individual bottled fruit juices 6.00 each  
Bottled, Still, or Sparkling Water 5.50  
Starbucks bottled Frappuccino drinks 6.00 each



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## Plated Breakfast

All plated breakfast items include a basket of pastries, Orange Juice and Freshly Brewed Starbucks Coffee and Tazo Teas.

### ***French Toast***

Thick cut brioche French toast with powdered sugar, warm maple syrup 18.00

### ***Spinach Croissant Sandwich***

Fluffy scrambled eggs, sautéed spinach and feta cheese on a jumbo croissant, with bell peppers and caramelized onions and grilled tomato 23.00

### ***Traditional***

Fluffy scrambled eggs, choice of applewood-smoked bacon or link sausage, croissant, breakfast potatoes with bell peppers and caramelized onions and grilled tomato 22.00

### ***Breakfast Burrito***

Fluffy scrambled eggs, chorizo, bell peppers and cheddar wrapped in a warm flour tortilla, breakfast potatoes with bell peppers and caramelized onions, refried beans with cotija cheese and grilled tomato 24.00

### ***Eggs Benedict***

Poached egg, seared Canadian bacon and Hollandaise sauce on a toasted English muffin, breakfast potatoes with bell peppers and caramelized onions and grilled tomato 25.00

### ***Steak and Eggs***

Grilled New York strip steak, fluffy scrambled eggs, croissants, breakfast potatoes with bell peppers and caramelized onions, side of Hollandaise sauce and grilled tomato 28.00



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## Lunch Buffets

### ***Mexican Fiesta***

Achiote-rubbed carne asada  
Chicken mole  
Cheese enchilada  
Mexican rice  
Braised pinto beans Seasonal mixed vegetables  
Caesar salad  
Jicama salad with valencia oranges  
Fresh sliced seasonal fruit  
Warm corn and flour tortillas  
Churros with honey  
41.00

### ***Deli Board***

Roast beef  
Ham  
Turkey  
Swiss Cheddar Provolone  
Potato salad  
Pasta salad  
Housemade kettle chips  
Cole slaw  
Fresh sliced seasonal fruit  
Green salad with assorted dressings  
Lettuce, tomato, onion and pickle  
Assorted sliced breads  
Fresh-baked cookies and brownies  
38.00

### ***Mediterranean***

Grilled citrus marinated chicken  
Peppered flatiron steak  
Balsamic-glazed Portobello mushroom  
Mediterranean olive and feta cheese salad  
Romaine salad with herb vinaigrette dressing  
Grilled vegetable platter  
Fresh sliced seasonal fruit  
Hummus  
Tabouleh  
Pita bread  
Baklava  
43.00

### ***BBQ in the Park***

BBQ pulled pork  
Roasted chicken with pan gravy  
BBQ beef brisket  
Herb-roasted potatoes  
Corn on the cob  
Honey-baked beans  
Sautéed spinach  
Cornbread  
Fresh sliced seasonal fruit  
Potato salad  
Macaroni salad  
Cole slaw  
Green salad with assorted dressings  
Peach cobbler  
45.00



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## Plated Lunch

All plated lunches come with a salad, dessert, rolls, butter, coffee and iced tea.

### ***Select an Entree***

#### ***Teriyaki Mahi Mahi***

Served with jasmine rice and roasted pineapple-mango salsa and bok choi 37.00

#### **Herb-seared Salmon**

Served with meyer lemon risotto primavera, yellow pepper sauce and seasonal vegetables 35.00

#### **Chicken Marsala**

Chicken breast with rice pilaf, mushroom ragout and seasonal vegetables. 34.00

#### **Stuffed Chicken Breast**

Stuffed with spinach and herb spread and topped with cabernet reduction, accompanied by rice pilaf and seasonal vegetables  
36.00

#### **Braised Beef Shortribs**

Topped with pan sauce, roasted garlic and parmesan polenta and seasonal vegetables 37.00

#### **Flatiron Steak**

Herb-marinated, grilled and served with horseradish mashed potatoes and seasonal vegetables 40.00

### ***Select a Salad***

#### **Green**

Mixed greens, cucumber, tomato, carrots and choice of dressing

#### **Caesar**

Romaine lettuce, parmesan cheese, herb croutons and Caesar dressing

#### **Wedge**

Iceberg lettuce, Maytag blue cheese, bacon crumbles, roma tomato, and blue cheese dressing

### ***Select a Dessert***

#### **Tiramisu**

Mascarpone mousse, amaretto-soaked lady fingers, espresso coffee cake

#### **Fruit Tart**

Seasonal fresh fruit on vanilla-almond shortbread with crème anglaise

#### **Chocolate Cake**

Chocolate sponge cake topped with chocolate glaze

#### **Carrot Cake**

Moist carrot cake topped with sweet cream cheese frosting

#### **Cheesecake**

Rich cheesecake on graham cracker crust with strawberry purée



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## Plated Lunch: Vegetarian Options

