



Sheraton[®]

SUITES
OLD TOWN ALEXANDRIA

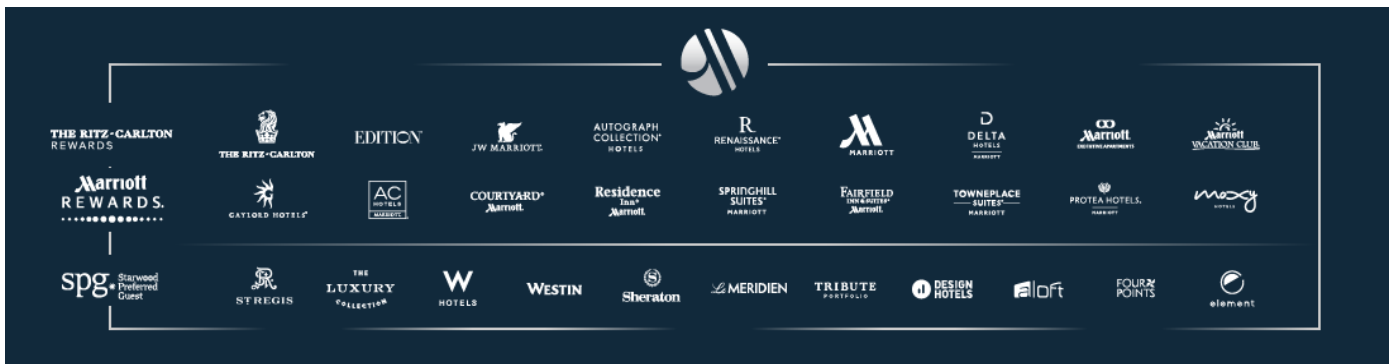
Sheraton Suites Old Town Alexandria

801 North Saint Asaph Street

Alexandria, Virginia 22314

Ph: 703.836.4700 Fax: 703.548.4514

Banquet and Catering Menus





Sheraton

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CONTINENTAL BUFFET BREAKFAST

(1 Hour of Service)

A service fee of **\$150.00** for groups fewer than 20 guests apply. All prices are per person unless otherwise noted. and are subject to a taxable 23% service charge and a 10% sales tax.

HOUSE CONTINENTAL

A Selection of Juices; Orange, Tomato, Cranberry & Grapefruit Juice
Fresh Fruit Platter, Pineapple, Honeydew, Cantaloupe, Seasonal Berries
A Selection of Breakfast Pastries, Croissants and Bagels
Assorted Preserves, Dairy Butter & Cream Cheese
Starbucks Regular and Decaf Coffee and Assorted Hot Tea
\$25

WELLNESS

A Selection of Juices: Orange, Tomato, Cranberry & Grapefruit Juices
Strawberry & Banana Smoothie Shooters
Individual Granola Parfaits, Fresh Berries
Steel Cut Oatmeal with Skim & 2% Milk
Assorted Muffins & Sliced Breakfast Breads, Preserves & Butter
Starbucks Regular and Decaf Coffee and Assorted Hot Tea
\$29

THE EURO

A Selection of Juices; Orange, Tomato, Cranberry & Grapefruit
Sliced Fresh Fruits
Smoked Salmon, Caper, Diced Eggs, Sweet Onion
Selection of Bagels with Plain, Vegetable & Berry Cream Cheese
Charcuterie & Cheese Board, Gruyere, Swiss, Brie, Genoa Salami, Prosciutto, Chorizo &, Olive Tapenade
Accompanied with Dried Apricots, Cranberries & Blueberries
Starbucks Regular and Decaf Coffee and Assorted Hot Tea
\$32

BUFFET BREAKFAST

All Buffet Breakfasts Include a Selection of 3 Juices; Orange, Grapefruit, Apple, Cranberry and Tomato, Starbucks Regular and Decaf Coffee and Assorted Hot Tea

ALL AMERICAN

Sliced Fresh Fruit Platter
Assorted Cereals, Whole & 2 % Milk
Assorted Breakfast Pastries, Muffins, Croissants, Bagels & English Muffins, Preserves,
Dairy Butter & Cream Cheese
Scrambled Eggs with Cream & Chives
Apple wood Smoked Bacon and Link Pork Sausage
Breakfast Potatoes
\$34

