



**Sheraton**<sup>®</sup>  
GREAT VALLEY HOTEL



# Catering Menu



**Sheraton®**

GREAT VALLEY HOTEL

# Breakfast



## **BREAKFAST BUFFETS**

Minimum of 25 Guests Required

All breakfast buffets include freshly brewed Starbucks® coffees, decaffeinated coffee, assorted Tazo® herbal teas, assorted chilled juices and ice water

### **Great Start | 16.00**

Whole Fruit, Fresh Baked Croissants, Scones and Danishes, Jams, Jellies and Sweet Whipped Butter

### **Valley Breakfast Buffet | 20.00**

Fresh Sliced Fruit  
Cold Cereals with Whole and Skim Milk  
Build Your Own Greek Yogurt Parfaits  
Steel Cut Oatmeal  
Fluffy Scrambled Eggs  
Applewood Smoked Bacon  
Pork Sausage Links  
French Toast with Maple Syrup  
Home Fries  
Fresh Baked Croissants, Scones and Danishes, Jams, Jellies and Sweet Whipped Butter

## **BREAKFAST ENHANCEMENTS**

Ham, Egg and Cheese Biscuit Sandwich  
5.00

Sausage, Egg and Cheese Biscuit Sandwich  
5.00

Bacon, Egg and Cheese Biscuit Sandwich  
5.00

Cheese Blintzes with Fruit Topping  
4.00

Cinnamon French Toas, Sweet Whipped Butter and Maple Syrup  
4.00

Steel Cut Oats with Maple Syrup  
3.00

Fluffy Scrambled Eggs  
3.00

Fresh Sliced Fruit  
3.00

Applewood Smoked Bacon  
3.00

Pork Sausage Links  
3.00

Build Your Own Greek Yogurt Parfait  
*with Fresh Berries and Granola*  
5.00

Bagels  
*with Assorted Cream Cheeses*  
3.00

Smoked Salmon Display  
*with Bagels, Cream Cheeses  
and Accompaniments*  
9.00

Prepared-to-Order Omelet Station  
9.00

## **Substitutions**

1.00 each or 3.00 as an addition

Turkey Links  
Turkey Bacon  
Egg Whites  
Egg Beaters

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# Lunch



## **BUFFET**

Minimum of 25 Guests

All lunch buffets include Starbucks® coffee, assorted Tazo® herbal teas and ice water

## **Between the Bread Deli | 24.00**

Classic Chopped Salad  
*with Assorted Dressings*

Assorted Sliced Deli Meats and Cheeses  
*including Roast Beef, Turkey, Genoa Salami, Black Forest Ham, Provolone Cheese, Cheddar Cheese, Swiss Cheese, Lettuce, Tomato, Onion and Pickles*  
*Sweet and Hot Peppers*

Assorted Condiments

Assorted Sliced Breads and Rolls

Assorted Freshly Baked Cookies

## **South Philly Yo! | 25.00**

Escarole Soup

Chicken and Beef Cheesesteak

Peppers, Onions and Mushrooms

Cheez Whiz, Sliced American and Provolone Cheeses

Sweet and Hot Peppers

Assorted Condiments

Amoroso Rolls

Cannoli, Eclairs and Cream Puffs

## **Wrap It Up | 26.00**

*(Choice of two)*

Red Bliss Potato Salad

Asian Coleslaw

Classic Chopped Salad

Tortellini Pasta Salad

*(Choice of three)*

Chicken Caesar Salad  
*on a Honey Wheat Wrap*

Pesto Chicken  
*on a Sundried Tomato Wrap*

Grilled Vegetables  
*on a Spinach Wrap*

Tuna Salad  
*on a Honey Wheat Wrap*

Sesame Chicken and Soba Noodles  
*on a Honey Wheat Wrap*

Turkey Club  
*on a Honey Wheat Wrap*

Italian Hoagie  
*on a Flour Tortilla Wrap*

Brownies and Blondies

## **The Taco Bar | 27.00**

Tortilla Soup

Quinoa Salad  
*with Grilled Corn, Avocado, Bell Peppers, and Jalapeno Lime Vinaigrette*

