Continental Breakfast

TRADITIONAL
Fresh Chilled Juice Selection
Croissants, Muffins, Danish
Sweet Butter, Marmalade, Preserves
Sliced Seasonal Fruit
Fresh Brewed Coffee, Decaffeinated Coffee, Organic Tea Selection
26

SUNRISE
Fresh Chilled Juice Selection
Croissants, Muffins, Danish
Sweet Butter, Marmalade, Preserves
Sliced Seasonal Fruit
Fruit Flavored Yogurt
An Assortment of Bagels with Cream Cheese
Fresh Brewed Coffee, Decaffeinated Coffee, Organic Tea Selection
31

ENERGIZED
Fresh Chilled Juice Selection
An Assortment of Chocolate and Fruit Filled Croissants
Sliced Seasonal Fruit and Berries
Bircher Muesli
Fresh Brewed Coffee, Decaffeinated Coffee, Organic Tea Selection
32

PEAK PERFORMANCE
Fresh Chilled Juice Selection
Banana Nut, Cranberry and Zucchini Breakfast Breads
Sweet Butter, Marmalade, Preserves
Sliced Seasonal Fruit
Homemade Trail Mix
Greek Yogurt
Hard Boiled Eggs and String Cheese
Fresh Brewed Coffee, Decaffeinated Coffee, Organic Tea Selection
34

ADDITIONS...
Steel Cut Oatmeal with Dried Fruit and Brown Sugar 4
Farm Fresh Scrambled Eggs with Chives 5
Classic Eggs Benedict with Hollandaise Sauce 7
Spinach and Cheddar Omelette 6
Grilled Sausage, Applewood Smoked Bacon or Country Ham 5
Hash Brown Potatoes 4
Buttermilk Pancakes with Maple Syrup 4
Belgian Waffles with Strawberries and Chantilly Whipped Cream 5
Cinnamon French Toast with Maple Syrup 5
Country Ham and Gruyere Panini 6
Turkey, Roast Beef, Hard Boiled Egg and Assorted Cheese
Low-carb Protein Platter 6
Smoked Salmon Display, Traditional Condiments 9
Assorted Cold Cereals 3 ~per box
Traditional or Chocolate Brioche 42 ~per dozen
Pecan Maple Buns 42 ~per dozen
Yogurt Parfaits 6 ~each
Breakfast Burritos 7 ~each

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Sheraton Universal Hotel
**COFFEE AND BEVERAGES**

Fresh Brewed Coffee, Decaffeinated Coffee, Organic Tea Selection 75 ~per gallon
Fresh Squeezed Orange or Grapefruit Juice 72 ~per gallon
Tropical Papaya, Mango, Pineapple or Guava Juice 72 ~per gallon
Still Water 4 ~each
Sparkling Water 4 ~each
Soft Drinks 4 ~each
Iced Tea 72 ~per gallon
Lemonade 61 ~per gallon
Red Bull Energy Drink 5 ~each

**SNACKS**

Selection of Croissants, Muffins, Danish 47 ~per dozen
Assorted Fruit and Nut Breakfast Breads 51 ~per loaf
Chocolate Chip, Oatmeal, Peanut Butter Cookies 51 ~per dozen
Chocolate Macadamia Nut Brownies 47 ~per dozen
Warm Soft Salted Pretzels with Spicy Mustard and Cheese Sauce 46 ~per dozen
Bagels with Cream Cheese 48 ~per dozen
Haagen Dazs or Dove Ice Cream Bars 7 ~each
Assorted Krispy Kreme Doughnuts 47 ~per dozen
Finger Sandwiches 46 ~per dozen
Individual Bags of Sun Chips or Kettle Chips 4 ~per bag
Assorted Candy Bars 3 ~each
Energy or Granola Bars 4 ~each
Fruit Flavored Yogurt 4 ~each
Whole Fresh Fruit 3 ~per piece
Sliced Seasonal Fruit and Berries 13
Crispy Tortilla Chips with Fresh Salsa and Guacamole 8

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Sheraton Universal Hotel
Theme Breaks

*based on one hour of service*

**JELLY BEANS AND CUPCAKES**
Assorted Gourmet Cupcakes, Vanilla Fruit Medley, Chocolate Soufflé, Lemon Chiffon, Banana Nut  
Gourmet Jelly Bean Selection  
Fresh Brewed Coffee, Decaffeinated Coffee, Organic Tea Selection  
20

**CHOCOLATE**
Slabs of Milk and Dark Chocolate  
White and Dark Chocolate Dipped Dried Fruit  
Roasted Nut Selection  
Assorted Naked Juices  
23

**MILK AND COOKIES**
Jumbo Chocolate Chip, Oatmeal Raisin, Peanut Butter Cookies  
Milk and Chocolate Milk  
Fresh Brewed Coffee, Decaffeinated Coffee, Organic Tea Selection  
18

**SILVER SCREEN**
Gourmet Flavored Popcorn, Red Vines, M & M’s, Peanut M & M’s, Chocolate Covered Raisins, Chocolate Malt Balls  
Assorted Soft Drinks  
19

**SUNDAE SHOP**
Ice Cream Bars, Ice Cream Sandwiches  
Root Beer Floats and Orange Soda Floats with Vanilla Bean Ice Cream  
Fresh Brewed Coffee, Decaffeinated Coffee, Organic Tea Selection  
19

**THE RED CARPET**
Imported and Domestic Cheese Display, Seasonal Sliced Fresh Fruit Garnish with English Water Crackers, Italian Bread Sticks, Sliced French Baguettes  
White and Dark Chocolate Dipped Strawberries  
Fresh Brewed Coffee, Decaffeinated Coffee, Organic Tea Selection  
24

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**Sheraton Universal Hotel**
Brunch

