



Sheraton
SONOMA COUNTY PETALUMA

Continental Breakfast Buffets

Petaluma

Seasonally Inspired Fresh Fruit
Local Artisan Bakery Selection
Selection Of Chilled Juices
Starbucks® Regular and Decaf Coffee and Tazo® Hot Tea

20.00 per person

Healdsburg

Seasonally Inspired Fresh Fruit
House-made Granola and Individual Yogurts
Hard Boiled Eggs
Selection Of Chilled Juices
Starbucks® Regular and Decaf Coffee and Tazo® Hot Tea

25.00 per person

Enhancements

- Assorted Fruit Smoothie Shots
2.00 per person
- Breakfast Wrap- Scrambled Egg, Potatoes, Jack Cheese, and Bacon or Sausage
6.00 per person
- Ciabatta Breakfast Sandwich- Scrambled Egg, Brie, and Ham
6.00 per person

Sonoma

Seasonally Inspired Fresh Fruit
Local Artisan Bakery Selection
Assorted Bagels and Schmears
Selection Of Chilled Juices
Starbucks® Regular and Decaf Coffee and Tazo® Hot Tea

22.00 per person

Bagel Additions

- House Smoked King Salmon, Sliced Tomato, Red Onion, Cucumber, Capers, and Lemon
5.00 per person
- Sliced Cured Meats and Cheeses
4.00 per person



Sheraton
SONOMA COUNTY PETALUMA

Hot Breakfast Buffets

Farmers Market

Scrambled Cage Free Eggs With Fresh Herbs

Bananas Foster French Toast With Banana Rum Caramel Topping, and Toasted Walnuts

Applewood Smoked Bacon or House-Made Link Sausage

Build Your Own Yogurt Parfait With Non-Fat Yogurt, House-Made Granola, Dried Fruit, Toasted Nuts, and Local Honey

Seasonally Inspired Fresh Fruit

Selection Of Chilled Juices

Starbucks® Regular and Decaf Coffee and Tazo® Hot Tea

30.00 per person

Artisan Cheese Omelettes

3 Mini Artisan Cheese Omelettes

- Cowgirl Creamery Carmony, Caramelized Onions, and Sweet Peppers
- Laura Chenel Goat Cheese, Spinach, and Sundried Tomatoes
- Vella Dry Jack Cheese, Portabello Mushroom, and Fresh Herbs

Applewood Smoked Bacon or House-Made Link Sausage

Roasted Yukon & Red Skin Potatoes, Caramelized Onions, and Fresh Herbs

Seasonally Inspired Fresh Fruit

Selection Of Chilled Juices

Starbucks® Regular and Decaf Coffee and Tazo® Hot Tea

30.00 per person

Butter and Eggs

Scrambled Cage Free Eggs With Laure Chenel Goat Cheese, Leeks, and Fresh Herbs

Roasted Yukon & Red Skin Potatoes, Caramelized Onions, and Fresh Herbs

Local Artisan Bakery Selection

Seasonally Inspired Fresh Fruit

Selection Of Chilled Juices

Starbucks® Regular and Decaf Coffee and Tazo® Hot Tea

27.00 per person

Enhancements

- 1 Hour Mimosa Station
7.00 per person
- House-Made Granola and Individual Yogurt
5.00 per person
- Assorted Bagels and Schmears
3.00 per person
- Assorted Fruit Smoothie Shots
2.00 per person



