



Plated Dinner

(35 Guest Minimum)

Appetizers

(Please Select One)

Potato Pancakes, Smoked Salmon And Crème Fraiche

Jumbo Shrimp Cocktail (4.75 Additional)

Buffalo Mozzarella With Roasted Red Peppers, Basil Oil
And Rosemary Toast

Tomato Fettuccine With Sweet Red Pepper And Fire Roasted Shrimp

Penne Pasta With Sun Dried Tomatoes, Fresh Mozzarella And Basil Marinara

Spinach And Fontina Cheese Stuffed Chicken With Champagne Wild Mushroom Cream Sauce

Jumbo Lump Crab Cake With Lobster Sauce

Vegetarian Mezze Plate

Assorted Antipasto Plate

Salads

(Please Select One)

Baby Mixed Greens With Citrus Vinaigrette

Tricolor Salad Baby Arugula, Endive And Radicchio With Herb Vinaigrette

Roasted Baby Vegetables With Walnut Pesto Dressing

Entrees

(Please Select Three)

Cider Roasted Apple Walnut Chicken Breast With Garlic Mashed Potatoes
Stewed Tomato And French Green Beans

Grilled Lemon Chicken With Truffle Potato Croquettes And Seasonal Vegetables

Roast Sirloin Of Beef With Stuffed Mushroom Caps Cheddar Cheese Dusted Asparagus
And Red Wine Balsamic Reduction

N.Y. Sirloin Steak With Herb Parmesan Corn Cake, Oven Roasted Tomato And Garlic Cream Sauce

Potato Crusted Salmon With Sautéed Mustard Greens And Ginger Mango Sauce

Grilled Ahi Tuna With Baby Bok Choy And Wasabi Smashed Purple Potatoes

Grilled Swordfish Steak With Ginger Carrot And Lime Puree And Lime Cilantro Butter

Seafood Stuffed Filet Of Sole With Vegetable Paella

Dessert

(Please Select One)

N.Y. Style Cheesecake With Strawberry Compote, Key Lime Pie With Toasted Coconut Sauce
Chocolate Lava Cake With Tahitian Vanilla Gelato, Selection Of Fresh Seasonal Sliced Fruits

Freshly Brewed Coffee, Decaffeinated Coffee & Herbal Teas

\$47.95 Per Person

Add Four Hour Open Bar \$65.95 Per Person

21% Taxable Service Charge And 8.375% State Sales Tax Will Be Applied To All Food And Beverage Items



**Sheraton
LaGuardia East**
HOTEL
FLUSHING CENTER, NY

GALLERY PLATED DINNER

SALAD

~Choice of One~

Caesar Salad

Crisp Romaine Lettuce, Semolina Crouton, Caesar Dressing

Seasonal Mesculin Salad

Mesculin Lettuce Mix, Baby Tomatoes, Carrot & Cucumber Baton, Balsamic Vinaigrette

Baby Spinach

Baby Spinach, Crumbled Blue Cheese, Warm Bacon Vinaigrette

ENTRÉE

~Choice of One~

Pan Seated French Breast of Chicken with Roasted Shallot Demi-Glace

Grilled Fillet of Salmon with Fresh Herb Burre Blanc

Garlic & Lime Marinated Skirt Steak

DESSERT

~Choice of One~

Crème Brulee ~ Chocolate Mousse ~ Tiramisu

Coffee, Decaffeinated Coffee, Tea and Assorted Soft Drinks

\$35.95 Per Person

21% Taxable Service Charge And 8.375% State Sales Tax Will Be Applied To All Food And Beverage Items



**Sheraton
LaGuardia East**

H O T E L
FLUSHING CENTER, NY

Dinner Buffet

(Minimum 35 Guests)

Salads

Please Select Three

Mesculin Salad, Fresh Fruit Salad, Mixed Garden Salad With Assorted Dressings

Caesar Salad With Parmesan Cheese And Herbed Croutons, Fresh Spinach Salad With Raspberry Vinaigrette, Chilled Tri-Colored Tortellini Salad, German Potato Salad, Fresh Mozzarella And Tomato Salad, Marinated Olives, Mushrooms, Artichoke Hearts And Roasted Red Peppers

