

**COCKTAIL RECEPTION**

*(Two Hours)*

Open Bar

**One Hour Passed Hors D'oeuvres**

~Choice of Six~

Assorted Mini Quich

Coconut Shrimp Chipotle Cocktail Sauce

Cocktail Franks In Puff Pastry Whole Grain Mustard

Mini Chicken Quesadillas/Green Pepper Pico DeGallo

Grilled Baby Lamb Chops/Mango Rosemary Ketchup

Steamed Vegetable Dumplings/Scallion Soy Sauce

Thai Beef Skewers/Sweet Chili Glaze Bamboo

Chicken Skewers/Red Curry Coconut Sauce

Petite Ruben Sandwiches/Russian Dressing

Eggplant Ricotta/Beggars' Purse

Black Mission Figs Wrapped In Prosciutto

Goat Cheese/Red Onion Tart

Littleneck Clams/Casino Applewood Bacon Butter

Assorted Vegetable Tempura/Passion Fruit Ponzu Sauce

Mini Pizza Bagels

\$26.95 Per Person

A Minimum Guarantee of 25 Guests

**SIT DOWN DINNER**

*Appetizer*

~Please Select One~

Buffalo Mozzarella, Sliced Tomato & Basil, Balsamic Vinaigrette

Penne Pasta a La Vodka

**Salads**

~Please Select One~

Classic Caesar Salad/Parmesan Cheese & Garlic Croutons

Strawberry Field Salad ~ Greek Salad

**Entrees**

~Please Select Two~

Sliced Sirloin of Beef/Cabernet Roasted Shallot Sauce

Chicken Saltimbocca Breast of Chicken Seasoned, Pan Seared,

Topped /Prosciutto and Fresh Mozzarella

Fillet of Salmon Grilled/Sesame Glaze

Grilled Mahi Mahi/Lemon Chive Aioli

Chef's Choice Starch & Vegetable

Freshly Baked Rolls Served/Dairy Butter

**Dessert**

~Please Select One~

Black Forest Cake on a Cocoa Dusted Plate ~ Raspberry Swirl

Cheesecake ~ Tiramisu with Frangelico Cream

Freshly Brewed Coffee, Decaffeinated Coffee, Tea and Soda

\$32.95 Per Person

A Minimum Guarantee of 25 Guests

Add Open House Bar Package for 4 Hours @ \$21.00 PP

**HOLIDAY BUFFET**

*Salad Station*

Mesculin Greens Herb Vinaigrette ~ Caesar Salad with

Parmesan Cheese and Garlic Croutons

Seasonal Grilled Vegetables

**Entrees**

~Choice Three Entrees~

Vegetable Lasagna ~ Penne Pasta Marinara

Chicken Marsala ~ Chicken Francaise ~ Beef Stroganof

Filet Tips/Cabernet Sauvignon Reduction

Roast Loin Pork/Walnut Apple Stuffing

Sliced Breast of Turkey/Traditional Stuffing Pan Gravy

Poached Atlantic Salmon/Lobster Sauce

Sa-Cha Beef/Mushrooms Spicy

Pepper Corn Pork Chops

Tilapia with Garden Greens

Above Selections Served/Chef's

Selection of Vegetable & Starch.

Freshly Baked Rolls Served/Dairy Butter

**Dessert**

~Choice of One~

Assortment of Cakes & Pies ~ Holiday Cake

Assorted Fruit Display

Freshly Brewed Coffee, Decaf. Coffee, Tea and Soda

\$34.95 Per Person

A Minimum Guarantee of 35 Guests Required

Add Open House Bar Package for 4 Hours @ \$21.00 PP

Please add 21% Service Charge & 8.875% Tax to all Food and Beverage

**GRAND HOLIDAY MENU**

**FESTIVE HOLIDAY BUFFET**

**SEASONS**



Salad Station

~Choice of Four~

Mesculin Greens/Herb Vinaigrette~ Caesar Salad ~  
Spinach Salad/Bacon Dressing ~ Seasonal Grilled  
Vegetables ~ Pasta Salad/Sundried Tomatoes and  
Baby Vegetables~ Potato Salad/Crème Fresh/  
Chive Dressing ~ Sliced Tomato/Fresh Mozzarella Basil Oil ~  
Spanish Style Seafood Salad/Octopus and Calamari

Entree

~Choice of Four~

Vegetable Lasagna ~ Penne Pasta Marinara ~ Fettuccine  
Alfredo ~ Rigatoni, Sundried Tomatoes Broccoli Rabe ~ Tri  
Colored Tortellini Saffron/Cream Reduction ~ Filet  
Tips with Cabernet Sauvignon Reduction ~ Roast Loin Pork,  
Walnut Apple Stuffing ~ Sliced Breast Turkey Traditional,  
Stuffing Pan Gravy ~ Poached Atlantic Salmon Lobster Sauce  
Broiled Seabass Lemon Saffron Sauce ~ Chicken Marsala  
Chicken Francaise ~ Chicken Piccata ~ General Tso Chicken  
Sa-Cha Beef Mushrooms ~ Spicy Pepper Corn Pork Chops  
Tilapia Garden Greens ~ Beef/Oyster Sauce  
Chef's Selection of Vegetable & Starch.  
Freshly Baked Rolls Served/Dairy Butter

Dessert

~Choice of Two~

Assortment of Cakes & Pies

Holiday Cake ~ Assorted Fruit Display

Freshly Brewed Coffee, Decaffeinated Coffee, Tea & Soda

\$42.95 Per Person

A Minimum Guarantee of 50 Guests Required

Add Open House Bar Package for 4 Hours @ \$21.00 PP

Salad Station

~Choice of Three~

Mesculin Greens/Herb Vinaigrette  
Caesar Salad/Parmesan Cheese and Garlic  
Croutons Spinach Salad/Bacon Dressing  
Seasonal Grilled Vegetables  
Pasta Salad/Sundried Tomatoes and Baby Vegetables  
Potato Salad/Crème Fresh Chive Dressing

Entrees

~Please Select Three~

Chicken Marsala ~ Mediterranean Chicken  
Sirloin of Beef/Bordeaux Red Wine Sauce Parmesan  
Crusted Swordfish/Salmon Medallions and a  
Dijon Cream Sauce ~ Vegetable Lasagna ~ Penne Pasta  
Marinara ~ Fettuccine Alfredo Filet Tips Cabernet  
Sauvignon Reduction ~ Roast Loin Pork /Walnut Apple  
Stuffing Sliced Breast ~ Turkey and Traditional Stuffing  
Pan Gravy ~ Poached Atlantic Salmon/Lobster Sauce  
Broiled Seabass/Lemon Saffron Sauce ~ Sa-Cha  
Beef/Mushroom Sauce ~ Spicy Pepper Corn Pork Chops

Above Selections Served with Chef's Selection of

Vegetable & Starch.

Freshly Baked Rolls Served with Dairy Butter

Dessert

Assorted Holiday Cakes, Tortes, Pastries and Cookies  
Freshly Brewed Coffee, Decaffeinated Coffee, Tea & Soda

\$37.95 Per Person

A Guaranteed Minimum of 50 Guests

Add Open House Bar Package for 4 Hours @ \$21.00 PP

# SEASONS GREETINGS

FROM  
SHERATON  
LAGUARDIA  
EAST HOTEL

## COME CELEBRATE WITH US!

135-20 39th Avenue  
Flushing, New York 11354  
718.670.7404



Book Prior To October 15th And Receive 10% Off

Please add 21% Service Charge &  
8.875% Tax to all Food and Beverage