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THE SOUTHWEST

Seasonal Fresh Fruit Display

Selection of Egg Burrito, Scrambled Eggs with Chorizo, Cheddar & Jack Cheese

OR

Egg White Burritos, Spinach, Diced Tomato, Avocado Crème, Jack Cheese

Served with Spicy Papas Bravas (Potatoes), Including Pico De Gallo, Salsa Verde, Guacamole, Monterey Jack & Cheddar Cheese & Sour Cream

\$36

PLATED BREAKFASTS

All Plated Breakfasts Include Choice of Orange or Grapefruit Juice and Starbucks Regular and Decaf Coffee and Assorted Hot Tea

THE OLD TOWNER

Scrambled Eggs, Sour Cream & Chives, Select Thick Cut Smoked Bacon Or Breakfast Sausage, Home Fries

\$32

WARM AND TOASTY

Vanilla, Cinnamon & Orange Infused French Toast, Maple Syrup, Butter, Bacon Or Sausage, Home Fries

\$32

BREAKFAST BUFFET ENHACEMENTS

Only available in addition to a full buffet or plated breakfast. Minimum of 25 orders. A Chef attendant fee of \$150 is required for all action stations.

OMELETTES YOUR WAY

Made To Order, Your Choice of Ham, Bacon, Spinach, Mushrooms, Asparagus, Tomatoes, Onions, Roasted Peppers, Jack & Cheddar Cheese, Crumbled Bleu, Feta

\$10

WAFFLE/WAFFLE

Malted Belgian Waffles, Topped with Your Choice of Strawberries, Raspberries, Blueberries, Sliced Bananas, Served with Whipped Butter & Maple Syrup

\$12

BREAKFAST ENHANCEMENTS - Minimum of 12 orders

Ham Egg & Cheese Croissant-\$7.50

Sausage Egg Cheese Biscuits -\$7.50

Bacon, Egg & Cheese English Muffin-\$7.50

Breakfast Burrito, Salsa Verde-\$9

Steel Cut Oatmeal-\$6

Granola & Yogurt & Berry Parfait-\$6

Assorted Cereals with 2% & Skim Milk-\$6

Fruit Smoothie Shooters-\$6

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SPECIALTY COFFEE BREAKS

ENERGIZER

Fresh Fruit Platter, Granola & Energy Bars, Hummus & Pita Chips, Cashews & Almonds, Vitamin Waters
\$15

FRUIT FIESTA

Individual Fruit Smoothies, Pineapple & Mango, Strawberry & Banana, Fresh Fruit Kebobs Honey Yogurt Drizzle, Multi Grain Muffins & Nut Breads, Starbucks Coffee, Decaf and Hot Tea Service
\$15

CHILLY CHILLY

Selection of Ice Cream Bars, Popsicles and Chilled Candy Bars, Assorted Soft Drinks, Bottled Waters & Iced Coffee Drinks
\$15

HEY CUPCAKE!

A Variety of Cupcake Flavors: Chocolate, Fruit, Yellow Cake, Assorted Mineral Waters & Sodas, Starbucks Coffee, Decaf and Hot Tea Service
\$15

COOKIE BASKET

Freshly Baked, Chocolate Chip, Oatmeal, Peanut Butter, Sugar Cookies & White Chocolate Macadamia Cookies, Served with Chilled Milk & Chocolate Milk, Starbucks Coffee, Decaf and Hot Tea Service
\$15

INDIVIDUAL SELECTIONS

BEVERAGES

Starbucks Regular Coffee, Decaf Coffee, Assorted Teas	\$75 per gallon/\$38 half gallon
Iced Teas, Fruit Punch, Lemonade	\$50 per gallon
Orange, Cranberry, Apple, Vegetable Juices	\$64 per gallon
Gatorade, Energy Drinks	\$5 each
Vitamin Enriched Waters	\$6 each
Assorted Bottled Juices	\$5 each
Bottled Water	\$4.75 each
Assorted Pepsi Soft Drinks	\$4.75 each
Assorted Fruit Smoothies Action Station	\$6.50 each
Infused Water Display (Cucumber, Berry, Lemon)	\$50 per gallon (5 gallons)
All Day Hot Beverage Service (Starbucks Coffee, Hot Tea)	\$25 per person

BAKERY

Assorted Jumbo Muffins, Danish & Croissants	\$42 per dozen
Assorted N.Y. Style Bagels and Individual Cream Cheese	\$42 per dozen
Assorted Breakfast Breads, Banana, Marble, and Cranberry	\$36 per loaf
Assorted Oven Fresh Cookies	\$40 per dozen
Freshly Baked Brownies, Blondies & Lemon Squares	\$40 per dozen
Assorted Cupcakes	\$42 per dozen
Jumbo Pretzels, Mustard Sauce	\$40 per dozen