**THE BLOCKBUSTER**

- Fresh Chilled Juice Selection
- Croissants, Muffins, Danish, Warm Cinnamon Rolls
- Sweet Butter, Marmalade, Preserves
- Sliced Seasonal Fruit and Berries
- Crisp Vegetable Display with Dips
- Farm Fresh Scrambled Eggs with Chives
- Rashers of Crisp Wood Smoked Bacon
- Cinnamon Swirl French Toast with Toasted Pecans
- Vermont Maple Syrup, Powdered Sugar
- Scottish Smoked Salmon with Mini Bagels, Whipped Cream Cheese, Red Onions, Capers
- Omelettes Prepared to Order with American, Cheddar, Gruyere Cheeses, Country Ham, Onions, Peppers, Mushrooms, Fresh Salsa
- chef attendant required at 175 per chef
- Tiramisu with Vanilla Sauce
- Fresh Brewed Coffee, Decaffeinated Coffee, Organic Tea Selection

Additions...A Station to Enhance Your Brunch

- chef attendant required for each station at 175 per chef
- Baked Ham Carved Tableside (serves 50 guests) 275 ~each
- Whole Turkey Carved Tableside with Cranberry Sauce and Gravy (serves 40 guests) 300 ~each
- Steamship of Beef Au Jus Carved Tableside with Silver Dollar Rolls and Condiments (serves 100 guests) 650 ~each
- Pasta Station Prepared to Order with Penne, Three Cheese Ravioli and Handmade Gnocchi, Sauces of Arrabbiata, Pesto & Porcini Creme with Asparagus, Sun-dried Tomatoes, Artichoke Hearts, Pine Nuts, Parmesan Cheese and Rosemary Focaccia Bread 20
- Pancake or Belgian Waffle Station Prepared to Order with Maple Syrup, Whipped Cream, Powdered Sugar, Brown Sugar, Sweet Butter 9

- Minimum 50 guests -

**THE PREMIERE**

- Fresh Chilled Juice Selection
- Croissants, Muffins, Danish, Assorted Fruit Breads
- Sweet Butter, Marmalade, Preserves
- Sliced Seasonal Fruit and Berries
- Buffalo Mozzarella, Sliced Tomatoes, Basil, Virgin Olive Oil
- Cucumber Salad with Sour Cream and Dill
- California Greens, Yellow Citrus Tomatoes, Enoki Mushrooms
- Entrees, Choice of Two
- Spinach and Fontina Cheese Quiche
- Breast of Chicken with Dijon Mustard Tarragon Sauce
- Spinach Ravioli Primavera
- Salmon Medallions with Roasted Corn Sauce
- Seared Breast of Chicken Stuffed with Spinach and Asiago Cheese
- White and Wild Rice with Brunioste of Vegetables
- Whipped Yukon Gold Potatoes
- Seasonal Vegetable Sauté
- Selection of Miniature Pastries
- Fresh Brewed Coffee, Decaffeinated Coffee, Organic Tea Selection

Additions...A Station to Enhance Your Brunch

- chef attendant required for each station at 175 per chef
- Baked Ham Carved Tableside (serves 50 guests) 275 ~each
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- Pancake or Belgian Waffle Station Prepared to Order with Maple Syrup, Whipped Cream, Powdered Sugar, Brown Sugar, Sweet Butter 9

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Sheraton Universal Hotel
THEATER 1
Salad Caprese, Beefsteak Tomato, Mozzarella, Basil, Olive Oil
Field Greens, Roasted Pine Nuts, Kalamata Olives, Gorgonzola,
Italian Vinaigrette
Caesar Salad, Shaved Parmesan, Garlic Croutons
Rustic Parmesan Chicken, Baked and Drizzled with Sicilian Pesto
Penne Pasta, Sun-dried Tomato Creme
Sautéed Young Green Beans with Caramelized Red Onions in Garlic Oil
Rosemary Focaccia Bread
Tiramisu, Cannoli, Chocolate Dipped Biscotti

THEATER 2
Greek Salad, Crispy Lettuce, Kalamata Olives, Watercress, Tomatoes, Feta,
Red Wine Vinaigrette
Tabbouleh Salad, Bulgur Wheat, Yellow & Red Tomatoes, Cucumber, Mint,
Virgin Olive Oil, Lemon
Vegetarian Grape Leaves
Spiced Marinated Chicken Breast Kebab
Falafels with Tahini Dip
Rice Pilaf with Toasted Pine Nuts
Pita with Hummus and Tzatziki
Pickled Turnips
Fresh Seasonal Fruit and Fruit Skewers

THEATER 3
Ginger Grilled Chicken Breast Salad with Napa Cabbage, Asian Vinaigrette
Sesame Rice Noodle and Cucumber Salad
Kung Pao Shrimp with Asparagus, Onions, Peanuts
Pineapple Chicken with Scallions, Ginger
Garlic Noodles
Fragrant Jasmine Rice
Green Tea Ice Cream, Almond Cookies, Fortune Cookies

THEATER 4
Ranch Chicken Salad with Avocado, Grilled Corn, Black Beans, Romaine
New Potato Salad
Garden Salad with Cucumber, Tomato, Blue Cheese Vinaigrette
Braised Short Ribs
BBQ Chicken Half
Seasoned Steak Fries, Baked Beans, Fresh Grilled Corn
Watermelon and Mini Pecan Pies

THEATER 5
Mexican Caesar Salad with Avocado, Crispy Tortilla Strips
Corn Salad with Diced Red Bell Peppers, Chopped Jalapenos, Cilantro
Orange and Jicama Salad with Pico de Gallo
Chicken Fajitas
Enchilada Verde
Mexican Rice, Black Beans, Flour and Corn Tortillas
Condiments of Shredded Lettuce, Onions, Shredded Jack and Cheddar Cheese,
Fresh Salsa, Sour Cream, Guacamole, Tri-colored Corn Tortilla Chips
Churro de Cajeta

Luncheon buffet service includes fresh brewed coffee, decaffeinated coffee, organic tea selection, iced tea.