Mexican Shredded Beef

Pork Carnitas

Adobo Chicken

Spanish Rice

Corn and Flour Tortillas  
*with Pico de Gallo, Pineapple Salsa, Guacamole, Black Bean Salsa, Sour Cream, Queso Fresco, Sliced Jalapeños and Salsa Verde*

Fried Churros

## **The Italian Market | 28.00**

Chopped Romaine Salad  
*with Tomatoes, Onions, Cucumber and Balsamic Vinaigrette*

Pulled Pork

Italian Sausage and Broccoli Rabe

Balsamic Marinated Grilled Vegetables

Sharp Provolone, Cheddar and

Swiss Cheeses

Sweet and Hot Peppers

Assorted Condiments

Amoroso Rolls

Cannoli and Tiramisu

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# Lunch



## **THREE COURSE PLATED LUNCH | 27.00**

All plated lunches are served with house baked rolls and butter, Chef's selection of seasonal vegetable and hearty starch, freshly brewed Starbucks® coffee and decaffeinated coffee, assorted Tazo® herbal teas and ice water.

### **First Course**

*(Choice of one)*

Italian Wedding Soup

Kennett Square Mushroom Bisque

Chopped Romaine, Croutons, Caesar Dressing and Pecorino Romano

Mixed Field Greens, Cucumber, Tomato and Carrot with House-Made Honey Mint Balsamic Dressing

### **Enhanced Salad | Additional 2.00**

Heirloom Beet Salad  
*with Citrus Crema, Baby Arugula and Goat Cheese*

Baby Spinach Salad  
*with Feta Cheese, Strawberries, Blueberries, Toasted Almonds, and a Raspberry Vinaigrette*

### **Second Course**

*(Choice of two)*

Boneless Duroc Pork Chop  
*with Fontina Cheese, Prosciutto and a Mushroom Marsala Sauce*

Mediterranean Chicken  
*with Artichokes, Spinach, Roasted Red Peppers and Kalamata Olives*

Baked Cod  
*with Fennel and Citrus Herb Butter*

Gnocchi Primavera  
*with Roasted Squash, Spinach, Mushrooms and a Creamy Tomato Sauce*

Jail Island Salmon  
*with an Orange Ginger Sauce*

### **Enhanced Entrées | Additional 3.00**

Stuffed Airline Chicken Breast  
*with Arugula, Fig, Goat Cheese and a Lemon Basil Sauce*

6oz Braised Beef Short Rib  
*with a Port Wine Reduction and Apricot Brandy Bbq Sauce,*

6oz Seared Center Cut Sirloin Steak  
*with a Peppercorn Cognac Cream Sauce*

Sashimi Grade Ahi Tuna  
*Sesame-Seared with a Wasabi Ginger Sauce*

### **Third Course**

*(Choice of one)*

Fresh Baked Cookies  
*with Mint-Flavored Milk*

Cream Puffs and Chocolate Eclairs

Chocolate Chip Cannoli

New York Style Cheesecake

Triple Layer Chocolate Cake

Wildberry Tart

\*\*Final selection of entrée and attendee count is required 72 hrs prior to the event. Tableside entrée selection subject to a \$5 surcharge (maximum of 30 attendees).

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# Breaks



Minimum of 25 guests required, otherwise the difference will be charged as a small party fee.

## STANDARD

### All Day Beverage Service | 16.00

Freshly brewed Starbucks® coffee and decaffeinated coffee, assorted Tazo® herbal teas, assorted soft drinks and bottled water

### Morning Break | 10.00

1.5 Hours

Freshly brewed Starbucks® coffee and decaffeinated coffee, assorted Tazo® herbal teas, assorted soft drinks and bottled water