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MARKET BASKET

Protein, Granola & Candy Bars	\$4 each
Individual Bags of Kettle Chips & Pretzels	\$4 each
Yogurt Parfaits, Granola & Berries	\$6 each
Whole Fresh Fruit	\$3 each
Fresh Fruit Skewers, Yogurt Dip	\$48 per dozen
Ice Cream Bars	\$6 each
Seasonal Mixed Nuts	\$3 per person
Homemade Potato Chips & Dips	\$5.50 per person
Tortilla Chips, Guacamole & Salsa	\$5.50 per person

Full Day Executive Break Package

A service fee of \$150.00 for groups fewer than 20 guests apply.

Early Morning Break (One Hour of Service)

- Freshly Squeezed Orange Juice and Grapefruit Juice
- Sliced Fresh Seasonal Fruit and Berries
- Display of Freshly Baked Croissants, Danish and Muffins
- Fruit Preserves and Sweet Butter
- Starbucks Regular and Decaf Coffee and Assorted Teas

Mid-Morning Break (One Half Hour of Service)

- Assorted Soft Drinks, Bottled Water
- Starbucks Regular and Decaf Coffee and Assorted Teas

Mid-Afternoon Break (One Half Hour of Service)

- Choice of One of the Following
- Fresh Fruit Skewers
- Assorted Cookies and Brownies
- Display of Imported and Domestic Cheeses with Gourmet Crackers and French Baguettes
- Tortilla Chips with Salsa and Guacamole

Assorted Soft Drinks, Sparkling and Still Bottled Waters

Starbucks Regular and Decaf Coffee and Assorted Teas

\$36

BRUNCH

STARTERS

- Assorted Juices: Orange, Grapefruit, & Tomato
- Seasonal Sliced Fruit Platter, Honey Yogurt Dressing
- Strawberry & Banana Shooters and Yogurt Parfaits, Granola, Fresh Berries
- Starbucks Regular and Decaf Coffee and Assorted Teas

BREAKFAST

Fluffy Scrambled Eggs, Applewood Smoked Bacon, Breakfast Sausage, Skillet Home Fries

SALADS

- Field Green Salad, Vegetable Garni, Balsamic Vinaigrette, Ranch & Balsamic Vinaigrette Dressings
- Caesar Salad, Garlic Croutons, Parmesan Cheese

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BRUNCH

Chicken Marsala, Mushroom Marsala Demi-Glace
Seared Salmon, Lemon Caper Cream Sauce
Roast Pork Loin with Bourbon Demi-Glace
Yukon Gold Mashed Potatoes
Fresh Green Beans with Red Pepper

DESSERTS

Mini Éclairs, Chocolate Brownies with Orange Scented Cream, Lemon Squares, Mini Strawberry Tarts,
Individual Chocolate Mousse Shaved White Chocolate

\$45

BRUNCH ENHANCEMENTS

Eggs Benedict add \$7
1 Hour Bloody & Mimosa Bar add \$12

LUNCH BUFFETS

SUMMERTIME

Field Green Salad, Dressing Selection
Jicama Coleslaw
Red Bliss Potato Salad
Char Grilled Hamburgers & Cheese Burgers
All Beef Hot Dogs & Brats
Baked Beans
Individual Bags of Kettle Chips
Sliced Sweet Onion, Tomato, Kosher Pickles, Shaved Lettuce, American, Swiss & Cheddar Cheese
Freshly Baked Kaiser & Brioche Buns, Steamed Hot Dog Buns
Stone Ground Mustard, Mayonnaise, Ketchup, Deli Mustard
Chocolate Chip Cookies, Chocolate Brownies, Chilled Watermelon
Iced Tea, Lemonade
\$38

UNDER THE TUSCAN SKIES

Antipasto Board, Salami, Prosciutto, Cappicola, Parmesan, Provolone, Mozzarella, Pepperoncini, Olives,
Garlic Parmesan Crostini
Grilled Balsamic Vegetable Platter, Zucchini, Squash, Portabella Mushrooms, Roasted Red & Yellow
Peppers, Artichoke Hearts
Tri Color Tortellini Salad, Red Pepper & Oregano Vinaigrette
Caprese Salad, Fresh Mozzarella & Sweet Basil
Chicken Milanese, Parmesan Crust, Arugula, Gremolata Pesto
Vegetarian Lasagna with Marinara Sauce
Roasted Rosemary Potatoes and Asparagus with Lemon Wine Sauce
Baked Garlic Bread
Tiramisu, Biscotti
Starbucks Coffee, Decaf, Hot Tea, Iced Tea
\$42

