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Sheraton Jacksonville Hotel

Banquets & Catering

10605 Deerwood Park Blvd

904.564.4772

Sheraton Jacksonville and Starwood are committed to doing more to consume less and caring for our planet.

We are dedicated to making an impact through energy and water conservation, waste minimization, sustainable meeting practices and sustainable food and beverage. Please join us in our efforts and together we can make a positive difference in the world around us.

Angela Phillips : Director of Catering

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All pricing subject to 22% service charge and Florida state sales tax. All prices are per person unless otherwise noted.

*Market pricing on these items may increase per person pricing. Prices and menus subject to change due to market conditions





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Plated Breakfasts

All plated breakfasts served with fresh orange juice, bakery basket and freshly brewed Starbucks coffee.

Early Riser \$17

Two eggs scrambled, home fried breakfast potatoes, and your choice of bacon, sausage or turkey sausage

Old Fashioned Buttermilk Pancakes \$16

Fresh fluffy pancakes dusted with powdered sugar served with maple syrup, whipped butter and fresh fruit

Jogger's Feast \$18

Scrambled egg whites atop a bed of steamed vegetables, turkey sausage, fresh sliced tomatoes and fresh seasonal fruit

Breakfast Buffets

Buffets include freshly brewed Starbucks coffee, herbal teas and assorted fruit juices. Minimum 20 guests

The First Coast Continental \$15

Freshly baked croissants and assorted pastries including Danishes, cinnamon rolls, muffins and scones : Fresh seasonal fruits and berries : Yogurts and granola : Fruit preserves and whipped butter : Dry cereals and milk

The Intercoastal \$20

Freshly baked croissants and assorted pastries including Danishes, cinnamon rolls, muffins and scones : Fresh seasonal fruits and berries : Yogurts and granola : Fruit preserves and whipped butter : Dry cereals and milk : Fresh scrambled eggs : Hot oatmeal with brown sugar and raisins : Bacon : Spicy sausage Links

The Big Brunch \$27

Freshly baked croissants and assorted pastries including Danishes, cinnamon rolls, muffins and scones : Fresh seasonal fruits and berries : Yogurts and granola : Fruit preserves and whipped butter : Dry cereals and milk : Fresh scrambled eggs : Bacon : Spicy sausage links : Buttermilk biscuits with country gravy : Roasted redskin potatoes : Baked ham : Shrimp and grits : Steamed vegetables

Breakfast Enhancements

Available in addition to any plated or buffet breakfast. Minimum 20 guests

Pancake Bar \$7

Fluffy pancakes with warm maple syrup, whipped cream, assorted fruits and toppings. (Culinarian Required \$80)

Omelet Bar \$7

Light and fluffy omelets with assorted ingredients including ham, bacon, sausage, onions, peppers, mushrooms, tomatoes, spinach and cheese. (Culinarian Required \$80)

Breakfast Sandwiches \$5 each

Sausage, egg and American cheese : Ham, egg and American cheese : Bacon, egg and American cheese : Spinach, egg whites and Monterey jack cheese

A La Carte Refreshments

Starbucks Coffee \$60/gallon
Iced Tea \$45/gallon
Chilled Juices \$55/gallon
Soft Drinks \$3 each
Bottled Water \$3 each
Red Bull Energy Drink \$5 each
PowerAde \$6 each
Vitamin Water \$6 each

Breakfast Pastries \$25/dozen
Bagels \$36/dozen
Granola Bars \$2 each
Protein Bars \$2 each
Whole Fruits \$2 each
Sliced Fresh Fruit \$5 per person
Trail Mix \$22/pound

Candy Bars \$3 each
Brownies \$28/dozen
Blondies \$28/dozen
Cupcakes \$60/dozen
Cookies \$28/dozen
Assorted Chips \$2 each
Hot Pretzels \$3 each

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Refreshment Breaks

Breaks will be served for 30 minutes

Morning Recharge \$9

Freshly Brewed Starbucks Coffee : Assorted Scones : Fresh Sliced and Whole Fruit

Energize \$13

Yogurt, granola and berry parfaits with mint crema : Assorted mini cupcakes : Fruit and vegetable shooters

