





























**Sheraton®**

TAMPA RIVERWALK HOTEL

# Dinner Tables

## TIER 1

### Salads (Choose 1)

Fresh Oak and Green Leaf Lettuces, Tomatoes, Cucumbers, Red Onions, Carrot Capellini, Herbed Vinaigrette.

Mixed Field Greens, Arugula, Watercress, Cranberries, Walnuts, Swiss cheese, Pickled Cherry Pepper Vinaigrette

Caesar, Hearts of Romaine, Garlic Focaccia, Parmesan Cheese, Creamy Anchovy Vinaigrette.

### Vegetables (Choose 1)

French Green Beans with Roasted Red Peppers

Steakhouse Vegetables, Yellow Squash, Zucchini, Green and Red Peppers, Red Onion

Charred Broccolini

### Starch (Choose 1)

Aged White Cheddar Whipped Potatoes

Roasted Garlic and Herb Red Skinned Potatoes

Vegetable and Wild Rice Pilaf

### Entrée (Choose up to 2)

Joyce Farms Skin on Airline Chicken Breast Boursin Mushroom Cream

Sweet Tea Brined Boneless Pork Chop, Tart Cherry Mustard

Chargrilled Creekstone Farms Sirloin Steak, Sweet Red Onion Jam, Mushroom Demi-Glace

Fennel Dusted Salmon, Lemon and Parsley Gremolata

Vegetable Wellington, Tomato Ragu \$55

*All Dinner Tables Served with Artisanal Breads and Butter, Chef's Choice of Assorted Miniature Desserts, Iced tea, Freshly Brewed Starbucks® Coffee and Tazo® Herbal Tea. Minimum of 50 guests. 90 minutes continuous service. Surcharge of \$5 per person applies for groups less than 50.*

Food and Beverage prices are subject to 23% service charge, 7% sales tax and may change without notice.



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# Dinner Tables

## TIER 2

### Salads (Choose 1)

Caesar- Hearts of Romaine, Garlic Focaccia, Parmesan Cheese, Creamy Anchovy Vinaigrette

Mixed Field Greens- Arugula, Watercress, Cranberries, Walnuts, Swiss Cheese, Pickled Cherry Pepper Vinaigrette

Caprese- Sliced Heirloom Tomatoes, Homemade Buffalo Mozzarella, pickled Red Onion, Olive Oil and Balsamic Glaze

Steakhouse Wedge- Baby Iceberg Head, Heirloom Grape Tomato, Smoked Pork Belly, Red Onion, Gorgonzola Cheese, Creamy Worcestershire Dressing

### Vegetables (Choose 1)

Brown Buttered Heirloom Baby Carrots

Grilled Broccoli Rabe

Seared Sugar Snap Peas

Asparagus

### Starch (Choose 1)

Aged White Cheddar Whipped Potatoes

Roasted Garlic and Herb Red Skinned Potatoes

Vegetable and Wild Rice Pilaf

### Entrée (Choose up to 2)

Joyce Farms Skin on Airline Chicken Breast Boursin Mushroom Cream

Slow Braised Beef Short Rib, Burgundy Wine Reduction

Herb Encrusted NY Strip Steak, Green Peppercorn Sauce

Seared Sea Bass, Tomato Olive Relish

Wild Mushroom Stuffed Ravioli, Ruby Port Wine Sauce and Parmesan Cheese  
\$65

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# Dinner Tables

## TIER 3

### Salads (Choose 1)

Fresh Oak and Green Leaf Lettuces, Tomatoes, Cucumbers, Red Onions, Carrot Capellini, Herbed Vinaigrette

Caesar, Hearts of Romaine, Garlic Focaccia, Parmesan Cheese, Creamy Anchovy Vinaigrette

Mixed Field Greens, Arugula, Watercress, Cranberries, Walnuts, Swiss cheese, Pickled Cherry Pepper Vinaigrette

Caprese, Sliced Heirloom Tomatoes, Homemade Buffalo Mozzarella, pickled Red Onion, Olive Oil and Balsamic Glaze

Steakhouse Wedge, Baby Iceberg Head, Heirloom Grape Tomato, Smoked Pork Belly, Red Onion, Gorgonzola Cheese, Creamy Worcestershire Dressing

