



SHERATON  
Ontario Airport Hotel

# Events Menu 2020



# Breakfast

## Standard

Freshly Brewed Starbucks® House Blend Coffee or Decaffeinated Coffee with Flavored Creamer – 53 per gallon

Selected Teas – 15 for 8 cups

Iced Tea – 31 per gallon

Assorted Soft Drinks – 2.75 each

Fresh Squeezed Orange Juice – 31 per pitcher

Fruit Punch or Lemonade – 31 per gallon

Hot Chocolate – 2.75 each

Plain or Sparkling Bottled Water – 2.75 each

Red Bull Energy Drink – 3.75 each

## Bakery

Croissants, Danishes and Muffins – 30 per dozen

Brownies – 26 per dozen

Assorted Cookies – 24 per dozen

Bagels with Cream Cheese – 3.50 each

Sliced Fruit Breads (Banana Nut, Poppy Seed, Lemon Marble) – 26 per dozen

## Miscellaneous

Sliced Fresh Fruit – 5.95

Yogurt Parfaits (Fruit Yogurt, Fresh Berries Topped with Granola) – 4.95

## Buffet

Continental Breakfast Buffet  
Assortment of Danish and Muffins, Yogurt Parfait, Starbucks® House Blend Regular and Decaffeinated Coffee, Specialty Teas, Orange Juice – 18.95  
Add Sliced Fresh Fruit – 21.95

All American  
Scrambled Eggs, Crisp Bacon, Link Sausage and Homemade Breakfast Potatoes, Assortment of Danish and Muffins, Starbucks® House Blend Regular and Decaffeinated Coffee, Specialty Teas, Orange Juice – 23.95  
Add Sliced Fresh Fruit – 25.95

## Plated

Breakfast Croissant  
Scrambled Egg with Diced Ham and Cheddar Cheese, served on a Croissant with Breakfast Potatoes – 21.95

Egg Sandwich  
Ham, Egg, and American Cheese on an English Muffin, side of Breakfast Potato – 21.95

Price per person, unless otherwise noted.

\*Organic items available upon request

\*Minimum of 20 People or a \$100 Set-Up Fee will apply

A daily chef's feature of a vegetarian, vegan, gluten and dairy free entrée will be offered for dietary requests.  
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs or unpasteurized milk may increase your risk of foodborne illness.

# Breakfast

## Standard

### French Toast

Thickly Sliced Bread Dipped in Cinnamon Egg Batter served with Warm Maple Syrup and Fresh Fruit Garnish – 18.95

### Farmer's Choice

8 ounce Flat Iron and Farm Fresh Scrambled Eggs with Broiled Parmesan Tomato and Homemade Breakfast Potatoes – 25.95

### The Rancher

Farm Fresh Scrambled Eggs with Cheddar Cheese and Mushrooms, Grilled Ham, Breakfast Potatoes and Fruit Garnish – 21.95

### Breakfast Burrito

Farm Fresh Scrambled Eggs, Cheddar Cheese, Choice of Bacon or Sausage, and Breakfast Potato Rolled in a Flour Tortilla served with Sour Cream, Fresh Tomato Salsa and Fresh Fruit Garnish – 20.95

### Chorizo and Eggs

Two Eggs any Style, choice of Beef or Pork Chorizo, Breakfast Potatoes with Pico de Gallo and Corn or Flour Tortillas – 20.95

## Healthy Start

Choice of Egg Beaters or Egg Whites, Soy Chorizo with side of Sliced Tomatoes and Fruit Garnish and Wheat Tortilla – 20.95

## Breakfast Wrap

Choice of Egg Beaters or Egg Whites, Turkey Bacon, Lettuce and Tomato on a Wheat Tortilla side of Cottage Cheese and Fruit Garnish – 20.95

## Champagne Brunch

Champagne or Mimosa, Scrambled Eggs, Bacon, Pork Sausage, Breakfast Potatoes, Smoked Salmon with Capers and Onions, Chicken with Garlic Cream Sauce, Sliced Fruit in Season with Yogurt Dipping Sauce, Sliced Bagels with Cream Cheese, Assorted Muffins, Danish, Assorted Pastries, Regular and Decaffeinated Coffee, Specialty Teas, Orange Juice, Apple Juice and Cranberry Juice – 32.95

Add Omelet Station Add 6

Add Waffle Station Add 5

Price per person, unless otherwise noted.