Sheraton
SONOMA COUNTY PETALUMA

Plated Breakfast

Fit and Active

Fluffy Egg Whites With Toy Box Tomatoes, and Organic Baby Spinach

Grilled Vegetables

Turkey Bacon or Chicken Apple Sausage

Local Artisan Bakery Selection

Selection Of Chilled Juices

Starbucks® Regular and Decaf Coffee and Tazo® Hot Tea

22.00 per person

The Standard

Scrambled Cage Free Eggs With Fresh Herbs

Roasted Yukon & Red Skin Potatoes, Caramelized Onions, and Fresh Herbs

Applewood Smoked Bacon or House-Made Link Sausage

Local Artisan Bakery Selection

Selection Of Chilled Juices

Starbucks® Regular and Decaf Coffee and Tazo® Hot Tea

24.00 per person

Hot Cakes

Fluffy Buttermilk Pancakes, Orange Marmalade Butter, Real Maple Syrup

Scrambled Cage Free Eggs With Fresh Herbs

Applewood Smoked Bacon or House-Made Link Sausage

Local Artisan Bakery Selection

Selection Of Chilled Juices

Starbucks® Regular and Decaf Coffee and Tazo® Hot Tea

24.00 per person

Enhancements

- Seasonally Inspired Fruit Platter
6.00 per person
- Individual Yogurt
3.00 per person



Sheraton
SONOMA COUNTY PETALUMA

Lunch Buffets

Los Cabos Café

Basket of freshly made tortilla chips, green & red salsas

Seasoned ground beef & shredded chicken

Corn tortillas & mini flour tortillas

Refried beans and mission style rice

Shredded cheddar cheese, lettuce, diced tomatoes, onion, and cilantro

Cinnamon & sugar dusted churros

Starbucks® Regular and Decaf Coffee, Tazo® Hot Tea, and Iced Tea

30.00 per person

Sonoma Soup & Salad

Warm artisan rolls and sweet butter

Seasonal soup

Petite romaine hearts, mixed spring greens, baby spinach, rotisserie chicken breast, marinated tri tip, grated jack, feta & cheddar cheeses, cucumbers, tomatoes, onions, olives, croutons, avocado, garbanzo beans, tortilla strips, alfalfa sprouts, champagne vinaigrette, ranch, blue cheese fruit tarts

Starbucks® Regular and Decaf Coffee, Tazo® Hot Tea, and Iced Tea

32.00 per person

Petaluma Picnic

Organic mixed greens, ripe tomato, English cucumbers, and champagne vinaigrette

Potato salad

Roast beef, smoked ham, turkey breast, salami, swiss, cheddar, and pepper jack cheeses, sliced red onion, tomato, leaf lettuce, house made dill pickles, mayonnaise, Dijon, and an assortment of sandwich breads

Basket of chips

Fresh baked chocolate chip cookies

Starbucks® Regular and Decaf Coffee, Tazo® Hot Tea, and Iced Tea

32.00 per person

California Coast

Warm artisan rolls and sweet butter

Baby spinach salad, strawberries, candied pecans, goat cheese, red wine vinaigrette, and rotisserie Petaluma chicken

Pan jus Roasted petite potatoes

Grilled marinated vegetable platter

Lemon tart, seasonal berries

Starbucks® Regular and Decaf Coffee, Tazo® Hot Tea, and Iced Tea

32.00 per person



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Lunch Buffets

Manhattan Mix & Match

Butter leaf lettuce, local feta cheese, slivered Sebastopol pears, champagne vinaigrette, and house-made tabbouleh

Choose three:

- Rotisserie chicken on a demi baguette
- Classic club on sliced sourdough
- Prime rib & Port Salut cheese, on a ciabatta roll
- Tuna melt & grilled onions on multigrain bread
- Grilled vegetable wrap with minted yogurt
- Chicken Caesar wrap with Vella jack cheese
- Shrimp salad wrap with alfalfa sprouts
- Tuna salad wrap with kalamata olives

Double chocolate chunk brownies

Starbucks® Regular and Decaf Coffee, Tazo® Hot Tea, and Iced Tea

32.00 per person

Memphis Barbecue

Fresh cornbread, honey, and sweet butter

Granny Smith Apple & scallion coleslaw with iceberg lettuce, red onions, crisp bacon, 1000 island dressing

Slow smoked pulled pork

Barbequed bone-in Petaluma Chicken

Ice cold, sliced watermelon

Warm Seasonal fresh fruit crisp with whipped cream

Starbucks® Regular and Decaf Coffee, Tazo® Hot Tea, and Iced Tea

32.00 per person

Tuscan Kitchen

Garlic & herb focaccia bread

Antipasto: cured meats, local artisan cheeses, marinated vegetables, olives

Petite hearts of romaine, housemade croutons, shaved asiago cheese, Caesar dressing