### Vegetables (Choose 1)

Brown Buttered Heirloom Baby Carrots

Grilled Broccoli Rabe

Seared Sugar Snap Peas

Asparagus

### Starch (Choose 1)

Aged White Cheddar Whipped Potatoes

Roasted Garlic and Herb Red Skinned Potatoes

Smoked Gouda Potato Gratin

Vegetable and Wild Rice Pilaf

### Entrée (Choose up to 3)

Roasted Maple Leaf Farms Duck Ala 'Orange

Grilled Filet Mignon, Red Wine Demi-Glace

Slow Braised Beef Short Rib, Burgundy Wine Reduction

Fresh Florida Grouper, Florida Orange Honey Gastrique

Asian Glazed Sea Bass, Ginger Lemongrass Cream

White Truffle Lobster Mac- N- Cheese with Cavatappi Pasta and Smoked Gouda Cream

Pan Seared Herbed Polenta Cakes, Tomato Primavera (*Gluten Free and Vegan*)  
\$75

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# Reception

## DISPLAYS

Market Fresh Seasonal Vegetables,  
Buttermilk Dip  
\$8

Grilled Seasonal Vegetables,  
Balsamic Glaze  
\$8

Sliced Seasonal Fresh Fruit and  
Berries  
\$8

### Trio of Dips

Smoked Salmon, French  
Caramelized Onion, Roasted Red  
Pepper Hummus House-made  
Chips, French Baguette Toast  
Crisps  
\$10

### Artisan Cheeses

Local and Domestic Cheeses,  
House-made preserves, dried fruit  
and nuts, Crackers and Crostini  
\$12

### Antipasti

Citrus Marinated Olives, Selection  
of Cured Meats, Marinated  
Vegetables, Artisan Cheese,  
Crackers and Crostini, House-made  
preserves  
\$16

### Chilled Seafood

Oysters on the half shell, Poached  
Shrimp, Seasonal Ceviche, Snow  
Crab Claws  
\$28

### Sushi

California Roll, Tampa Roll, Spicy  
Tuna Roll  
Ginger, Wasabi, Soy Sauce- 4  
pieces per Guest total  
\$18

## ACTION STATION

### Seared Crab Cakes

Maryland Crab Cakes Seared To  
Order, Old Bay Aioli, Hydro  
Watercress and Arugula Salad  
\$18

### Pasta

Cavatappi Pasta Primavera with  
Fire Roasted Tomato Basil Sauce

Cheese Tortellini with Pecorino  
Alfredo Sauce, Sweet Peas,  
Mushroom, Sundried Tomatoes

Crusty Garlic Bread  
\$16

### Mashed Potato Martini

Boursin Garlic Mashed Potatoes,  
Mashed Red Skin Potatoes, Oven  
Roasted Sweet Potatoes, Toppings  
to Include: Brown Sugar, Scallions,  
Sautéed Mushrooms, Shredded  
Cheddar Cheese, Smoked Bacon  
Bits, Bleu Cheese Crumbles, Butter  
and Sour Cream  
\$15

## CARVING STATION

### Sweet Tea Brined Turkey Breast

24hr Sweet Tea Brined and Slow  
Roasted Organic Turkey, Chipotle  
Cranberry BBQ Sauce  
Accompanied by Artisanal Breads  
\$225

### Slow Roasted Prime Rib

Garlic and Herb Slow Roasted,  
Horseradish cream  
Accompanied by Artisanal Breads  
\$325

### Cuban Pork

Citrus Marinated and Slow Roasted  
Pork Loin  
Accompanied by Artisanal Breads  
\$250

### Togarashi Rubbed Ahi Tuna

Spiced Rubbed Sushi Grade Tuna  
Loin quickly seared with Wakame  
salad, Pickled Ginger and Wasabi  
Accompanied by Artisanal Breads  
\$275

### Succulent Beef Tenderloin

Truffle and Mushroom Bordelaise  
Accompanied by Artisanal Breads  
\$400

Per 30 guests applies to all Carving  
Stations.

Chef Required \$100 

*Priced per person. All Action and Carving Stations require a Chef Attendant.*

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# Hors d' Oeuvres

## CHILLED

Caribbean Ceviche Shooter with a Plantain Crisp  
\$235

Your Choice of Shrimp Cocktail or Crab Claw Shooter with House-made tomato gazpacho  
\$235

Caprese Skewers- Grape tomato, Fresh mozzarella, Basil, Balsamic glaze  
\$185

Shaved Beef Tenderloin on Crostini with Shallot Jam and Horseradish crème  
\$215