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# Breaks

## Packaged Breaks

### The Power Break

Granola Bars, Sliced Fresh Fruit, Orange Juice, Tomato Juice, Red Bull Energy Drinks and Coffee Service – 23.95

### Ice Cream Break

Novelty Bars, Dove Drum Sticks, Ice Cream Sandwiches, Assorted Soft Drinks, Bottled Water and Coffee Service – 17.95

### Healthy Start

Banana Nut Muffins, Bagels, Sliced Fresh Fruit, Yogurt Parfait, Granola Bars, Coffee Service and Fruit Juice – 21.95

### Fiesta Break

Fresh Chips, Homemade Salsa, Guacamole, Taquitos, Sour Cream, Sliced Jalapeños, Cinnamon Crispies and Lemonade – 15.95

## Three Breaks In One

### Morning Break

Start your day with Orange Juice and Cranberry Juice, Assorted Fresh Pastries, Butter and Preserves, Freshly Brewed Starbucks® House Blend Regular and Decaffeinated Coffee, Assorted Tea, and Sliced Fresh Fruit

### Mid-Morning Break

Freshly Brewed Starbucks® House Blend Regular and Decaffeinated Coffee, Assorted Tea, Assorted Soft Drinks, and Bottled Water

### Afternoon Break

Assorted Soft Drinks, Assorted Fresh Baked Cookies and Brownies – 28.95

## Miscellaneous

Domestic Cheese and Crackers – 7.95

Finger Sandwiches – 24 per Dozen

Popcorn, Pretzels, Roasted Peanuts, Trail Mix (Serves 6) – 7.50 per bowl

Ice Cream Bars – 4.50 each

## Theme Breaks

### International Connection

Chips and Salsa, Mozzarella Sticks with Marinara Sauce, Pizza Squares, Mini Quiche, and Assorted Flavored Mineral Waters – 21.95

### Grandma's Old-Fashioned Break

Rice Crispy Treats, Warm Oatmeal and Chocolate Chip Cookies, Chocolate Brownies, Ice Cold Milk, and Assorted Soft Drinks – 17.95

### Sports Fan Break

Hot Dogs with Condiments, Fresh Popcorn, Peanuts and Cracker Jacks, Served with Mug Root Beer and Assorted Soft Drinks – 16.95

### Chocolate Lover's Delight

Creamy Smooth Rich Chocolate Fondue in a Pot with skewers of Strawberries, Bananas, Marshmallows and Cubed Pound Cake, Served with Bowls of Toasted Coconut, Chopped Nuts and Rainbow Sprinkles – 18.95

### Ice Cream Party

Make your own Sundae with Vanilla, Chocolate and Strawberry Ice Cream, With Assorted Toppings – 15.95

Price per person, unless otherwise noted.

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# Signature Breaks

## Enhancements

### Energize

Invigorating Assorted Tazo® Teas – 3

Yogurt Parfaits (Fruit Yogurt, Fresh Berries

Topped with Granola) – 4.95

### Indulge

Warm Corn Chips – Fresh Tomato Salsa,

Authentic Guacamole – 6.95

### Fruit on a Stick

Watermelon, Pineapple, Honeydew Melon  
and Cantaloupe Concord Grape Syrup,

Strawberry Syrup, Chocolate Sauce – 7.95

### Warm and Comforting

Assorted Nuts and Granola Bars

Assorted Nuts Bowl – 8.50

Granola Bars – 1.50 each

Season's Harvest Whole Fruit Selection

– 1.50 each

Price per person, unless otherwise noted.

\*Organic items available upon request



# Lunch

All Lunch Entrees Include: Freshly Brewed Regular Coffee, Decaffeinated Coffee and Specialty Teas. Iced Tea or Lemonade and Water on the Tables. Cookies for Dessert.

