

Share and Enjoy



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[ABOUT] Sheraton Starwood Preferred Planner StarGroups Starwood Meetings

Sheraton Memphis Downtown Hotel

250 North Main Street . Memphis . Tennessee 38103 . USA . Phone:



Breakfast Table

Enhancements

Breakfast tables include freshly brewed regular and decaffeinated coffee, hot tea selection
Assorted juices

Based on 60 minutes of continuous service

Minimum of 30 guests*

Downtown Memphis Table

Assorted breakfast breads, pastries, muffins, and croissants
Butter and fruit preserves
Sliced seasonal fruits
Granola with yogurt
Dry cereals with assorted milks
Bacon or sausage
Scrambled eggs
Breakfast potatoes O'Brien
Buttermilk biscuits with homemade sausage gravy
Oatmeal with crasins, brown sugar, and toasted almonds 33

Main Street Continental

Sliced seasonal fruits
Individual assorted fruit yogurts
Assorted muffins, cinnamon rolls, sticky buns and breakfast breads
Assorted bagels with cream cheese butter and fruit preserves 24

Continental Breakfast

Sliced seasonal fruits
Assorted breakfast breads and pastries
Butter and fruit preserves 19.50

Farm Fresh Continental

Whole Fresh Picked Fruits
Coffee Cake, Bran Muffins and Apple Turnovers
Blueberry Scones with Natural Honey
Stonecut Oats with Fresh Berries and Organic Milk 25

Fresh Start Breakfast Table

Orchard Grown Apples, Pears and Citrus Fruits
Seasonal Sliced Fruit and Berries
Honey Apple Muffins with Blueberries

Chicken Biscuit 6

Breakfast burrito 7

Croissant with ham and cheddar cheese 6

Sausage, egg and cheese biscuits 7

Belgian Waffle

Served with berry compote, whipped cream, butter, warm maple syrup and powdered sugar 10

Favorite cereals with fresh berries 3

Dairy fresh assorted yogurt or cottage cheese with chilled berries 4

Comforting hot oatmeal with apple compote and dried fruit 3

Pancakes

Served with blueberries, strawberries, pecans, whipped cream, butter and warm syrup 10



Omelet Station

Whole eggs, egg substitute, egg whites, bacon, ham, sausage, assorted cheeses, mushrooms, peppers, tomatoes, onions, spinach, and salsa** 14



Fresh Fruit Parfait Station

Martini parfaits serving vanilla, strawberry, and kiwi yogurts, accompanied with fresh mango, papaya, raspberries, blueberries, blackberries, granola with raisins 10

Cajun Shrimp & cheddar grits 12

County ham steak 6

Turkey sausage or turkey bacon 3

French Toast with warm syrup 7

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Sheraton Memphis Downtown Hotel

250 North Main Street . Memphis . Tennessee 38103 . USA . Phone:




Breakfast Table

Organic Quiche with Spinach, Peppers and Shitake Mushrooms
Tennessee Pride Whole Hog Sausage Patties
Roasted O'Brien Potatoes
Stonecut Oatmeal with Craisins and Toasted Almonds 42

**Chef attendant fee of 125 will apply per attendant

*Additional 125 service charge will apply for groups less than 30 guests

^Consuming raw or undercooked eggs, meat, poultry, shellfish or seafood may increase your risk of foodborne illnesses

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Enhancements



Stonyfield Organic™ fruit yogurts 5



Organic cereals with whole, skim and soy milk 8



Market Fresh Fruit and Berry Smoothies 6

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Plated Breakfast

Enhancements

All plated breakfasts are served with a fruit cup and a breakfast bread basket.

