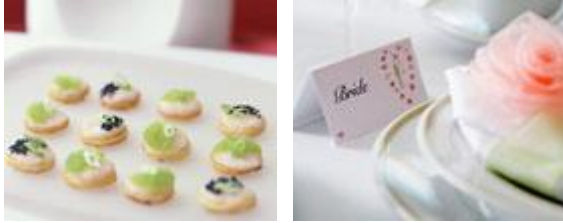




## Weddings at the Sheraton Pasadena

Whether your vision is an outdoor ceremony under a romantic canopy or an intimate reception in our charming rustic ballroom, the Sheraton Pasadena is an ideal location for your wedding.

Your dedicated Catering Manager will assist you with planning your dream wedding every step of the way. Choose from one of our special wedding dinner menus, which include a toast glass of champagne for each guest to celebrate the newlyweds. Customize your ideal wedding cake with the aid of the experienced bakers at Lark Pasadena Cake Shop. Let us take care of the overnight accommodation for your guests while you rest easy – and well – knowing that a complimentary room with a chilled bottle of Champagne is awaiting you and your groom at the end of a perfect night.



## Hors D'Oeuvre

*All hors d'oeuvres are priced per 50 pieces and suitable for tray passing*

Smoked salmon pinwheel on cucumber rounds	300
Caprese skewer with mozzarella and cherry tomato	200
Seared ahi tuna with wasabi aioli on crispy wonton	300
Goat cheese crostini with sundried tomato and pesto	200
Chicken satay in teriyaki sauce	250
Beef satay in Thai peanut sauce	250
Petite crab cakes	250
Jumbo coconut shrimp skewers with mango chutney	300
Prosciutto-wrapped melon	250
Vegetable spring rolls	200



## Plated Wedding Menus

All plated menus include a toast glass of champagne for each guest, freshly brewed Starbucks® regular and decaffeinated coffee and select hot Tazo® teas

### Starters

Caesar salad with shaved parmesan and garlic herb croutons

Pacific coast field greens with Maytag blue cheese and candied pecans

Ensalada Caprese with fresh mozzarella

Spinach salad with roasted beets, creamy goat cheese and balsamic vinaigrette

### Entrees

Napa valley chicken with sundried tomatoes and chardonnay cream 57

Tournedos of beef with a cabernet reduction and shiitake mushrooms 59

King salmon fillet with herbed lemon beurre blanc 60

New York steak with wild mushrooms 63

### Dessert

Custom wedding cake from Lark Cake Shop

### Enhancements

Mediterranean platter: chilled vegetables, hummus, tabbouleh, pita bread 7

Sweet table: fresh baked cookies, blondies and brownies 5

Cheers: add a bottle of white and a bottle of red wine to each table 45 (per table)

### Vegetarian Entrée Options

Vegetable Napoleon. Served with a roasted portobello mushroom, bell pepper, zucchini, yellow squash and eggplant

Sundried tomato ravioli, served with julienne vegetables

### Duet Entrée

Select two:

Petit filet with Cabernet Butter

Salmon filet with Chardonnay and dill cream

Sea bass with chive sabayon

Scampi style prawns

Chicken piccata

New York steak with wild mushrooms

Napa Valley chicken with sundried tomatoes

*Chicken duet* 74

*Beef duet* 79



## Wedding Dinner Table

*All dinner table menus include a toast glass of champagne for each guest, freshly brewed Starbucks® regular and decaffeinated coffee and select hot Tazo® teas*

### 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-poppy seed dressing

Strawberry mousse and chocolate petit fours

Custom wedding cake from [bakery] 65

### Enhancements

Turkey breast carving station (serves 25) 175

Pasta station with 3 assorted pastas and sauces 18

Iced seafood bar with shrimp, crab claws and oysters (100 pieces) 600



**Send Off Brunch**

*All menus include freshly brewed Starbucks® regular and decaffeinated coffee and select hot Tazo® teas*

**Champagne brunch**

- Just baked mini danishes, croissants and muffins
- Bagels, lax, onions, cucumbers and cream cheese
- Fluffy scrambled eggs
- Applewood smoked bacon
- Chicken or turkey sausage
- Sliced fresh fruit and seasonal berries
- Skillet fried breakfast potatoes
- Mixed baby greens salad
- Champagne (mimosa)
- Selection of chilled fruit juices                    28

**Enhancements**

- Organic oatmeal with raisins and brown sugar      4
- Belgian waffles with hot maple syrup, warm strawberry  
compote and whipped cream                            5
- French toast with powdered and hot maple syrup    4
- Assorted cereals with 2% and skim milk                3

**Quick farewell**

- Just baked mini danishes, croissants and muffins
- Fluffy scrambled eggs
- Applewood smoked bacon
- Skillet fried breakfast potatoes
- Sliced fresh fruit and seasonal berries
- Selection of chilled fruit juices                    22



## Rehearsal Dinner

*All menus include freshly brewed Starbucks® regular and decaffeinated coffee and select hot Tazo® teas*

### **Rose**

Caesar salad with parmesan cheese and herb croutons

Filet mignon with roasted fingerling potatoes and bordelaise sauce

Crème brûlée with caramel sauce 48

### **Cordova**

Mixed greens, candied walnuts, blue cheese crumbles and champagne vinaigrette

Salmon piccata with couscous and lemon caper sauce

Chocolate sponge cake topped with chocolate glaze  
42

### **Pasadena**

Spinach salad with Roquefort, cranberries, candied pecans and orange mustard vinaigrette

Chicken Chardonnay with herb roasted potatoes, seasonal vegetables and white wine sauce

Traditional strawberry cheesecake 38