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SOUTHWEST FIESTA

Chicken Tortilla Soup, Sour Cream

Tortilla Chips, Salsa Verde, Salsa Roja

Jicama, Cucumbers, Tomatoes, Mixed Greens, Cilantro Lime Dressing

Roasted Corn & Pepper Salad, Diced Tomatoes, Olives, Jalapenos, Jack Cheese, Torn Romaine, Cilantro Avocado Dressing

Grilled Marinated Beef & Chicken Fajitas, Warm Flour Tortillas, Grilled Onions & Peppers

Cheese Enchiladas, Refried Beans, Mexican Rice, Pico De Gallo, Sour Cream, Guacamole, Shredded Jack & Cheddar Cheese

Fresh Berries & Cream, Cinnamon Churros

Starbucks Coffee, Decaf, Hot Tea, Iced Tea

\$42

FRENCH BISTRO

Charcuterie Board, Chicken & Apple Sausage, Prosciutto, Salami, Brie, Gruyere, Comte St Antoine, Cornichons, Stone Mustard

Coq Au Vin, Chicken Legs & Thighs, Mushrooms, Onion, Celery, Tomatoes, Carrots, Garlic

Sliced Steak Au Poivre, Cognac Peppercorn Demi

Ratatouille

Rosemary & Garlic Roasted Potatoes

Cream Puffs or Éclairs, Fresh Berries & Cream

Starbucks Coffee, Decaf, Hot Tea, Iced Tea

\$48

THE FARMERS TABLE

Artisan Breads

Chicken Noodle Soup

Char Grilled Vegetable Platter with Balsamic Drizzle

An Assortment of Mixed Field Greens, Spinach Leaves, Baby Bibb Lettuce, with Market Toppings To Include;

Cucumbers, Baby Carrots, Artichoke Hearts, Sliced Mushrooms, Roasted Peppers, Shaved Sweet Onions,

Roasted Corn, Sliced Roma Tomatoes, Asparagus Tips, Black Beans, Olives, Feta, Crumbled Bleu, Shaved

Parmesan, Vinaigrette, French, Ranch & Bleu Cheese Dressing.

Chicken Salad with White & Red Grapes

Tuna Salad

Bow Tie Pasta Salad with Red Pepper Vinaigrette

Hummus and Pita Chips

Watermelon, Strawberries with Whipped Cream, Lemon Squares

Starbucks Coffee, Decaf, Hot Tea, Iced Tea

\$42

THAT'S A WRAP

Caesar Salad with Creamy Dressing, Parmesan Crostini

Fresh Fruit Salad, Pineapple, Honeydew, Cantaloupe, Berries, Oranges, Apples, Bananas

Chipotle Wrap, Grilled Chicken Breast, Diced Tomato, Shaved Lettuce, Roasted Peppers,

Grated Jack & Cheddar Cheese, Guacamole Cream

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Shaved Roast Beef, Lettuce, Sliced Tomatoes, Peppers, Provolone, Horseradish Mayo, Flour Tortilla Spinach Wrap, Grilled Zucchini, Portabella Mushrooms, Asparagus & Peppers, Pesto Cream.

Chocolate Brownies, Blondies

Starbucks Coffee, Decaf, Hot Tea, Iced Tea

\$48

THE DELI – Make Your Own Sandwich Bar

Soup of the Day

Mixed Green Salad, Strawberries, Candied Pecans, Balsamic Vinaigrette

Red Bliss German Style Potato Salad

Traditional American Coleslaw

Fresh Sliced Fruit Platter

(Selected Three of the Following)

Shaved Roast Beef, Sliced Roasted Breast of Turkey, Grilled Breast of Chicken, Corned Beef, Peppered

Pastrami, Honey Cured Ham

Big Eye Swiss, Sharp Cheddar, Provolone

Multi Grain, Sourdough, Rye Breads, Kaiser Rolls, Brioche

Sliced Tomatoes, Red Onions, Crisp Bibb Lettuce, Kosher Pickles, Black Olives

Horseradish Mayonnaise, Stone Ground Mustard, Deli Mustard

Kettle Chips

Fresh Baked Cookie Assortment

Starbucks Coffee, Decaf, Hot Tea, Iced Tea

\$38

Pre-Made Sandwiches –

Same menu with choice of 3 pre-made sandwiches and veggie wrap - \$40

Honey Cured Ham & Big Eye Swiss on Focaccia.

