



SHERATON

Orlando
Lake Buena Vista Resort

Banquet Menu



Breakfast Buffet

The Breakfast Nook 27

Starbucks® Coffee, Decaf and Tazo®
Tea Collection

Florida Orange Juice, Apple and
Cranberry Juice

Sliced Seasonal Fruits and Fresh Berries

Amuse Bouche Yogurt Parfait Display

Selection of Cold Cereals with Bananas
and Strawberries

2% and Skim Milk

Choice of Steel-Cut Oatmeal, Brown Sugar,
Raisins and Honey or Southern-Style Grits

Bakery Basket to include Breakfast Breads,
Muffins and Assorted Bagels

Sweet Butter, Preserves and Whipped
Cream Cheese

Wakey Wakey, Eggs and Bakey 35

Starbucks® Coffee, Decaf and Tazo®
Tea Collection

Florida Orange Juice

Seasonal Sliced Fruits

Individual Flavored Yogurts and Granola

Selection of Cold Cereals

Manhattan-Style Bagels

Sweet Butter, Preserves and Whipped
Cream Cheese

Scrambled Eggs

Buttermilk Pancakes, Warm Vermont
Maple Syrup

Skillet-Roasted Potatoes, Caramelized Onion
and Sweet Peppers

Savory Bacon Strips

East Coast Coffee Talk 38

Starbucks® Coffee, Decaf and Tazo®
Tea Collection

Florida Orange Juice

Sliced Seasonal Fruits and Fresh Berries

Assortment of New York-Style Bagels

Vegetable Cream Cheese, Classic
Cream Cheese

Capers, Lox, Tomato and Onion

Assortment of Fruit Preserves and Butter

Scrambled Eggs

Choice of Thick-Cut Bacon or Savory Sausage

Stuffed Idaho Potato Skins
Eggs, Bacon, Bell Peppers, Cheese and House
Seasoning

Everything But the Kitchen Sink 52

Starbucks® Coffee, Decaf and Tazo®
Tea Collection

Florida Orange Juice

Seasonal Sliced Fruits

Flavored Yogurt and Granola

Selection of Cold Cereals

Steel-Cut Oatmeal and Accompaniments

Perfectly Sliced Flank Steak

Savory Ham Steak

Egg Scramble with Peppers, Onion
and Jack Cheese

Assorted Danish, Muffins and
Breakfast Breads

Choice of Pancakes, Waffles, French Toast
or Grits

Maple Syrup, Strawberry Compote and
Powdered Sugar

Hash Browns

Sausage Links and Crispy Bacon

Southern Charm 39

Starbucks® Coffee, Decaf and Tazo®
Tea Collection

Florida Orange Juice

Seasonal Sliced Fruits

Eggs Benedict
Add Lump Crab to Eggs Benedict +7

Buttery Scrambled Eggs, Fresh Herbs

Savory Stuffed Idaho Potato Skins:

Eggs, Bacon, Bell Peppers, Cheese and
House Seasoning

Freshly Baked Cinnamon Buns

Assorted Donuts

Open-Faced Chicken and Waffle Sandwich

Southern-Style Grits

Cream Sweet Butter and Cheddar Cheese

Crispy Bacon

The Un-Continental 34

Starbucks® Coffee, Decaf and Tazo®
Tea Collection

Florida Orange Juice

Blended Fruit Smoothies

Fruit, Granola and Yogurt Parfait Assortment

Manhattan-Style Bagels

Sweet Butter, Preserves and Whipped
Cream Cheese

Bacon or Sausage

Choice of Ham and Cheese Breakfast
Croissant, Egg and Cheddar on English Muffin
or Egg and Sausage Breakfast Burrito

Menus are subject to 24% service charge and sales tax. Minimums may apply. Menus are subject to change without notice.
A daily chef's feature of a vegetarian, vegan, gluten and dairy free entrée will be offered for dietary requests.
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Breakfast Buffet

California Dreamin' 40

Starbucks® Coffee, Decaf and Tazo®
Tea Collection

Florida Orange Juice

Sliced Seasonal Fruits and Fresh Berries

Smashed and Lightly Seasoned Avocado

Whole Grain Toast

Cottage Cheese

Individual Flavored Yogurts and Granola

Fruit and Veggie Juice Shots

Scrambled Egg Whites and Hard-Boiled Eggs

Turkey Bacon or Turkey Sausage

I'm On My Way 22

Starbucks® Coffee, Decaf and Tazo®
Tea Collection

Florida Orange Juice

Assorted Whole Fruit

Croissants, Muffins and Breakfast Breads

Assorted Breakfast Sandwiches and Burritos

Buenos Dias 39

Starbucks® Coffee, Decaf and Tazo®
Tea Collection

Florida Orange Juice

Sliced Seasonal Fruits

Choice of Chicken or Steak Chilaquiles
Fresh Tortilla Chips and Red or Green Salsa
Crumbled Queso Fresco and Classic Crema

Refried, Smashed Pinto and Black Beans

Mexican Egg Caserole
Eggs, Jalapeños, Bell Pepper, Onion
Smothered in Cheddar and Jack Cheese
Served with Pico de Gallo, Salsa Verde
Avocado Crema and Sour Cream