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Sheraton Universal Hotel
Luncheon Buffet

- **minimum 25 guests** -

**SANDWICH DELI BUFFET**

Select Two Starters
- Crème of Roma Tomato Basil Soup
- Hummus and Baba Ghanoush with Toasted Pita Triangles
- Classic Caesar Salad
- Chicken Cobb Salad, Champagne Vinaigrette
- Bacon and Fennel Potato Salad
- Marinated Grilled Vegetable Display
- Fresh Sliced Fruit

Select Three
- Roasted Turkey Breast with Basil Pesto and Smoked Gouda on a French Roll
- Curried Chicken Salad, Dried Fruit, Pine Nuts, Wild Greens on a Brioche Bun
- Grilled Skirt Steak, Chipotle Aïoli, Fire Roasted Peppers on a French Baguette
- Honey Smoked Ham, Basil Goat Cheese, Sliced Pineapple, Boston Lettuce on Rye
- Roast Beef, Oven Roasted Tomatoes, Balsamic Roasted Onions on Ciabatta
- Roasted Vegetables, Buffalo Mozzarella, Arugula, Tapenade, Tomato on Ten Grain Bread
- Smoked Turkey, Bacon, Lettuce and Tomato Wrap

-all sandwiches served with kosher dill pickle spears, homemade kettle potato chips and appropriate condiments-

Dessert
- Assorted Lemon Bars and Mini Cheesecake Tartlets

46

Luncheon buffet service includes fresh brewed coffee, decaffeinated coffee, organic tea selection, iced tea.

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Sheraton Universal Hotel
-three course minimum-

**SOUP**
- CREAM OF ROMA TOMATO BASIL, Served en Croute 9
- CHILLED GAZPACHO, Garlic Croutons, Sour Cream 9
- BUTTERNUT SQUASH, Toasted Sunflower Seeds, Crème Fraiche 10
- TORTILLA, Cilantro, Crispy Tortilla Chips 8

**SALAD**
- BABY ROMAINE, Shaved Romano, Garlic Crostini, Classic Caesar Dressing 8
- HEART OF BIBB, Asian Pear, Tomatoes, Candied Walnuts, Blue Cheese, Sun-dried Cherries, Champagne Shallot Vinaigrette 9
- CHOPPED VEGETABLE SALAD, In a Radicchio Cup with Feta, Vinaigrette 10
- BABY MIXED GREENS, Roasted Corn, Sweet Papaya, Balsamic Vinaigrette 10
- ARUGULA, Strawberries, Sugared Pecans, Citrus Mint Vinaigrette 10
- GRILLED PEACHES, Arugula, Goat Cheese, White Balsamic Vinaigrette 11

Luncheon service includes fresh vegetables and starch du chef, fresh rolls and butter, fresh brewed coffee, decaffeinated coffee,

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Sheraton Universal Hotel
VEGETARIAN ENTRÉES

PORTOBELLO MUSHROOM RAVIOLI, Vodka Tomato Crème 28
Eggplant Melanzana, Roasted Herb Tomato Coulis 28
Pasta Duet, Angel Hair al Checca, Four Cheese Ravioli, Pesto Crème 28

ENTRÉES

BAKED WHITEFISH, Tropical Fruit Relish 30
PARMESAN CRUSTED CHICKEN BREAST, Tomato Ragout 29
BREAST OF CHICKEN PICCATA, Capers, Artichoke Hearts, Wilted Spinach 29
MAHI MAHI, Pineapple Teriyaki Glaze 30
ROASTED GARLIC BREAST OF CHICKEN, Lemon Jus 28
NORWEGIAN SALMON MEDALLION, Soy Honey Wasabi Sauce 29
BREAST OF CHICKEN, Greek Feta, Artichoke and Olive Medley 29
PAN FRIED BREAST OF CHICKEN, Orchard Fruit Demi-glace 29
MESQUITE SMOKED TRI-TIP OF BEEF, Roasted Garlic Jus 30
FIRE ROASTED BREAST OF CHICKEN, Cilantro Lime Essence 29
BARBEQUE SALMON, Jalapeno Roasted Corn Sauce 29
GRILLED NEW YORK STEAK, Chipotle Butter 35
ASIAN BRAISED BONELESS SHORT RIBS, Fragrant Jasmine Rice, Chinese Long Beans 35

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Sheraton Universal Hotel
DESSERTS

VANILLA CREME BRULEE, Seasonal Berries 9
GRANNY SMITH APPLE TARTLET, Vanilla Ice Cream, Caramel Sauce 8
FRESH FRUIT TARTLET, Vanilla Cream Sauce 8
NAPOLEON, Layers of Puff Pastry, Cream Custard 8
MINIATURE NEW YORK CHEESECAKE, Passion Fruit Sauce 8
CHOCOLATE TRUFFLE MOUSSE CAKE, Cocoa Powder 8
BERRY TARTLET, Almond Cream, Mixed Berries 8
TIRAMISU, Espresso Cream 8
SWEET SPICE CARROT CAKE 7
STRAWBERRIES FLORENTINE, Cream Anglaise 10

SIGNATURE DESSERTS

WARM BREAD PUDDING, Vanilla Sauce 9
~maximum of 200 guests~
WILD BERRY DESSERT TACO, A Chocolate Hazelnut Shell, Filled with a Light Mousse, an Array of Exotic Fruits and Berries on a Sauce Painted Plate 10
HOMEMADE VANILLA BOMBE GLACE, Fresh Strawberries 8

VIENNESE TABLE

MINIATURE DESSERTS TO INCLUDE, Assorted French Pastries, Chocolate Dipped Cannoli, Blackout Chocolate Cake, Gourmet Cheesecake, Assorted Dessert Bars, Gourmet Cookies, Sliced Seasonal Fruit and Berries with Chocolate and Caramel Dipping Sauces
~four pieces per person~ 19 or ~five pieces per person~ 22