Tomato caprese, basil, EVOO, balsamic Penne pasta, butter, parmesan, fresh herbs Beef & pork jumbo meatballs

Chicken Cacciatore

Tiramisu

Starbucks® Regular and Decaf Coffee, Tazo® Hot Tea, and Iced Tea

36.00 per person

Baja Bistro

Basket of freshly made tortilla chips, pico de gallo, guacamole Grilled romaine lettuce, roasted garlic cumin dressing, queso cotija

Tri tip carne asada

Green chile chicken enchilada

Shrimp tostadas: refried beans, scallions, queso, sour cream Black beans, queso blanco, mission style rice

Green chile & corn fundito

Crisp corn tortillas, warm mini flour tortillas

House made tres leches cake

Starbucks® Regular and Decaf Coffee, Tazo® Hot Tea, and Iced Tea

39.00 per person

Menu ingredients are purchased from Sustainable sources whenever possible. Including but not limited to fair trade or organically certified establishments. All prices are subject to applicable service charge and state sales tax. Prices listed are to be charged per person or per item unless noted otherwise. Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of food borne illness.
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Sheraton
SONOMA COUNTY PETALUMA

3 Course Plated Lunch

Minimum of 20 Guests

Select one soup or salad:

Soup

- Roasted tomato, basil crème fraiche
Sweet corn chowder
- Minestrone soup
- Potato, Lagunitas IPA, local cheddar cheese,
bacon

Salad

- Butter leaf lettuce, fresh pears, feta, cherry
tomatoes, champagne vinaigrette
- Petite romaine lettuce hearts, shaved dry aged
Vella jack, rustic croutons, Caesar dressing
- Baby organic spinach, Laura Chenel goat
cheese, sliced fresh strawberries, candied
walnuts

Beverages

Starbucks® Regular and Decaf Coffee, Tazo® Hot Tea,
and Iced Tea

Dessert

- Yellow sponge cake, seasonal berries, cream cheese frosting
- Triple chocolate cake, bittersweet chocolate buttercream, ganache
- Banana bread pudding, cinnamon whipped cream
- Lemon curd tart, fresh berries, crème fraiche

Select two entrees (vegetarian option required) & one dessert:

Entrée

All served with the Chef's seasonal vegetables & starch

- Tolay cobb salad with house made ranch
dressing 27 per person
- Hot smoked salmon nicoise salad, red wine
vinaigrette 29 per person
- Crab louie salad, hard cooked egg, house made
louie dressing 30 per person
- Rotisserie Petaluma chicken, pinot noir jus 30
- Prime rib with creamed horseradish and au jus
36 per person
- Pork tenderloin medallions with apricot
jalapeno glaze 31 per person
- Chili rubbed tri tip with spicy corn relish
31 per person
- Vegetarian strudel, eggplant, portabello
mushroom & leeks 30 per person
- Garlic studded lamb sirloin with house made
basil pesto 31 per person
- Pan roasted king salmon, orange red pepper
glaze, tapenade 36 per person



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3 Course Plated Lunch

For small groups of 19 and under

Entrees

Housemade Soup & Green Salad

Butter leaf lettuce, local pears, feta cheese, tomatoes, champagne vinaigrette

Baby Spinach & Strawberry Salad

Ripe strawberries, Laura Chenel goat cheese, candied walnuts

Hot Smoked Salmon Nicoise Salad

Nicoise olives, roasted sweet peppers, fingerling potatoes, baby lettuce

Roasted Chicken Sandwich

Demi baguette, tomato, lettuce, B& B pickles, Kennebec shoestring fries

French Dip

Thinly sliced prime rib, demi baguette, caramelized onions, swiss, au jus, Kennebec fries