## Lite Lunch

### Grilled Chicken Caesar Salad

Classic Caesar Salad Served with Grilled Chicken Breast, Jumbo Croutons, Parmesan Cheese and Garlic Bread – 24.95

### Chinese Chicken Salad

Napa Cabbage, Thinly Sliced Chicken, Chow Mein Noodles and Mandarin Oranges, Served with Honey Sesame Dressing – 24.95

### Crispy Cod Fish Salad

Tomatoes, Boiled Egg, Garbanzo Beans, Spinach, Black Olives, Sauteed Onions – 30

### Grilled Chicken, Feta Cheese and Cranberry Salad

Try our Locally Grown Fresh Baby Greens tossed with Balsamic Vinaigrette Dressing Topped with Candied Walnuts, Dried Cranberries, Diced Tomatoes and Feta Cheese – 24.95

### Croissant Sandwich Selection

Choice of Ham, Turkey or Roast Beef, Swiss Cheese, Lettuce, and Tomato on Fresh Croissants, served with Potato Salad – 24.95

### Chicken Club

Kaiser Roll, Grilled Chicken Breast Topped with Bacon, Cheddar, Provolone Cheese on Kaiser Roll and French Fries – 25.95

### Turkey Ranch Wrap

Turkey, Lettuce, Bacon Bits, Tomatoes, Red Onions, and Ranch Dressing, served with Fruit Salad – 24.95

## Plated

### Gourmet Burger

With American or Swiss Cheese, Served with French Fries and Sliced Fruit – 22.95

### Chicken Jerusalem

Grilled Breast of Chicken topped with Sauteed Artichokes, Black Olives, Onions and Tomatoes, served with Steamed Vegetables – 25.95

### Sauteed Salmon

Sauteed with Diced Tomatoes, Garlic, Cilantro and Lemon Juice, served with Fresh Steamed Vegetables – 28.95

### Grilled Shrimp and Scallop Pasta

Tender Shrimp and Bay Scallops sautéed in Garlic, Served on a bed of Angel Hair Pasta with Parmesan Cheese Cream Sauce Garnished with Seasonal Vegetables – 29.95

### Penne Arrabiata – Vegetarian

Penne Pasta in a Spicy Fresh Tomato Sauce, Garnished with Seasonal Vegetables and served with Whole Wheat Roll – 22.95

### Chicken Monterey

Grilled Chicken Breast Topped with Avocado and a Slice of Swiss Cheese, Laced with Garlic Cream Sauce, served with Rice Pilaf and Fresh Seasonal Vegetables – 25.95

### New York Steak Sandwich

8oz. New York Steak served opened faced on a Grilled Sourdough Bread, served with Seasoned French Fries – 28.95

Price per person, unless otherwise noted.

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# Lunch

All Lunch Entrees Include: Freshly Brewed Regular Coffee, Decaffeinated Coffee and Specialty Teas. Iced Tea or Lemonade and Water on the Tables.

## Buffet

### Deli Experience

Sliced Ham, Turkey, Salami, and Assorted Sliced Cheeses, Tomatoes, Onions, Lettuce, Pickles, Assorted Bread Rolls, Assorted Condiments, Select Two: Fresh Garden Salad, Pasta Salad or Fruit Salad. Bag of Chips. Dessert: Cookies and Brownies – 31.95

### Mexican Fajita Buffet

Salads, Tortilla Soup – Hearty Soup with Carrots, Tomatoes, Zucchini, topped with Tortilla Chips. Mexican Caesar Salad – Chopped Romaine Lettuce, Tortilla Strips, tossed in a Creamy Cilantro Dressing, topped with Crumbled Cotija Cheese, Cheese Enchiladas – Corn Tortillas, in a Red Chile Sauce, stuffed with Monterey Jack Cheese, Choice of Chicken or Beef Fajitas with Grilled Onions and Peppers, Spanish rice, Refried Beans, Sour Cream, Jalapeños, Shredded Cheese, Lettuce, Chopped Cilantro and Sliced Olives, Salsa and Flour Tortillas. Desserts: Banuelos (deep fried tortillas tossed with cinnamon and sugar) – 33.95

### Italian Buffet

Salads – Tossed Caesar Salad – Served with Fresh Parmesan Cheese, Toasted Croutons and Locally Grown Sliced Tomatoes. Italian Marinated Fresh Tomatoes Sliced Red Onions with Buffalo Mozzarella Cheese and Basil, Minestrone Soup, Meat Lasagna & Penne Pasta with Creamy Alfredo Sauce, Fresh Parmesan, Sautéed Zucchini and Vegetables and Garlic Bread Dessert - Cheesecake or Chef's Choice – 33.95