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Sheraton Universal Hotel
### Grab and Go Lunch

<table>
<thead>
<tr>
<th>Sandwich</th>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>ROAST BEEF</strong></td>
<td>Roast Beef Sandwich with Provolone Cheese, Herb Mayonnaise, Vine Rip Tomato on a French Bread Baguette</td>
<td>30</td>
</tr>
<tr>
<td><strong>TURKEY</strong></td>
<td>Turkey Sandwich with Swiss Cheese, Herb Mayonnaise, Vine Rip Tomato on Artisan Bread</td>
<td>29</td>
</tr>
<tr>
<td><strong>CHICKEN</strong></td>
<td>Chilled Grilled Chicken Breast Sandwich with Cheddar Cheese, Pesto Mayonnaise, Red Onion on Focaccia Bread</td>
<td>31</td>
</tr>
<tr>
<td><strong>VEGETABLE</strong></td>
<td>Grilled Vegetable Sandwich with Marinated Eggplant, Green and Yellow Zucchini, Buffalo Mozzarella on Ten Grain Bread</td>
<td>29</td>
</tr>
<tr>
<td><strong>DESSERT</strong></td>
<td><del>choice of one</del> Jumbo Cookie or Macadamia Nut Brownie</td>
<td></td>
</tr>
</tbody>
</table>

Includes for your journey...

your choice of one sandwich and dessert along with an individual bag of kettle fried potato chips, apple and soft drink.

### ADDITIONS

- Still Water 4 ~each
- Red Bull Energy Drink 5 ~each
- Energy or Granola Bars 4 ~each

Split sandwich choices will incur an additional 3 per person. A banquet room is not included with the grab and go lunches.

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Sheraton Universal Hotel
CHILLED - priced per piece -
- Jumbo Shrimp with Cocktail Sauce 5
- Prosciutto Crostini with Lemon Fennel Slaw 4
- Marinated Mozzarella Balls with Cherry Tomato Skewers 4
- Assorted Sushi with Wasabi, Pickled Ginger, Soy Sauce 5
- Asparagus Tips Rolled in Smoked Salmon 4
- Roma Tomato Crostini 4
- Seared Ahi Tuna on Crispy Won Ton with Wasabi Crème 5
- Lobster Medallion and Waldorf Salad Tartlet 6
- Smoked Salmon Rose on Pumpernickel 5
- Handmade Italian Bread Sticks Wrapped with Prosciutto 4
- California Rolls 5

HOT - priced per piece -
- Vegetable Spring Rolls with Ginger and Cilantro Oil 4
- Maine Lobster Pot Stickers with Thai Spiced Oil 5
- Coconut Shrimp with Mango Chutney 4
- Chicken and Pineapple Brochette 4
- Herb Crusted Baby Lamb Chops with Garlic Dip 6
- Mini Angus Beef Sliders 4
- Maryland Crab Cakes with Cajun Remoulade 4
- Spinach Quiche 4
- Sesame Chicken Sate with Plum Sauce 4
- Chopped Spinach Triangles in Phyllo Dough with Dill Yogurt Sauce 4
- Shrimp Pot Stickers with Soy Mint Dip 4
- Beef and Mushroom Brochettes with Teriyaki Glaze 4
- Beef Sate with Sweet Chili Dip 4
- Parmesan Duste d Artichoke Hearts with Horseradish Dip 4
- Mini Beef Wellington 5
- Brie and Pear in Phyllo 4
- Sausage Calzones with Spicy Marinara Sauce 4
- Beef or Chicken Empanadas, Avocado Relish 4
- Mini Grilled Cheese, Apricot Chutney 4

DISPLAYS
DOMESTIC AND IMPORTED CHEESES
Crackers, Sliced French Bread, Fresh Fruit Garnish 9

FRESH CRISP VEGETABLES
Choice of Three Dips, Guacamole, Fresh Salsa, Hummus, Onion, Honey Mustard or Creamy Dill 7

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Sheraton Universal Hotel
### Reception Stations

- **minimum 50 guests** - **three station minimum** - **each station must be ordered for number of guests in attendance**