Hamburger

Grass fed beef, cheddar cheese, bacon, garlic aioli, Kennebec shoestring fries

The Farmer

Grilled & seasonal vegetables, herbed goat cheese, demi baguette, house salad

Dessert

Fresh baked chocolate chip cookies or warm decadent chocolate brownies

Beverages

Starbucks® Regular and Decaf Coffee, Tazo® Hot Tea, and Iced Tea

24.00 per person



Boxed Lunch

Designed As A To Go Option Only

Select three sandwich options (one per box):

- Rotisserie chicken on demi baguette, sliced tomato, and grilled red onion
- Classic turkey & bacon club on sliced sourdough
- Prime rib & Port Salut cheese on Ciabatta
- Rolled grilled vegetable wrap with minted yogurt
- Chicken Caesar wrap with Vella jack cheese
- Shrimp salad wrap with alfalfa sprouts
- Tuna salad wrap with Kalamata olives

Served With:

- Individual pasta salad
- Piece of whole fruit
- Cookie
- Bottled Water

26.00 per person



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Sheraton Signature Breaks

Achieve

Selection of artisanal cheeses, pears, grapes, water crackers

Baked sweet potato wedge Assortment of whole fresh fruit

Homemade lemonade, tropical iced tea

13.00 per person

Authentically Delicious

Pretzels with mustards & salts:

Cranberry horseradish, jalapeno & yellow mustards, pink

Hawaiian, black lava & coarse sea salts

Warm corn chips, pico de gallo salsa, authentic guacamole

Assorted Vitamin waters

13.00 per person

Indulgence

Top your own sundae or frozen yogurt:

Oreo cookie, M&M, jimmies, chocolate chips, almonds, walnuts, raisins, berries, chocolate & strawberry sauces, whipped cream

Warm griddle brownies, chocolate walnut, blondies

14.00 per person

Enhancements

Fruit on a Stick:

- Mango & pomegranate chili glaze
- Kiwi & grenadine
- Pineapple & concord grape syrup
- Strawberry & chocolate

3.50 per piece

Refreshing Elixirs:

- pineapple raspberry ginger
- Mango lime mint
- Orange strawberry lemongrass

4.00 per person

Assorted Naked juices, smoothies or coconut waters

4.25 per person



Breaks

Super Foods

Chickpea hummus, whole wheat crackers
Artisan roasted almonds, walnuts, pecans
Sundried blueberries & cranberries
Chewy oatmeal granola bars
Chef's selection of two infused waters

13.00 per person

Antioxidant

Dark chocolate bars
Antioxidant yogurt smoothies
Artisan roasted almonds, walnuts, pecans
Sundried blueberries & cranberries
Chef's selection of two infused waters
Assortment of green teas

15.00 per person

Movie Break

Buttered popcorn
Build your own nachos Twizzlers
Chocolate covered peanuts Crackerjacks
Assorted Coca Cola products

16.00 per person

Big Chip

House made kettle, tortilla & pita chips
Caramelized onion dip, pico de gallo salsa, red pepper aioli

9.00 per person

Candy Time

Jelly Belly jelly beans
Ghirardelli Chocolates
Chocolate covered peanuts
Chocolate bars
Twizzlers
Jolly ranchers
Gummy bears
Assorted Coca Cola products

15.00 per person



A La Carte Breaks

One Hour Beverage Breaks

Starbucks Verona roast coffee, decaf, Tazo teas 6

Juices: orange, apple, cranberry, tomato, pineapple or grapefruit 3

Iced tea, lemonade or fruit punch 3

All Day Beverage Service

Starbucks Verona roast coffee, decaf, Tazo teas, brewed iced tea

Assorted soft drinks

Bottled sparkling water

14.00 per person

Savory

Basket of tortilla chips and salsa 3

Chickpea hummus with pita chips 4

Freshly popped popcorn 3

Celery & carrot sticks, caramelized onion dip 5

Mixed sweet & salty nuts 3

Sweet

Warm freshly baked cookies: chocolate chip, white chocolate macadamia or oatmeal raisin 3

