

## Share and Enjoy



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[ABOUT] Sheraton Starwood Preferred Planner StarGroups Starwood Meetings

# Sheraton Grand Phoenix

340 North 3rd Street . Phoenix . Arizona 85004 . USA . Phone: (602) 262-2500



## Breakfast Table

## Enhancements

Each Breakfast Table includes a medley of seasonal fruit juices, Starbucks® coffee and TAZO® teas.

### Sunrise Breakfast

Fresh fruit salad

Individual fruit yogurts

Home baked muffins and croissants served with creamery butter and variety of fruit spreads  
New York style bagels and flavorful cream cheeses 28

### Sheraton Continental

Build your own parfait station with choice of three yogurts, granola, fresh berries, nuts and whipped cream

Freshly baked muffins, pastries and croissants

Creamery butter and a variety of fruit spreads 24

### Feel Good Continental

Seasonal whole fruit

Assorted home baked breakfast pastries, preserves and whipped butter. 22

### The Commuter Breakfast

Assorted whole fresh fruit  
Cinnamon rolls, assorted doughnuts

Gourmet individual granola bars, Odwalla®, Luna®, Clif Builders®

Chocolate, strawberry and non-fat milk 26

### The Arizona Breakfast

Arizona farmed fresh fruit salad

Kashi® GOLEAN cereal with local dried fruits and your choice of Sarah Farms whole, 2% milk or skim milk

Assorted breakfast pastries with housemade fruit spreads  
Sarah Farms butter and honey 30

### It's a Good Day Breakfast

Steel cut Irish oatmeal 4.50

Southwest breakfast burrito  
Scrambled eggs with Spanish chorizo, cheddar cheese, bell peppers wrapped in a grilled flour tortilla with green chili salsa ^ ~per item 6.50

Buttery biscuit stuffed with farm fresh scrambled eggs, honey baked ham & cheddar cheese^ ~per item 6.50

Scrambled eggs with sausage patty, pepper jack cheese on soft challah rolls ^ ~per item 6.50

Made to order omelet action station  
Farm fresh eggs, egg whites and egg beaters cheddar cheese, jack cheese, mushrooms, onions, sweet peppers, tomato, ham, applewood smoked bacon^\* 11



Housemade croissants stuffed with cage free eggs and pepper jack cheese ^ ~per item 5.50



Chicken apple sausage 4.50

Applewood smoked bacon 5.50

New York style lox and bagels, smoked salmon, diced eggs, capers and cream cheese ^ 12

Breakfast cereals with ice cold milk 4.50

Individual fruit yogurt ~each 4.25

Individual Greek yogurt ~each 5.50

Caramelized apple panini with mascarpone on cranberry wheat bread 6.50

Monte cristo panini with ham, turkey, and smoked cheddar on battered brioche with raspberry preserves 6.50

Fried egg pastrami hash panini with gruyere on rye ^ 6.50

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## Breakfast Table

## Enhancements

Fresh fruit salad

Freshly baked muffins, pastries and croissants  
Creamery butter and a mix of fruit spreads

French toast with berry compote and maple syrup  
Farm fresh scrambled eggs with cheese^  
Grilled link sausage  
Roasted red breakfast potatoes 35

### Get Up and Go Breakfast

Fresh fruit salad

Individual fruit yogurts  
Muesli, granola and low-fat milk  
Lemon poppyseed and banana breakfast breads  
Creamery butter and a variety of fruit spreads

Scrambled eggs^ with jack and cheddar cheese  
Crisp breakfast potatoes  
Applewood smoked bacon 34

### American Breakfast

Brioche french toast with maple syrup

Scrambled cage free eggs^ with smoked  
cheddar, chives from our roof top garden  
Crispy bacon and grilled chicken apple sausage

Roasted red breakfast potatoes 41

### The Community Table

Fresh fruit salad

Breakfast breads to include muffins, danish, and  
croissants. Whipped butter and assorted jams.  
Fruit yogurts, steel cut oatmeal with dried fruits,  
cinnamon, brown sugar and cream.

Choice of buttermilk pancakes or  
cinnamon French toast.  
Fresh berries and warm maple syrup.

Farm fresh scrambled eggs with chives ^  
Choice of one of the following: applewood smoked  
bacon, chicken apple sausage or grilled ham.  
Potato Lyonnaise or hash browns. 42

\*Requires a labor fee of 175


Attendance figures for enhancements must equal  
the guaranteed attendance figure  
All tables are served for a maximum of 1 hour.  
A labor fee of \$250 will apply to all tables with less

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## Breakfast Table

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than 25 people in attendance.

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## Plated Breakfast

## Enhancements

Each Plated Breakfast includes a medley of seasonal fruit juices, a basket of fresh baked goods for the table and Starbucks® Coffee and TAZO® teas.

### Southwestern Breakfast Burrito ^

Chorizo, bell pepper, onion and smoked cheddar, tumbled into a grilled flour tortilla  
Black bean hash 28

### Home Styled Breakfast ^

Farm fresh scrambled eggs with garden herbs, red potatoes O'Brien and applewood smoked bacon 26

### Monterey Omelet ^

Crumbled smoked bacon, shaved turkey breast, bell pepper, green onion and Monterey jack cheese with red chili sauce  
Roasted breakfast potatoes 28

### Banana Butter French Toast

Cinnamon french toast stuffed with espresso spiced mascarpone cheese finished with caramelized banana & maple butter  
Chicken apple sausage 27

### Southwestern Frittata ^

Sweet chili spiced seasonal garden vegetables, smoked cheddar cheese and tomatillo salsa, with choice of applewood smoked bacon or griddled sausage link and caramelized onion breakfast potato 29

### Hole in One ^

Cage free egg cooked into griddled brioche with roasted sweet pepper, chicken apple sausage and home-fried red bliss potato 28

A basket of homemade granola bites served family style 4.50

Espresso oatmeal brulee 6

Cut fresh fruit and blueberry yogurt for dipping and served family style 5

All natural granola berry parfait with yogurt and fresh berries ~per item 6.50

Sunrise mimosa

Champagne

Fresh squeezed orange juice ~per glass 9.50

Hibiscus

Champagne

Cranberry juice ~per glass 9.50

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## Brunch

## Enhancements

Each Table includes a medley of seasonal fruit juices, Starbucks® Coffee and TAZO® teas.