<table>
<thead>
<tr>
<th>Traditional Hollywood Raw Bar</th>
<th>California Cheese and Bruschetta Bar</th>
</tr>
</thead>
<tbody>
<tr>
<td>Jumbo Gulf Shrimp, Maine Stone Crab Claws, Oysters and Cherrystone Clams on the Half Shell</td>
<td>California Cheeses, Grapes, Grilled Olive Oil and Herbed Baguette Slices, Cracker Bread, Toasted Pita Wedges</td>
</tr>
<tr>
<td><del>four pieces per person</del></td>
<td>Tomato Basil, Olive Tapenade, Hummus and Spinach Artichoke Dip</td>
</tr>
<tr>
<td></td>
<td>23</td>
</tr>
<tr>
<td><strong>Sushi and Sashimi</strong></td>
<td><strong>Mashed Potatoes</strong></td>
</tr>
<tr>
<td>Tuna, Shrimp, Salmon, Yellowtail &amp; California Rolls with Wasabi, Pickled Ginger and Soy Sauce</td>
<td>Garlic, Chipotle and Pesto Mashed Potatoes Served with Condiments of Crumbled Bacon, Fried Onions, Shredded Cheddar Cheese, Sour Cream, Chives, Gravy, Herbed Butter, Red Pepper Flakes and Sea Salt</td>
</tr>
<tr>
<td><del>four pieces per person</del></td>
<td>16</td>
</tr>
<tr>
<td><del>if sushi chef requested, 250 per chef</del></td>
<td></td>
</tr>
<tr>
<td><strong>Sliders</strong></td>
<td><strong>Mac N' Cheese</strong></td>
</tr>
<tr>
<td>Gourmet Mini Burgers of Angus Beef with Aged Cheddar</td>
<td>Traditional Creamy Cheddar Mac n' Cheese and Herb Crusted Gruyere Mac n' Cheese</td>
</tr>
<tr>
<td>Braised Short Rib</td>
<td>Toppings of Bacon Bits, Jalapenos, Bread crumbs, Sweet Peas, Crab meat and Diced Chicken</td>
</tr>
<tr>
<td>BBQ Chicken with Swiss &amp; Avocado</td>
<td>Served with Parmesan Cheese Straws</td>
</tr>
<tr>
<td>Served with Sweet Potato Salad and Buttermilk Cole Slaw</td>
<td>17</td>
</tr>
<tr>
<td>21</td>
<td></td>
</tr>
<tr>
<td><strong>Street Tacos</strong></td>
<td><strong>Pasta</strong></td>
</tr>
<tr>
<td>Carne Asada, Carnitas, Spicy Shrimp and Lime Marinated Chicken (choose two)</td>
<td>Classic Caesar Salad</td>
</tr>
<tr>
<td>Served with Warm Corn Tortillas, Pinto Beans, Pico de Gallo, Salsa Verde, Salsa Roja, Chopped Onions &amp; Cilantro, Sliced Radishes, Pickled Cucumbers &amp; Carrots and Lime Wedges</td>
<td>Penne, Three Cheese Ravioli and Handmade Gnocchi</td>
</tr>
<tr>
<td>21</td>
<td>Sauces of Arrabbiata, Pesto &amp; Porcini Crème</td>
</tr>
<tr>
<td><del>chef attendant required at 175 per chef</del></td>
<td>with Asparagus, Sun-dried Tomatoes, Artichoke Hearts, Pine Nuts and Parmesan Cheese</td>
</tr>
<tr>
<td></td>
<td>Rosemary Focaccia Bread</td>
</tr>
<tr>
<td></td>
<td>20</td>
</tr>
</tbody>
</table>

~if prepared tableside requested, chef attendant required at 175 per chef~

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Sheraton Universal Hotel
**Reception Stations**

- *minimum 50 guests* - *three station minimum* - *each station must be ordered for number of guests in attendance*

**WILD MUSHROOMS**

Assorted Wild Mushrooms, Sautéed with Shallots, Sun-dried Tomatoes and Fresh Herbs

Served with Mini Bouchées and Garlic Crostini

~chef attendant required at 175 per chef~

17

**ASIAN**

Dumplings, Udon Noodles and Asian Vegetable Cups with your Choice of Beef, Chicken or Vegetable Broths

Chopped Asian Salad, Diced Chicken, Cabbage, Orange Segments, Green Onions, Crispy Wontons, Sesame Ginger Dressing, Served in Authentic "Take Out" Boxes

21

**WOK**

Lo mein Noodles and Fragrant Jasmine Rice Wok Fried with Beef, Chicken, Shrimp or Tofu (choose two)

Teriyaki and Chili Garlic Sauces

Served with Condiments of Snow Peas, Shredded Carrots, Water Chestnuts and Bean Sprouts

~chef attendant required at 175 per chef~

23

**DESSERT STATIONS**

**VIENNESE TABLE**

Miniature Desserts to Include, Assorted French Pastries, Chocolate Dipped Cannoli, Blackout Chocolate Cake, Gourmet Cheesecake, Assorted Dessert Bars, Gourmet Cookies, Sliced Seasonal Fruit & Berries with Chocolate and Caramel Dipping Sauces

~four pieces per person~ 19

~five pieces per person~ 22

**CHOCOLATE FOUNTAIN**

Choice of Dark, Milk or White Chocolate

Served with Fresh Strawberries, Cube Cut Vanilla & Lemon Pound Cake, Pretzels and Soft Fluffy Marshmallows

17

~minimum of 100 guests~

~chef attendant required at 175 per chef~

22

**ADDITIONS...CARVING**

~carved tableside~ ~chef attendant required for each station at 175 per chef~

Honey Glazed Ham with Honey Dijon Mustard, Sliced French Bread and Fresh Silver Dollar Rolls (serves 50 guests) 275 ~each

Oven Roasted Whole Turkey with Cranberry Relish & Gravy and Fresh Silver Dollar Rolls (serves 40 guests) 300 ~each

Herb Crusted Steamship Round of Beef with Tomato Basil Mayonnaise, Mild Horseradish Mayonnaise, Dijon Mustard, Sliced French Bread and Fresh Silver Dollar Rolls (serves 100 guests) 650 ~each

Salmon en Croute with Wilted Spinach and Choron Sauce (serves 25 guests) 275 ~each

Baked Brie en Croute with French Bread, Crackers and Seasonal Berries (serves 50 guests) 165 ~each

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SUNSET & VINE
Crisp Tortilla Chips with Fresh Salsa and Guacamole
Vegetable and Three Cheese Quesadillas
Beef Empanada, Avocado Relish
Spinach Quiche
Chopped Spinach Triangles in Phyllo Dough with Dill Yogurt Sauce

HOLLYWOOD HILLS
Fresh Crisp Vegetable Display with Assorted Dips
Domestic and Imported Cheese Display with English Water Crackers
Vegetable Spring Rolls with Ginger and Cilantro Oil
Mini Beef Wellington
Chicken and Pineapple Brochette
Seared Ahi Tuna on Crispy Won Ton with Wasabi Crème

RODEO DRIVE
Fresh Crisp Vegetable Display with Assorted Dips
California Rolls
Brie and Pear in Phyllo
Parmesan Dusted Artichoke Hearts with Horseradish Dip
Coconut Shrimp with Mango Chutney
Pasta Station Prepared to Order with Penne, Three Cheese Ravioli and Handmade Gnocchi
Sauces of Arrabbiata, Pesto & Porcini Crème
with Asparagus, Sun-dried Tomatoes, Artichoke Hearts, Pine Nuts
and Parmesan Cheese
Rosemary Focaccia Bread

~chef attendant required at 175 per chef~

Reception Package quantities are based on two pieces per person of each item. Each reception package requested must be ordered for the number of guests in attendance.