Chorizo Breakfast Hash

Classic Breakfast Potatoes

Choice of Breads for Toasting or
Breakfast Pastries

Choice of Bacon or Sausage

The Quick Fix 21

Starbucks® Coffee, Decaf and Tazo®
Tea Collection

Florida Orange Juice

Individually Wrapped Whole Fruit

Single-Serve Flavored Yogurt Selection

Bakery Basket to include Croissants, Danish
and Scones

Assorted Breakfast Bars

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Breakfast Enhancements

*Chef Attendant Required \$100 per Station with Buffet Option

Don't Egg Me On

Add Egg Whites +5
Sub for Egg Whites +2
Sub for Cage-Free +5
Add Hard-Boiled Eggs +3

*Omelet Station 11

Ham, Bacon Bits, Sausage, Mushrooms,
Green Peppers, Onion, Tomato, Cheddar
and Feta Cheese

Southern-Style Grits 7

Cream, Sweet Butter, Cheddar Cheese

Steel-Cut Oatmeal 7

Brown Sugar, Raisins and Honey

Individual Cold Cereals 5

2% and Whole Milk

Chicken and Waffles 8

Served Open-Faced

Croissant, Sandwich or Burrito 7

Eggs, Ham and Cheese
Eggs, Bacon, Onion and Cheddar
Eggs, Veggies and Cheese
Eggs, Jack, Chorizo and Pico

*Belgian Waffle Station 8

Fresh Berries, Sweet Butter,
Whipped Cream and Syrup

*Fresh Crepes 9

Fresh Seasonal Berry Compote,
Grand Marnier Chantilly Sauce

The Barista

On Its Own: \$15 per person for one hour
Add to Breakfast: \$8 per person
\$6 per person per additional hour

Starbucks® Cold Brew Coffee
Starbucks® Coffee and Decaf
Assorted Tazo® Hot and Iced Tea Collection
Half and Half, 2% Milk
Almond Milk, Soy Milk
Regular and Sugar-Free Syrups
Flavored Creamer Selection

Plated Breakfast

Coffee, Tea and Florida Orange Juice Included with Plated Menus

The Filler-Upper 34

Roasted Tomato
Half Idaho Potato filled with Scrambled Eggs,
Bacon, Green Peppers and Onions
Served with Fresh Berries

Cinnamon Bun French Toast 36

Served with Maple Syrup and
Powdered Sugar
Bacon or Country Sausage
House Hash Browns

Eggs Benny 39

Poached Eggs, Canadian Bacon Over English
Muffins with Hollandaise Sauce
Skillet Roasted Potatoes and Fresh Fruit

Eggs Benny Blue 45

Eggs Benedict with Lump Blue Crab Meat
Black Truffle Hollandaise
Skillet Roasted Potatoes and Berry Medley

Hits the Spot 34

Farm-Fresh Scrambled Eggs
Bacon, Hash Brown and Seasonal Fruit

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À La Carte

Per Person Per Item 7

House-Made Potato Chips
Soft Bavarian Pretzel Bites
Tortilla Chips and Salsa
Power Bars
Cheddar Cheese Popcorn
Caramel Popcorn

Per Pound 36

Deluxe Mixed Nuts

Per Item 4.50

Assorted Candy Bars
Granola Bars
Assorted Yogurts

Per Dozen

Assorted Jumbo Cookies 48
Freshly Baked Brownies 48
Assorted Petite Pastries 58
Chocolate-Dipped Strawberries 60
Assorted Streusels and Turnovers 60
Assorted Muffins and Danish 60
Assorted Croissants 60
Freshly Baked Scones 60
Manhattan-Style Bagels 66
Served with Cream Cheese, Sweet Butter
and Fruit Preserves

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Themed Breaks

Stick Stack Skew 24

Fruit on a Stick

Mango: Pomegranate Chili Glace,
Kiwi: Grenadine Essence,
Pineapple: Concord Grape Syrup,
Strawberry: Chocolate Syrup

Three-Grain Bread Stacks

Tomato, Mozzarella, Basil, Extra Virgin Olive Oil,
Smoked Turkey, Guacamole, Microgreens

Caprese Skewers

Buffalo Mozzarella, Ripe Tomatoes, Fried Basil
and Balsamic Drizzle

Grown Up's Toy Box 27

Warm Bombolini

Vanilla, Raspberry or Cinnamon Sugar
Glazed, Chocolate and Sprinkle Donuts

Soft Pretzel Bites

Assorted Salts and Mustards

Stand-Up Veggie Cups

Assorted Dips

Smoothie and Milk Shake Shots

Freshly Brewed Starbucks® Coffee

The Vending Machine 15

A Variety of Individually Packaged Candies,
Chips and Beverages

The Artisan 24

Chef's Display of Artisanal Cheeses
Pears, Apples, Grapes, Water Crackers

Build-Your-Own Warm Nuts and Dried Fruit Track

Almonds, Pecan, Walnuts, Peanuts,
Pumpkin Seeds, Apricots, Apples,
Prunes, Pears, Cranberries

Assorted Naked Juices

Chocolate Espresso Cheesecake

Tropical Iced Tea and Tare Lemonade

The Sugar Shack 23

Oven-Baked Cookie Buffet

Oatmeal Cinnamon Raisin, Double Chocolate
Chunk, Chocolate Peanut Butter, Cranberry
White Chocolate