### Favorite beginnings\*

Fresh fruit salad

Greek salad with oregano vinaigrette  
Silver dollar buttermilk pancake station with warm maple syrup

Eggs florentine with farm fresh scrambled eggs, baby spinach and Havarti cheese ^

Hickory smoked bacon and grilled Vienna sausage links  
Grilled chicken and sautéed mushrooms over penne pasta with creamy alfredo sauce ^  
Carved roast New York strip ^

Pastry chef's selection of seasonal brunch delicacies 51

### Made to order omelet action station

Farm fresh eggs, egg whites and egg beaters  
cheddar cheese, jack cheese, mushrooms, onions, sweet peppers, tomato, ham, applewood smoked bacon^\* 11

### Sunrise mimosa

Champagne  
Fresh squeezed orange juice 9.50

### Hibiscus

Champagne  
Cranberry juice 9.50

### Bloody mary's

Fresh tomato juice, Absolut Vodka®  
Tabasco® sauce 10

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## Morning

## Enhancements

### Energize

All natural granola berry parfait with yogurt and fresh berries

Assorted cupcakes to include: lemon meringue, red velvet, carrot pineapple, chocolate peanut butter

Assorted V8 Fusion® fruit and vegetable drinks 19

### Kick Start

Fruit skewers with blueberry yogurt

Crusty apple and ricotta cheese fritter, caramel and vanilla sauce

Housemade smoothies: Banana-strawberry, blueberry and orange cream smoothies

Assorted Starbucks® Frappuccinos and Doubleshots 20

### Ultimate Treat

Freshly made cinnamon sugar and assorted glazed doughnuts

Four season fruit shots, pineapple, mango, cherry and watermelon

Mini peanut butter and banana panini's  
Assorted flavored Vitamin Water® 19

### Tailored to You

Top your own shortcakes - vanilla, chocolate, cranberry  
With strawberry, pineapple, vanilla custard, nuts, whipped cream, chocolate sauce toppings

Assorted flavored Vitamin Water® 18

### Power Up

Build your own trail mix with assorted dried fruits, nuts and seeds

Whole grain pinwheels, turkey, tomato and alfalfa sprouts  
Vine ripened tomato, fresh mozzarella,

Season's harvest whole fruit selection ~per piece 4.50

Specialty flavored croissants ~per dozen 55

Assorted fresh bagels with flavorful cream cheeses ~per dozen 60

Assorted fresh baked doughnuts ~per dozen 55

Assorted coffee cakes ~per dozen 60

Gourmet homemade granola bites ~per dozen 53

Individual granola bars ~per dozen 53

Performance bars:

Odwalla®, Luna®, Clif Builder® ~per dozen 55

Individual fruit yogurt 4.25

Individual Greek yogurt 5.50

All natural granola berry parfait with yogurt and fresh berries ~per item 6.50

Build your own trail mix with assorted dried fruits, nuts and seeds 4.50

Fig and ricotta cheese fritter, caramel sauce ~per dozen 55

Homemade rugelach 5

Fresh baked strudel 5

Individual bottles of fruit and berry smoothies 6.50

Bottled milk:

Chocolate, strawberry, 2%, or skim ~per btl 5.75

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## Morning

## Enhancements


prosciutto and basil pesto.  
Roasted seasonal vegetables with chipotle  
goat cheese and micro greens

Assorted V8 Fusion® fruit and vegetable drinks 21

Morning breaks do not include coffee or tea.

All breaks are served for a maximum of 30 minutes.

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## Afternoon

### Achieve

Selection of artisanal cheese, pears, apples, grapes and water crackers

Pita chips, baby carrots, cucumber and celery sticks with roasted red pepper hummus, & baba ganoush

Seasons harvest selection of whole fruit

Homemade lemonade and tropical iced tea 23

### What You Crave

Fresh oven baked cookies:  
Oatmeal cinnamon raisin, chocolate chip, white chocolate macadamia nut and peanut butter

Novelty ice cream bar and fruit popsicles

Bottled milk, chocolate, strawberry, 2% or skim 21

### Social

Assorted cupcakes

Freshly popped corn trail, create your own blend from: dried fruit, nuts & seeds, ranch, cheddar, and smoked cajun salts

Freshly brewed Starbucks coffee and TAZO tea® 19

### Indulgence

Top your own sundae with the following: Oreo cookie crumbles, jimmies, toasted nuts, strawberry sauce, hot fudge, caramel and whipped cream

Warm griddle brownies and blondies

Freshly brewed Starbucks coffee and Tazo tea® 21

### Afternoon Pick Me Up

Performance Bars: Odwalla®, Luna®, Clif Builders®

Local grown veggies and soft pita with ranch, creamy onion and hummus dips

Whole fresh fruits

Freshly brewed Starbucks coffee and TAZO tea®

## Enhancements

Fresh oven baked cookies  
Oatmeal cinnamon raisin, chocolate chip, peanut butter, white chocolate macadamia nut ~per dozen 53

Fresh baked fudge brownies ~per dozen 55

Gourmet brownies to include cheesecake, chocolate chunk caramel, raspberry and blondies ~per dozen 57

Season's harvest whole fruit selection ~per piece 4.50

Assorted candy bars ~per dozen 53

Assorted cupcakes ~per dozen 60

Haagen Dazs® ice cream bars ~per dozen 72

Warm tortilla chips, fresh tomato salsa, authentic guacamole 5.50

Individual bags of chips and pretzels 5.25

Smoked cheddar, espresso cheddar, manchengo, port wine, goat, chipotle cheddar, smoked gouda, pepper jack, Irish porter, sage derby served with Lavosh crackers and French bread slices 525

Build your own trail mix with assorted dried fruits, nuts and seeds 4.50

Afternoon tea bars: Oreo, raspberry hazlenut and almond pear ~per dozen 55

Housemade cookie sandwiches: oatmeal with cinnamon cream, peanut butter & jelly, chocolate fudge, almond with lemon cream ~per dozen 60

### Fruit and Vegetable Shots

Orange-mango, assorted berries, pomegranate, tomato 5.50

Banana-strawberry, blueberry, and orange cream smoothies 6.50

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## Afternoon

## Enhancements

20

### Authentically Delicious

Giant baked pretzels with salt, cheddar cheese dip, yellow, honey & dijon mustards


Warm tortilla chips, fresh tomato salsa, authentic guacamole

Freshly brewed Starbucks coffee and TAZO tea® 20

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## Beverages

### Hydration Station


- Starbucks® coffee and TAZO® teas
- Chilled sparkling & still water
- Ice cold regular and diet coke soft drinks® 15

### Are you a Rockstar?

- Starbucks double shot®
- Redbull regular and sugarfree®
- Rockstar regular and sugarfree® 18

All breaks are served for a maximum of 30 minutes.

## Enhancements

- Starbucks® regular and decaffeinated coffee ~per gal 88
- Invigorating Tazo® Hot Tea Collection  Darjeeling, chai, green ginger, lemon mate and refresh mint 88
- Ice cold Coca-Cola® products 5.75
- Refreshing still bottled water 5.75
- Chilled Perrier® sparkling water 5.75
- Starbucks® doubleshot® 6
- Starbucks® frappuccino® 6
- Gatorade® 7.50
- Regular and sugarfree Redbull® 8.50
- Bottled iced tea 6.50
- Arnold palmer 7.50
- Refreshing orange juice ~per gal 53
- Refreshing lemonade ~per gal 53
- Refreshing iced tea ~per gal 53

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## Chilled Lunch Table

## Enhancements

Each Chilled Lunch Table includes iced tea, Starbucks® coffee and TAZO® teas.