~minimum 50 guests~

Sheraton Universal Hotel
**SOUP**

CREME OF ROMA TOMATO BASIL, Served en Croute 9  
CHILLED GAZPACHO, Garlic Croutons, Sour Cream 10  
WILD MUSHROOM CREME, Truffle Essence 11  
TRADITIONAL LOBSTER BISQUE, Aged Armagnac 12  
BUTTERNUT SQUASH, Rosemary Crouton 10

**APPETIZERS**

GARLIC GRILLED PRAWNS, Saffron Linguine, Sauce Pernod 14  
MARYLAND CRAB CAKES, Roasted Red Pepper Coulis 14  
PORTOBELLO MUSHROOM RAVIOLI, Vodka Tomato Crème 13  
GINGER MARINATED AHÍ TUNA, Wasabi Aioli, Crispy Won ton 13  
CHILLED SHRIMP COCKTAIL, Classic Cocktail Sauce 15  
TRI-PASTA, Cheese Tortellini Pesto, Angel Hair al Checca, Mushroom Ravioli Porcini Creme 14

**SALAD**

BABY ROMAINE, Shaved Romano, Garlic Crostini, Classic Caesar Dressing 8  
HEART OF BIBB, Asian Pear, Tomatoes, Candied Walnuts, Blue Cheese, Sun-dried Cherries, Champagne Shallot Vinaigrette 9  
CHILLED ASPARAGUS, Field Greens, Herbed Goat Cheese, Kalamata Olive Bruschetta, Balsamic Vinaigrette 10  
BUFFALO MOZZARELLA, Sliced Roma Tomatoes, Virgin Olive Oil, Basil, Herbed Greens 11  
YOUNG LEAVES, Pistachios, Sun-dried Cranberries, Gorgonzola, Raspberry Vinaigrette 11  
BABY ARUGULA, Roasted Beets, Crumbled Goat Cheese, Lemon Vinaigrette 10

Dinner service includes fresh vegetables and starch du chef, fresh rolls and butter, fresh brewed coffee, decaffeinated coffee, organic tea selection, iced tea.

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Sheraton Universal Hotel
Dinner

- three course minimum -

ENTRÉES
GARLIC RUBBED STATLER BREAST OF CHICKEN, Wild Mushroom Demi-glace 41
PAN SEARED SALMON, Sweet Ginger Soy Shallot Sauce 41
ROASTED GARLIC CHICKEN BREAST, Meyer Lemon Jus 39
PETITE CORNISH GAME HEN, Tarragon Sauce 42
MESQUITE GRILLED RIB EYE, Crisp Onion Straws, Aged Bourbon 43
FOCACCIA CRUSTED SALMON, Pesto Creme 41
BREAST OF CHICKEN PICCATA, Capers, Artichoke Hearts, Wilted Spinach 41
BLUE CHEESE CRUSTED NEW YORK STEAK, Madeira Sun-dried Cherry Sauce 45
SLOW ROASTED PRIME RIB OF BEEF, Horseradish 46
FILET MIGNON, Port Wine Reduction 51

ENTRÉE COMBINATIONS
STATLER BREAST OF CHICKEN AND FOCACCIA CRUSTED BOURSIN SHRIMP
Fig Balsamic and Tomato Coulis 53
PETIT FILET MIGNON AND JUMBO SHRIMP
Port Wine Reduction, Lemon Caper Sauce 55
PETIT FILET MIGNON AND FOCACCIA CRUSTED NORWEGIAN SALMON
Port Wine and Pesto Crème 54

VEGETARIAN ENTÉES
Eggplant Melanzana, Roasted Herb Tomato Coulis 39
Marinated Portobello Mushroom, Tomato Essence 39
Tri-Colored Wild Mushroom Ravioli, Butter Chive Sauce 39

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Sheraton Universal Hotel
**DESSERTS**

VANILLA CRÈME BRULÉE, Seasonal Berries 9  
GRANNY SMITH APPLE TARTLET, Vanilla Ice Cream, Caramel Sauce 8  
FRESH FRUIT TARTLET, Vanilla Cream Sauce 8  
NAPOLEON, Layers of Puff Pastry, Cream Custard 8  
MINIATURE NEW YORK CHEESECAKE, Passion Fruit Sauce 8  
CHOCOLATE TRUFFLE MOUSSE CAKE, Cocoa Powder 8  
BERRY TARTLET, Almond Cream, Mixed Berries 8  
TIRAMISU, Espresso Cream 8  
FLOURLESS CHOCOLATE CAKE, Fresh Berries 8  
STRAWBERRIES FLORENTINE, Cream Anglaise 10

**SIGNATURE DESSERTS**

WARM BREAD PUDDING, Vanilla Sauce 9  
~minimum of 200 guests~

WILD BERRY DESSERT TACO, A Chocolate Hazelnut Shell, Filled with a Light Mousse, an Array of Exotic Fruits and Berries on a Sauce Painted Plate 10  
HOMEMADE VANILLA BOMBE GLACE, Fresh Strawberries 8

**SPECIALTY CONFECTIONS**

**FRIANDISES**

ASSORTED TRUFFLES, COOKIES AND FLORENTINES  
Three Pieces per Person 10

**CHOCOLATE FOUNTAIN**

CHOICE OF DARK, MILK OR WHITE CHOCOLATE, Served with Fresh Strawberries, Cube Cut Vanilla and Lemon Pound Cake, Pretzels, Soft Fluffy Marshmallows 17  
~minimum of 100 guests~