Movie Theatre Break \$13

Assorted Movie Theatre Sized Candies, Freshly Popped Popcorn. Tortilla Chips with Cheese Sauce, Lemonade

Fitness Break \$13

Chef's Selection of Seasonal Fruits, Tropical Trail Mix Blend, Assorted Granola Bars, Yogurt Parfait

Tailored To You \$13

Lemon, Marble and Vanilla Shortcakes: Assorted toppings including fruits, nuts, whipped cream and chocolate sauce : Choice of two refreshing elixirs : Pineapple raspberry ginger : Mango lime mint : Orange strawberry lemongrass

Social \$13

Assorted mini cupcakes : Freshly Popped Corn Trail create your own blend with assorted toppings including dried fruits and berries, raisins, and mango : Assorted Tazo hot teas

Authentically Delicious \$16

Fresh hot pretzels with mustards and salts : Cranberry horseradish, jalapeno and yellow mustard : Pink Hawaiian, Black Lava, and Sea Salt : Tortilla Chips : Tomato Garlic Salsa : Guacamole : Assorted Sobe and Coca-Cola Refreshments

Boxed Lunches

Ham and Swiss \$17

Cure 81 ham and Swiss cheese with lettuce, tomato and onion on a bakery roll. Served with potato chips and fresh whole fruit.

Turkey and Cheddar \$17

Oven turkey breast and Cheddar cheese with lettuce, tomato and onion on a bakery roll. Served with potato chips and fresh whole fruit.

Chicken Salad \$17

Homemade chicken salad with lettuce, and tomato on a bakery roll. Served with potato chips and fresh whole fruit.

Oven Roasted Turkey \$21

Turkey breast with cheddar and Swiss cheese on fresh focaccia bread with shredded lettuce, tomato, red onions and bacon. Served with potato chips, fresh fruit, tri-color tortellini salad, gourmet cookie, and bottled spring water.

Chicken Caesar Sun Dried Tomato Wrap \$21

Marinated grilled chicken with parmesan Romano cheese, crisp hearts of romaine, creamy Caesar dressing. Served with potato chips, fresh fruit, tri-color tortellini salad, gourmet cookie, and bottled spring water.

Zesty Italian Ciabatta \$21

Cure 81 ham, salami, pepperoni, provolone cheese with lettuce, tomato, onion and zesty Italian dressing. Served with potato chips, fresh fruit, tri-color tortellini salad, gourmet cookie, and bottled spring water.

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Express Lunches

Lunches are presented with Starbucks Regular and Decaffeinated Coffee, Herbal Teas, Freshly Brewed Iced Tea and Dessert.

Bold City Club \$18

Cure 81 ham, Oven roasted turkey breast, cheddar cheese, lettuce, tomato and bacon served on a bakery roll with potato chips, pasta salad and a pickle

Grilled Chicken Caesar Salad \$16

Grilled marinated chicken sliced atop crisp romaine hearts with fresh croutons, grated parmesan cheese and tossed in creamy Caesar dressing

Steak Caesar \$20 Shrimp Caesar \$19

Grilled Chicken Salad \$16

Mixed greens with blackened chicken, bacon, corn, tomato, jack cheese, green onions and tortilla strips with a honey lime dressing

Plated Lunch Selections

Plated lunches are presented with garden salad, fresh rolls, vegetable medley, buttered potatoes and cheesecake with strawberry coulis. Starbucks coffee, herbal teas and freshly brewed iced tea

Chicken Marsala \$21

Lightly breaded Chicken Breasts Braised with Marsala wine and smothered in mushrooms

Mountain Chicken \$21

Marinated chicken breast topped with honey mustard, bacon, mushrooms and Colby Jack cheese

Herb Roasted Chicken \$19

Tender marinated chicken breast roasted in a house blend of herbs and spices

Baked Tilapia \$19

Farm raised tilapia baked until flaky and fork tender served with a lemon beurre blanc

Key Largo Salmon \$23

Wild Alaskan handcut salmon marinated in citrus juices

Bacon Wrapped Meatloaf \$17

Fresh ground beef and pork, peppers and onions wrapped in bacon and topped with BBQ gravy

Petit Filet \$28

6oz certified Angus beef filet mignon

Lunch Buffets

Lunch buffets include freshly brewed Starbucks coffee, Tazo teas and iced tea.