Lemon bars 3

Double chocolate chunk brownies 3

Whole fresh fruit 3

Fruit tarts 3.5

Cream puffs 3.5

Sliced fruit platter 6

Chewy oatmeal granola bars 3

Beverages on Consumption

Assorted soft drinks 3.5

Bottled sparkling water 3.5

Vitamin Water 4



Sheraton
SONOMA COUNTY PETALUMA

Corporate Meeting Package

*Minimum of 20 Guests. All-inclusive packages starting at 65 per person**

All Day Beverages

Starbucks® Regular and Decaf Coffee, Tazo® Hot Tea, Iced Tea, assorted soft drinks, and bottled water

Select one lunch buffet:

Petaluma Picnic

Organic mixed greens, ripe tomato, English cucumbers, and champagne vinaigrette

Potato salad

Roast beef, smoked ham, turkey breast, salami, swiss, cheddar, and pepper jack cheeses, sliced red onion, tomato, leaf lettuce, house made dill pickles, mayonnaise, Dijon, and an assortment of sandwich breads

Basket of chips

Fresh baked chocolate chip cookies

Petaluma Breakfast

Seasonally Inspired Fresh Fruit

Local Artisan Bakery Selection

Selection Of Chilled Juices

Los Cabos Café

Basket of freshly made tortilla chips, green & red salsas

Seasoned ground beef & shredded chicken

Corn tortillas & mini flour tortillas Refried

beans and mission style rice

Shredded cheddar cheese, lettuce, diced tomatoes, onion, and cilantro

Cinnamon & sugar dusted churros

Manhattan Mix & Match

Butter leaf lettuce, local feta cheese, slivered Sebastopol pears, champagne vinaigrette, and house-made tabbouleh

Choose three:

- Rotisserie chicken on a demi baguette
- Classic club on sliced sourdough
- Prime rib & Port Salut cheese, on a ciabatta roll
- Tuna melt & grilled onions on multigrain bread
- Grilled vegetable wrap with minted yogurt
- Chicken Caesar wrap with Vella jack cheese
- Shrimp salad wrap with alfalfa sprouts
- Tuna salad wrap with kalamata olives

Double chocolate chunk brownies

**Breakfast and Lunch buffets can be substituted and upgraded for a nominal fee per person. Please inquire for details.*



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Waiter Passed Hors D'oeuvres

Sliders

Mini portabello mushroom, jack cheese, basil pesto 3.25

Grass fed beef, Point Reyes blue cheese, arugula 3.5

BBQ chicken or pork, coleslaw 3.75

Italian sausage meatball, marinara, provolone 4

Sliced prime rib, horseradish cream 4

Vegetarian

Mini twice baked potatoes 3.75

Cucumber, scallion crema, carrots 3.75

Vegetable spring rolls 3.25

Skewers

Beef, pork or chicken 3.5

Prawns or salmon 4

Teriyaki, peanut, BBQ or cocktail sauce

Globe

Beef, pork or chicken 3.5

Prawns or salmon 4

Teriyaki, peanut, BBQ or cocktail sauce

Crostini

Served on sourdough toast, unless otherwise noted

Gorgonzola & raspberry or goat cheese & grape 3

Bruschetta: tomato basil or white bean or roasted mushroom 3.25

Shrimp salad or chicken salad or kalamata olive, feta, tomato 3.75

Shrimp ceviche and house made tortilla chip 3.75

Prosciutto & asparagus or prawn & sweet pepper or seared filet & blue cheese 4

Seared ahi tuna, wasabi crema, on a sesame cracker 4

Polenta

Fried polenta disc topped with choice of:

- Chicken, aioli, and fried capers 3.25
- Smoked salmon with dill cream 3.50
- Sausage, peppers, and provolone 3.50

Polenta fries with blue cheese dip 3.50

Puffs

Filled pate au choux (cream puffs) with choice of savory filling:

Smoked salmon, ham, chicken or caramelized onion cream cheese 3.5



Sheraton
SONOMA COUNTY PETALUMA

Reception Displays

Spinach & Artichoke Dip

Artisan bread and crackers

8 per person

Local Cheese

Assorted artisan cheeses, crackers, baguette, nuts, and dried fruit

8 per person

Taste of Asia

Pork pot stickers, chicken & shiitake siu mai, nigiri sushi, and asian chicken salad

12 per person

Seafood

Prawn cocktail

Dungeness crab legs

Hot smoked salmon

Local oysters

Lemon, capers, mignonette, and cocktail sauce

22 per person

Crudites

Celery, carrots, broccolini, seasonal vegetables, roasted tomato

Basil & goat cheese dip

Macadamia nut hummus

Pita chips

7 per person

Antipasto

European style cured salami, prosciutto, mozzarella, provolone, pickled vegetables, shallots, and olives

10 per person

Flatbread Pizza*

**Minimum of 50 guests*

- Margherita: mozzarella, tomato & basil
- Italian sausage, goat cheese & caramelized onion
- Chicken, artichoke & sundried tomato

12 per person



Dessert Displays

Italy

Individual panna cotta with seasonal fruit garnish
House made tiramisu
Assorted biscotti
Balsamic mascaraed strawberries and sabayon

14.00 per person

Mexico

Tres leches cake
Mexican wedding cookies
Churros
Flan
Mexican hot chocolate shooters

13.00 per person

Austria

House made cream puffs
Chocolate torte
Chocolate fondue
Fresh fruit
Pound cake
Chocolate dipped shortbread cookie

14.00 per person

USA

Mini cupcake selection:

- chocolate ganache
- red velvet

Strawberry cheesecake

12.00 per person

France

Crème brulee
Chocolate mousse
Fresh fruit napoleon
Crepe suzette

15.00 per person

Germany

Black forest or German chocolate cake
Eclairs
Rum truffles
Princess cake

14.00 per person



Sheraton
SONOMA COUNTY PETALUMA

Dinner Buffets

Minimum of 20 guests. All buffets include Starbucks® Regular and Decaf Coffee, and Tazo® Hot Tea

Petaluma Gap

Warm artisan rolls, sweet butter

Artisan local cheeses, accompaniments

Butter leaf lettuce, local feta cheese, slivered Sebastopol pears, champagne vinaigrette, and Spit roasted citrus coriander

Petaluma chicken with pinot pan jus

Pan seared Pacific coast rock cod, sweet pepper caper relish

Whipped garlic mashed potatoes

Grilled local vegetables with basil and

Extra Virgin Olive Oil

Assorted house made pies

45.00 per person

Dry Creek

Garlic & herb focaccia bread

House made antipasto:

- assorted cured meat
- Sausages
- Italian style cheeses
- Marinated & pickled vegetables

Petite hearts of romaine Caesar, house made croutons, shaved asiago cheese

Pan roasted salmon, sundried tomato salsa rustica

Garlic studded pork loin or tri tip, zinfandel glaze

Eggplant parmesan, marinara, mozzarella

Grilled herb polenta

Tiramisu & honey almond polenta cake

48.00 per person



Sheraton
SONOMA COUNTY PETALUMA

Dinner Buffets

Minimum of 20 guests. All buffets include Starbucks® Regular and Decaf Coffee, and Tazo® Hot Tea

Alexander Valley

Selection of rolls & baguette, olive oil

Grilled asparagus & buratta salad, mesclun leaves, preserved lemon vinaigrette

Little gem organic wedge salad, Point Reyes blue cheese, crisp bacon, toy box tomatoes, Tabbouleh, bulgar wheat, cucumber, heirloom tomatoes, parsley, and citrus

House made, craft sausages, mustards and sauerkraut

Grilled local king salmon with corn salsa

Prime rib with au jus and creamed horseradish

Fingerling potatoes with fresh herbs

Pan roasted baby vegetables

Assorted pastries:

- chocolate midnight cake
- strawberry carousel cake
- crème brulee

57.00 per person

Russian River

Selection of rolls & baguettes, crackers, olive oil Local cheeses, and charcuterie.