### The Corner Deli

Macaroni salad with house-cured tomatoes  
Field greens salad with a variety of dressings  
Roasted red potato salad with a whole grain mustard dressing

Cold sliced sirloin of beef<sup>^</sup>  
Oven roasted turkey breast  
Black forest ham  
Roasted chicken salad with chives & cashews, roasted tomato aioli

Whole wheat, white, rye and sourdough breads, swiss, cheddar and provolone cheeses, beefsteak tomatoes, red onions, lettuce, dill pickles, deli and Dijon mustards and mayonnaise

Selection of cookies, brownies and mini fruit bars 42

### The Gourmet Deli

Chilled cucumber melon soup  
Baby spinach & arugula salad with sun-dried cranberries, candied walnuts & bleu cheese with white balsamic vinaigrette  
Saffron orzo pasta salad with roasted baby vegetables & fennel pollen vinaigrette  
Sweet and spicy coleslaw

Grilled vegetable panini with havarti cheese and roasted tomato aioli

Mortadella, genoa salami, prosciutto, roasted red peppers, fresh mozzarella on semolina baguette with EVOO and balsamic vinegar

Roasted chicken breast wrap, micro-greens, roasted garlic & herb aioli on soft lavosh

Cheesecake bites, chocolate amaretto cakes and mascarpone fruit bites 44



Warm tortilla chips, fresh tomato salsa, authentic guacamole 5.50

Tomato basil bisque 5.50

Tuscan white bean soup with chives and white truffle oil 5.50

Grilled chicken tortilla soup 5.50

Pizza with focaccia crust, homemade sauce and mozzarella, tomato and basil 7.50

Fresh fruit and berries 6.50

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## Enhancements

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## Hot Lunch Table

## Enhancements

Each Hot Lunch Table includes iced tea, Starbucks® coffee and TAZO® teas.

### Southwestern

Tortilla soup with tortilla strips, sour cream, sliced avocado, and tomato  
 Mexican chopped salad  
 Tri-colored tortilla chips

Caramelized cilantro & lime marinated chicken strips, ancho and jalapeno beef with green and red salsa, queso dip, shredded lettuce, cheddar & jack cheese, chopped tomatoes, black olives, jalapeños, sour cream and fresh flour tortillas

Sonoran rice  
 Southwestern charro beans

Churros with dipping sauce  
 Coconut creme caramel with vanilla pineapple sauce 44

### Big Trouble in Little China

Hot and sour soup  
 Mixed greens with carrots, sprouts, mandarin oranges, fried wonton strips and cilantro peanut dressing  
 Pork potsticker tossed in a sesame soy dressing

Sesame chicken with rice  
 Teriyaki beef and broccoli  
 Stir-fried vegetable lo-mein

Pineapple mango tapioca  
 Gingersnaps 42

### Soup and Salad Bar

Sweet tomato bisque  
 Zuppa toscana  
 Caprese salad

Caesar salad  
 Spring Mix

Grilled flank steak^, chicken, , roasted peppers, cucumber, carrots, toy box tomato, locatelli, focaccia croutons, sunflower seeds, and sun-dried cranberries

Chocolate banana and berry cream cheese panini 41

### Downtown Pizzeria

Tamale Pie 5.50

Spinach and cheese enchiladas 7.50

Chili and lime grilled shrimp ^ 8

Turkey melt panini with bacon, swiss, tomato, and 1000 island dressing on brioche 7

Grilled cheese panini with gruyere and cheddar on honey wheat bread 7

Pastrami reuben panini with sauerkraut and gruyere on marble rye 7

Homemade soup of the day 5.50

Baked potato bar 7

Chipotle pulled BBQ chicken 4

Veggie burgers 6.50

Mushroom tortellini with pesto cream and sun-dried tomato 7.50

Mesquite BBQ ribs 9.50

Eggrolls served with sweet and sour sauce 5.50

Cut fresh fruits and berries 6.50



Sheraton sustainable water 5.25

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## Hot Lunch Table

## Enhancements

Chef's antipasto platter  
Caesar salad with parmesan shavings and croutons  
Tuscan white bean soup

Garlic and herb bread sticks

Organic: heirloom tomato, basil, fresh mozzarella cheese, and arugula  
Meat lovers: pepperoni, sausage, bacon, and ham  
Veggie: peppers, onions, mushroom, and sun-dried tomato

Apple dumplings  
Amaretti custard with chocolate biscotti crust 42

### The Locals Choice

Baby spinach and arugula with local roasted red peppers and sweet tomato vinaigrette  
Arizona spring mix with dried fruits, granola and croutons with berry vinaigrette

Herb roasted organic pork tenderloin with candied Mesa orange segments  
Grilled salmon with artichoke hearts, toy box tomatoes, and artisan olive relish  
Cottonwood broccolini and rosemary apple jus  
Brown rice pilaf

Warm housemade fruit cobbler, pecan granola topping  
Verde Valley honey chantilly cream 46

### Home on the Range

Pork and white bean chili  
Haricot vert & cannellini bean salad  
Mixed greens salad with BBQ spiced ranch  
Fingerling potato salad with whole grain mustard dressing

Corn on the cob  
Cornbread with creamery butter

Mesquite grilled chicken breast with roasted onion and raspberry marmalade  
BBQ brisket^ with chipotle corn and black bean relish

Assorted pies. 44

### Little Italy

Pasta fagioli  
Caprese salad  
Caesar salad

Garlic and herb breadsticks

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## Hot Lunch Table

## Enhancements

Chicken marsala with local exotic mushrooms  
Sautéed Italian sausage and peppers in a sweet  
and spicy marinara

Pasta primavera with EVOO, garlic, Locatelli,  
house-cured tomato, grilled artichoke hearts,  
baby zucchini, and summer squash

Pistachio cannoli cake  
Chocolate hazelnut cake 45

### Taste of the Caribbean

Mixed greens with sun-dried papaya, toasted  
cumin seeds, roast peppers and spice croutons  
with mango-lime vinaigrette  
Jicama slaw with pineapple

Jerk chicken with plantains  
Spicy chili rubbed grouper with citrus salsa  
Rice pilaf with pigeon peas

Coconut Bavarian torte with caramelized  
drunken pineapple 41

### The Organic Table

Baby spinach and arugula with fire roasted local  
peppers  
Wild rice salad with pearl onion, baby vegetables,  
and toasted sunflower seed dressing

Cilantro and citrus grilled chicken breast with  
heirloom tomato relish  
Ancho, lime, and jalapeno roasted mahi mahi  
Roasted red potatoes with artichoke hearts, white  
beans and piquillo peppers  
Southern AZ asparagus with roast garlic and lemon  
zest

Chocolate date cake with toffee cream cheese  
mousse  
Agave panna cotta with orange salad and a  
macaroon crust 47

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## Chilled Plated Lunch

## Enhancements

Each Chilled Plated Lunch includes two courses fresh baked rolls, creamery butter, iced tea, Starbucks® coffee and TAZO® teas.

### Traditional Cobb Salad

Mixed greens with herb grilled chicken, pancetta, toy box tomato, diced egg, crumbled bleu cheese, croutons with chive buttermilk ranch dressing

Devil's chocolate mousse cake 33

### Knife and Fork Caesar

Romaine hearts, Parmesan Reggiano, focaccia croutons, fire roasted red pepper, nicoise olives, basil marinated grilled chicken & housemade caesar dressing

Italian cream cake 33

### Turkey Wrap

Oven roasted turkey breast, lettuce, tomato, bacon, and gaucamole wrapped in a flour tortilla served with fresh fruit.