Minimum 25 guests Guarantees of less than 25 will incur a \$150 additional service charge

Market Fresh \$25

Creamy tomato basil soup : Assorted deli sandwiches and wraps : Kosher dill pickles

Fresh fruit salad : Assorted bagged potato chips : Mini dessert bites

Soup and Salad \$25

Choice of two soups:

Chicken noodle : Bold City beer cheese : New England clam chowder : Creamy tomato basil

Garden house salad : Crispy Romaine Caesar salad : Tomato Mozzarella Salad : Fruit salad

Grilled chicken : Marinated flank steak : Mini dessert bites

Italian \$28

Garden house salad : Tomato Mozzarella salad : Three cheese lasagna : Chicken Marsala

Vegetable medley : Garlic bread sticks : Cannolis

Latin \$28

Beef Kabobs with chimichurri sauce : Chicken Fajitas : Empanadas : Tortilla Chips : Salsa

Guacamole : Spanish rice : Churros

Asian \$28

Chicken and vegetable lettuce wraps : Pepper beef : Fried rice : Lo mein : Vegetable spring rolls

Fortune cookies

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 Bold City Grill Favorites

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Hors d'Oeuvres Displays

Minimum 25 guests

Gourmet Cheese Display \$5

Worldly selection of cheeses served with gourmet crackers and fresh fruits

Vegetable Crudités \$4

Fresh garden vegetables served with creamy herb dipping sauce

Handmade Chips and Dips \$6

Pita chips with hot spinach dip : Hand cut potato chips and French onion dip
Tortilla Chips with Pico de Gallo and chipotle crema

Fresh Fruit Presentation \$5

Fresh seasonal fruits and berries served with crème fraiche

Antipasto Platter \$7

Prosciutto : Salami : Pepperoni : Artichokes : Assorted olives : Fire roasted peppers : Italian crostini

Seafood Tower Market Price

Fresh chilled selection of oysters, jumbo shrimp and crab claws served with cocktail sauce, horseradish and lemon.

Smoked Salmon Platter \$190 (serves 30)

Wood smoked salmon served with capers, lemons, red onions and chopped egg

Chicken Wing Platter \$150 (100 wings)

An assortment of Buffalo, Honey BBQ and Rotisserie chicken wings. Served with ranch, bleu cheese, celery and carrots

Hors d'Oeuvre Bites

Each serving is 50 pieces unless otherwise noted. An allowance of 4-6 pieces per person is recommended for a dinner reception, 10-12 for a cocktail reception and 16-20 to replace dinner.

Cold Hors d'Oeuvres

Bruschetta \$105

Crudité Shooters \$150

Mini Sandwiches \$175

Assorted Canapés \$125

Ahi Poke \$175

Marinated sushi grade tuna served on a crispy wonton

Seared Ahi Tuna \$175

Seared Sushi grade tuna with sesame ginger sauce

Fruit Skewers \$105

Deviled Eggs \$100

Cocktail Shrimp Shooters \$150

Assorted Sushi Platter \$150

Spiced Brie \$125

Served atop a Granny Smith apple and drizzled with honey

Caprese Skewers \$100

Tomato, mozzarella and basil drizzled with balsamic glaze

Hot Hors d'Oeuvres

Crispy Four Cheese Ravioli \$100

Vegetable Spring Rolls \$75

Prosciutto Asparagus \$125

Meatballs \$75

Pulled Pork Sliders \$200

Cheeseburger Sliders \$200

Beef Kabobs \$150

Chimichurri sauce

Seared Teriyaki Beef \$150

Pickled cucumber salad

Tenderloin Crostini \$175

Blue cheese and caramelized onion

Sesame Chicken \$75

Mini Chicken Cordon Bleu \$75

Chicken Satay \$150

Peanut Sauce

Spicy Chicken Empanadas \$100

Chipotle Crema

Crab Stuffed Mushrooms \$150

Bacon Wrapped Scallops \$175

Coconut Shrimp \$200

Orange marmalade

Crab Wonton \$150

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Plated Dinner Selections

Dinners are presented with house garden salad, fresh rolls, vegetable medley, buttered potatoes and cheesecake with strawberry coulis. Starbucks coffee, hot herbal teas and freshly brewed iced tea