## SPECIALTY

### Morning Paired Breaks | 13.00

*(Choice of Two)*

Smoked Salmon, Cucumber and Cream Cheese on Mini Bagels with Lemon-Infused Water

Banana Bread, Peanut Butter and Dried Strawberry Fingers with Espresso Soda

Fruit and Nut Granola with a Blueberry Greek Yogurt Smoothie

Candy Walnut Crusted French Toast with a Mixed Berry Smoothie

### Afternoon Paired Break | 15.00

*(Choice of Two)*

Smoked Bacon Sharp Cheddar Potato Puffs with a Virgin Bloody Mary

Prosciutto and Ricotta Crostini with Cantaloupe Juice

Curry Chicken Waldorf Salad with Sparkling Apple Cider

Pulled Pork Sliders with Pennsylvania Dutch Birch Beer

White Truffle Smoked Gouda Arancini with Rosemary Lemonade

Pistachio Biscotti with Carrot Ginger Juice

Tomato Mozzarella Crostini with an Avocado Basil Smoothie

Baby Nicoise Salad with Grapefruit Strawberry Soda

## OTHER OPTIONS

Pennsylvania Dutch Pretzels with Bacon Onion Jam, Whole Grain Mustard and Cheese Sauce  
32.00 per Dozen

Freshly Brewed Starbucks® Coffee and Decaffeinated Coffee, and Assorted Tazo® Herbal Teas  
75.00 per gallon

Assorted Soft Drinks and Bottled Water  
3.50

Fiji Water  
4.00

Saratoga Springs Flavored Water  
3.50

Assorted Fresh Baked Cookies  
27.00 per Dozen

Fresh Popcorn Station  
Featuring Warm Buttered Popcorn with Assorted Seasonings: Caramel, Bacon, White Cheddar and Garlic Parmesan  
5.00

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# Dinner



Minimum of 25 guests required, otherwise the difference will be charged as a small party fee.

## **BUFFET | 44.00**

Minimum of 25 Guests Required

All dinner buffets are served with house baked rolls and butter, Starbucks® coffee and decaffeinated coffee, assorted Tazo® herbal teas and ice water.

## **First Course**

*(Choice of Two)*

Italian Wedding Soup

Kennett Square Mushroom Bisque

Chopped Romaine, Croutons, Caesar Dressing and Pecorino Romano

Mixed Field Greens, Cucumber, Tomato and Carrot with House-Made Honey Mint Balsamic Dressing

## **Enhanced Salad | Additional 2.00**

Heirloom Beet Salad  
*with Citrus Crema, Baby Arugula and Goat Cheese*

Baby Spinach Salad  
*with Feta Cheese, Strawberries, Blueberries, Toasted Almonds, and a Raspberry Vinaigrette*

## **Second Course**

Entrées prepared with seasonally inspired starch and vegetables

Additional entrée option may be added  
6.00 per guest

*(Choice of Two)*

Chicken Piccata  
*with Garlic Lemon White Wine Caper Sauce*

Boneless Pork Chop  
*with Prosciutto, Fontina Cheese, and Mushroom Marsala Sauce*

Mediterranean Chicken  
*with Artichokes, Spinach, Roasted Red Peppers and Kalamata Olives*

Baked Cod  
*with Fennel and Citrus Herb Butter*

Wild Mushroom Ravioli  
*with Mushrooms, Spinach, Roasted Squash and White Truffle Butter Sauce*

Jail Island Salmon  
*with an Orange Ginger Sauce*

Roasted Vegetable Napoleon  
*with Grilled Portabella, Zucchini, Squash, Spinach, Tofu, Basil Cous Cous and Red Pepper Coulis*

Petite Filet Mignon  
*with a Port Wine Balsamic Reduction*  
4.00 Additional per Guest

Grilled New York Strip Steak  
*with a Brandy Peppercorn Cream Sauce*  
3.00 Additional per Guest

Braised Beef Short Rib  
*with a Port Wine Reduction and Apricot Brandy Bbq Sauce*  
5.00 Additional per Guest

## **Dessert**

*(Choice of Two)*

Flourless Chocolate Torte

New York Style Cheesecake

Lemon Torte

Triple Layer Chocolate Cake

Carrot Cake

Coconut Cake

Brownies and Blondies

Assorted Fresh Baked Cookies

Wildberry Tart

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# Dinner



## PLATED

All plated dinners are served with house-baked rolls and butter, Starbucks® coffee and decaffeinated coffee, assorted Tazo® herbal teas and ice water.