Housemade raspberry bar with fresh cream. 31

### Pacific Rim Salad ^

Ginger & sesame seared rare ahi tuna over glass noodle salad with julienne cucumber, carrot, melon & cilantro, dressed with wasabi vinaigrette

Green tea jasmine rice pudding with lychee 39

### Kansas City Flat Iron Salad ^

Butter lettuce and baby greens, house-cured tomato, manchego cheese, buttered wonder bread croutons and toasted pumpkin seeds topped with grilled fennel and crispy flat iron steak with BBQ ranch dressing

Lemon meringue tart with fresh berries 36

Chilled cucumber melon soup 5.50

Tuscan white bean soup with chives and white truffle oil 5.50

Crispy flat iron steak ^ 7.50

Shaved oven roasted chicken 6

Grilled and chilled shrimp with sweet basil aioli ^ 7.50

Chocolate caramel hazelnut tart 5.50

Kahlua mousse martini 5.50

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## Hot Plated Lunch

## Enhancements

Each Hot Plated Lunch includes fresh baked rolls, creamery butter, chef's selection of seasonal vegetables, your choice of salad, and dessert. Iced tea, Starbucks® coffee and TAZO® teas.

### Salad selections

Cucumber wrapped mixed greens, house-cured tomato, olives and raspberry vinaigrette

Knife and fork caesar, romaine hearts, roasted red pepper, parmesan cheese, croutons, and housemade caesar dressing

Watercress and frisee, crumbled feta, toy box tomato with citrus vinaigrette

Butter lettuce wedge with crumbled bleu cheese, bacon, heirloom tomato, radish, carrot, and gorgonzola dressing

Spinach and arugula, shaved red onion, candied walnuts, roasted peppers, sun-dried cranberries, and sugarcane vinaigrette

### Entree selections

#### Burgundy Braised Short Rib ^

Mushroom risotto with cured tomato relish and seasonal vegetables 43

#### Mesquite Grilled Flat Iron ^

Chipotle and cheddar mashed potato, roasted tinkerbell peppers, with corn and black bean relish 42

#### Achiote Grilled Chicken Breast

Chili and lime butter, pasilla and pepper jack polenta cake, and seasonal vegetables 39

#### Chicken Cacciatore

Grilled chicken breast and wild mushroom ragout finished with tomato coulis, garlic smashed red potato, haricot verts, and baby carrot 39

#### Mediterranean Chicken

Lemon scented breast of chicken with artichoke, tomato, olive, and feta ragout, roasted red pepper sauteed asparagus, griddled marble potatoes 40

Jumbo shrimp served with wild greens and horseradish dressing 7.50

Chilled andalusian gazpacho 5.50

Caprese Salad 5.50

Greek salad with kalamata olives and feta cheese 5.50

Tomato basil bisque 5.50

Creme brulee 5.50

Passion fruit verrine with pineapple and coconut 5.50

Oreo chocolate mousse cup 5.50

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## Hot Plated Lunch

## Enhancements

### Pork Medallion Saltimbocca

Center cut boneless pork chop topped with prosciutto, baby spinach, and provolone finished in a wild mushroom and madeira glaze over garlic mashed potato 41

### Citrus Poached Mahi Mahi ^

Steamed rice with lemon zest, asparagus and house-cured tomato 43

### Cheese Tortoloni

Squash, heirloom tomatoes, roasted eggplant  
Garden herbs and roasted red pepper couli  
Topped with wild mushroom ragu 37

### Rigatoni Pomodoro

Heirloom tomato pomodoro sauce with roast fennel, artichoke hearts, Kalamata olives, and feta cheese 37

### Dessert selections

Tiramisu with espresso anglaise

Lemon custard tart with berries and cream

Apple cinnamon frangipane tart with chocolate & caramel

New York style cheesecake with fresh fruit

Seasonal turnover with vanilla cream

Attendance figures for enhancements must equal the guaranteed attendance figure  
All Hot Plated Lunches require a minimum of 3 courses and must include one salad, one entrée and one dessert.

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# Sheraton Grand Phoenix

340 North 3rd Street . Phoenix . Arizona 85004 . USA . Phone: (602) 262-2500



## Grab And Go

## Enhancements

Each Grab and Go Lunch includes pasta salad, an individual serving of chips, homemade dessert and a piece of whole fruit.

### The Arcadia

Italian sandwich with salami, prosciutto, provolone cheese, pepperoncini, lettuce, tomato, onion and EVOO, vinegar on a ciabatta roll 38

### The Desert Sky

Sliced turkey breast with chipotle mayonnaise, sprouts, tomato and red onion on focaccia bread 38

### The Coronado

Grilled chicken with basil pesto tomato, grilled onion, Red leaf lettuce on a seeded baguette 38

### The Tuscan

Seasonal medley of roasted vegetables with pesto mayonnaise on focaccia bread 38

### Performance Bars:

Odwalla®, Luna®, Clif Builder® ~per dozen 55

Ice cold Coca-Cola® products 5.75

Refreshing still bottled water 5.75

Bottled iced tea 6.50

Beverages not included.

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## Reception Table

## Enhancements

Carving Stations are complimented with fresh baked silver dollar rolls.

**Carved Smoked Breast of Turkey**  
Cranberry chutney and giblet gravy\* 295

**Herb Roasted Pancetta Wrapped Pork Loin**  
Roasted garlic demi-glace\* 295

**Stuffed Pork Loin**  
Andouille sausage and creole mustard\* 295

**Boneless Carved Country Ham**  
Glazed with maple, Dijon, and brown sugar\* served with an assortment of mustards and warm buttermilk biscuits 345

**Carved Roasted Tenderloin of Beef ^**  
Roasted tomato aioli\* 495

**Carved Roast New York Strip ^**  
Horseradish cream sauce\* 495

**Prime Rib ^**  
Au jus\* 495

**Carved Steamship Round of Beef ^ \*\***  
Roasted au jus\* 875

**Chicken Roulade en Croute**  
Sauce vert\* 295

Smoked cheddar, espresso cheddar, manchago, port wine, goat, chipotle cheddar, smoked gouda, pepper jack, Irish porter, sage derby served with Lavosh crackers and French bread slices 525

Grilled marinated vegetables and olives, salami, Coppa, proscuitto, mozzarella, provolone and boursin cheeses Garnished with lavosh and grasini sticks, EVOO and baguettes 425

Seasonal fresh fruit with mixed berries 425

**Vegetable Crudité Display**  
Elaborate display of seasonal vegetables with French onion, ranch and 1000 island dipping sauces 395

**Quesadilla Table**  
Three cheese  
Pulled chicken with cheese  
Spicy roasted rock shrimp^ with cheese  
All served with salsa, guacamole, and sour cream 15

\*Requires a labor fee of 175  
Carved Stations are designed to serve 20-35 people.

Enhancements are designed to serve up to 75 people.

\*\*This station is designed to serve 150-200 people

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## Cold Canapés

## Enhancements

Cold Canapés may be served buffet style or passed butler style.