Assorted Frozen Treats

Ice Cream, Popsicles, Novelty Treats

Cold Brew Coffee and Hot Coffee

The Ferris Wheel 24

Sweet and Salty Popcorn Buffet

Freshly Popped Popcorn, Paprika Parmesan,
Sriracha, Mini Marshmallows, Chocolate Chips,
Parmesan Cheese, Caramel Sauce

Dried Fruits and Berries

Soft Pretzels Smorgasbord

Mustard, Cranberry Horseradish

Salts

Jalapeño and Yellow Salts, Pink Hawaiian,
Black Lava, Coarse Sea Salt

Deep-Fried Churros

Country Lemonade and Iced Tea

Naughty and Nice 21

All-Natural Granola and Berry Parfait,

Mint Crema

Yogurt, Berries, Kashi GoLean Crunch, Nuts
and Seeds

Assorted Cupcakes

Lemon Meringue, Red Velvet, Peanut Butter
Chocolate, Carrot, Pineapple

Fruit and Vegetable Shots

Orange-Mango, Assorted Berries,
Green Machine, Tomato

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Breaks

Red, I Said 17

Fresh Strawberries
Red Velvet Cupcakes with Cream
Cheese Frosting
Red Tortilla Chips and Salsa
Hot Tamales
Fruit Punch

Orange You Glad? 17

Mandarins and Oranges
Carrot Cake Bites
Savory Cheese Popcorn
Cheddar Cheese on a Stick
Orange Naked Juice Shots

Not-So-Mellow-Yellow 17

Bananas
Lemon Squares
Plantain Crisps
Pita Crisps and Hummus
Country Lemonade

Keen on Green 17

Granny Smith Apples, Caramel Sauce
Key Lime Pie Squares
Chips and Guacamole
Wasabi Peas
Green Juice Shots

Purple Passion 17

Fresh Blueberries and Purple Grapes
Blueberry Muffins, Brown Sugar Crumble
Purple Cabbage Cole Slaw Cups
Tart Chips and Purple Onion Dip
Blueberry Smoothies

Black and White 17

Blackberry and Yogurt Parfait Cups
New York-Style Cheesecake Bites
Parmesan Cups with White Cheddar
Mac and Cheese
Black Tortilla Chips and Queso Blanco
Cold Brew Americano Coffee

Break Menu Enhancements

Choose a Minimum of 3 or Add as Enhancements to Themed Break

Get Your Shots 7

Orange-Mango
Assorted Berries
Green Machine
Tomato

Nutty Idea 9

Almonds, Pecans, Walnuts, Peanuts,
Pumpkin Seeds
Apricots, Apples, Prunes, Pears, Cranberries

Stick It Out 9

Mango: Pomegranate Chili Glace
Kiwi: Grenadine Essence
Pineapple: Concord Grape Syrup
Strawberry: Chocolate Sauce

Season's Harvest 5

Whole Fruit Selections

Sweet and Salty 6

Caramel, Cheese and Movie Theater Popcorn

Queso, What's Next? 7

Tri-Color Chips
Guacamole, Queso and Pico de Gallo

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Coffee

The Barista

On Its Own: \$15 per person for one hour
Add to Breakfast: \$8 per person
\$6 per person per additional hour

Starbucks® Cold Brew

Starbucks® Coffee and Decaf

Assorted Tazo® Hot and Iced Tea Collection

Half and Half, 2% Milk

Almond Milk, Soy Milk

Regular and Sugar-Free Syrups

Flavored Creamer Selection

Cross the Teas

\$18 per Person, All Day
\$7 per Person, per Hour (Minimum 4 Hours)

Tazo® Cold Brewed Iced Tea Selection

Full Array of Tazo® Hot Tea

Cold as Ice

On Its Own: \$10 per Person, per Hour
Add to Breakfast: \$6 per person
\$4 per person per additional hour

Tazo® Cold Brewed Iced Tea Selection

Starbucks® Cold Brew Coffee

Half and Half, 2% Milk

Almond Milk, Soy Milk

Regular and Sugar-Free Syrups

Flavored Creamer Selection

Per Gallon

Starbucks® Coffee 87

Starbucks® Blond Roast 87

Starbucks® Decaf 87

Tazo® Tea Assortment 87

Lavazza Coffee 87

Lavazza Decaf 87

Starbucks® Cold Brew 65

Tazo® Cold Brew Iced Teas 65

Beverages

Per Gallon

Florida Orange Juice 85

Tomato Juice 85

Reverse Osmosis Water 85

Cranberry Juice 78

Apple Juice 78

Iced Tea 78

Country Lemonade 78

Pink Lemonade 78

Fruit Punch 78

Per Item

Soft Drinks 6

Bottled Water 6

Fruit Juice 6

Sparkling Water 7

Energy Drinks 7

Sports Drinks 7

Individual Smoothies 7

Frappuccino 7

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Lunch

Home Sweet Home

Served with iced tea and lemonade.