Shaved Roast Beef and Provolone on Brioche

Oven Roasted Breast of Turkey, Swiss Cheese on Multi Grain Bread

Grilled Vegetables Served with Avocado Cream in a Spinach Wrap

BOXED LUNCH

All Box Lunches Include a Bag of Kettle Chips, Chocolate Chip Cookie, Piece of Seasonal Fresh Fruit and Choice of Soft Drink or Bottled Water

Honey Cured Ham & Big Eye Swiss on Focaccia.

Shaved Roast Beef and Provolone on Brioche

Oven Roasted Breast of Turkey, Swiss Cheese on Multi Grain Bread

Grilled Vegetables Served with Avocado Cream in a Spinach Wrap

\$28

LUNCH SALADS - PLATED

All Plated Lunch Salads Include Freshly Baked Rolls & Butter, Dessert Selection, Starbucks Coffee, Tea or Iced Tea

CHICKEN CAESAR SALAD

Grilled Chicken, Romaine, Caesar Dressing, Parmesan Crostini

\$28

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COBB SALAD (Maximum 50 People)

Applewood Smoked Bacon, Hard Boiled Egg, Diced Avocado, Tomato, Crumbled Bleu Cheese, Roasted Chicken, Vinaigrette Dressing
\$28

TUNA NICOISE

Seared Tuna, Hard Boiled Egg, Green Beans, Boiled New Potatoes, Olives, Tomatoes, Vinaigrette Dressing
\$29

LUNCH MAIN DISHES

(DINNER PRICING \$10 Additional)

Lunch Main Dishes Include: Mixed Green Salad, Choice of Dressing, Rolls Butter, Dessert, Starbucks Coffee, Decaf, Hot Tea & Iced Tea

CHICKEN MARSALA

Marsala Wine Sauce, Yukon Gold Mashed, Sweet Baby Carrots
\$39

CHICKEN MILANESE

Parmesan Crust, Sage and Lemon Butter, Fettuccini, Broccolini
\$39

GRILLED BREAST OF CHICKEN

Rosemary Demi Glace, Herb Roasted Fingerling Potatoes, Haricot Verts
\$39

PAN SEARED ATLANTIC SALMON

Chive Burre Blanc Sauce, Seasonal Vegetable Medley, Roasted Potatoes
\$41

SEARED HALIBUT

Lemon Thyme Burre Blanc Sauce, Wild Rice Pilaf, French Green Beans
\$45

GRILLED MAHI MAHI

Cilantro Lime Sauce, Yukon Gold Mashed Potatoes, Young Carrots & Asparagus
\$42

BRAISED SHORT RIBS

Red Wine Demi Glace, Root Vegetables, Mashed Potatoes
\$38

PETITE FILET MIGNON

Bordelaise Sauce, Roasted Fingerling Potatoes, Fresh Asparagus
\$44



TRI COLORED TORTELLINI

Yellow & Green Zucchini, Mushrooms, Lemon Thyme Cream Sauce
\$32

ROASTED VEGETABLE PHYLLO PURSE

Roasted Potatoes, Red Pepper Coulis
\$34

DESSERTS (Selection of One)

Key Lime Pie, NY Cheesecake with Fresh Berries, Tiramisu, Double Chocolate Torte with Raspberry Sauce, Chocolate Lava Cake with Raspberry Cream.

RECEPTION APPETIZERS

Priced Individually, **Minimum Order of at least 50 pieces per item**

CHILLED APPETIZERS \$5 each (1.5 pieces per person)

Tomato Bruschetta, Parmesan Crostini

Artichoke Hearts with Goat Cheese

Caprese Flatbreads

Brie and Raspberry Tarts

Pita Chips with Hummus

Beef Tenderloin Crostini with Horseradish Cream

Lump Crab Salad on Endive Leaves \$7.50

Chilled Shrimp Shooters, Horseradish Cocktail \$7.50

Lobster Salad Canapés \$7

Smoked Salmon, Dark Rye, Crème Fraiche

Selection of Sushi Rolls- Market Price

HOT APPETIZERS \$6 each (1.5 pieces per person)