Chicken Piccata \$30

Tender breast of chicken with a lemon caper sauce

Chicken Florentine \$31

Lightly breaded boneless chicken breast finished with a white wine cream sauce & spinach

Chicken Marsala \$31

Lightly breaded chicken breasts braised with Marsala wine and smothered in mushrooms

Pecan Crusted Salmon \$32

Fresh salmon cut in house daily, pecan crusted and topped with a cilantro mango dressing

Seasonal Local Fish Market Price

Fresh local fish

Roasted Garlic Mayport Shrimp Scampi \$32

Fresh local Mayport shrimp sautéed in roasted garlic and butter

Pineapple Glazed Pork Loin \$29

Pork tenderloin slow cooked in a sweet and savory pineapple and soy glaze

Beef Short Ribs \$35

Slow cooked beef short ribs in a fragrant spice rub

London Broil \$35

Marinated London broil with a red wine and balsamic glaze

Sirloin Medallions \$33

Peppered bacon sauce

Filet \$39

8 oz Angus filet of beef

Peppered bacon Sauce \$3 : Blue cheese \$3 : Oscar – Crab and Béarnaise sauce \$6

Surf & Turf \$48

8 oz Angus filet of beef and jumbo Mayport shrimp

Dinner Buffets

Buffets will be offered for 90 minutes & include fresh bakery basket, sweets table, freshly brewed Starbucks coffee, Tazo teas and iced tea. Minimum 50 guests. Guarantees of less than 50 will incur a \$150 additional service charge

Acosta \$32 - 2 entrees \$35 -3 entrees

Add 30 minutes of passed hors d'oeuvres prepared by our culinary specialists: \$3 per person

Choice of Two Salads:

- Mixed Field Greens
- Caesar
- Fresh Fruit
- Tomato Mozzarella
- Pasta Salad
- Potato Salad
- Broccoli Salad

Choice of Two Sides:

- Yukon Gold Mashed Potatoes
- Buttered Potatoes
- Wild Rice Pilaf
- Baked Macaroni & Cheese
- Green Beans with Bacon
- Steamed Broccoli
- Vegetable Medley

Entrees::

- Chicken Florentine
- Chicken Marsala
- Chicken Picatta
- Herb Roasted Chicken
- Bacon Wrapped Meatloaf
- Pineapple Glazed Pork Loin
- Baked Tilapia
- London Broil – red wine demi

Upgraded Entrees:: \$5 additional per entree

- Beef Short Ribs
- Sirloin Medallions
- Prime Rib – au jus
- Baby Back Ribs
- Seasonal Local Fish
- Key Largo Salmon
- Pecan Crusted Salmon
- Roasted Garlic Mayport Shrimp Scampi

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Themed Dinner Buffets

Buffets will be offered for 90 minutes & Include, freshly brewed Starbucks coffee, Tazo teas and iced tea. Minimum 50 guests. Guarantees of less than 50 will incur a \$150 additional service charge

BBQ Buffet \$34

Deviled eggs : Fresh garden house salad : Pulled pork BBQ, Baked BBQ chicken : Potato salad
Baked beans : Green beans with bacon : Apple crumble : Add baby back ribs \$3 per person

Southern Comfort \$37

Fried green tomatoes : Deviled eggs : Fresh garden house salad : Fried chicken : Pork roast with mushroom sauce : Baked macaroni and cheese : Collard greens : Yukon gold mashed potatoes : Buttermilk biscuits : Red velvet cake

Low Country \$37

Hot crab dip : Fresh garden house salad : Mayport shrimp : Andouille sausage : Corn on the cob
Redskin potatoes : Cole Slaw : Rolls : Banana pudding

New Orleans \$42

Mini crab cakes : Gumbo : Fresh garden house salad : Mayport shrimp and grits : Blackened chicken or red fish : Red beans and rice : Corn maque choux : Cheese biscuits : Bread pudding