~chef attendant required at 175 per chef~

**VIENNESE TABLE**

MINIATURE DESSERTS TO INCLUDE, Assorted French Pastries, Chocolate Dipped Cannoli, Blackout Chocolate Cake, Gourmet Cheesecake, Assorted Dessert Bars, Gourmet Cookies, Sliced Seasonal Fruit and Berries with Chocolate and Caramel Dipping Sauces  
~four pieces per person~ 19  
~five pieces per person~ 22

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Sheraton Universal Hotel
-minimum 50 guests-

THE MOGUL

-choice of three starters-
Baby Romaine, Shaved Romano, Garlic Crostini, Classic Caesar Dressing
Local Field Greens, Enoki Mushrooms, Champagne Vinaigrette
Roasted Chopped Vegetable Salad, Radicchio, Feta
Buffalo Mozzarella, Sliced Roma Tomatoes, Basil, Extra Virgin Olive Oil
Penne Primavera
Grilled Vegetables, Aged Balsamic Vinaigrette
Asian Noodles, Snow Peas, Diced Red Cabbage, Water Chestnuts, Scallions, Crunchy Rice Stick Noodles
Chilled Asparagus Spears, Fresh Raspberries on a Bed of Baby Spinach, Raspberry Vinaigrette
Salad Antipasto, Marinated Artichoke Hearts, Black & Green Olives, Pepperoncini, Green Onions, Pimento

-choice of two-
Breast of Chicken Piccata, Capers, Artichoke Hearts, Wilted Spinach
Roasted Garlic Chicken Breast, Meyer Lemon Jus
Focaccia Crusted Salmon, Pesto Creme
Baked Fillet of Whitefish, Lemon Dill Beurre Blanc
Mesquite Grilled Rib Eye, Crisp Onion Straws, Aged Bourbon
Tri-colored Wild Mushroom Ravioli, Butter Chive Sauce

-choice of two-
Garlic Gratinée Potatoes
Mac n’ Cheese
Garlic Chive Mashed Potatoes
Wild Mushroom Risotto
Wild Rice, Toasted Pine Nuts
Seasonal Vegetable Medley

The Hollywood Pastry Table Includes, Assorted Miniature Pastries, Dessert Bars, Gourmet Cookies

69 ~choice of two entrees
75 ~choice of three entrees
Add prime rib carved tableside 9 additional ~chef attendant required at 175 per chef~

Dinner buffet service includes fresh rolls and butter, fresh brewed coffee, decaffeinated coffee, organic tea selection, iced tea.

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Sheraton Universal Hotel
**Dinner Buffet**

- **minimum 50 guests**-

**ITALIAN FAMILY TABLE**
- served family style-
  - Chopped Antipasto Salad with Pepperoncini, Salami, Provolone and Olives
  - Caesar Salad with Shaved Parmesan and Garlic Croutons
  - Salad Caprese with Mozzarella, Tomato, Basil and Olive Oil
  - Pizza Margherita
  - Spaghetti Marinara with Meatballs
  - Oven Roasted Chicken Rosemary with Potatoes and Onions
  - Green Beans Tossed with Garlic Olive Oil
  - Herbed Focaccia Bread
  - Tiramisu
  - 70

**MEXICAN**
- Mexican Chopped Vegetable Salad
  - Rock Shrimp Ceviche, Cilantro, Red Onions, Hot Peppers, Honey Lime Dressing
  - Mexican Caesar Salad with Avocado and Crispy Tortilla Strips
  - Smoked Cumin Skirt Steak Carne Asada
  - Pollo Rojas with Tomatillo Salsa
  - Vegetable Fajitas
  - Pinto Beans, Red Chili Rice and Pico de Gallo
  - Flour and Corn Tortillas
  - Fresh Salsa, Sour Cream, Guacamole, Tri-colored Corn Tortilla Chips
  - Jalapeno Cornbread
  - Tres Leche Cakes and Flan with Orange Caramel Sauce
  - 66

**CHINESE**
- Lo mein Noodle Salad with Shrimp and Vegetables, Spicy Peanut Dressing
  - Asian Chicken Salad, Crispy Won tons, Mandarin Oranges, Honey Rice Vinaigrette
  - Vegetable Spring Rolls with Apricot Dipping Sauce
  - Pan Roasted Norwegian Salmon, Wilted Spinach, Coconut Curry Sauce
  - Ginger Soy Marinated Sirloin of Beef and Scallions in a Tangerine Black Pepper Sauce with Sauteed Broccoli
  - Mandarin Orange Sesame Glazed Chicken Breast with Onions and Red & Green Bell Peppers
  - Wok Seared Vegetables
  - Steamed Jasmine Rice
  - Fortune Cookies
  - Coconut Custard Layer Cake, Mango Mousse Cake and Pineapple Upside Down Cake
  - 70

**MEDITERRANEAN**
- Israeli Salad, Chopped Tomatoes, Cucumbers, Onions, Parsley
  - Greek Salad, Crispy Lettuce, Watercress, Tomatoes, Olives, Feta
  - Tabbouleh Salad, Bulgur Wheat, Tomatoes, Mint
  - Spiced Marinated Chicken Breast Kebab
  - Beef Souvlaki with Broiled Tomatoes
  - Grilled Whitefish with Lemon Dill Sauce
  - Vegetarian Eggplant Moussaka
  - Basmati Rice
  - Pita with Tzatziki and Hummus
  - Fresh Seasonal Fruit and Fruit Skewers
  - 71

Dinner buffet service includes fresh brewed coffee, decaffeinated coffee, organic tea selection, iced tea.