Two Entrées/One Savory Side/Two Desserts 48

Three Entrées/Two Savory Sides/Three Desserts 52

Salads

(Select two)

Shredded Cabbage and Apple Slaw
Country-Style Red Bliss Potato Salad
Creamy Macaroni Salad
Broccoli Salad

Starters

(Select one)

Corn on the Cob
Green Beans Almondine
Burgoo (Vegetable Stew)

Entrées

Buttermilk Fried Chicken
Dry-Rub BBQ Chicken
Beer-Basted St. Louis Ribs
Pulled Pork in "Molasses Que"

Savory Sides

Barbecue Baked Beans
Herb-Roasted Potatoes
Creamy Mashed Potatoes
Hushpuppies
Buttermilk Biscuits or Corn Bread
Sweet Honey Butter

Desserts

Pecan Pie
Strawberry Short Cake
Banana Bread Pudding
Apple Cobbler

When in Rome 48

Served with garlic bread sticks with butter, iced tea and lemonade.

Soup

(Select one)

Minestrone
Italian Wedding Soup

Salads

(Select one)

Tossed Field Greens
Caesar Salad

Sauces

(Select one)

Marsala Wine
Lemon Butter Parm
Four-Cheese Parmesan

Pasta

(Select one)

Farfalle Primavera
Penne à la Vodka
Tri-Color Tortellini Salad

Protein

(Select one)

Classic Italian Sausage and Peppers
Grandma's Handmade Meatballs
Chicken Milanese, Lightly Breaded

Vegetables

(Select one)

Grilled Tuscan Vegetables
Sautéed Ratatouille

Desserts

(Select one)

Cannoli Cake
Tiramisu

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Lunch

What the Guac?! 45

Menu comes with Warm Tortilla Chips

Sub Fish Tacos +3 Add Fish Tacos +6
Sub Shrimp Tacos +4 Add Shrimp Tacos +8
½ ½ Quesadillas +2 ½ ½ Queso +2

Queso (Select one)

Chorizo con Queso

Three-Cheese Queso

Soups (Select one)

Tex-Mex Black Bean Chili

Spicy Chicken Tortilla Soup

Build-Your-Own Taco Bar

Slow-Simmered Beef Barbacoa

Shredded Rotisserie Chicken

Fajita-Style Seared Vegetables

Shredded Lettuce, Pico de Gallo

Blended Mexican Cheeses

Jalapeños, Refried Beans

Diced Tomatoes, Onions

Guacamole and Seasoned Sour Cream

Warm Flour Tortillas and Crispy Taco Shells

Rice and Borracho Beans

Quesadillas (Select one)

Chipotle Chicken Quesadillas

Spinach and Queso Fresca Quesadilla

Desserts

Mexican Chocolate Cake

Tres Leches

Build It and They Shall Come

Menu comes with Freshly Baked Rolls with Butter, Ice Tea, Lemonade and Chef's Desert Special

Two Entrées 45 Three Entrées 51

Salad Bar

Mixed Field Greens, Cherry Tomatoes,
Shaved Carrots, Bermuda Onion, Cucumber
Wheels, Vermont Cheddar, Bacon Crumbles,
Croutons, Duet of Dressings

(Select two)

Farfalle Pasta Salad with Garden Vegetables

Toasted Quinoa and Vegetable Salad

Fruit Mélange, Agave Nectar and Mint

Tomato, Buffalo Mozzarella and Fresh Basil
Caprese Salad

Entrées

Chicken Chardonnay

Chicken Marsala

Pan Asian Pepper Steak

Tenderloin Tips Bourguignon

Citrus-Glazed Mahi Mahi

Smoked Mojo Pork

Tuscan Vegetable Stir Fry with Creamy Lentils

Sides

Chef's Selection of Seasonal Vegetables

Starch Side Selection to Complement

Pacific Coast Picnic 42

Kale and Cranberry Salad with Chilled and
Grilled Chicken Breast

Mediterranean Grilled Vegetable Platter

Soup du Jour

Seasonal Fruit Display

Caprese Skewers

Buffalo Mozzarella, Tomato and Crispy Basil,
Balsamic Reduction

Cold Quinoa Salad

Tuna Salad on Whole Grain Wrap

Roast Beef and Garlic Aioli Pinwheels

Grilled Veggie Pita Pockets

Bite-Sized Brownies

Iced Tea and Lemonade

The Creole Corner 52

Watercress Salad with Spicy Pecans and
Roquefort Cheese

Gumbo Ya Ya

Blackened Chicken

Mustard Basted Pan-Fried Catfish

Cajun Spiced Jambalaya

Dirty Rice

Creole Succotash

Buttermilk Biscuits

Chef's Choice Dessert

Iced Tea and Lemonade

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Lunch

Hot Potato, Cold Tomato 42

Number of selections are based on attendee count. Please ask your Catering Manager for details.

Soup

Chef's Homemade Tomato Basil Soup and Choice of: Classic Chicken Noodle, Corn Chowder, Clam Chowder, Minestrone

Salad Bar

Fresh Baby Spinach and House Field Green Mix, Chopped Onion, Diced Tomato, Shaved Carrot, Olive Slices, Cucumber Wheels, Parmesan Off-the-Block, Bleu Cheese Crumbles, Shredded Cheddar Cheese, Bacon Crumbles, Shredded Chicken, Candied Walnuts, Caesar, Ranch, Bleu Cheese, Zesty Italian, Olive Oil and Balsamic Dressings

Baked Potato Bar

Shredded Cheddar Cheese, Whipped Butter, Sour Cream, Red Onion, Chives, Shaved Garlic Hearty House Chili, Bacon Crumbles, Salt, Pepper, Paprika