### BBQ Buffet

Choice of one Entrée - BBQ Chicken, Roasted Chicken, Tri-Tip or Pork BBQ Ribs, Kernel Corn or Corn on the Cob, Hickory Smoked Beans, Creamy Garlic Mashed Potato, House Salad with Choice of Dressing, Cole Slaw, Rolls and Butter and Bread Pudding with Bourbon Glaze – 33.95  
Additional Meat Selection – 4

### Mediterranean Buffet

Tossed Green Salad with Ranch & Italian Dressings, Greek Salad, Chicken Jerusalem: topped with sautéed Artichokes, Black Olives, Onions and Tomatoes, or Greek Stuffed Chicken, Rice Pilaf, Seasonal, Vegetables, Pita Bread and Hummus, Chef's Choice Desserts Available – 31.95

### Soup & Salad Bar

Locally Grown Tossed Greens, Ranch, Italian, Raspberry Vinaigrette Dressings, Salad Toppings: Tomatoes, Shredded Carrots, Shredded Cheeses, Turkey, Ham, Egg, Black Olives, Bacon Bits, Red Onions, Mushrooms, Croutons, Assorted Rolls and Butter, Crackers, Beef Vegetable Soup, Chicken Noodle Soup, Assorted Cookies – 28.95

### Asian Cuisine

Wonton Soup, Kung Pao Chicken or Beef and Broccoli, Chow Mein Noodles, Sautéed Mushrooms and Vegetables, Steamed or Fried Rice, Soy Sauce, Served with Fortune Cookies and Key Lime Pie – 33.95

Price per person, unless otherwise noted.

\*Organic items available upon request

\*Minimum of 25 People or a \$100 Set-Up Fee will apply

A daily chef's feature of a vegetarian, vegan, gluten and dairy free entrée will be offered for dietary requests. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs or unpasteurized milk may increase your risk of foodborne illness.

# Dinner

All Entrees include a Starter Salad, Seasonal Vegetable, Rolls and Butter, Choice of Rice Pilaf, Roasted Red Potatoes, Creamy Garlic Mashed Potatoes and Chef's Choice of Dessert. Selection of Freshly Brewed Regular Coffee and Decaffeinated Coffee and Specialty Teas. Iced tea or Lemonade and water on the tables.

## Plated

### Starters

Choice of Fresh Garden Salad, Caesar Salad or Spinach Salad.

### Sautéed Salmon

Sautéed with Diced Tomatoes, Garlic, Cilantro and Lemon Juice – 36.95

### Prime Rib

Roasted Medium served with Au Jus, Horseradish Sauce – 46.95

### Garlic Roasted Tri-Tip

With Wild Mushrooms and Cabernet Sauce – 35.95

### New York Steak

8oz. New York Steak cooked to order with demi glaze sauce and wild mushrooms – 37.95

### Bacon Wrapped Filet Mignon (8 oz.)

Served with Mashed Potato and Mushroom Sauce – 40.95

### Filet Mignon and Chicken Combination Plate

Medallion of Beef with Béarnaise Sauce and Grilled Marinated Chicken Breast with Marsala Mushroom Sauce – 51.95

### Surf and Turf Combination Plate

Grilled Smoked Salmon and Tri Tip of Beef – 48.95

### Greek Stuffed Chicken

Artichoke and Feta Stuffed Chicken with Garlic Cream Sauce – 35.95

### Chicken Roulade

Orange Glazed Stuffed Chicken Breast with Almonds, Feta, Herbs and Spinach – 34.95

### Chicken Jerusalem

Grilled Breast of Chicken topped with Sautéed Artichokes, Black Olives, Onions and Tomatoes – 35.95

### Chicken Marsala

Grilled Breast of Chicken topped with Marsala Wine Sauce & Mushrooms – 34.95

### Seafood Fettuccini

Atlantic Salmon & Scallop's Tossed with Grilled Vegetables in a Lemon Butter Sauce Garnished with Green Chives – 36.95

### Pork Loin with Cream Sauce

Pork Loin Topped with Cream Sauce- Butter, Red Onion Chopped, Sun-Dried Tomatoes, or Vegetarian Penne Arrabiata - Penne Pasta in a Spicy Fresh Tomato Sauce Garnished with seasonal Vegetables and served with Whole Wheat Roll – 31.95

### Ravioli

Cheese Ravioli Laced with Marinara and Garnished with Roasted Vegetables and Whole Wheat Roll – 32.95

### Vegetables over Rice

Roasted Vegetables in Virgin Olive Oil served over Steamed Brown Rice – 31.95

Price per person, unless otherwise noted.