Asian \$40

Crab wonton : Sushi rolls : Pepper beef : Chicken or shrimp stir fry : Vegetable spring rolls : Lo mein : Steamed broccoli : Fried Rice : Fruit salad : Fortune cookies

Italian \$40

Antipasto display of smoked meats and cheeses, roasted peppers, artichokes and assorted olives : Caesar salad : Tomato Mozzarella salad : Crispy four cheese ravioli : Chicken marsala
Three cheese lasagna : Italian green beans : Garlic bread sticks : Cannolis

Latin \$40

Tropical fruit salad : Flank Steak with chimichurri sauce : Chicken Fajitas : Empanadas: Nacho bar with tortilla chips, salsa, guacamole, chipotle crema, Monterrey jack Cheese, black olives and jalapenos : Black beans : Spanish rice : Cinnamon sugar churros : Fried cheesecake

Action Stations

Available in addition to any dinner buffet or hors d'oeuvre presentation Culinarian fee of \$80 per 100 people

Roast Prime Rib of Beef \$250 (serves 25)

Slow roasted premium certified Angus beef sliced to order. Served with fresh rolls, horseradish sauce and caramelized onions.

Roasted Breast of Turkey \$170 (serves 25)

Cranberry orange relish : Homemade gravy

Brown Sugar & Maple Glazed Ham \$150 (serves 25)

Pasta Station \$14

Grilled chicken and shrimp : Alfredo and Marinara sauce : Choice of pasta : Garlic bread sticks

Mashed Potato Station \$12 (Culinarian not required)

Yukon gold or sweet potatoes : Assorted toppings

Far East \$15

Chicken and beef stir fry : Vegetables : Fried rice : Soy sauce : Sesame ginger sauce

South of the Border \$17

Chicken and beef fajitas : Tortilla Chips : Salsa : Guacamole

Custom Menus Available Upon Request

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Dinner Enhancements

Available in addition to any plated dinner, buffet or hors d'oeuvre presentation.

Salads

BLT Wedge \$4

Crisp iceberg lettuce : Peppered bacon strips : Tomatoes : Red onion : Bleu cheese crumbles

Cranberry Pecan \$3

Baby greens : Cranberries : Goat cheese : Spiced pecans : Raspberry champagne vinaigrette

Mandarin \$3

Baby greens : Mandarin oranges : Rice noodles : Almonds : Sesame ginger dressing

Spinach \$4

Spinach : Bacon : Red onion : Diced egg : Blue Cheese crumbles : Warm bacon vinaigrette

Desserts

Additional specialty desserts available upon request

Fresh Seasonal Berries \$5

Vanilla bean ice cream

Florida Key Lime Pie \$5

Whipped cream : Raspberry coulis

Pineapple Cheesecake Tower \$7

Tropical Fruit Coulis : Whipped Cream

Dulce De Leche Fried Cheesecake \$5

Cinnamon Sugar : Caramel Sauce

Red Velvet Cake \$5

Chocolate sauce

Chocolate Lava Cake \$7

Fresh strawberries : Powdered sugar

Harvest Apple Cobbler \$5

Private Bar Service

Private bar service is available as hosted, ticketed or cash bars. All alcoholic beverages must be supplied by the hotel. Sheraton Jacksonville Hotel encourages safe and responsible alcohol consumption. All function serving alcoholic beverages must be serviced by 1 of our professional bar staff per 75 people.

Hosted Bar

Beer & Wine \$15 – 1st hour \$5 – Each additional hour

Beer, Wine & Deluxe Liquor \$25 – 1st hour \$5 - Each additional hour

Beer, Wine & Premium Liquor \$30 – 1st hour \$5 - Each additional hour

Individual Drink Pricing

	Hosted Bar	Cash Bar (includes tax)
Deluxe Liquor	\$7	\$8
Premium Liquor	\$8	\$9
Domestic Beer	\$4	\$5
Imported Beer	\$5	\$6
Wine Deluxe	\$6	\$7
Wine Premium	\$8	\$9
Soft Beverages	\$3	\$4

Bartender \$80 – 1st hour \$25- Each additional hour

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