Lunch Outside the Box

Boxed Lunch comes with Selection of Sandwiches and/or Wraps, Bottled Water, Condiments and Cutlery

Lunch Box with Two Sides 35

Lunch Box with Three Sides 38

Add Soda, Whole Fruit and Cookie 8

Sandwiches/Wraps

Classic Turkey on Kaiser Roll

Roast Beef on Deli Roll

Ham and Swiss on Marble Rye

Chicken Caesar Wrap

Tuna Salad Wrap

Sides

Potato Salad, Stone Ground Mustard

Tri-Color Tortellini

Cucumber, Tomato and Feta Salad

Quinoa Salad

Seasonal Fruit Salad

Assortment of Chips

Assorted Yogurt

Pandora's Box

Boxed Lunch comes with Selection of Sandwiches and/or Wraps, Bottled Water, Condiments and Cutlery

Lunch Box with Two Sides 40

Lunch Box with Three Sides 43

Add Soda, Whole Fruit and Cookie 8

Sandwiches/Wraps

Open-Faced Filet Sandwich

Filet Mignon, Caramelized Onion, Baked Brie and Herb Aioli

Grilled Mediterranean Vegetables

Portabella, Eggplant, Zucchini, Roasted Pepper, Spinach, Sun-Dried Tomato Spread

Smoked Turkey Ciabatta

Roasted Turkey, Stuffing, Cranberry Sauce, Arugula and Cranberry Aioli

Italian Cold Cuts

Genoa Salami, Prosciutto, Tomato, Mortadella, Fresh Basil and Garlic Aioli

Sides

Potato Salad, Stone Ground Mustard

Tri-Color Tortellini

Cucumber, Tomato and Feta Salad

Quinoa Salad

Seasonal Fruit Salad

Assortment of Chips

Assorted Yogurt

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Plated Luncheons

All Plated Lunch Selections are Accompanied with Soup or Salad, Dessert, Freshly Baked Rolls and Butter and Iced Tea and Lemonade

Soup and Salad

Sheraton House Salad
Spinach Salad
Caesar Salad
Iceberg Wedge Salad
Creamy Tomato Bisque
Italian Wedding
Hearty Minestrone
Black Bean Soup
Miso Soup
Lobster Bisque +3
Conch Chowder +3
Baby Greens +3
Goat Cheese Caramelized Walnuts,
Raspberry Vinaigrette
Caprese +3
Mozzarella, Fresh Basil, Colorful Tomatoes
and Balsamic Drizzle

Decadent Desserts

Opera Cake, Vanilla and Chocolate Sauce
Amaretto Cheesecake
Apple Galette, Vanilla Frost
Mississippi Mud Pie
Key Lime Pie
Double Chocolate Mousse Cake
Make It a Trio Sampler +5

Entrées

French Cut Pork Chop 48
Marinated in Guinness Stout, Brown Sugar
and Dijon Mustard Apple, Bordelaise Sauce
Chicken Chardonnay 45
Grilled Breast of Chicken, Mediterranean Spices,
Garlic Chardonnay Beurre Blanc Reduction
Ponzu Mahi Mahi 47
Citrus-Soy-Marinated Mahi Mahi Filet, Red
Pepper, Pineapple and Papaya Salsa
Roast Sirloin 52
Roasted Sirloin, Pinot Noir Demi Glace
Chicken Piccata 45
Pan-Fried Breast of Chicken, Dipped in Egg,
Seasoned Flour and Parmesan Cheese,
Lemon-Caper Butter Sauce
Grilled Chicken Pesto Linguini 44
Served with Roasted Vegetables, Herbs,
Tomatoes and Parmesan Cream

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Perfectly Packaged Receptions