Priced at primary entrée

### **Pasta Primavera**

Served with penne pasta in pesto cream sauce, sun-dried tomato and julienne vegetables

### **Vegetable Napoleon**

Served with a roasted portobello mushroom, bell pepper, zucchini, yellow squash and eggplant with a side of herb roasted potato on a bed of marinara sauce

### **Sundried Tomato Ravioli**

Served with julienne vegetables

## Grab & Go

All boxed lunches include whole fruit, kettle chips and fresh baked cookies

### **Turkey sandwich**

Served with Avocado, Lettuce and Tomato on a Croissant 27.00

### **Grilled Chicken Sandwich**

Served with tomato, mozzarella, creamy basil pesto on panini grilled ciabatta bread 31.00

### **Vegetarian Wrap**

Served with bousin cheese, roma tomatoes, romaine lettuce tossed in creamy parmesan dressing in a sundried tomato tortilla with roasted pepper aioli 27.00

*Add chicken 3.00*

### **Roast Beef Sandwich**

Served on a French Roll with swiss cheese 32.00



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## Dinner Buffets

### *Tuscan*

Chicken marsala  
Chiante-braised shortribs,  
Fillet of sole piccata Pasta primavera  
Wild mushroom risotto  
Zucchini Provençal, Garlic bread  
Tomato cucumber panzanella salad  
Mushroom salad with canellini beans  
Italian cous cous  
Fresh sliced seasonal fruit  
Green salad with assorted dressing  
Caesar salad  
Frangelico mousse, Tiramisu

59.00

### *Asian*

Stir-fried beef tenderloin and broccoli with garlic and oyster sauce  
Miso-marinated sea bass with lemongrass-scallion sauce  
Hoisin BBQ chicken breast, Steamed dim sum,  
Cantonese fried rice  
Black bean sautéed vegetables  
Sesame chicken, shiitake mushrooms and buckwheat noodle salad  
Spicy Korean cucumber salad  
Asian greens with shaved vegetables and rice wine vinaigrette  
Asian-inspired miniature desserts

68.00

### *Supreme*

Herb-crustéd sliced prime rib with  
horseradish cream sauce  
Seared chicken breast with natural jus  
Chilean sea bass with lemongrass emulsion  
Black truffle goat cheese whipped potatoes  
Brown rice pilaf with dried cherries and apricots  
Haricot vert almandine  
Young squash and baby carrots  
Little gem wedge salad with roquefort cheese  
dressing  
Baby spinach and frisee salad with champignon  
mushrooms, bacon and honey-poppyséed  
dressing  
Local baby greens with carrots, cucumber,  
grape tomatoes and champagne vinaigrette  
Hazelnut praline, strawberry mousse and  
chocolate petit fours  
Chantilly Napoleon Mango Delight  
Asian greens with shaved vegetables and rice  
wine vinaigrette  
Asian-inspired miniature desserts

72.00



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## *Plated Dinner*

All plated dinners come with choice of salad, dessert, rolls, butter, coffee and iced tea.

### ***Select an entree***

#### **Salmon Piccata**

Served with cous cous, seasonal vegetables and lemon caper sauce 46.00

#### **Chilean Sea Bass**

With rice pilaf, seasonal vegetables and yellow pepper coulis *Market Price*

#### **Chicken Chardonnay**

Half chicken with herb-roasted potatoes, seasonal vegetables and white wine sauce 45.00

#### **New York Steak**

With garlic mashed potatoes, seasonal vegetables and cabernet reduction 49.00

#### **Filet Mignon**

With roasted fingerling potatoes, seasonal vegetables and bordelaise sauce 52.00

#### **Vegetable Napoleon**

Roasted portobello mushroom, bell pepper, zucchini, yellow squash and eggplant with a side of herb roasted potato on a bed of marinara sauce

### ***Select a salad***

#### **Blue Cheese Endive**

Mixed greens, candied walnuts, blue cheese crumbles and champagne vinaigrette on endive spears

#### **Green**

Mixed greens, cucumber, tomato, carrots and choice of dressing

#### **Caesar**

Romaine lettuce, parmesan cheese, herb croutons and Caesar dressing

#### **Wedge**

Iceberg lettuce, Maytag blue cheese, bacon crumbles, roma tomato and blue cheese dressing

#### **Caprese**

Fresh mozzarella, roma tomato, fresh basil, balsamic reduction, fresh cracked pepper and kosher salt

#### **Beet and Goat Cheese**

Roasted beets, creamy goat cheese, spinach and balsamic vinaigrette





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## *Plated Dinner (Continued)*

All plated dinners come with choice of salad, dessert, rolls, butter, coffee and iced tea.