### Bruschetta

Machengo and tomato  
Ricotta and pancetta  
Tomato, mozzarella, and basil  
Roast corn and black bean 6

### Specialty Bruschetta

Smoked salmon and creme fraiche^  
Smoked free range chicken with parsley  
Sliced cured duck with raspberry basil gastrique 7

Cucumber cup with Thai beef salad 7

Rice paper veggie roll with sweet Thai chili sauce ~  
vegan 6

Smoked salmon with cream cheese and caper  
pinwheel^ 7

Watermelon and feta skewer 6

Fresh mozzarella and heirloom cherry tomato skewer 6

Poached prawn with avocado cream and lime  
tostada^ 8

Oyster bloody mary shooters^ 8

Lobster medallion on crispy wonton with  
garlic chili and green onion^ 8.50

Asparagus in prosciutto 6

Beef carpaccio toasted baguette  
with chipotle aioli^ 8

Wedge of brie on toast with fig compote 6.25

Poached sweet water shrimp and  
heirloom cherry tomato skewer^ 8

### Chips and Dip

Choice of two chips: Potato, tortilla, taro, pita, or  
sweet potato

Choice of three dips: Green salsa, red salsa, french  
onion, ranch dressing, queso, spicy tomato cream,  
hummus, guacamole, blue cheese, Italian queso,  
horseradish cream, corn and black bean, and  
roasted red pepper 425

Hummus and pita chips 305

Chilled jumbo prawns and crab legs on  
a bed of crushed ice^  
Served with spicy cocktail sauce, lemon  
wedges and wasabi horseradish ~per dz 85

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## Cold Canapés

## Enhancements

Antipasto stax 7

Proscuitto melon skewers 6


Brie stuffed strawberries 7

Couscous stuffed cucumber cup ~ vegan 6

Assorted sushi^ ~per piece 8.50

Each item has a 50 piece minimum.

There is a 175 fee per butler to have these items passed butler style

 We are committed to preparing our menus with the focus on environmental and socially-responsible grown products. To maintain this focus please note that some products on our sustainable menu offerings may change on short notice based on seasonal and regional availability. To stay true to our collaborative efforts to be environmentally sustainable, we will substitute appropriate alternatives as necessary

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## Hot Canapés

## Enhancements

Hot Canapés may be served buffet style or passed butler style. Enhancements are designed to serve approximately 50 guests.

- Wine braised short rib on polenta cake 7
- Chili lime salmon satay^ 8
- Spinach and brie stuffed mushroom cap 6
- Pork machaca horn 7
- Tomato, artichoke, and goat cheese horn 6
- Tempura fried shrimp with citrus ponzu sauce^ 8
- Chicken eggroll 6
- Mini samosas-yellow curry 6
- Lobster corn dogs^ 8
- Coconut chicken skewer 6
- Bacon wrapped horseradish prawns^ 8.50
- Thai chicken or beef satay^ 7
- Mini beef or chicken wellington 7
- Portobello mushroom en croute 6
- Chicken empanada 7

Local spinach and cheese calzones  
with Wilcox tomato coulis 8

- Ranaki chicken liver with bacon & chestnuts 6
- Mini quiche 6
- Spring rolls with sweet and sour sauce 6

Tri-colored tortilla chips, warm queso, sour cream, fresh quacamole and green and red Arizona salsa 355

Warm spinach, artichoke and sun-dried tomato dip  
Served with pita chips and fresh veggies 375

### Make Your Own Sliders^

Cheeseburger, buttermilk chicken, or seasonal fish  
All served with lettuce, tomato, onion, pickle, cheese platter, ketchup, mustard, mayo, and flavored aioli ~per dozen 75

### Buffalo Tenders Station^

Your choice of 3 sauces: mild, medium, hot, teriyaki, BBQ, honey mustard, roasted garlic, jalapeno jelly, queso, red or green salsa ~per dozen 60

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## Hot Canapés

## Enhancements

Pork potstickers 7

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## Action Stations

## Enhancements

Enhancements are designed to compliment your action station.

### Macaroni and Cheese Station

Rigatoni and cavatappi served with queso blanco

Toppings include:

Bacon, asparagus tips, wild mushrooms, grilled chicken, green chilies, salsa, sour cream, chives, and crumbled Italian sausage 28

### Fajita Station ^

Marinated and caramelized flank steak and chicken breast

Achiote griddled peppers and onions served with warm flour tortillas, salsa, guacamole, sour cream, shredded cheese, lettuce, green onions, black olives, refried and black beans, and queso. 29

### Arizona Taco & Nacho Station ^

Confit of chicken machacca style, achiote beef stew, and spicy fried rock shrimp

Fresh warm flour tortillas, tulip corn tortilla cups, tri-color tortilla chips and housemade queso

Green and red salsas, guacamole, green onions, jalapenos, lettuce, shredded cheeses and sour cream 34

### Pasta Station

Prepared to order

Your choice of 2 pastas and 3 sauces

Pasta choices include:

Penne, rigatoni, linguini

Tortellini or ravioli choices include:

cheese, meat, mushroom

Sauce choices include:

Marinara, alfredo, tomato coulis, pomodoro, pesto cream, sage brown butter, white clam sauce, red clam sauce, pesto, bolognese

Served with warm focaccia bread, parmesan

### Griddled Bread Pudding Station

Chocolate, cherry, and croissant bread pudding topped with berries, whipped cream, vanilla sauce, toasted nuts, chocolate fudge, and caramel sauce 20

### Fondue Station

Marshmallow, rice crispies, brownies, poundcake, macaroons, pretzels, strawberries, and melon 20

### Lollicake Buffet

Cake pops, cheesecake pops, and chocolate bonbons 20

### Creme Brulee Bar:

Coffee, vanilla bean, coconut, raspberry cheese cake, and chocolate 18

### Assorted Mini French Pastries to include:

Mini tarts, cookies and bonbons 16

### Ice Cream Parlor:

Build your own sundae

Vanilla and chocolate ice cream

Hot fudge sauce, caramel sauce, strawberry sauce

Toasted walnuts, toasted almonds, Oreo cookie crumbs, and sweet whipped cream 17

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## Action Stations

## Enhancements

cheese, red pepper chili flakes, herbs, pine nuts  
and sun-dried tomatoes. 32

### Mashed Potato Martini Station

Served in a martini glass  
Yukon mash potatoes and sweet potato mash

Toppings include:

Bacon, cheese, caramelized onions, mushroom  
ragout, beef stew, chives, asparagus tips, roasted  
garlic, sour cream, and butter 27

### Vol-au-Vent Station

Puff pastry diamonds with your choice of three fillings:


Zinfandel braised short rib ragout with chippolini onions  
and creme fraiche ^

Wild mushroom ragout with gorgonzola cheese

Old fashion chicken stew with peas, carrots, swiss chard,  
and a light cream sauce 36

Action Stations require a 175/station Chef fee.

Stations are priced for 1 and 1/2 hours of service.

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## Dinner Table

## Enhancements

Each Dinner Table includes iced tea, Starbucks® coffee and TAZO® teas.