Berries, Bubblics and Truffles

Two Hours 40
Additional Hours 12

Pink and White Champagne

Sparkling Cider

Orange Juice, Grapefruit Juice and
Pineapple Juice

Raspberries, Strawberries and Blackberries

Chocolate Truffles and Mixed Nuts

Bloody Satisfying

C/P/UP

Two Hours 55/65/75
Additional Hours 16/21/26

Vodka, Clamato Spicy and Mild

Assorted Bite-Sized Sliders

Pigs in a Blanket

Mini Kosher Dill Pickles, Bleu Cheese
Olives, Celery

Crispy Bacon, Pepperoncini, Cherry Tomatoes

Hot Sauce and Sriracha

Around the Amuse Bouche 65

Tropical Fruit and Berry Display

Crab Cake Bites, Apple Slaw

Tangerine and Honey Marinated French Brie
on Phyllo

Thai Vegetable Summer Rolls

Beef Carpaccio Bites

Tuna Tartare on Wonton

Cheese Please 46

Domestic Cheese Display

Chicken Pesto Flatbread Bites

Cherry Mozzarella, Tomato and Basil Skewers

Coconut Shrimp

Room for Dessert 32

Tropical Fruit and Berry Display

Assorted Homemade, Flavor-Filled
Chocolate Truffles

Mini Cheesecake Bites

Key Lime Pie Squares

S'more Good Times 55

International Cheese Sampler

Graham Crackers

Marshmallows

Gourmet Chocolate Squares

S'mores Martinis

Fond of Fondue 43

Decadent Cheese Fondue

Soft Pretzel Bites, Assorted Breads

Chocolate Fondue

For Dipping: Marshmallows Strawberries
and Bananas

Angel Food Cake, Pound Cake, Lady Fingers
and Pretzels

From the Sea

Smoked Salmon Rosettes en Croute

Crab Mousse on Endive

Chilled Prawn, Blood Orange Glaze

Crab Salad on Artichoke Bottom,
Watercress Aioli

Tuna Tartare

Guava Shrimp on Crisp Plantain

Crab-Stuffed Mushroom

Lobster Bisque Shots

Crab Cakes on Apple Slaw

Coconut Fried Shrimp

Crispy Oysters

Key West Conch Fritters

Assorted Sushi

Vegetarian

Bleu Cheese and Walnut on Puff Pastry

Cold Butternut Squash Soup Shots

Tangerine and Honey Marinated Brie
on Phyllo

Artichoke and Roma Tomato on Crostini

Thai Vegetable Summer Rolls

Caribbean Ratatouille en Bouchée

(Seasonal) White Asparagus Soup Shots

Buffalo Mozzarella, Tomato and Basil Skewer

Bruschetta Spoons

Vegetarian

Vegetable Spring Rolls Fried Mozzarella

Brie and Raspberry Puffs

Toasted Ravioli, Pomodoro Sauce

Mediterranean Flatbread Bites

Margarita Flatbread Bites

Spanakopita

Mac and Cheese in Parmesan Cup

Beef, Pork and Poultry

Chicken Tenders

Chicken Pesto Flatbread Bites

Chicken Satay

Floribbean Chicken Wings

Beef Tenderloin Brochettes

Barbecue Beef Satay

Veal Meatballs, Greek Yogurt

Open-Faced Sliders

Guava Short Ribs

Pork Tostones in Plantain Cups

Lamb Lollipops

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Carving and Action Stations

Carving Stations

All Carving Stations are served with Freshly Baked Rolls and Butter

Chef Attendant Fee \$100 per Hour

Steamship Round of Beef 15
Marinated and Slow-Roasted, Served with Horseradish Cream, Creole Mustard and Garlic Aioli

Salmon Coulibiac 11
Smothered in Sautéed Spinach, Wild Rice and Mushrooms Wrapped in Puff Pastry, Served with Dill Beurre Blanc and Whole Grain Mustard

Honey Cured Pit Ham 11
Served with Creole and Papaya Mustard Sauce and Roasted Garlic Aioli

Boneless Breast of Turkey 11
Served with Cranberry Compote, Dijon Mustard and Mayonnaise

Lime Mojo Pork Loin 11
Marinated in Mojo and Slowly Roasted, Served with Pineapple Red Pepper and Papaya Salsa, Creole Mustard

Slow-Roasted Prime Rib 12
Served with Horseradish Cream Dijon Mustard

Action Stations

Select any Three (3) Stations OR Add to Any Reception Package

Chef Attendant Fee \$100 per Hour

Al Dente 15
Cheese Tortellini, Penne and Farfalle Pastas
Alfredo, Pomodoro and Pesto Sauces
Bay Shrimp, Parma Ham
Mushrooms, Roasted Red Peppers,
Sun-Dried Tomatoes
Scallions and Aged Parmesan
Garlic Bread Sticks

Chop-Chop 12
Crisp Romaine Lettuce, 5-Spiced Crunchy Wonton Strips
Red Peppers, Tamari Roasted Chicken
Pickled Ginger, Toasted Macadamia Nuts, Sesame Ginger Vinaigrette
Served in Pagoda Pail with Chop Sticks

Wok of the Town 14
Stir Fried Chicken, Sesame Hoisin Glaze with Vegetables
5-Spiced Beef, Asian BBQ
Snow Peas and Red Peppers

Risotto A-Go-Go 17
Seasoned Prawns and Scallops
Scampi Butter Deglazed with White Wine and Lemon Juice Risotto

Something to Taco 'Bout 14
Carnitas, Shredded Beef and Chicken
Guacamole, Sour Cream
Warm Flour Tortillas and Corn Tortilla Shells



Displays, Trays and Crudités

Grilled Vegetable Display 7

Chef's Homemade Balsamic Dressing Garnished with Fresh Herbs

Mediterranean Antipasto 9

Italian Meats, Cheeses, Olives, Pepperoncini and Artichokes Marinated Vegetables

Tropical Fruit Display 10

Seasonal Melons, Fruit and Berries Garnished with Edible Flowers

Smoked Salmon 8

Honey-Cured Smoked Salmon, Brunoise of Red Onion, Hard-Boiled Eggs, Cream Cheese, Chopped Italian Parsley, Capers, Mini Bagels Cocktail Breads

Sushi Display 14 (3 pieces per person)

Gorgeously Presented Fresh Seafood Specialties, Wasabi, Soy and Pickled Ginger

Cheese Sampler 11

International and Domestic Cheese Board, Assortment of Gourmet Crackers Garnished with Fruit

Seafood Bar Market Price

Vodka and Vermouth Marinated Mussels Oysters on the Half-Shell, Jumbo Gulf Shrimp Crab Claws, Traditional Condiments

Brie Cheese Wheel 7

Smothered in Fruit Compote, Wrapped in Puff Pastry, Ginger Snap Crackers and Red Grapes