### ***Select a dessert***

#### **Tiramisu**

Mascarpone mousse, amaretto-soaked lady fingers, espresso coffee cake

#### **Fruit Tart**

Seasonal fresh fruit on vanilla-almond shortbread with crème anglaise

#### **Chocolate Cake**

Chocolate sponge cake topped with chocolate glaze

#### **Carrot Cake**

Moist carrot cake topped with sweet cream cheese frosting

#### **Cheesecake**

Rich cheesecake on graham cracker crust with strawberry purée

### ***Duets***

#### **Southern Duet**

Fried catfish and chicken, collard greens and mashed potatoes with pan gravy 54.00

#### **Filet and Garlic-butter Prawns**

With herb roasted potatoes and seasonal vegetables 65.00

#### **New York and Chicken Marsala**

With garlic mashed potatoes and seasonal vegetables 61.00



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## Let's Take a Break

### *Nacho Bar*

Tortilla chips, Nacho cheese, Black beans  
Guacamole, Pico de gallo, Sour cream, Jalapeños  
18.00

### *Naturally*

Assorted yogurt parfait, Fruit kabobs, Granolatinis  
Mixed nuts  
20.00

### *East Meets West*

Assorted mochi  
Assorted sushi (four pieces), Rice cracker mix  
Fortune cookies, Iced green tea  
26.00

### *Chocoholic's dream*

Triple chocolate brownies, assorted chocolate bars  
Chocolate chip cookies  
White chocolate macadamia nut cookies  
Chocolate scones  
Cold milk  
14.00

### *7th Inning stretch*

Peanuts, Popcorn, Crackerjacks  
Soft pretzels with mustard  
Potato chips, Mini corndogs  
19.00

### *A La Carte Break Items*

Brownies and blondies 35.00 per dozen  
Fresh baked cookies 35.00 per dozen  
Jumbo soft pretzels with mustard 5.00 each  
Chips and salsa 6.00 per person  
Assorted individual yogurt 4.00 each  
Whole fresh fruit 2.50 each  
Granola bars 4.00 each  
Protein bars 6.00 each  
Candy bars 3.00 each  
Mixed nuts 28.00 per pound  
Individual Kettle chips bags 4.00 each  
Individual Popcorn 4.00 each  
Ice cream bars 6.00 each

Freshly-brewed Starbucks® premium and decaffeinated  
coffee 62.00 per gallon / 31.00 per half gallon  
Iced tea 58.00 per gallon  
Tazo® assorted tea 62.00 per gallon  
Individual milk 4.00 each  
Apple, orange or cranberry juice 50.00 per gallon  
Naked bottled fruit juices 6.00 each  
Starbucks bottled Frappuccino drinks 6.00 each  
Red Bull Energy Drink 6.00 each  
Sugar Free Red Bull Energy Drink 6.00 each  
Bottled, Still, or Sparkling Water 5.50  
Assorted Soft Drink 4.00 each

Minimum of 10 guests required. Prices are per person. All breaks are designed for 1 hour maximum consumption. A gratuity of 16.8% of the total food and beverage revenue will be added, which will be provided to wait staff employee, service employees and/or service bartenders. An administrative fee of 4.2% of the total Food and Beverage revenue and applicable taxes will be added. This administrative fee is retained by the Hotel and is not a tip, gratuity or service charge for any employee and is not the property of the employee(s) providing service to you. Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.

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# Receptions

## **Hot Stations**

*Chef Attendant Fee of \$150 required for select Hot Stations.*

Turkey breast (serves 25)	175.00
Prime rib (serves 40)	380.00
Pork loin (serves 25)	200.00
Whole steamship (serves 100)	700.00
Pasta station with 3 assorted pastas and sauces	18.00 per person
Add Chicken-	5.00
Add Shrimp-	7.00
Fajita Station with chicken and beef	24.00 per person

## **Cold Displays**

Artisan cheese display (serves 50)	325.00
Sliced seasonal fruit (serves 50)	275.00
Vegetable crudité (serves 50)	225.00
Antipasto salad (serves 50)	350.00
Assorted sushi (100 pieces)	500.00
Iced seafood bar with shrimp, crab claws and oysters (100 pieces)	600.00