### Southern Comfort Table

Sweet and spicy green bean salad

Mixed melon salad with sea salt, toasted pistachios and tequila lime dressing

Seven layer dip served with housemade tri-colored tortilla chips

Cowboy fries  
Thick wedge cut potatoes with parmesan cheese and green onions

Sweet cream poached corn cobbettes

Arizona style slow roasted racks of ribs  
Honey chipotle barbeque sauce

House-brined BBQ chicken  
Bone-in chicken breast with roasted fennel and blood orange barbeque sauce

Housemade chocolate s'mores  
Pineapple upside down cake 90

Homemade soup of the day ~per bowl 5.50

New England clam chowder with green onions, leeks, potato and little neck clams ~per bowl 7.50

Lobster bisque with sherry, smoked paprika and a dollop of fresh sour cream ~per bowl 7.50

Roasted rib eye, 10oz.^ ~per person 12

New York strip, 10oz. with horseradish cream sauce ^ ~per person 12

16oz. Porterhouse ^ ~per person 20

### A Green Choice

Heirloom tomato and mozzarella martini garnished with fresh basil and balsamic vinaigrette

Petite red romaine hearts with shaved Locatelli, focaccia croutons, grilled artichoke hearts, and roasted peppers with a white balsamic caesar dressing

Citrus scented black cod  
Sweet and sour citrus chutney^

Grilled chicken and broccolini served over a bed of roasted garlic cous cous and dressed with a cured tomato vinaigrette

Local grown honey roasted marble potatoes  
Chef's selection of local grown vegetables

Pastry Chef's selection of cake pops,

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## Dinner Table

## Enhancements

shot glasses, and petit fours 112

### Torino Table

Arugula and baby spinach with garlic parmesan croutons and sweet pepper vinaigrette  
Grilled artichoke, roasted pepper, and cipollini onion salad

### Antipasto display ^

Dry cappocola, soppressata, prosciutto and mortadella with fresh mozzarella and provolone garnished with assorted grilled and pickled vegetables

Crispy parmesan breaded chicken with a rich house made tomato sauce, fresh mozzarella, and Locatelli

### Seafood scampi ^ over linguini

Clams, mussels, and shrimp sauteed in EVOO, white wine, and caramelized garlic and shallots

### Grilled New York steak pizzaiola ^

Garnished with caramelized onions, tomatoes, and roasted peppers

Assorted mini pastries and cakes 118

### Estrella Table

Baby frisee and arugula, dried cranberries, pistachios, and a champagne vinaigrette

Romaine hearts, grilled fennel, shaved pears, and toy box tomatoes with a white balsamic vinaigrette

Oven roasted chicken breast stuffed with goat cheese, spinach and roasted tomatoes served with parmesan polenta and a chive butter sauce

Herb roast beef tenderloin with a truffle demi-glace ^

Broiled petite lobster tail with herb citrus butter ^

Gruyere au gratin potatoes  
Chef's selection of vegetables

Pastry chef's selection of miniature cakes, pies, and pastries 120

### Monte Verde Table

Spicy rock shrimp slaw ^  
Sweet and spicy fruit salad

Mesquite chicken pasole with fire roasted green chili and hominy

### Pollo en Pipen Verde

Cilantro seared chicken breast in a tomatillo pepito mole

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## Dinner Table


## Enhancements

Sweet achiote rubbed grouper with a citrus salsa  
Lime and jalapeño red beans and rice  
Calabasitas  
Sauteed squash with pearl onions and dry aged chorizo  
Agave pot de creme with cinnamon tortillas  
Traditional Mexican tres leche cake 100

\*Requires a labor fee of 175

A labor fee of \$250 will apply to all tables with less than 25 people in attendance.

All tables are served for a maximum of 1 hour.

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## Plated Dinner

## Enhancements

Each Plated Dinner includes fresh baked rolls, creamery butter, iced tea, Starbucks® coffee and TAZO® teas

### Salad selections

Knife and Fork Caesar  
Hearts of romaine, shaved Locatelli, grilled focaccia, roasted pepper nests with a white balsamic vinaigrette

### Cucumber Wrap

Spring mix wrapped in a shaved cucumber with herbed goat cheese, toy box tomatoes, and a champagne vinaigrette

### Boston Bibb

Roasted squash, candied pecans, cured tomatoes, and blue cheese with a brown sugar vinaigrette

### Green and Red Leaf

Shaved fennel and apple, marcona almonds, and citrus vinaigrette

### Entree selections

#### Welcoming ^

Grilled medallion of beef paired with herb roasted jumbo shrimp, tomato risotto, truffle sauce and herb butter sauce 105

#### Relax and Dine ^

Pan seared filet mignon, caraway seed roasted potatoes, and a three peppercorn Cognac demi-glace 93

#### To Dine For ^

Pan seared pacific salmon, couscous, wilted swiss chard and a tomato butter sauce 86

#### Warm Delight

Herb seared chicken marsala, wild mushroom ragout, gratin potatoes, and a marsala chicken jus 80

#### High Expectations ^

Herb roasted tenderloin of pork, sweet onion mashed potatoes, apple chutney, and a calvados jus 85

#### Eclipse

Herbed ricotta crusted chicken with roast garlic

Chilled pumpkin soup topped with a touch of creme fraiche~per bowl 6.50

#### Seafood martini ^

Crab and scallops in a spicy mango cilantro dressing 10.50

#### Caprese salad

Fresh mozzarella, beefsteak tomatoes, Tri-colored roasted peppers and aged basil emulsion 9.50

#### Grilled prawns with mango salsa

on a bed of baby spinach ^ 10.50

#### Dungeness crab cakes ^

Micro greens, pesto remoulde and red cabbage slaw 10.50

New England clam chowder ^ ~per bowl 7.50

#### Wild mushroom ravioli with vodka

marinara and fresh shaved parmesan 7.50

Chef's intermezzo selection 7.50

#### Apple Cheese Crumble Tart

Cinnamon cream 10.50

#### Napoleon of Chocolates

Graham crust, poached fruit, and vanilla cream 11.50

#### Devil's Cake

White chocolate coffee ganache and pretzel bark 11.50

Godiva chocolate cream bar, wafer crust 11.50

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## Plated Dinner

## Enhancements

polenta cake, chef's seasonal vegetable and creamy tomato sauce 82

### Downtown Cordon Bleu

Pan seared chicken breast topped with tender belly ham and havarti with caramelized onion whipped potatoes, seasonal vegetables and citrus chicken jus 84

### Dessert selections

Chocolate hazelnut decadence  
Farmer's berry sauce

Praline pyramid  
Caramel sauce and chocolate crunchies

Carrot gatue  
Smoked almond brittle and pineapple syrup

Lemon panna cotta  
Melon compote and crisp wafer

Attendance figures for enhancements must equal the guaranteed attendance figure  
All Hot Plated Dinners require a minimum of 3 courses and must include one salad, one entrée and one dessert. Enhancements are priced based on the addition of a fourth course. To substitute an enhancement for one of the salad or desert courses please add an additional 10 per person to the enhancement price.

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# Sheraton Grand Phoenix

340 North 3rd Street . Phoenix . Arizona 85004 . USA . Phone: (602) 262-2500



## Host

Appropriate mixers, bar fruits, ice, glasses, stir sticks and cocktail napkins are all included.