Vegetable Pot Stickers with Soy Dipping Sauce

Spanikopita

Spinach & Goat Cheese Flats

Sundried Tomato & Goat Cheese Cigar Rolls

Roasted Chicken Skewers with Tzatziki Sauce

Lollipop Chicken Wings with Honey Mustard or BBQ Sauce

Chicken Empanada with Avocado Cream



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Chicken Quesadillas with Pico De Gallo & Sour Cream

Duck Spring Rolls with Soy Ginger Sauce

Beef Satay with Thai Peanut Sauce

Mini Beef Wellingtons

Frenched Lamb Chops, Herbed Mint & Dijon Crust \$8

Baby Lump Crab Cakes with Old Bay Aioli \$7

Bacon Wrapped B.B.Q. Shrimp \$7

Coconut Shrimp with Thai Ginger Sauce \$7

Bacon Wrapped Scallops \$7

Crab Stuffed Mushroom Caps \$7

FOOD DISPLAYS & PRESENTATIONS

ARTISIANAL CHEESE DISPLAY

A Selection of Imported & Domestic Cheeses, Including St Andre, Brie, Camembert, Manchengo, Humbolt Fog, Sharp Cheddar, Maytag Bleu, Baguette, Crostini & Lavosh Bread –

Small – (Serves 25) \$230

Medium – (Serves 50) \$440

GRILLED VEGETABLE PLATTER

Grilled Zucchini, Yellow Squash, Asparagus, Roasted Peppers, Portabello Mushrooms, Balsamic Glaze –

Small (Serves 25) \$210

Medium (Serves 50) \$400

FRESH VEGETABLE PLATTER

Broccoli, Cauliflower, Carrots, Celery, Zucchini Sticks, Sliced Portobello Mushrooms, Assorted Olives, Cucumber Dill Yogurt Dip

Small (Serves 25) \$180

Medium (Serves 50) 320

ANTIPASTI BOARD

Prosciutto, Salami, Cappicola, Mortadella, Fresh Mozzarella, Provolone, Parmesan Reggiano, Fig Jam, Spanish Olives, Marinated Artichoke Hearts, Crostini and Lavosh Bread

Small (Serves 25) \$240

Large (Serves 50) \$450

CARVING & ACTION STATIONS

All Carving and Action Stations require a Chef Attendant For A \$150 Fee. Carving Items Serve the Approximate Number of Guests as Shown and are based on 1 hour of service.

WHOLE ROAST TURKEY

Cranberry Compote Mini Corn Muffins, Serves 30 Guests, \$295

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ROAST PRIME RIB OF BEEF

Horseradish Cream, Silver Dollar Rolls, Serves 30 Guests, \$650

SEARED & ROASTED BEEF TENDERLOIN

Garlic Mustard Crust, Red Wine Demi Glace, Silver Dollar Rolls, Serves 25 Guests, \$495

HERBED PEPPERCORN PORK LOIN

Bourbon Demi Glace, Mini Rolls, Serves 35 Guests, \$300

WHOLE ROASTED STRIP LOIN OF BEEF

Horseradish Sauce, Serves 35 Guests \$550

HONEY GLAZED SPIRAL HAM

Brown Sugar Glaze with Buttermilk Biscuits, Serves 40 Guests, \$ 375

ACTION STATIONS

Action Stations are only available in addition to full buffet. Prices are per person.

PASTA! PASTA!

Pasta: Farfalle, Penne, Fusilli, Linguini (*Select 2*)

Sauce: Bolognese, Roasted Garlic Cream, A La Vodka, Spicy Putenesca (*Select 2*)

Sundried Tomatoes, Wild Mushrooms, Artichoke Hearts, Prosciutto, Grilled Chicken, Mini Meatballs, Julienne Fresh Vegetables, Olives, Garlic, Bay Shrimp. Served with Garlic Bread and Shaved Parmesan
\$34

FAJITA & QUESADILLA BAR

Beef and Chicken Fajitas, Peppers, Onions, Mini Flour Tortillas, with Jack and Cheddar Cheese Quesadillas Served with Pico De Gallo, Guacamole, Lettuce, Jack Cheese, Sour Cream, Jalapenos
\$34

SLIDERS STATION

Seared Filet Mignon, Caramelized Onion, Crumbled Blue Cheese, Mini Brioche Rolls
Pulled Pork BBQ, Sweet Baby Sauce, Silver Dollar Buns
Lump Crabcake with Cajun Remoulade, Mini Buns
\$36