Entrée

Please Select Three

Penne Pasta Primavera * Rigatoni Ala Vodka * Tortellini Carbonara * Beef Bourgougione * Sliced Sirloin In A Mushroom Sauce * Roast Pork With Apple Chutney * Filet Of Sale Orgenata * Grilled Salmon With Dill Sauce * Seafood Newburg * Chichen Francaise * Chicken Marsala * Chicken Scampi * Eggplant Rollatini * Blackened Chicken Breast Topped With Tropical Salsa * Filet Mignon Tips With Borolo Sauce* Roasted Vermont Maple Turkey Breast With Pineapple Glazed Fresh Ham * Roast Loin Of Pork & Spiced Walnuts * Sliced Roast Beef Au Jus * Baked Italian Herb Chicken

Chef's Selection Of Accompaniments Of One Fresh Vegetable And Complimenting Starch Freshly Baked Rolls And Butter

Dessert

Assorted Caked And Pies

Or

Occasion Cake

Freshly Brewed Coffee, Decaffeinated Coffee, Herbal Teas And Assorted Sodas

\$42.95 Per Person

21% Taxable Service Charge And 8.375% State Sales Tax Will Be Applied To All Food And Beverage Items



Prime Rib Buffet

(Minimum Of 50 People)

Rotini Salad With Pesto Mayonnaise, Caesar Salad, Field Green Salad With Assorted Dressings
Roasted Balsamic Vegetable Platter, Sliced Cucumber, Onion & Tomato Vinaigrette

Entrees

Chef's Carved

Prime Rib Of Beef With Horseradish Cream And Bordelaise Sauce

(Please Select Two)

Chicken Monterey ~ Chicken Romano ~ Chicken Marsala
Seared Salmon With Whole Grain Mustard Sauce, Shrimp Provencale
Tri-Colored Tortellini, Penne Primavera
Roasted Herb Encrusted Pork Tenderloin

Fresh Vegetable Medley
Potatoes Au Gratin Or Roasted Pepper Rice

Freshly Baked Rolls & Butter

Dessert

Assorted Cakes & Pies

Freshly Brewed Coffee, Tea, Decaffeinated Coffee
Freshly Brewed Iced Tea

\$49.95 Per Person

Add Four Hour Open Bar \$72.95 Per Person

21% Taxable Service Charge And 8.375% State Sales Tax Will Be Applied To All Food And Beverage Items



Caribbean Buffet Evening
(Minimum 50 People)

Tossed Mixed Greens - Potato Salad ~ Pasta Salad ~Fruit Salad

Entrée

(Choice Of Three)

Jerk Chicken - Curried Chicken –Chicharon Pollo - Spanish Roast Pork (Pernil)

Curried Goat~ Oxtail~ Cow Foot With Butter Beans

Steamed Jamaican Butter Fish - Brown Stewed Chicken Or Fish

~Served With~

Rice And Pigeon Peas

Fries Sweet Plantains

Home Made Bread Pudding With Rum Sauce

Or

Assorted Cakes & Pies

Freshly Brewed Coffee, Decaffeinated Coffee And Tea

Complimentary Assorted Soft Drinks

\$40.95 Per Person

21% Taxable Service Charge And 8.375% State Sales Tax Will Be Applie

PHOENIX PLATED DINNER

Salad Course

~Choice of One~

Boston Bibb- Locally Grown Butter Lettuce, Shaved Anjou Pears, Smoked Baby Fennel Julienne, Crumbled Blue Cheese And Carrot Baton With Port Wine Vinaigrette.

Mesculin Greens- Local Mesculin Mixed Lettuce With Celery Root, Black Velvet Apricots, Red Onion With Mustard Seed Dressing.

Chopped Salad- Baby Frisee, Local Mizuna, Tatsoi And Radicchio Lettuce With Grape Tomatoes, Diced Red Onion, Diced Cucumber And Diced Carrot With Honey Balsamic Vinaigrette.

Entrée Course

*Pan Seared Local Stripe Bass
Grilled Bone-In Rib Steak- Roasted
Wild Mushroom Stuffed Chicken Breast*

Chef's Choice Starch & Vegetable

Dessert Course

~Choice of One~

*Crème Brulee
Chocolate Raspberry Torte
Fruit Tart*

*Freshly Brewed Coffee, Decaffeinated Coffee And Tea
Complimentary Assorted Soft Drinks*

\$42.00 Per Person

21% Taxable Service Charge And 8.375% State Sales Tax Will Be Applied