### Premium Brands

Absolut Vodka®, Bombay Sapphire Gin®, Jose Cuervo Silver Tequila®, Jack Daniels Whiskey®, Crown Royal Whiskey®, JW Black Scotch®, Hennessy V.S.O.P Cognac® 11

### Deluxe Brands

Smirnoff Vodka®, Beefeater Gin®, Cruzan Rum®, Sauza Gold Tequila®, Jim Beam Bourbon®, Seagram's 7 Whiskey®, JW Red Scotch®, Hennessy V.S. Cognac® 9

### House Wine

House red and white wine 9.50

### Imported beer

Corona®, Heineken® Light, Four Peaks Killtifter® 6.50

### Domestic beer

Budweiser®, Bud Light® 5.75

### Non-Alcoholic Beer

St. Pauli Girl® 5

### Full Bar ~ Per Person Package

Premium brands - one hour 24.00  
Each additional consecutive hour 10.00

Deluxe brands - one hour 22.00  
Each additional consecutive hour 9.00

### Beer and Wine Bar ~ Per Person Package

Imported and Domestic beers, house red and white wines -one hour 19.00  
Each additional consecutive hour 11.00

175 Bartender Fee per Bar

## Enhancements

DeKuyper®, Kahlua®, Frangelico® 11.50

Drambuie®, Romana Sambuca®, Baileys® 12.50

Cointreau®, Chambord®, Grand Marnier®, Amaretto DiSaronno® 13.50

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## Cash

## Enhancements

Appropriate mixers, bar fruits, ice, glasses, stir sticks and cocktail napkins are all included.

### Premium Brands

Absolut Vodka®, Bombay Sapphire Gin®, Jose Cuervo Silver Tequila®, Jack Daniels Whiskey®, Crown Royal Whiskey®, JW Black Scotch®, Hennessey V.S.O.P Cognac®

### Deluxe Brands

Smirnoff Vodka®, Beefeater Gin®, Cruzan Rum®, Sauza Gold Tequila®, Jim Beam Bourbon®, Seagram's 7 Whiskey®, JW Red Scotch®, Hennessey V.S. Cognac®

### House Wine

House red and white wine

### Imported beer

Corona®, Heineken® Light

### Domestic beer

Budweiser®, Bud Light® and Four Peaks Killlifter®

### Non-Alcoholic Beer

St. Pauli Girl®

175 Bartender Fee per Bar

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340 North 3rd Street . Phoenix . Arizona 85004 . USA . Phone: (602) 262-2500



## Specialty Bar

## Enhancements

Appropriate mixers, bar fruits, ice, glasses, stir sticks and cocktail napkins are all included in the price

### Mojito Bar

Raspberry mojitos  
Strawberry mojitos  
Mango mojitos  
Classic mojitos  
per drink 12

### Specialty martini bar

Classic  
Cosmopolitan  
Appletini  
Chocotini  
007  
Manhattan  
Lemon Drop  
per drink 13

### Margaritas on the rocks

Traditional  
Strawberry  
Prickly pear  
Raspberry  
per drink 14

Custom logo ice carving  
per carving 675

Specialty martini ice luge  
per luge 725

175 Bartender Fee per Bar

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## Wine - White

### Champagne & sparkling wines

J Roget Brut 38  
Kenwood, Yulupa, CA 40  
Chandon, California Brut Classic, CA 57  
Dom Perignon 231  
Veuve Clicquot, Yellow Label, Reims, France 97  
Moët & Chandon, White Star, Epernay, France 84

### Chardonnay

Magnolia Grove, Central Coast, CA 31  
Beaulieu Vineyard, "Century Cellars", CA 30  
Artesa Chardonnay, Carneros, CA 69  
Wild Horse, Central Coast, CA 52  
Columbia Crest, Columbia Valley, WA 36  
Louis Latour, "Pouilly Fuisse", France 65  
Cakebread, Napa Valley, CA 88  
Grgich-Hills, Napa Valley, CA 60  
Sonoma-Cutrer, Russian River Valley, CA 58  
Ferrari-Carano, Alexander Valley, CA 58

### Sauvignon Blanc

Pascal Jolivet, Sancerre, France 55  
Frog's Leap, Napa Valley, CA 53  
Kim Crawford 44  
Two Vines 32

### Pinot Grigio

Placido and Bollini, Italy 30  
A.F. Pighin, Collo, Italy 45  
Bollini 30

### White Zinfandel

Beringer White Zinfandel, CA 26

## Wine - Red

### Cabernet Sauvignon

Marryvale Starmont, Napa Valley 68  
14 Hands, Sonoma County 36  
Beaulieu Vineyards, Century Cellars, CA 30  
Columbia Crest Grand Estate, WA 36  
De Loach, Russian River, CA 41  
Robert Mondavi, Napa Valley, CA 73  
Heitz Cellar, Napa Valley, CA 87  
"Artimis" Stag's Leap District, CA 94  
Chateau St. Michelle "Indian Wells" 62  
Magnolia Grove, Central Coast, CA 32  
Jordan, Sonoma, CA 106  
B.R. Cohn, Silver Label, Sonoma, CA 50

### Pinot Noir

Canyon Road 33  
Acacia, Carneros, CA 76  
Argyle, Willamette Valley, Oregon 54  
De Loach, CA 46  
Mac Murray, Sonoma Coast, CA 38

### Merlot

Sineann, Columbia Valley, Oregon 91  
Rombauer, Napa Valley, CA 76  
Swanson, Oakville, CA 68  
Frei Brothers, Dry Creek Valley, CA 44  
Cellar 8 30  
Glass Mountain, CA 30  
Red Diamond Winery, Washington 36

### Shiraz

Penfolds, "Thomas Hyland", Australia 49  
Souverian Red Blend 34

All pricing is per person unless otherwise noted. A 24% service charge (plus taxes) will be added to your bill. The service charge includes a 14.5% gratuity for staff.

# Sheraton Grand Phoenix

340 North 3rd Street . Phoenix . Arizona 85004 . USA . Phone: (602) 262-2500



## Meeting Packages

## Enhancements

All Meeting Packages include 1 flipchart with dry erase markers and wireless high speed internet access for all attendees. To make planning your meeting easier, our Chef will vary the menu items each day

### The Full Deal

Hot breakfast buffet with a fresh juice and Starbucks® coffee and TAZO® teas

Morning coffee break with Starbucks® coffee and TAZO® teas, individually bottled juices and a morning snack

Hot lunch buffet with salads, 2 entrees and desserts, iced tea, Starbucks® coffee and TAZO® teas and assorted sodas

Afternoon coffee break with Starbucks® coffee and TAZO® teas, iced tea or lemonade, whole fresh fruit and an afternoon snack 145

### An All Day Affair

Continental breakfast buffet with a fresh juice and Starbucks® coffee and TAZO® teas

Morning coffee break with Starbucks® coffee and TAZO® teas, individually bottled juices and a morning snack

Cold lunch buffet with salads, deli sandwiches, desserts, Iced tea, Starbucks® coffee and TAZO® teas and assorted sodas

Afternoon coffee break with Starbucks® coffee and TAZO® teas, iced tea or lemonade, whole fresh fruit and an afternoon snack 135