## **A La Carte reception Items**

*Priced per piece*

Chicken satay in teriyaki sauce	5.00	Caprese skewer with mozzarella and cherry tomato	4.00
Beef satay in Thai peanut sauce	5.00	Seared ahi tuna with wasabi aioli on crispy wonton	6.00
Petite crab cakes	5.00	Goat cheese crostini with sundried tomato and pesto	4.00
Vegetable spring rolls	4.00	Feta and kalamata olive-stuffed cucumber	4.00
Spanakopita	4.00	Prosciutto-wrapped melon	5.00
Petite lamb chop with mint aioli	6.00	Artichoke Cups	5.00
Jumbo coconut shrimp skewers with mango chutney	6.00	Shrimp Platain	7.00
Pancetta-wrapped scallops	6.00	Brie Tartlet	5.00
Parmesan-crusted chicken breast with marinara sauce	5.00	Petite Beef Wellington	6.00
Chicken wings in teriyaki, honey mustard, or buffalo sauce	5.00	Bruschetta	5.00
Smoked salmon pinwheel on cucumber rounds	6.00	Warm Chicken Tortilla Shooters	7.00

Minimum of two selections for 90 minutes of service. Chef Attendant Fee of \$150 required for all Hot Stations. A la carte items priced per piece.

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# Beverage Service

*Bar service can be arranged on a non-hosted or hosted basis.  
A bartender fee of \$150++ per bar will be charged if bar revenue does not meet or exceed \$500 per bar.*

	<b>Consumption Host Bar</b>	<b>Non-Host Bar</b>
<b>Super Wells</b>	\$8	\$9
<b>Premium</b>	\$10	\$11
<b>Luxury</b>	\$12	\$13
<b>House Wine</b>	\$8	\$9
<b>Domestic Beer</b>	\$6	\$7
<b>Imported Beer</b>	\$7	\$8
<b>Soft Drinks</b>	\$3	\$4
<b>Bottled Water</b>	\$4	\$5

## **Hosted Bar Per Hour**

Super Well Spirits, Imported/Domestic Beer and Soft Drinks  
\$18++ per person for one hour

Premium Spirits, Imported/Domestic Beer and Soft Drinks  
\$23++ per person for one hour

Luxury Spirits, Imported/Domestic Beer and Soft Drinks  
\$28++ per person for one hour

Additional Hours: \$10 ++ per hour

Hosted bar prices are subject to a service charge and applicable sales tax.

## **Brands**

**Well**  
Smirnoff  
Beefeaters  
Jim Beam  
Baccardi Light  
Sauza Tequila  
Seagram's 7

**Premium**  
Absolute  
Tanqueray  
Seagram's VO  
Jack Daniels

**Luxury**  
Grey Goose  
Bombay Sapphire  
Glenfiddich  
Captain Morgan  
Crown Royal  
Belvedere  
Don Julio Silver  
Patron Tequila  
Grand Marnier

**Domestic Beer**  
Budweiser  
Budlight  
Coors Light  
Miller Light  
Miller Genuine Draft

**Imported Beer**  
Heineken  
Heineken Light  
Corona  
Corona Light

**Soft Drinks**  
Coke  
Diet Coke  
Sprite  
Coke Zero  
Seagram's Ginger Ale



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## Meeting Packages

### Executive

#### Breakfast Buffet

Scrambled eggs  
Applewood-smoked bacon, Sausage links  
Breakfast potatoes with bell peppers and  
caramelized onions  
Assorted muffins and Danish  
Fresh sliced fruit  
Orange and cranberry juice  
Starbucks® regular and decaf coffee  
Tazo® tea

#### Trail Mix Bar

Create your own mix using:  
Granola  
Assorted dried fruit, Assorted nuts, Carob chips  
Starbucks regular and decaf coffee  
Tazo tea

#### Lunch

Green salad with choice of dressing  
Rolls and butter  
Choice of one:  
Chicken Marsala with rice pilaf and fresh vegetables  
Filet of salmon with lemon-caper sauce,  
roasted potato and fresh vegetables  
Penne pasta with pesto sauce and sun-dried tomato  
Tiramisu

#### Afternoon Break

Fresh baked cookies, brownies and blondies  
Starbucks regular and decaf coffee  
Tazo tea  
69.00

### Express

#### Eye-opener

Assorted muffins and Danish  
Starbucks regular and decaf coffee  
Tazo tea

#### Lunch

Green salad with choice of dressing  
Rolls and butter  
Choice of one:  
Chicken marsala with rice pilaf and fresh vegetables  
Filet of salmon with lemon-caper sauce,  
roasted potato and fresh vegetables  
Penne pasta with pesto sauce and sun-dried tomato  
Tiramisu

#### Afternoon Break

Fresh baked cookies, brownies and blondies  
Starbucks regular and decaf coffee  
Tazo tea  
47.00

Minimum of 25 guests required. Prices are per person. All meals are designed for a maximum of 90 minute service. All breaks are designed for a maximum of 30 minute service.

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