## First Course

*(Choice of One)*

Italian Wedding Soup

Kennett Square Mushroom Bisque

Chopped Romaine, Croutons, Caesar Dressing and Pecorino Romano

Mixed Field Greens, Cucumber, Tomato and Carrot with House-Made Honey Mint Balsamic Dressing

## Enhancements

Sweet Potato Lobster Bisque

3.00 Additional per Guest

Heirloom Beet Salad with Citrus Crema, Baby Arugula, Granola and Goat Cheese

3.00 Additional per Guest

Baby Spinach Salad with Feta Cheese, Strawberries, Blueberries, Toasted Almonds, and a Raspberry Vinaigrette

3.00 per guest

## Second Course

Entrées prepared with seasonally inspired starch and vegetables

*(Choice of two)*

Roasted Vegetable Napoleon with Grilled Portabella, Zucchini, Squash, Spinach, Tofu, Basil Cous Cous and Red Pepper Coulis

34.00

Wild Mushroom Ravioli with Spinach, Mushrooms, Roasted Squash and White Truffle Butter Sauce

34.00

Baked Cod with Fennel and Citrus Herb Butter

38.00

Jail Island Salmon with an Orange Ginger Sauce

44.00

Sashimi Grade Ahi Tuna Sesame-Seared with a Wasabi and Ginger Sauce

49.00

Boneless Duroc Pork Chop with Fontina Cheese, Prosciutto and a Mushroom Marsala Sauce

42.00

Mediterranean Chicken with Artichokes, Spinach, Roasted Red Peppers and Kalamata Olives

40.00

Stuffed Airline Chicken Breast with Arugula, Fig, Goat Cheese and a Lemon Basil Sauce

45.00

8 oz. Braised Beef Short Rib with Port Wine Reduction and Apricot Brandy Bbq Sauce

48.00

10 oz. Grilled New York Strip Steak with a Brandy Peppercorn Cream Sauce

49.00

8oz Filet Mignon with a Port Wine Balsamic Reduction

55.00

## Dessert

*(Choice of One)*

Flourless Chocolate Tarte with Raspberry Coulis

New York Style Cheesecake with a Salted Caramel Sauce

Pineapple Upside Down Cake with Brown Butter Crème Anglaise

Lemon Torte with Crème Chantilly

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# Receptions



## PACKAGES

Minimum of 25 Guests Required

Includes two stationary displays and six passed hors d'oeuvres

27.00 First Hour

8.00 per Additional Hour

## STATIONARY DISPLAYS

### Gourmet Cheese Display

An Assortment of Imported and Domestic Cheeses, Fresh Fruit, Dried Figs and Apricots, Candied Walnuts, Crackers and Stone Ground Mustard

### Vegetable Crudité

Seasonal Garden Vegetables, Avocado Ranch Dipping Sauce and Balsamic Onion Jam

### Antipasti Display

Sliced Italian Meats and Cheeses with Olives, Roasted Red Peppers and Bread Sticks

### Chips and Dips

Grilled Pita, Garlic Bread Sticks, New York Flatbread, Bagel Chips, Artichoke Dip, Roasted Garlic Hummus, Guacamole and Tomato Bruschetta

## HORS D'OEUVRES

### Vegetarian

Smoked Gouda Arancini, with Parmesan and White Truffle

Vegetable Spring Rolls with a Sweet Chili Sauce

Kennett Square Mushrooms Duxelles with Crostini and Maytag Blue Cheese

Avocado Club Sandwich with Hummus Spread, Pickled Red Onions, Lettuce and Tomato

Tomato Basil Bruschetta with a Balsamic Reduction

### Seafood

Chipotle Shrimp Empanada

Crispy Wonton-Wrapped Shrimp

Coconut Shrimp with Apricot Jam

Crab Rangoon with Chili Sauce

Scallop Wrapped in Bacon with Spicy Mustard Sauce

Sea Scallop Arancini with Citrus Vinaigrette

Tuna Tartar

with Mango, Avocado and Crispy Wonton

Salmon Oscar en Croûte

### Meat

Chicken Cordon Bleu

Philly Cheesesteak Dumplings with Spicy Ketchup

Teriyaki Beef Satay

Kennett Square Stuffed Mushrooms with a Turkey Sausage Filling

Buffalo Chicken Rangoon

Beef Frank in a Puff Pastry with Whole Grain Mustard Sauce

Thai Peanut Chicken Satay

## ENHANCED DISPLAYS

\*A service charge of 150.00 will be added for each station requiring an attendant