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Dinner Buffet

Grab Your Passport

Two Stations 69 Three Stations 80
Four Stations 91 Five Stations 102

The Opera

Caesar's Salad

Grand Antipasto Presentation

Italian Meats and Cheeses, Imported Olives,
Marinated and Grilled Vegetables

Penne Salmone à la Vodka

Chicken Marsala

Tiramisu

Asian Market

Vietnamese Fried Rice

Fresh Rolled Sushi (3 per person)

Pan Asian Crab Cakes

Korean Barbeque Smoked Pork Loin

Chicken Togarashi

Asian Bistro

Two Entrées 69 Three Entrées 74

Starters

Fresh Rolled Sushi (3 per person)

Pan Asian Chop-Chop Salad

The Palazzo

Two Entrées 65 Three Entrées 74

Starters

Classic Caesar Salad, Freshly Shaved
Parmesan and Anchovy Caesar Dressing

Mozzarella, Tomato and Fried Basil
Caprese Skewers

Grand Antipasto Presentation

The Americas

Watercress Salad with Spicy Pecans,
Raspberries and Roquefort Cheese

Seafood Jambalaya

Blackened Tenderloin, Brown Rice and Lemon
Butter

Southwestern Grouper, Charred Tomato Salsa

Middle Eastern Classics

Pita Crisps, Sun-Dried Tomato Hummus

Fresh Tabbouleh Salad

Falafel

Vegetable and Chicken Kebob

Baklava

Caribbean Beaches

Conch Chowder

Jerk Chicken Tacos

Macaroni Pie

Rice and Beans

Chocolate Coconut Cake

French Riviera

Niçoise Salad

Assorted French Cheeses and Baguette

Beef Bourguignon

Ratatouille

Entrées

Korean Barbeque Smoked Pork Loin

Pan Asian Crab Cakes

Wok-Seared Tenderloin Tips

Sesame-Crusted Black Grouper

Chicken Togarashi

Teriyaki-Style Salmon Loin

Vietnamese Fried Rice

Wok-Seared Vegetables

Desserts

Green Tea Ice Cream

Assorted Macaroons

Entrées

Chicken Marsala

Chicken Piccata

Penne Salmone à la Vodka

Veal Medallions Saltimbocca with
Toasted Sage

Tenderloin Tips with Citron Demi-Glace

Eggplant Milanese Quatro Formaggi

Grouper Francaise with Lemon Butter
and Artichokes

Sides

(Select one)

Tuscan Roasted Vegetables with Parma
Cheese and Rosemary

Sautéed Ratatouille

Garlic Bread

A Selection of Italian Pastries

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Dinner Buffet

Aloha Ahiahi

Menu comes with Freshly Baked Rolls, Sweet Butter and Coconut, Macadamia Cake

Two Entrées 84 Three Entrées 92

Salads

Pan Asian Chop-Chop Salad

Hawaiian Mac Salad

Tropical Fruit Salad

Entrées

Crab Cakes Over Apple Slaw

Kahlua Pork (Shredded Island Pork)

Orange-Glazed Chicken

Pineapple Shrimp Skewers

Mahi-Mahi, Pineapple Glaze

Grilled Salmon, Wasabi Cream

Chicken Long Rice

Asian Vegetable Medley

Beverages

Freshly Brewed Starbucks® Coffee

Freshly Brewed Starbucks®
Decaffeinated Coffee

Assorted Tazo® Hot Teas

Iced Tea Lemonade

Tropical Punch

Rustic Farm House

Two Entrées 68 Three Entrées 72

Starters

Field Greens, Shaved Vegetables, Fresh
Cheese, House Vinaigrette

Hearty Beef and Potato Stew

Wild Mushroom Risotto

Entrées

Rosemary, Garlic and Olive Oil Chicken

Fennel-Dusted Salmon

Sliced, Roasted Top Sirloin

Veal Louis

Seasoned Root Vegetables

Desserts

Apple Cobbler

Classic Chocolate Cake

Sheraton Classic Buffet 65

Sheraton House Salad, Chef's Duet
of Dressings

Pesto Parmesan Pasta Salad

Tomato, Cucumber and Feta Cheese Salad

Grilled Mahi Mahi, Mango Pico de Gallo

Hickory-Smoked Pork Loin with Roasted
Apples, Sage Demi-Glace

Chicken Chardonnay, Garlic Beurre Blanc

Chef's Seasonal Vegetable Medley

Starch Accompaniment

Freshly Baked Rolls and Sweet Butter

Chef's Selection of Desserts

Freshly Brewed Starbucks® Coffee

Iced Tea and Lemonade

The French Quarter

Menu comes with Buttermilk Biscuits, Silver Dollar Rolls and Bourbon Bread Pudding

Two Entrées 78 Three Entrées 82

Starters

Watercress Salad with Spicy Pecans and
Roquefort Cheese

Black Eyed Pea Salad with Bay Shrimp,
Cilantro Vinaigrette

Conch Chowder

Entrées

Blackened Chicken Pompano en Papillote

Mustard-Basted Pan-Fried Catfish

Shrimp Etouffee

Jambalaya

Quiche Lorraine

Buttermilk Fried Chicken

Fried Okra, Dirty Rice

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Plated Dinner

All Plated Dinners Are Accompanied with Soup or Salad, Dessert Selection, Freshly Baked Rolls and Butter, Starbucks® Coffee Service, Assorted Tazo® Hot Teas, Iced Tea and Lemonade