Mache salad, beets, local feta, mint, white balsamic vinaigrette Heirloom tomato caprese, basil, and Extra Virgin Olive Oil

Seared ahi tuna, saffron beurre blanc, exotic Asian mushrooms

Pan roasted Muscovy duck breast, citrus gastrique

Beef wellington: filet mignon, duck liver pate in puff pastry, bordelaise sauce

Potato soufflé

Pan roasted asparagus, meyer lemon aioli

Steamed broccolini

Pastries, truffles, and sweet bites

78.00 per person



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Carving Stations

To be paired with a dinner buffet

Attended by your own personal Carving Station Chef

125.00 per chef

- Santa Maria tri tip with churasco sauce
10 per person
- Roasted Willie Bird turkey, cranberry orange relish 10 per person
- Maple glazed pork loin, spicy grain mustard
10 per person
- Garlic studded rotisserie cooked leg of lamb
11 per person
- Pan roasted sustainably farmed Loch Duart salmon 12 per person
- Prime rib with creamed atomic horseradish
15 per person
- Beef tenderloin, shiitake mushrooms, zinfandel demi-glace 17 per person



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3 Course Plated Dinner

Minimum of 20 Guests

Select one starter:

Soup

- Seasonal Soup

Salad

- Classic Caesar with hearts of romaine, Vella 18 month dry jack cheese, and house made croutons
- Little gem organic wedge salad, Point Reyes blue cheese, crisp bacon, toy box tomatoes
- Baby organic spinach, Laura Chenel goat cheese, sliced fresh strawberries, candied walnuts

Beverages

Starbucks® Regular and Decaf Coffee, Tazo® Hot Tea, and Iced Tea

Dessert

- Tiramisu with limoncello whipped cream and fresh berry compote
- Triple chocolate cake, bittersweet chocolate buttercream, ganache
- Individual lemon tart with graham cracker and coconut crust
- Apple Brown Betty with cinnamon ice cream

Select two entrees (vegetarian option required) & one dessert:

Entrée

All served with the Chef's seasonal vegetables & starch

- Wild mushroom crepes, herbs, ricotta cheese, spinach, sherry veloute 34 per person
- Roasted vegetable napoleon, eggplant, squash, tomato, sweet pepper, vegan romesco sauce 34 per person
- Chicken saltimbocca, prosciutto, fontina cheese, fresh sage, lemon cinzano pan jus 37 per person
- Coq au vin (red wine braised ½ chicken) with mushrooms and pearl onions 38 per person
- Maple roast pork loin with hot sweet pepper relish 40 per person
- Grilled New York steak, bacon onion jam in a cabernet glaze 48 per person
- Filet mignon with crispy shallots and Point Reyes blue cheese 53 per person
- Rack of lamb, king trumpet mushrooms, pinot noir glaze 55 per person

Dessert Addition

Shared dessert platter:

- Cream Puffs
- House made chocolate truffles
- Gourmet mini cupcakes

Add 3.00 per person in lieu of desert option



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Executive Plated Dinner

For small groups of 19 and under

Starter

- House made soup
- Salad with butter leaf lettuce, local pears, feta, tomatoes and champagne vinaigrette
- Caesar Salad with romaine lettuce hearts, 18 month aged shaved Vella jack cheese, croutons, cherry tomatoes, and Caesar dressing

Entrees

- Grilled vegetable wellington, local goat cheese, red pepper coulis
- 12oz. Black Angus prime rib of beef with au jus, creamed atomic horseradish, garlic mash, seasonal vegetables
- Local king salmon, tapenade rustica, garlic mash, grilled seasonal vegetables
- Rotisserie chicken, citrus, coriander, Black Kite pinot jus, fingerling potatoes

Dessert

- Vanilla crème brulee, seasonal fruit
- Warm housemade bread pudding, fresh crème anglaise
- Chocolate revenge cake, bittersweet chocolate buttercream frosting, raspberry filling