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Sheraton Universal Hotel
HOST BAR - priced per drink -

PREMIUM WELL LIQUOR 9
Beefeater Gin
Smirnoff Vodka
Cruzan Rum
Sauza Tequila
Jim Beam Bourbon
Grant’s Scotch
Canadian Club Whisky

DOMESTIC BEER 6
Budweiser
Bud Light
Miller Genuine Draft
Blue Moon

IMPORTED BEER 7
Corona
Heineken

PREMIUM AND MICROBREW BEER 7
Sam Adams
Karl Strauss

CALL LIQUOR 10
Tangueray Gin
Absolut Vodka
Bacardi Superior Rum
Jose Cuervo Gold Tequila
Jack Daniel’s Whiskey
Seagram’s VO Whisky
Dewar’s Scotch

NON-ALCOHOLIC BEER 6
O’Doul’s

JUICE 4
Fresh Fruit Juice

SOFT DRINKS 4
Coke
Diet Coke
Sprite

WATER 4
Perrier Sparkling Water
Arrowhead Still Water

SPARKLING CHAMPAGNE PUNCH
88 per gallon

SPECIALTY COCKTAILS 13

MARTINI BAR
~choose four different martinis to theme your bar~
The Classic, The Peppermint Patty, The Cosmo, The Appletini,
The Chocolate, The Lemon Drop, The Gibson
~add a carved ice lounge, a unique guest experience, 450~

MOJITOS
Classic, Mango, Strawberry

BAR PACKAGES - priced per person -

VIP 20
~includes a full bar with a choice of the following~
Premium Well Liquor, Imported and Domestic Beer, House Red and White Wine,
Soft Drinks, Still Water, Fruit Juice
~based on one hour of service, each additional hour will charged at 10 per person~

PREMIERE 22
~includes a full bar with a choice of the following~
Call Liquor, Imported and Domestic Beer, House Red and White Wine,
Soft Drinks, Still Water, Fruit Juice
~based on one hour of service, each additional hour will charged at 11 per person~

Cash bar service available at an additional .50 per drink surcharge, a charge of 125 for each bartender will apply.

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Sheraton Universal Hotel
-priced per bottle-

**REDS**

CABERNET SAUVIGNON, Robert Mondavi, Woodbridge, California 39
CABERNET SAUVIGNON, Layer Cake, North Coast 47
PINOT NOIR, Frei Bros. Reserve 49
MERLOT, Souverain, Alexander Valley 49
CABERNET SAUVIGNON, Magnolia Grove by Chateau St. Jean 39
MERLOT, Cellar No. 8, California 41

**INTERESTING REDS**

ZINFANDEL, Ravenswood, Lodi 45
“CLARET”, Newton (Bordeaux Blend), Napa 49

**ORGANIC**

CABERNET SAUVIGNON, Paul Dolan, Mendocino 49
CHARDONNAY, Paul Dolan, Mendocino 46

made from 100% certified organically grown grapes

**WHITES**

CHARDONNAY, Robert Mondavi, Woodbridge, California 37
CHARDONNAY, Magnolia Grove by Chateau St. Jean 41
CHARDONNAY, Sterling “Vintner’s Collection”, Central Coast 39
CHARDONNAY, Flora Springs, Napa 54
CHARDONNAY, Sonoma Cutrer, Sonoma Coast 56
SAUVIGNON BLANC, Robert Mondavi Fume Blanc, Napa 43

**INTERESTING WHITES**

RIESLING, Chateau Ste. Michelle, Washington 36
BERINGER, White Zinfandel 35
PINOT GRIGIO, Placido 44

**SPARKLING**

DOMAINE CHANDON, Brut, “Classic, NV California 37

**CHAMPAGNE**

MOET & CHANDON, “White Star”, NV 80

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Sheraton Universal Hotel
General Information

FOOD AND BEVERAGE

The State of California regulates the sales and service of all alcoholic beverages and the Hotel is responsible for the administration of those regulations. Therefore it is the policy that no outside food or beverage may be brought in the Hotel for any event.

MENU SELECTION

Menu prices listed are shown as a la carte with a minimum of three courses required to be chosen for luncheon of dinner service. If the client is offering a choice of main entrees for guests, it is agreed that the higher price main entrée will be charged for all main entrée’s selected. Additionally, place cards clearly denoting each guest’s selection are required and are to be provided by the client. Meal selection cards can be provided by the Hotel; an additional charge will apply.

STARVIEW ROOM SURCHARGE

Events reserved in the Starview Room are subject to an additional $5.00 per Person charge on a Saturday Evening. A $3.00 per Person charge will apply to all other times and days.

PRICING - SERVICE CHARGE - TAX

All food and beverage prices are based on current market values and are subject to change. Definite pricing cannot be confirmed until 90 days prior to your event. A mandatory 22% service charge and applicable sales tax will be added to all food and beverage charges. A mandatory 22% setup charge and applicable sales tax will be added to all room rental charges. The 22% service charge and 22% setup charge are subject to the applicable sales tax, (California State Board of Equalization Regulation #1603).

DEPOSIT - PAYMENT

A non-refundable deposit is required upon signature of the contract. Full payment of all charges is required no later than 72 hours of three business days prior to the event. Payment must be made in the form of a certified bank cashier’s check.

GUARANTEE

A final guarantee of the number of attendees (not subject to reduction) is required no later that 72 hours or three business days prior to the event. The Hotel will be prepared to serve not more than 3% over this guarantee. Final payment will be based on the final guarantee of the number of guests served, whichever is greater.

LABOR

A $100.00 labor charge will be added to all meal events with fewer than 25 guests in attendance, in addition to any rental that may apply.

MUSIC

The sound level of the band or disc jockey hired by the client must not exceed 85 decibels as read of the Hotel sound meter. All music must stop by 12:00am (midnight). This applies to events in the Starview Room and Terrace Rooms.

HOLIDAYS

On Holidays, an automatic additional charge of $5.00 per Person will be added to your account. This charge is subject to the mandatory 21% service charge and applicable sales tax. Holidays are New Year’s Eve, New Year’s Day, Memorial Day, Independence Day, Labor Day, Thanksgiving Day, Christmas Eve and Christmas Day.

Sheraton Universal Hotel