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# Dinner

## Buffet

### Mexican Fajitas Buffet

Salads, Tortilla Soup – Hearty Soup with Carrots, Tomatoes, Zucchini, Topped with Tortilla Chips. Mexican Caesar Salad – Chopped Romaine Lettuce, Tortilla Strips, Tossed in a Creamy Cilantro Dressing, Topped with Crumbled Cotija Cheese. Cheese Enchiladas – Corn Tortillas, in a Red Chile Sauce, Stuffed with Monterey Jack Cheese. Choice of Chicken or Beef Fajitas, with Grilled Onions and Peppers, Spanish Rice, Refried Beans, Sour Cream, Jalapeño, Shredded Cheese Dessert – Buneulos – 35.95

### Italian Buffet

Salads -Tossed Caesar Salad – Served with Fresh Parmesan Cheese, Toasted Croutons and Sliced Tomatoes, Italian Marinated Fresh Tomatoes – Sliced Red Onions with Buffalo Mozzarella Cheese and Basil, Minestrone Soup, Meat Lasagna and Penne Pasta with Creamy Alfredo Sauce, Fresh Parmesan, Sautéed Zucchini and Vegetables and Garlic Bread Dessert - Cheesecake – 35.95

### BBQ Buffet

Choice of one Entrée - BBQ Chicken, Roasted Chicken, Tri-Tip or Pork BBQ Ribs, Kernel Corn or Corn on the Cob, Hickory Smoked Beans, Creamy Garlic Mashed Potato, House Salad with Choice of Dressing, Cole Slaw, Rolls and Butter, and Bread Pudding with Bourbon Glaze for Dessert – 35.95  
Additional Meat Selection – 4

### Asian Cuisine

Wonton Soup, Kung Pao Chicken or Beef and Broccoli, Chow Mein Noodles, Sautéed Mushrooms and Vegetables, Steamed or Fried Rice, Soy Sauce, Served with Fortune Cookies and Key Lime Pie – 34.95

### Cajun Buffet

Baby Spinach Salad with Shaved Red Onions, Candied Pecans, Red Globe Grapes and Raspberry Vinaigrette, Tossed Caesar Salad with Parmesan Cheese and Croutons, Cajun Style Pasta Salad with Andouille Sausage, grilled Pepper and Onions, Classic Spicy Southern Red Beans and Rice with side of diced Onions and Tomatoes, Sautéed Yellow Corn, Onion and Herbs, Cajun Blackened Chicken Breasts Halves with Homemade Cajun Seasoning, Bread Pudding with Bourbon Sauce – 35.95

### Build Your Own Buffet\*

Salads:  
(Select one)

#### Green Salad

Greens with Ranch and Raspberry Vinaigrette Garnished with Tomatoes

#### Tossed Caesar Salad

Crisp Romaine Lettuce, Croutons, Fresh Parmesan Cheese and Tangy Caesar Dressing

#### Cactus Nopales Salad

Fresh Cactus with Anejo Cheese

#### Italian Salad

Marinated Fresh Tomatoes, Sliced Red Onions, Buffalo Mozzarella Cheese with Basil

#### Button Mushroom Salad

Marinated in Italian Dressing and Fresh Garlic

#### Starches:

(Select one)

Garlic Mashed Potatoes, Scalloped Potatoes, Roasted Baby Red Potatoes, Twice Baked Potato, Rice Pilaf, Penne Pasta with Creamy Pesto-Basil Sauce topped with Fresh Parmesan and Toasted Pine Nuts, Seasonal Vegetables

#### Entrées:

(Select one/two)

Beef Tips with Burgundy Mushroom Sauce, Chicken Roulade with Spinach, Duxelles, and White Wine, Sauce, Grilled Marinated Boneless Breast Chicken with Garlic Cream Sauce, Chicken Marsala with Mushrooms

Price per person, unless otherwise noted.