Soup and Salad

- Sheraton House Salad
- Spinach Salad
- Caesar Salad
- Iceberg Wedge Salad
- Creamy Tomato Bisque
- Italian Wedding
- Hearty Minestrone
- Black Bean Soup
- Miso Soup
- Lobster Bisque +3
- Conch Chowder +3
- Baby Greens +3
Goat Cheese, Caramelized Walnuts,
Raspberry Vinaigrette
- Caprese +3
Buffalo Mozzarella, Fresh Basil, Ripe
and Colorful Tomatoes Balsamic Drizzle

Entrées

- Roquefort-Crusted Filet Mignon
4 oz./6 oz. 82/90
Roasted to Medium, Sun-Dried Blueberry
Demi-Glace, New Potatoes, Vegetable
Ribbon Medley
- Southwestern Grouper Filet 68
Roasted, House Seasoning, Quinoa and
Steamed Broccoli
- Roasted Pan Asian Pork 67
5-Spiced Blend and Slow-Roasted Spicy
Sweet Hoisin Glaze, Julienne Vegetables
and Basmati Rice
- Chilean Sea Bass Market Price
Oven-Roasted Asiago Tapenade,
Potato au Gratin, Broccolini (Seasonal)
- Veal Louis 94
Sautéed Veal Medallions, Jumbo Lump Crab,
Asparagus Lobster Bisque
- 27 Palms Duet 78
Petit Filet +15
(Select two) Chicken Chardonnay, Salmon Filet,
Pan Asian Pork
- Surf and Turf Trio 94
Petit Filet with Lobster and Rock Shrimp,
Sweet Corn, Leeks and Fingerling Potatoes
- Sheraton Mixed Grille 105
Garlic Shrimp, Petit Filet and Double Lamb Chop
- Grilled Chicken Chardonnay 66
Mediterranean Spiced Boneless, Skinless Breast
of Chicken, Chardonnay Beurre Blanc, Risotto
and Root Vegetables

- Salmon Filet 68
Salmon Filet, Jasmine Rice and Julienne
Vegetable Medley
- Grilled New York Strip 76
Au Poivre Center-Cut New York Strip, Grilled to
Medium Flamed with Cognac, Bordelaise Sauce,
Cracked Black Pepper, Touch of Cream, Potatoes
au Gratin, Steamed Broccoli
- Filet Mignon 4 oz./6 oz. 80/88
Wood Grilled, Chef's Seasoning Blend and
Classical Bordelaise Sauce, Potato Soufflé,
Garlic and Olive Oil Asparagus
- Ahi Filet 74
Asian BBQ Style, Wok Charred, Seared to
Medium Rare, Pearl Pasta

Decadent Desserts

- Opera Cake
- Vanilla and Chocolate Sauce
- Amaretto Cheesecake
- Apple Galette
- Vanilla Frost
- Mississippi Mud Pie
- Key Lime Pie
- Double Chocolate Mousse Cake
- Make It a Trio +5



Beverages

Bartender Fee \$100 per Bar

Call	Ultra Premium	Cash Bar on Consumption	
Smirnoff	Grey Goose	Call Brands 10	
Beefeater	Bombay Sapphire	Premium Brands 11	
Bacardi	10 Cane	Domestic Beer 8	
Jose Cuervo Gold	Patrón Silver	Imported Beer 9	
Jim Beam	Maker's Mark	Wine by the Glass 8	
Seagram's	Woodford Reserve	Soft Drinks 6	
Grant's Family Reserve	Glenfiddich	Bottled Water 6	
Triple Sec Bois	Cointreau	Cordials 11	
Premium	Hosted Bar on Consumption	Hosted Bar, by the Hour	C/P/UP
Absolut	Call Brands 9	Two Hours	17/27/37
Tanqueray	Premium Brands 10	Three Hours	26/36/46
Mount Gay	Domestic Beer 6	Four Hours	36/46/56
1800 Gold	Imported Beer 8	Additional Hours	10/20/30
Jack Daniel's	Wine by the Glass 7		
Crown Royal	Soft Drinks 4		
Johnnie Walker Black Label	Bottled Water 4		
Triple Sec Bois	Cordials 10		
Berries, Bubbles and Truffles	Bloody Satisfying	By the Gallon	
Two Hours 40	Two Hours	Arnold Palmer 55	
Additional Hours 12	Additional Hours	Fruit Punch 55	
Pink and White Champagne	Vodka, Clamato Spicy and Mild	Orange Juice 55	
Sparkling Cider	Assorted Bite-Sized Sliders	Champagne Mimosas 68	
Orange Juice, Grapefruit Juice and Pineapple Juice	Pigs in a Blanket	Champagne Punch 68	
Raspberries, Strawberries and Blackberries	Mini Kosher Dill Pickles, Bleu Cheese Olives, Celery	Rum Punch 68	
Chocolate Truffles and Mixed Nuts	Crispy Bacon, Pepperoncini, Cherry Tomatoes	27 Palms Signature – Deep Blue	
	Hot Sauce and Sriracha	Long Island Iced Tea 75	
		Bloody Mary 75	
		Sangria 75	
		For Toasting	
		Champagne 12	
		Sparkling Cider 8	

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