### Shrimp Cocktail Station

Poached Jumbo Shrimp with Vodka-Infused Cocktail Sauce and Sliced Lemons

5.00 additional as a substitution

8.00 additional as an addition

### Pasta Station

Live Action Station Featuring Three Freshly Prepared Pasta Dishes; Including Wild Mushroom Ravioli, Cheese Tortellini and Penne

4.00 additional as a substitution

13.00 additional as an addition

### New York Strip

Garlic and Herb Crusted with Fresh Baked Rolls, Herb-Whipped Butter and Horseradish Cream Sauce

9.00 additional as a substitution

15.00 additional as an addition

### Slider Bar

Slow Roasted Pork and Kobe Beef with Sliced Cheddar, Apricot Bbq Sauce, Caramelized Onions, Sliced Tomatoes, Mango Ketchup and Sriracha Mayo

6.00 additional as a substitution

15.00 additional as an addition

### Potato Martini Bar

Yukon Gold, Peruvian and Sweet Potatoes with Candied Bacon, Chive Sour Cream, Mini Marshmallows, Sharp Cheddar, Candied Walnuts and Green Onions

4.00 additional as a substitution

8.00 additional as an addition

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# Bar



## PACKAGES

### House Bar

First hour 16.00

Each additional hour 8.00

### Premium Bar

First hour 18.00

Each additional hour 10.00

### Ultra Premium Bar

First hour 20.00

Each additional hour 12.00

### Cash and Consumption Bar

*\*Subject to Bartender Fee, see below*

Soft Drinks 3.50

House Cocktails 9.00

Premium Cocktails 10.00

Martinis starting at 10.00

Wine 9.00

Standard Beer 6.00

Upgraded Beer 7.00

Cordials starting at 9.00

### Champagne Toast

House Champagne 5.00

### Beer, Wine and Soda Bar

First hour 16.00

Each additional hour 8.00

### Bartender Fee

125.00 per Bartender

*\*1 bartender per 75 guests required.*

## THE HOUSE BAR

Vodka: Smirnoff

Gin: Beefeater

Rum: Cruzan

Scotch: Grant's

Bourbon: Jim Beam

Tequila: Sauza

## THE PREMIUM BAR

Vodka: Absolut

*Choice of One Flavored Vodka:*

*Citron, Pear, Mandarin, Vanilla or Peppar*

Gin: Tanqueray, Bombay Sapphire

Rum: Bacardi Silver, Captain Morgan,  
Malibu

Whiskey: Seagram's Seven Crown,  
Canadian Club

Scotch: Johnnie Walker Red Label,  
Dewar's

Bourbon: Jack Daniel's

Tequila: El Jimador

Cognac: Hennessy VS

## THE ULTRA PREMIUM BAR

Vodka: Grey Goose, Ketel One, Absolut,

*Choice of One Flavored Vodka:*

*Citron, Pear, Mandarin, Vanilla or Peppar*

Gin: Bombay Sapphire, Hendricks

Rum: Bacardi Silver, Malibu, Mount Gay

Whiskey: Crown Royal, Jameson

Scotch: Johnny Walker Black Label,

Chivas Regal 12 Year Old

Bourbon: Woodford Reserve

Tequila: 1800 Silver

Cognac: Remy Martin VSOP

## WINES BY THE GLASS

*(33.00 per Bottle)*

Pinot Grigio

Chardonnay

White Zinfandel

Merlot

Cabernet

## STANDARD BOTTLED BEER

*(Choice of Two)*

Budweiser

Bud Light

Miller Lite

Yuengling Lager

## UPGRADED BOTTLED BEER

*(Choice of Two)*

Amstel Light

Blue Moon

Corona

Corona Light

Heineken

Michelob Ultra

Stella Artois

Rotating Selection of Craft Beers

*Ask our Catering Specialist about seasonal beers  
and spirits\* Wines subject to change\*\**

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# Notes



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