\*Organic items available upon request

\*Minimum of 25 People or a \$100 Set-Up Fee will apply

A daily chef's feature of a vegetarian, vegan, gluten and dairy free entrée will be offered for dietary requests.

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Sheraton Ontario Airport Hotel

429 North Vineyard Avenue, Ontario, CA 91764 T 909 937 8000 F 909 937 8028 Marriott.com/ONTOA

# Meeting Package

## Sheraton All Day Meeting Package

### Morning

Start your day with our Deluxe Continental Breakfast Assortment of Danishes and Muffins, Bagels with Cream Cheese, Regular and Decaffeinated Coffee, Assorted Teas, Fresh Squeezed Orange Juice, Cranberry Juice, and Fresh Fruit

### Mid - Morning

Refresh your Regular and Decaffeinated Coffee and assorted Diet Soft Drinks, Regular Soft Drinks, and Bottled Water

### Noon Buffet

Choice of one of the following Buffets

#### Chef's Creation Theme Break

Assorted Homemade Cookies, Brownies, Fresh Squeezed Lemonade, Iced Tea and Water  
All - Day Meeting Package – 79.95  
OR  
Breakfast and Mid - Morning Break – 39.95

### Fajitas Bar

Chicken or Beef Fajitas, Spanish Rice, Refried Beans, Green Salad with Choice of Two Dressings  
Flour Tortillas, Shredded Lettuce. Guacamole  
Sour Cream, Jalapeños, Shredded Cheese Tortilla  
Chips with Salsa, and a Dessert made by our Chef

### Deli Experience

Sliced Roast Beef, Ham, Turkey, Salami, and assortment of Sliced Cheese Tomatoes, Onions, Lettuce, Pickles, Assorted Bread Rolls, Assorted Condiments select two salads, Black Bean Corn Relish Salad, Fresh Garden Salad, Pasta Salad, Fruit Salad, Bag of Chips  
Dessert: Cookies and Brownies

### BBQ Buffet

Choice of one Entree  
BBQ Chicken or Roasted Chicken, Tri-Tip or Pork BBQ Ribs, Kernel Corn or Corn on the Cob, Hickory Smoked Beans, Creamy Garlic Mashed Potato, House Salad with Choice of Dressing, Cole Slaw, Rolls and Butter, and Bread Pudding with Bourbon Glaze  
Additional Meat Selection – 4

### A Taste of Asia

Chicken Won Ton Soup with Mushrooms Tossed Green Salad with Honey Mustard Raspberry Vinaigrette Dressing Chinese Chicken Salad

### Entree

Stir Fried Mandarin Chicken and Beef with Broccoli, Chow Mein Noodles, Egg Rolls with Sweet and Sour Sauce Sauteed Mushrooms, and Fresh Steamed or Fried Rice, Condiments: Hot Mustard and Soy Sauce Served with Cookies Assorted Desserts

### Italian Buffet Salads

#### Tossed Green Salad

Served with Ranch, Italian and Raspberry Vinaigrette Dressing two Dressing select one

#### Tossed Caesar Salad

Served with Fresh Parmesan Cheese, Toasted Croutons and Sliced Tomatoes Italian Marinated Fresh Tomatoes, Sliced Red Onions with Buffalo Mozzarella Cheese and Basil

#### Button Mushroom Salad

Marinated in Italian Dressing and Fresh Garlic

Dessert: Cheesecake

Price per person, unless otherwise noted.

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# Hors D'oeuvres

## Hot Hors D'oeuvres

Priced per dozen

A MINIMUM OF THREE (3) DOZEN OF EACH IS REQUIRED

Vegetable Spring Rolls or Pot Stickers with Plum Sauce – 24

Mini Crab Cake – 33

Smoked Chicken Quesadillas – 22

Bacon Wrapped Scallops – 33

Mini Quiche Lorraine – 21

Coconut Shrimp with Mango Sauce – 45

Mini Teriyaki Brochettes (Chicken or Beef) – 27

Cajun Buffalo Wing's with Bleu Cheese Dressing – 27

Warm Brie en Croute served with Crackers – 33 (serves 10)