Deviled Eggs  
\$190

## HOT

Vegetable Spring Rolls, Plum Sauce  
\$165

Mini Cubans  
\$185

Coconut Shrimp with Pina Colada Sauce  
\$235

Mini Crab Cakes, Old Bay Aioli  
\$245

Turkey Tenderloin Wrapped in Applewood Smoked Bacon Horseradish Crème  
\$220

Mini Beef Wellington  
\$225

White Truffle and Fontina Flat Bread  
\$200

Spanakopita  
\$165

Cranberry Walnut Brie Cheese in Filo Honey Drizzle  
\$195

Spinach, Wild Mushroom and Goat Cheese Pizzeta  
\$185

Empanadas (Beef or Chicken) \$175

Asian Short Rib Pot Pie  
\$200

*Priced Per 50 pieces. 50 piece minimum per item.*

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# Dessert Stations

## **CHOCOLAT AFFAIR®**

100 guests minimum

Warm, Flowing, Premium Belgian Chocolate with Its Captivating Aroma  
Up to Two Hours of Service with an Attendant

Strawberries, Bananas, Pineapple, Marshmallows, Biscotti, Rice Crispy® Treats and Donut Holes

\$13

## **VIENNESE DESSERT TABLE**

Mini Pastries, Flavored Starbucks® Coffees with White and Milk Chocolate Shavings, Ground Cinnamon, Orange Zest and Whipped Cream

\$14

## **CAFÉ ALA CARTE®**

100 guests minimum

Gourmet Espresso, Latte & Cappuccino Bar  
Up to Two Hours of Service with a Professional Barista to Serve Made to Order Specialty Coffees and Gourmet Teas.  
\$12

## **THE GELATO CARTE®**

100 guests minimum

Italy's Finest, Made with Passion and Served with Style  
Up to Two Hours of Service with an Attendant to Serve Guests Their Choice of Gelato or Sorbet.  
\$12

## **THE S'MORES BAR**

Make Your Own S'mores featuring Flavored Marshmallows, Assorted Candies, Gourmet Cookies and Flavored Graham Crackers  
Up to Two Hours of Service  
\$8

*Priced per person*

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# Beverage

## CALL BRANDS

Smirnoff Vodka  
Beefeater Gin  
Cruzan Aged Light Rum  
Dewars White Label Scotch  
Canadian Club Whiskey  
Jim Beam Bourbon  
Sauza Blue Tequila  
Hennessy VS  
Budweiser  
Bud Light  
Corona  
Cigar City Jai Lai  
Yuengling  
Chardonnay  
Pinot Grigio  
Merlot  
Cabernet Sauvignon  
\$16 First Hour  
\$10 Each Additional Hour

## PREMIUM BRANDS

Absolut Vodka  
Tanqueray Gin  
Bacardi Rum  
Captain Morgan Spiced Rum  
Dewars White Label Scotch  
Canadian Club Whiskey  
Jack Daniel's Whiskey  
Makers Mark Bourbon  
Don Julio Blanco Tequila  
Hennessy VS  
Budweiser  
Bud Light  
Michelob Ultra  
Corona  
Cigar City Jai Lai  
Yuengling  
Chardonnay  
Pinot Grigio  
Merlot  
Cabernet Sauvignon  
\$18 First Hour  
\$12 Each Additional Hour

## TOP SHELF BRANDS

Bombay Sapphire Gin  
Bacardi Rum  
Johnnie Walker Black Scotch  
Knob Creek Whiskey  
Jack Daniels Whiskey  
Crown Royal Whiskey  
Patron Silver Tequila  
Hennessy VS  
Budweiser  
Bud Light  
Michelob Ultra  
Corona  
Cigar City Jai Lai  
Yuengling  
Blue Moon  
Chardonnay  
Pinot Grigio  
Merlot  
Cabernet Sauvignon  
\$20 First Hour  
\$14 Each Additional Hour

## BEER WINE AND SOFT DRINKS

Budweiser  
Bud Light  
Corona  
Heineken  
Cigar City Jai Lai  
Yuengling  
Chardonnay  
Pinot Grigio  
Merlot  
Cabernet Sauvignon  
Assorted Soft Drinks and Bottled Waters  
\$12 First Hour  
\$8 Each Additional Hour

## NON-ALCOHOLIC BAR

Assorted Soft Drinks and Bottled Waters  
Fruit Infused Water Bar  
\$8 First Hour  
\$6 Each Additional Hour

## BEVERAGE UPGRADE

Upgraded Wine Menu Available  
Upon Request. Prices will vary

## BEVERAGES ON CONSUMPTION Hosted or Cash Bar

Cordials & Top Shelf  
\$9  
Premium Brands  
\$8  
Call Brands  
\$7  
Wine by the Glass  
\$7  
Import Beer  
\$6  
Domestic Beer  
\$5  
Soft Drinks & Bottled Waters  
\$4

*Priced per person. A bartender fee of \$75.00 per bartender will be charged if sales are less than \$500.00. One Bartender per 100 guests recommended.*

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