### The Easy Choice

Continental breakfast buffet with a fresh juice and Starbucks® coffee and TAZO® teas,

Morning coffee break with Starbucks® coffee and TAZO® teas, individually bottled juices and a morning snack

Hot lunch buffet with salads, 2 entrees and desserts, iced tea, Starbucks® coffee and TAZO® teas and assorted sodas

Afternoon coffee break with Starbucks® coffee and

Add an LCD projector package 730

Add a telephone line and a polycom speaker phone with complimentary local and toll free calls 390

Add an LCD Support Package (bring your own LCD Projector) 240

Additional flip charts 70

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## Meeting Packages

## Enhancements

TAZO® teas, iced tea or lemonade, whole fresh fruit and an afternoon snack 140

### Keep 'em Happy

Hot breakfast buffet with a fresh juice and Starbucks® coffee and TAZO® teas,

Morning coffee break with Starbucks® coffee and TAZO® teas, individually bottled juices and a morning snack

Cold lunch buffet with salads, deli sandwiches, desserts, Iced tea, Starbucks® coffee and TAZO® teas and assorted sodas

Afternoon coffee break with Starbucks® coffee and TAZO® teas, iced tea or lemonade, whole fresh fruit and an afternoon snack 140

Meeting Packages are designed for a minimum of 25 people and a maximum of 75 people. Enhancements are priced on a per day basis and include all relevant labor charges. Each meal period is designed to be served for a maximum of 1 hour.

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## Wedding

## Enhancements

Weddings include your choice of a meal, fresh baked rolls, creamery butter, seasonal medley of vegetables, iced tea and Starbucks® coffee and TAZO® teas.

### Platinum

Traditional Caesar Salad  
crisp romaine leaves, garlic foccacia croutons and parmesan cheese.

Grilled Medallion of Beef and Salmon  
fingerling potatoes, truffle sauce, herb butter sauce. ^

Your Custom Designed Wedding Cake 90

### Gold

Frisee Salad  
served with gorgonzola cheese, walnuts and sherry vinaigrette

Grilled Pork Medallions  
Molasses whipped sweet potato, apricot jalapeno chutney  
and roasted green beans.

Your Custom Designed Wedding Cake 80

### Silver

Signature Belgian Endive and Watercress Salad  
served with candied walnuts, dried cranberries, goat cheese and a raspberry vinaigrette

Roasted Chicken Marsala  
served with peppercorn cognac sauce, yukon gold potatoes. 73

### Brunch table ^

Fresh fruit salad  
Silver dollar buttermilk pancakes  
with warm maple syrup  
Eggs Florentine with scrambled eggs,  
baby spinach and havarti cheese  
Hickory smoked bacon and grilled Vienna sausage links

Grilled chicken and sautéed mushrooms  
over penne pasta with creamy alfredo sauce  
Pan seared salmon with broccolini.  
Mediterranean tomato and basil risotto,  
Baked potatoes served with sour cream, creamery

Dungeness crab cakes  
Micro greens, pesto remoulde and  
Cabbage coleslaw ^ 10.50

Grilled prawns with mango salsa  
on a bed of baby spinach ^ 11

Santa Margherita  
Pinot Grigio 45

Vueve Clicqout  
Yellow Label 125

Coppola Merlot Diamond Series 43

Chef's intermezzo selection 7.50

^ These items may be served raw or undercooked. Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. All pricing is per person unless otherwise noted. A 24% service charge (plus taxes) will be added to your bill. The service charge includes a 14.5% gratuity for staff.



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## Wedding

## Enhancements

butter, chives, and crumbled bacon

Greek salad with oregano vinaigrette 66

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## On Site Specialty Events - Specialty Events

Cost conscious doesn't mean uninteresting. Take advantage of our expertise to bring your event to life. We offer a great selection of on-site entertainment that will give attendees a memorable event, while meeting your entertainment budget.

### Charity Fued - A fun take on the Family Feud

Guests are picked randomly to get up on stage where questions are tailored to your organization. Winnings are donated to a charity of your choice. Create healthy competition as attendees root for their favorite team and enjoy family styled foods at sumptuous buffets. Games run about 15 minutes each allowing for 2 to 3 games during your event. 200

### Building for a Cause - Work with a local organization and donate

Your group will assemble bicycles to be donated after completion. Make it personal by arranging for the children to receive the bikes during your event. Attendees will be touched by the children's genuine surprise when they find out the bikes are for them to keep. Then everyone joins in for a sumptuous dinner with comfort and kid friendly menus. 200

### Wii Tournament - A true competition

Teams compete in their favorite Wii games during your official Wii tournament. The excitement grows heading into the final rounds which are played on the main event big screen in front of the entire crowd. Watch your attendees cheer on their favorites as they enjoy food and beverages and see who will be crowned champion of Mario Cart, Tennis and other Wii sporting activities. 250

### Rock & Roll Sushi - Create your own ^

Your guests can assist in making sushi alongside our Sushi Chef and then enjoy their creation with sake before getting ready for karaoke! 250

### Bordeaux Blending - Who will be the next Robert Mondavi?

During this team building seminar, guests learn the nuances of the five Bordeaux varietals. Then it gets creative as participants taste a Bordeaux blended wine and get the opportunity to create their own blend. Let the judging begin! 200

### Dinner in the Green - An organic food experience

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### Movie Night - A night of big screen magic

A classic movie of your choice is displayed on the big screen, or you may choose multiple movies set in different rooms with classic movie props. Guests will enjoy hot buttered popcorn, nachos and candy bars. 200

### Fun with Wii - An interactive reception

A more open flow reception program with multiple Wii games set up around the reception area. Guests can enjoy their favorite drink and participate in a variety of Wii games including Bowling, Guitar Hero, Rock Band, Tennis and Baseball. 200

### It's Game Night - Don't let the 'big' game conflict with your event!

Game night for everyone engages both sports fans and those who frankly don't care. Big screens in strategic locations feature key games and classic TV shows while the room set includes a variety of games: air hockey, pool, knock hockey, basketball and cocktail tables topped with Trivial Pursuit, Poker or pinball machines. The menu features a game theme, beer and a bar and waitstaff dressed in referee or your favorite team attire. 250

### Indoor Field Day - A throw back to old fashioned get-togethers

Get the competitive juices flowing with this great networking and ice breaker event. Teams compete for prizes in the three legged race, bean bag toss, crab walk relay, jump rope or hula hoop contests. Your guests will enjoy classic picnic styled foods and beverages in a park like atmosphere with benches where you can laugh with old friends and get to know new ones. 200

## On Site Specialty Events - Specialty Events

Learn about sustainable and organic foods through interactions with our Chef and local organic farmer. This event provides insightful information about growing and raising foods in a sustainable and organic environment.  
200

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## Chef

### Executive Banquet Chef Michael Racioppi

Michael's experience includes working at prestigious 5 Star Resorts including the Loews Ventana Canyon Resort in Tucson, The JW Marriott Camelback Inn and The Phoenician. Michael owned his own restaurant, Franklin Café where he designed the menus and prepared all of the food.

Michael's favorite dish to prepare is "Whatever you feel like eating"!

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