Beverages

Starbucks® Regular and Decaf Coffee, and Tazo® Hot Tea

48.00 per person



Hosted Beverages

Hourly Packages

Pricing is per hour

Beer, Wine*, and Soft Drinks

- One Hour – 11 per person
- Two Hours – 19 per person
- Three Hours – 25 per person
- Four Hours – 30 per person

Premium Brands Beer, Wine*, and Soft Drinks

- One Hour – 15 per person
- Two Hours – 26 per person
- Three Hours – 34 per person
- Four Hours – 40 per person

Top Shelf Brands Beer, Wine*, and Soft Drinks

- One Hour – 15 per person
- Two Hours – 26 per person
- Three Hours – 34 per person
- Four Hours – 40 per person

*Wines are from the Kenwood range

Packages On Consumption

Pricing is per drink

Premium Drink Brands

Smirnoff Vodka, Beefeater Gin, Cruzan rum, Sauza Gold Tequila, Jim Beam Bourbon, Johnnie Walker Red Scotch, Hennessey V.S. Cognac 7 per drink

Top Shelf Drink Brands

Absolut Vodka, Bombay Sapphire Gin, Bacardi Superior Rum, Jose Cuervo Gold Tequila, Jack Daniel's, Johnnie Walker Red Scotch, Hennessey V.S.O.P. Cognac 8 per drink

Domestic Beers

Budweiser, Bud Lite, Coors Lite, Miller Lite 4 per drink

Craft & Imported Beers

Bear Republic Racer 5, Sierra Nevada, Heineken, Corona, Stella Artois, Lagunitas IPA, Lost Coast Great White 5 per drink

Non Alcoholic Drinks

Assorted soft drinks, sparkling water 3.5 per drink

Bartender Fee

Bartender and set up fee \$125 per bar station



Non Hosted Beverages

Cash Bar

Pricing is per drink

Premium Drink Brands

Smirnoff Vodka, Beefeater Gin, Cruzan rum, Sauza Gold Tequila, Jim Beam Bourbon, Johnnie Walker Red Scotch, Hennessey V.S. Cognac 8 per drink

Top Shelf Drink Brands

Absolut Vodka, Bombay Sapphire Gin, Bacardi Superior Rum, Jose Cuervo Gold Tequila, Jack Daniel's, Johnnie Walker Red Scotch, Hennessey V.S.O.P. Cognac 9 per drink

Domestic Beers

Budweiser, Bud Lite, Coors Lite, Miller Lite 5 per drink

Craft & Imported Beers

Bear Republic Racer 5, Sierra Nevada, Heineken, Corona, Stella Artois, Lagunitas IPA, Lost Coast Great White 6 per drink

Wines

Kenwood Yulupa Cuvee Brut, Chardonnay, Cabernet Sauvignon 8 per drink

Non Alcoholic Drinks

Assorted soft drinks, sparkling water 3.5 per drink

Bartender Fee

Bartender and set up fee \$125 per bar station



Sheraton
SONOMA COUNTY PETALUMA

Wine

Sparkling Wine

Kenwood Yulupa Cuvee Brut 22 per bottle
Piper Sonoma Brut- Sonoma County 29 per bottle
Gloria Ferrer Brut- Carneros 30 per bottle

Sauvignon Blanc

Chalk Hill Estate Bottled 35 per bottle
Ferrari-Carano Fume Blanc- Sonoma County
35 per bottle

Chardonnay

Kenwood Yulupa- Sonoma County 22 per bottle
Rodney Strong- Sonoma County 29 per bottle
La Crema, Sonoma Coast 39 per bottle

Pinor Noir

Schug- Sonoma Coast 30 per bottle

Merlot

Coppola Director's Cut- Sonoma County
30 per bottle

Zinfandel

Ravenswood- Sonoma County
30 per bottle

Dry Creek- Dry Creek Valley
35 per bottle

Petite Syrah

Foppiano Lot 96- Sonoma County
25 per bottle

Cabernet Sauvignon

Kenwood Yulupa- Sonoma County
24 per bottle

Rodney Strong- Sonoma County
31 per bottle

Corkage Fee

15 Per 750ml bottle