DESSERT ACTION JACKSON

Banana Fosters & Strawberry Romanoff Station

Bananas, Sautéed in Butter and Brown Sugar, Deglazed with 151 Rum & Cream Be Banana, Cinnamon, and Served Over Vanilla Ice Cream

Sliced Ripe Strawberries, Marinated In Grand Marnier, Served Atop French Vanilla Bean Ice Cream, and Topped with Chantilly Cream

\$15

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DINNER

All Main Courses Are Served with Choice of Salad, Freshly Baked Dinner Rolls & Dairy Butter Appropriate Potato Or Rice, Fresh Vegetable and Dessert Selection, Starbucks Coffee, Decaf and Hot Tea Selection

SALAD SELECTION – SELECT ONE

Caesar Salad, Hearts of Romaine, Creamed Caesar Dressing, Shaved Parmesan, Crostini
Field Green Salad, Cucumbers, Shaved Carrots, Cherry Tomatoes, Vinaigrette Dressing
Arugula Salad, Citrus Vinaigrette, Shaved Parmesan
Caprese Salad, Vine Tomatoes, Fresh Mozzarella, Sweet Basil, Balsamic Reduction.

MAIN DISHES

BONE IN CHICKEN BREAST

Lemon & Rosemary Roasted, Bone In Chicken Breast, Lemon Pan Jus, Yukon Gold Mashed, Fresh Asparagus
\$49

BALSAMIC GRILLED CHICKEN BREAST

Wild Mushroom Ragout, Potato Dauphinoise, Madeira Cream
\$49

PROSCIUTTO AND MANCHENGO STUFFED CHICKEN BREAST

Butternut Squash Risotto, Haricot Verts, Red Wine Demi Glace
\$49

CENTER CUT NEW YORK STRIP SIRLOIN

Mushroom Demi Glace, Roasted Fingerling Potatoes, Lemon Butter Asparagus
\$56

SEARED 8 OZ. FILET MIGNON

Herb Butter, Yukon Gold Mashed, Haricot Verts, Bleu Cheese Drizzle
\$56

SHORT RIBS

Red Wine Demi Glace, Mashed Potatoes, Root Vegetables
\$48

BRAISED PORK SHANKS

Red Wine Demi Glace, Mashed Potatoes, Pearl Onions and Carrots
\$48

SEARED SALMON

Lemon Chive Buerre Blanc, Rosemary Roasted Potatoes, Asparagus
\$52

BAKED HALIBUT

White Wine & Lemon Butter, Basil Whipped Potato, Baby Carrots
\$58

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TRI COLORED TORTELLINI

Yellow & Green Zucchini, Mushrooms, Lemon Thyme Cream Sauce

\$46

ROASTED VEGETABLE PHYLLO PURSE

Roasted Potatoes, Red Pepper Coulis

\$48

MAINS DISHES -PERFECT PAIRS

HERB ROASTED CHICKEN BREAST PAIRED WITH GRILLED SALMON

Lemon Caper Sauce, Yukon Gold Mashed, Fresh Asparagus

\$58

FILET MIGNON PAIRED WITH HALIBUT

Red Wine Demi Glace & Lemon Chive Sauce, Baby Carrots, Chive Whipped Potatoes

\$66

FILET MIGNON PAIRED WITH GRILLED SALMON

Cognac Cream & Lemon Sauce, Thyme Roasted Potatoes, Seasonal Vegetable Medley

\$62

FILET MIGNON PAIRED WITH CRAB STUFFED SHRIMP

Merlot Demi Glace and Béarnaise Sauce, Yukon Gold Mashed, Haricots Verts

\$66

FILET MIGNON PAIRED WITH COLD WATER LOBSTER TAIL

Lemon Butter, Béarnaise Sauce, Rosemary Roasted Potatoes and Seasonal Vegetable Medley

\$68

DESSERTS – SELECT ONE

Tiramisu

Double Chocolate Torte with Raspberry Coulis

Fresh Berry Tart

Chocolate Mousse with Orange Cream

Crème Brule Cheesecake

Wild Berry Bread Pudding with White Chocolate Crème Anglaise.

Double Cream Cheesecake, Graham Cracker Crust with Berry Coulis

DINNER BUFFETS- Based on 2 Hours of Service

All Buffets are served with Starbucks regular and decaf coffee and assorted hot tea. Minimum of 20 guests required.