Empanadas (Beef and Cheese Turnover) – 27

## Cold Hors D'oeuvres

Priced per dozen

A MINIMUM OF THREE (3) DOZEN OF EACH IS REQUIRED

Rolled Spiral Turkey Sandwiches (Sliced Turkey, Whipped Cream Cheese, Garlic and Fresh Basil) – 26

Turkey Ranch Wrap Spiral Sandwiches (Sliced Turkey, Crisp Bacon, Chipotle, Mayonnaise, Diced Tomato and Shredded Romaine Lettuce) – 26

Salami Cornett with Horseradish Cream Cheese – 27

Jumbo Prawns on Ice – 39

Assorted Finger Sandwiches – 26

Freshly Prepared Deviled Eggs – 21

Assorted Italian Bruschetta (Toasted Sourdough Topped with Garlic, Tomato, Basil) – 17

## Specialty Platters and Displays

Crudite Vegetable Platter (Serves 50) (Assorted Garden Fresh Vegetables with Ranch Dip) – 170 per tray

Tortilla Chips with Freshly Prepared Salsa and Homemade Guacamole – 6.50

Fresh Fruit Display with Fruit Kabobs and served with Berry Yogurt – 220 (serves 30)

Assorted Domestic Cheese Platter with Crackers and Fruit Garnish – 220 (serves 50)

## Hors D'oeuvres Stations

Uniformed Chef for Carving Stations – 75

Oriental Station  
Teriyaki Chicken Brochette,  
Teriyaki Beef Tenderloin Brochette, Vegetable Spring Rolls, Pot Stickers, Mini Crab Cakes, Steamed Buns, Won Tons with Dipping Sauce, Fruit and Cheese Platter, Dessert Platter – 28.95

Assorted Finger Foods  
Assorted Cheeses and Crackers with Spinach Dip  
Assorted Vegetable Platter, Assorted Deli Meat Platter, Assorted Deli Breads, Assorted Seasonal Fruit Platter, Stuffed Deviled Eggs, Assorted Dessert Tray – 28.95

Pasta Station  
Penne Arrabiata, Fettuccini Alfredo,  
Italian Sausage, Caesar Salad and Antipasti Salad, Garlic Bread, Dessert Platter – 23

Honey Glazed Ham  
Served with Whole Grain Mustard and Silver Dollar Rolls – 195 (serves 30)

Whole Roasted Turkey  
Serves with Cranberry Chutney, and Silver Dollar Rolls – 195 (serves 40)

Top Round of Beef  
Served with Horseradish Sauce and Silver Dollar Rolls – 229.95 (serves 50)

Seafood Station  
Jumbo Shrimp, Oysters on the Half Shell, Chilled Poached Salmon, Snow Crab Legs (Market Price)

International Cheese Display  
Imported and Domestic Cheese Display with assorted crackers – 9.95

Price per person, unless otherwise noted.

A daily chef's feature of a vegetarian, vegan, gluten and dairy free entrée will be offered for dietary requests. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs or unpasteurized milk may increase your risk of foodborne illness.

# Banquet Bar Service

## Bar Guarantee

Minimum 500 per bar or  
175 bartender fee will apply.

### Cash Bar

Individual guests pay for their own drinks

### Host Bar

Organization or designated person pays for all  
drinks. A 20% service charge and sales tax will be  
added to the bill at the end of function

Premium Brands – 11

Call Brands – 9

Well Brands – 8

Domestic Beer – 5

Imported Beer – 6

House Wine – 6

Soft Drinks (Fountain) – 2.75

Tropical Punch – 35 per gallon

Champagne Punch – 55 per gallon

Martinelli's Apple Cider – 17 per bottle

Ask us about our customized Cordial Service

Cocktail servers may be requested at  
\$20 per server, per hour

Price per drink, unless otherwise noted.

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# Audiovisual

## **Audiovisual**

Screen – 25

Flip Chart (markers & pad included) – 30

Microphone/ Lavalier – 50 each

Multiple Outlet Power Strip – 10 each

Extension Cord – 10 each

Podium – 30

Hard Back Easel – 15

Speaker Phone – 30

Sound System – 125

Polycom Phone – 25

LCD Projector & Screen – 125

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**Sheraton Ontario Airport Hotel**  
429 North Vineyard Avenue  
Ontario, CA 91764  
T 909 937 8000 F 909 937 8028

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