

Sheraton Suites Plantation

311 N. University Dr. . Plantation . Florida 33324 . USA . Phone: 954-424-3300



Dinner Table

Enhancements

Comforts of Home

Traditional Caprese Salad
English Cucumber Salad
Exotic Mushroom Salad

Breast of Chicken Marsala Served over Bow Tie Pasta
Broiled Salmon with Lemon Cream
Sliced Sirloin of Beef with Peppercorn Sauce
Rustic Mashed Red Skin Potatoes
Seasonal Vegetable Medley
Dinner Rolls & Butter

Home Baked Apple Cobbler
New York Style Cheesecake
Fresh Fruit Salad with Berries

Brewed Coffee, Herbal Tea 47

Pacific Rim

Fresh Garden Greens with Bamboo Shoots, Sprouts and
Cucumber Served with Thai Peanut Dressing

Mandarin Cabbage Salad Assorted Dim Sum to Include
Potstickers and Wontons
Fried Egg Rolls with Ponzu Sauce
Beef and Broccoli Stir Fry Chicken with Cashews
Wok Sauteed Vegetables
Fried Rice

Fortune Cookies, Rice Pudding, Coconut Cake

Brewed Coffee, Herbal Tea 49

Tuscan Grill

Traditional Caesar Salad with Garlic Croutons
Antipasto Display of assorted cured meats, grilled
marinated vegetables, roasted peppers, olives and
hearts of palm salad

Grilled Breast of Chicken with Bruchetta Topping
Grilled Salmon with Tomato and Fennel Relish Sliced Tri
Tip of Beef with Rosemary Demi Glace

Parmesan & Herbed Roasted Potatoes Sauteed Green
Beans Dinner Rolls & Garlic Breadsticks

Tiramisu, Mini Cannolis & Seasonal Fresh Fruit

Freshly Brewed Coffee & Herbal Teas 52

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Enhancements

Around the World

Italian Station-

Fresh Tomato and Herb Penne and Classic Creamy Fettuccini Alfredo Served with Grated Reggiano Parmesan Cheese and Italian Bread

Asian Station-

Chicken Stir Fry with Fresh Vegetables Served with Steamed White Rice, Chinese Stir Fry Noodles and Fortune Cookies

Mexican Station-

Beef Fajitas with Onions and Peppers. Served with Warm Flour Tortillas, Guacamole, Spicy Salsa, and Sour Cream

Salad Station-

Mixed Salad Greens Served with Assorted Garnishes and Dressings
Chilled Pasta with Sweet Balsamic Vinaigrette
Traditional Potato Salad
Caesar Salad with garlic croutons
Creamy Cabbage Slaw

Sweets Station-

Fresh Seasonal Sliced Fruit Display
Rich Chocolate Mousse Cake
New York Style Cheesecake
Warm Rolls and Butter

Freshly Brewed Coffee, Decaffeinated and Herbal Teas 58

Seafood Extravaganza

Garden Salad with Garlic Croutons, Cucumber, Tomato, Carrots, Olives, Bacon Bits, Peppers, and Assorted Dressings

Seafood Pasta Salad

Marinated Vegetable Salad
Peel and Eat Shrimp Marinated Mussels

Seafood Scampi with Bay Scallops & Shrimp over Angel

Hair Pasta
Sliced Sirloin of Beef with Mushroom Demi Glaze
Grilled Blackened Mahi Mahi with coconut rum sauce
Hush Puppies
Fresh Vegetable Medley
Roasted New Potatoes

Coconut Cream Pie, Chocolate Mousse Layer Cake, Bananas Foster Cake

Iced Tea, Brewed Coffee and Herbal Teas

*Add Fresh Maine Lobsters with Drawn Butter (one per person) Market Price 64

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Additional fee of \$5.00 per person will apply for guarantees less than 20

*Additional fee of \$85 per attendant will be apply for Stations

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Plated Dinner

Enhancements

All Dinners Includes:

Your Choice of Salad, Entree and Dessert
Regular & Decaffeinated Coffee and Herbal Teas

Once Selection Should be Made for all Guests

First Course Selection (Please Choose One)

Baby Spinach Topped with Hard Boiled Egg, Tomato and Crispy Bacon Served with Warm Bacon Dressing or Honey Dijon

Baby Greens, Candied Walnuts, Tomato, Blue Cheese, English Cucumber

Caesar Salad, Crisp Romaine, Garlic Croutons, Shredded Parmesan

Traditional Breast of Chicken Marsala

Pan Seared Chicken with Sweet Marsala Sauce Served with Bowtie Pasta and sauteed Asparagus 37

Mushroom Bruschetta Stuffed Breast of Chicken

Marinated Breast of Chicken Stuffed with Sundried Tomato, Spinach, and Exotic Mushrooms 39

Roasted Pork Loin Tenderloin

Served with Brandy Demi Cream, Roasted Garlic Mashed Potatoes and Seasonal Vegetable 38

Sliced Sirloin of Beef

Tri Tip Sirloin of Beef Served with Roasted Garlic Demi Glaze and Bermuda Onions 39

Pepper Crusted 7 Oz Filet Mignon

Served with Tobacco Onions and Pinot Noir Demi Glaze 54

Orange Glazed Salmon

Pan Seared Atlantic Salmon with Honey Bell Orange Glaze 40

Island Grilled Mahi Mahi

Caribbean Spiced Filet of Mahi grilled and served with a Coconut Rum Sauce over Jasmine Rice with seasonal Vegetable Medley 46

Warm Wild Mushroom, Spinach, and Goat Cheese Strudel with Pesto Cream 6

Lobster Ravioli with Spiced Tomato Cream and Pine Nuts 10

Jumbo Shrimp Cocktail with Duo of Sauces 10

Thai Chili Crab Cake with Roasted Corn Relish and Chipotle Remoulade 8

Grilled Vegetable Tower with Balsamic Vinaigrette 7

Tricolor Tortellini with Sun Dried Tomato Leek Sauce 6

Lemon Sorbet Intermezzo 5

Caprese Salad - Buffalo Mozzarella, Vine Ripe Tomatoes, Balsamic Glaze and Fresh Basil 4

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Vegetarian Selection- Eggplant Manhego Napoleon

Roasted seasoned eggplant layered with crispy panko, Manhego cheese and Roasted Red Pepper Coulis 34

Jerk Chicken and Island Mahi Mahi

Serve with Coconut Rum Cream and Cilantro Tropical Fruit Relish 49

Center Cut Filet of Beef & Grilled Jumbo Shrimp

Served with Merlot Demi Reduction and Citrus Cream Sauce 68

Center Cut Filet of Beef & Lobster Tail

Served with Cabernet Demi Glaze and Lemon Butter Sauce 78

Dessert Selections

Belgium Chocolate Layer Cake

Double Layer Carrot Cake with Caramel Sauce

Keywest Key Lime Pie, Lemon and Lime Coulis

Deep Dish Apple Caramel Pie

Creme Brulee Cheesecake

Individual Fruit Tart with Bavarian Cream

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