



Sheraton[®]

PASADENA HOTEL

SHERATON PASADENA HOTEL

303 Cordova St., Pasadena, CA 91101 . Phone: (626) 449-4000



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

27.00

Enhancements

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

Organic oatmeal with raisins and brown sugar 4.50

Belgian waffles with hot maple syrup, warm strawberry compote and whipped cream 5.00

French toast with powdered and hot maple syrup 4.50

Cheese blintzes with powdered sugar and warm blueberry compote 4.50

Frittata with red peppers, zucchini, onions, mushrooms and provolone cheese 5.50

Breakfast burrito with chorizo, bell peppers and cheddar 6.50

Croissant sandwich with eggs, ham and cheddar 6.50

Assorted cereals with 2% and skim milk 3.50

Bagel with assorted cream cheese spreads 4.00

Smoked salmon platter 7.50

Assorted yogurt parfait 6.50

Chicken sausage patties 3.50

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 5.2% 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

21.00

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 7.50

Assorted yogurt parfait 6.50

Bagel with assorted cream cheese spreads 3.00

A La Carte Breakfast Items

Bagels and assorted cheese spreads 36.00 per dozen

Assorted individual fruit yogurt 4.00 each

Croissants, muffins and Danish 36.00 per dozen

Assorted doughnuts 28.00 per dozen

Whole fresh fruit 2.50 each

Freshly-brewed Starbucks premium and decaffeinated coffee 64.00 per gallon / 32.00 per half gallon

Premium selection of Tazo assorted teas 64.00 per gallon

Individual milk 4.00 each

Chilled apple, orange, or cranberry juice 51.00 per gallon

Individual bottled fruit juices 6.00 each

Bottled, Still, or Sparkling Water 5.50

Starbucks bottled Frappuccino drinks 6.00 each



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 19.00

Spinach Croissant Sandwich

Fluffy scrambled eggs, sautéed spinach and feta cheese on a jumbo croissant, with bell peppers and caramelized onions and grilled tomato 24.00

Traditional

Fluffy scrambled eggs, choice of applewood-smoked bacon or link sausage, croissant, breakfast potatoes with bell peppers and caramelized onions and grilled tomato 23.00

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 24.50

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 26.00

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 29.00



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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
- 41.00

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
- 42.00

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
- 38.00

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
- 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 38.00

Herb-seared Salmon

Served with meyer lemon risotto primavera, yellow pepper sauce and seasonal vegetables 36.00

Chicken Marsala

Chicken breast with rice pilaf, mushroom ragout and seasonal vegetables. 36.00

Stuffed Chicken Breast

Stuffed with spinach and herb spread and topped with cabernet reduction, accompanied by rice pilaf and seasonal vegetables 37.00

Braised Beef Shortribs

Topped with pan sauce, roasted garlic and parmesan polenta and seasonal vegetables 39.00

Flatiron Steak

Herb-marinated, grilled and served with horseradish mashed potatoes and seasonal vegetables 41.00

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



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 28.00

Grilled Chicken Sandwich

Served with tomato, mozzarella, creamy basil pesto on panini grilled ciabatta bread 32.00

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



Dinner Buffets

Tuscan

Chicken marsala
 Fillet of sole piccata
 Pasta primavera
 Wild mushroom risotto
 Zucchini Provencal, Garlic bread
 Tomato cucumber panzanella salad
 Mushroom salad with cannellini beans
 Italian cous cous
 Caesar salad
 Frangelico mousse, Tiramisu
 51.00

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-poppysseed dressing
 Strawberry mousse and chocolate petit fours
 Chantilly Napoleon Mango Delight
 66.00

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
 57.00



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 47.00

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 51.00

Filet Mignon

With roasted fingerling potatoes, seasonal vegetables and bordelaise sauce 54.00

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



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 53.00

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



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 20.50

East Meets West

Assorted mochi
Assorted sushi (four pieces) Rice cracker mix
Fortune cookies Iced green tea
26.50

Chocoholic's dream

Triple chocolate brownies assorted chocolate bars
Chocolate chip cookies
White chocolate macadamia nut cookies Chocolate
scones
Cold milk
14.50

7th Inning stretch

Peanuts Popcorn crackerjacks
Soft pretzels with mustard Potato chips
Mini corndogs
19.50

A La Carte Break Items

Brownies and blondies 36.00 per dozen
Fresh baked cookies 36.00 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 64.00 per gallon / 32.00 per half gallon
Iced tea 59.00 per gallon
Tazo® assorted tea 64.00 per gallon
Individual milk 4.00 each
Apple, orange or cranberry juice 51.00 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.

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Receptions

Hot Stations

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

- Turkey breast (serves 25) 179.00
- Prime rib (serves 30) 389.00
- Pork loin (serves 25) 206.00
- Whole steamship (serves 100) 725.00
- Pasta station with 3 assorted pastas and sauces 21.00 per person
- Add Chicken- 5.00
- Add Shrimp- 7.00
- Fajita Station with chicken and beef 25.00 per person

Cold Displays

- Artisan cheese display (serves 50) 360.00
- Sliced seasonal fruit (serves 50) 310.00
- Vegetable crudité (serves 50) 260.00
- Antipasto Tray (serves 50) 360.00
- Assorted sushi (100 pieces) 620.00
- Iced seafood bar with shrimp, crab claws and oysters (100 pieces) 620.00

A La Carte reception Items

- | | |
|---|--|
| Chicken satay in teriyaki sauce 5.25 | Smoked salmon pinwheel on cucumber rounds 6.25 |
| Beef satay in Thai peanut sauce 5.25 | Caprese skewer with mozzarella and cherry tomato 4.25 |
| Petite crab cakes 5.25 | Seared ahi tuna with wasabi aioli on crispy wonton 6.25 |
| Vegetable spring rolls 4.25 | Goat cheese crostini with sundried tomato and pesto 4.25 |
| Spanakopita 4.25 | Feta and kalamata olive-stuffed cucumber 4.25 |
| Petite lamb chop with mint aioli 6.25 | Prosciutto-wrapped melon 5.25 |
| Jumbo coconut shrimp skewers with mango chutney 6.25 | Artichoke Cups 4.25 |
| Pancetta-wrapped scallops 6.25 | Shrimp Platain 7.25 |
| Parmesan-crusted chicken breast with marinara sauce 5.25 | Brie Tartlet 5.25 |
| Chicken wings in teriyaki, honey mustard, or buffalo sauce 5.25 | Petite Beef Wellington 6.25 |
| | Warm Chicken Tortilla Shooters 7.25 |

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
Well	\$8.50	\$9.50
Premium	\$10.50	\$11.50
Luxury	\$12.50	\$13.50
House Wine	\$8.50	\$9.50
Domestic Beer	\$6.50	\$7.50
Imported Beer	\$7.50	\$8.50
Bottled Water	\$4.50	\$5.50

Hosted Bar Per Hour

Super Well Spirits, Imported/Domestic Beer and Soft Drinks

\$19++ per person for one hour

Premium Spirits, Imported/Domestic Beer and Soft Drinks

\$24 ++ per person for one hour

Luxury Spirits, Imported/Domestic Beer and Soft Drinks

\$29 ++ 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
Bacardi 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			



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

71.00

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

49.00

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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