



Sheraton®
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® premium and decaffeinated coffee
Assorted Tazo® 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 sugar 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
Warm corn and flour tortillas
Churros with honey
39.00

Deli Board

Roast beef
Ham
Turkey
Swiss, Cheddar, Provolone
Potato salad
House-made kettle chips
Cole slaw
Fresh sliced seasonal fruit
Lettuce, tomato, onion and pickle
Assorted sliced breads
Fresh-baked cookies and brownies
37.00

Mediterranean

Grilled citrus marinated chicken
Peppered flatiron steak
Mediterranean olive and feta cheese salad
Chilled vegetable platter (yellow squash,
Zucchini, red peppers, Portobello mushroom)
Fresh sliced seasonal fruit
Hummus
Tabouleh
Pita bread
Baklava
41.00

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
Cornbread
Potato salad
Macaroni salad
Cole slaw
Peach cobbler
43.00



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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 sundired 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
Fillet of sole piccata
Pasta primavera
Wild mushroom risotto
Zucchini Provençal, Garlic bread
Tomato cucumber panzanella salad
Mushroom salad with cannellini beans
Italian cous cous
Caesar salad
Frangelico mousse, Tiramisu
49.00

Asian

Stir-fried beef tenderloin and broccoli with garlic and oyster sauce
Miso-marinated sea bass with lemongrass-scallion sauce
Hoisin BBQ chicken breast
Cantonese fried rice
Steamed White Rice
Black bean sautéed vegetables
Sesame chicken, shiitake mushrooms and buckwheat noodle salad
Spicy Korean cucumber salad
Asian-inspired miniature desserts
56.00

Supreme

Herb-crusted 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
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-poppyseed dressing
Strawberry mousse and chocolate petit fours
Chantilly Napoleon Mango Delight
65.00



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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 44.00

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 51.00

Filet and Garlic-butter Prawns

With herb roasted potatoes and seasonal vegetables 63.00

New York and Chicken Marsala

With garlic mashed potatoes and seasonal vegetables 57.00



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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

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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 30)	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)	350.00
Sliced seasonal fruit (serves 50)	300.00
Vegetable crudité (serves 50)	250.00
Antipasto Tray (serves 50)	350.00
Assorted sushi (100 pieces)	600.00
Iced seafood bar with shrimp, crab claws and oysters (100 pieces)	600.00

A La Carte reception Items

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

	Consumption Host Bar	Non-Host Bar
Super Wells	\$8	\$9
Premium	\$10	\$11
Luxury	\$12	\$13
House Wine	\$8	\$9
Domestic Beer	\$6	\$7
Imported Beer	\$7	\$8
Soft Drinks	\$3	\$4
Bottled Water	\$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	Luxury	Domestic Beer	Soft Drinks
Smirnoff	Grey Goose	Budweiser	Coke
Beefeaters	Bombay Sapphire	Budlight	Diet Coke
Jim Beam	Glenfiddich	Coors Light	Sprite
Baccardi Light	Captain Morgan	Miller Light	Coke Zero
Sauza Tequila	Crown Royal	Miller Genuine Draft	Seagram's Ginger Ale
Seagram's 7	Belvedere		
	Don Julio Silver	Imported Beer	
Premium	Patron Tequila	Heineken	
Absolute	Grand Marnier	Heineken Light	
Tanqueray		Corona	
Seagram's VO		Corona Light	
Jack Daniels			



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Meeting Packages

Executive Meeting Package

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 Meeting Package

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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