TRADITIONAL SOUP

Choice of Chicken Noodle Or Tomato Basil Bisque

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SALADS (Select two)

- Mesclun Green Salad with Cucumber and Cherry Tomato, Choice of Ranch, Caesar Or Italian Vinaigrette
- Torn Baby Iceberg with Crisp Bacon, Cherry Tomatoes, Bleu Cheese Crumbles, Creamy Bleu Cheese Dressing
- Arugula, Watercress, Fresh Shaved Parmesan, Lemon Vinaigrette
- Greek Salad with Cucumber, Feta, Kalamata Olives, Tomatoes, Roasted Peppers, Herb Vinaigrette
- Caesar Salad with Garlic Parmesan Croutons and Traditional Caesar Dressing
- Caprese Salad, Beefsteak Tomatoes, Mozzarella, Fresh Basil, Balsamic Reduction

MAIN DISHES (Select 2)

- Rosemary Roasted Breast of Chicken with Lemon Cream Sauce
- Chicken Marsala with Mushroom Marsala Sauce
- Sliced Sirloin Steak with Merlot Demi Glace
- Slow Braised Short Ribs with Natural Jus
- Grilled Mahi Mahi Topped with Tropical Salsa
- Seared Salmon with Dijon Cream Sauce
- Penne Pasta with Bolognese Sauce
- Three Cheese Ravioli with Mushroom Wine Sauce

ACCOMPANIMENTS (Select 2)

- Potatoes Au Gratin
- Yukon Gold Mashed
- Rosemary Roasted Potatoes
- Wild Rice Blend Pilaf
- French Green Beans with Tomatoes
- Asparagus with Lemon Butter Sauce
- Butter Glazed Young Carrots
- Farmers Market Vegetable Mix
- Ratatouille

DESSERTS

Chefs Selection of Three Fresh Desserts
\$58

BEVERAGES

Bartender fee is \$150 for up to a 4 hour event. Prices are subject to service charge and tax.

Hosted Bars – Open Bar Charged by the Hour

Fully Stocked Open Bar: **Minimum is required. See below

Call Label Liquor, Domestic Beer, Imported Beer, House Red & White Wine, Assorted Sodas, Bottled Water

First Hour	\$16.00 per person, per hour
Each Additional Hour	\$13.00 per person, per hour

Fully Stocked Premium Bar: **Minimum is required. See below

Prestige Label Liquor, Domestic Beer, Imported Beer, House Red & White Wine, Assorted Sodas, Bottled Water

First Hour	\$19.00 per person, per hour
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All pricing is subject to change and is per person, unless noted otherwise. Prices are exclusive of 23% taxable service charge and 10% sales tax.



Each Additional Hour \$14.00 per person, per hour

Beer and Wine Bar: ****Minimum is required. See below.**

First Hour \$15.00 per person, per hour

Each Additional Hour \$11.00 per person, per hour

Specialty Drinks:

Martini Bar \$25.00 per person, per hour

Choose From Up to 20 Different Specialty Martinis. Ask Your Catering Mgr for Details

Hosted Open Bars Based on Consumption:

Hosting organization pays based on per drink consumption and bartender fee. Minimum is required. Prices do not include tax and service charge.

Domestic/Imported Beer	\$8.00 each
House Wine	\$9.00 each
Call Brand Cocktails	\$10.00 each
Premium Bar Cocktails	\$12.00 each
Assorted Sodas	\$4.25 each
Bottled Waters	\$4.25 each
Drink Ticket	\$10.00 each

Cash Bar:

Guest will purchase their beverages and the hosting organization pays bartender fee and guarantees the minimum. Prices include tax and gratuity.

Domestic/Imported Beer	\$8.00 each
House Wine	\$10.00 each
Call Brand Cocktails	\$11.00 each
Premium Bar Cocktails	\$13.00 each
Assorted Sodas	\$4.25 each
Bottled Waters	\$4.25 each

Served by Carafe:

Bloody Mary	\$25.00 per Carafe
Margarita	\$25.00 per Carafe
Red Wine Sangria	\$30.00 per Carafe

Wine By The Bottle:

House Cabernet, Chardonnay, Pinot Grigio or Preseco	\$36.00 per Bottle
Champagne (Wycliff Brut)–	\$36.00 per Bottle

All Bars Require Minimum Guaranteed Revenue

50 people or less	\$500.00
50 people- 100 people	\$1,000.00
100 people or more	\$1500.00