Freshly brewed coffee, decaffeinated coffee, assorted teas with lemon and honey and orange juice

American Breakfast

Scrambled eggs, breakfast potatoes with your choice of crisp bacon, pork sausage 29

French Toast

Thick cut french toast served with warm maple syrup and your choice of crisp bacon, or pork sausage 26

Towering Strata

Wilted spinach with hash brown parmesan potato cake, medallion vegetable frittata, and roasted pepper coulis 31

Pancakes

Buttermilk pancakes with warm maple syrup and sweet cream butter served with your choice of crisp bacon or pork sausage 24

Yogurt parfait 4

Turkey sausage or turkey bacon 3

Pure maple syrup 4

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Morning Break

Breaks are based on 30 minutes of continuous service

Coffee Cart

Coffee, decaffeinated coffee, and gourmet teas
Coke® products
Nestle'® pure life bottled water 9



Smoothies

Mixed berry
Pineapple melon 5



All Natural

All natural granola fruit parfait with Stonyfield
Organic™ yogurts
Organic berry and pineapple smoothies 15

*Special order items can not be charged on consumption, specific quantities need to be ordered

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Enhancements

Whole fruit 2

Muffins ~per dz 38

Bagels ~per dz 38

Danish ~per dz 38

Granola bars 3



Kashi® granola bars 4

Assorted regular fruit yogurt 3.50

Assorted greek yogurts* 5

Freshly brewed coffee ~per gal 65

Decaffeinated coffee ~per gal 65

Assorted speciality teas ~per gal 65

Sweet or unsweetened iced tea ~per gal 50



Watermelon raspberry juice ~per gal 55



Mango mint juices ~per gal 55

Lemonade ~per gal 50

Whole, skim, or 2% milk ~per gal 22

Starbucks® iced frappucino* 6

Starbucks® double shot espresso* 8



Assorted Naked® juices* 6

Bottled sweet and unsweet iced tea* 4.50

Coke® products 3.50

Nestle'® pure life bottled water 4

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Afternoon Break

Enhancements

Breaks are based on 30 minutes of continuous service

Authentically Delicious

Pretzels with Mustards and Salts

Mustards: cranberry horseradish, jalapeno and yellow

Salts: pink Hawaiian, black lava, coarse sea salt

Warm Baked Corn Chips 

Fresh tomato salsa and authentic guacamole

Assorted Vitamin Water® and Coca-Cola® Beverages
17

What You Crave

Fresh Oven Baked Cookies

Oatmeal cinnamon raisin, double chunky chocolate,
chocolate peanut butter, cranberry white chocolate

Haagen Dazs® Novelty Ice Cream Bar

Raspberry sorbet vanilla yogurt, all fruit popsicle

Bottled Milk

Chocolate, strawberry, 2% or skim 18

Energy

Whole fresh fruit, granola, fruit smoothies, gourmet
mixed nuts, assorted chilled Starbucks® frappuccino and
Starbucks® double shot espresso 19

Carnival Snack Break

Freshly popped popcorn presented in a popcorn
machine, warm tri color tortilla chips, salsa, assorted
nuts and mini funnel cakes with
powered sugar 17

Tail Gate

Chicken and beef mini sliders, mini hotdog's bites,
housemade chips and dips 18

*Special order items can not be charged on
consumption, specific quantities need to be
ordered

Fresh baked assorted cookies~ per doz 37

Decadent Brownies and blondies~ per doz 38

Individual bags of chips 3

Popcorn 3

Assorted candy bars~ per doz 36

Granola bars 3

Jumbo pretzels with cheese sauce 8.95

Chips, dips, and salsa 8.95

Pineapple fruit bar 5

Whole fruit 2

Assorted regular fruit yogurt 3.50

Freshly brewed coffee~ per gal 50

Decaffeinated coffee~ per gal 65

Assorted specialty teas~ per gal 65

 Watermelon raspberry juice~ per gal 65

 Mango mint juice ~ per gal 65

Sweet or unsweetened tea~ per gal 50

Lemonade~ per gal 50

Whole,skim,or 2% milk~ per gal 22

Starbucks® iced frappacino* 6

Starbucks® double shot espresso* 8

 Assorted naked® juices* 6

Coke® products 3.50

Nestle'® pure life bottled water 3.50

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All Day Breaks

Enhancements

All Day Meeting Break Package

Individual bags of Terra® chips 2

Continental Breakfast
Sliced seasonal fruits
Assorted breakfast breads, miniature pastries, muffins and croissants
Butter and fruit preserves
Assorted fruit juice
Coffee Service

Mid-Morning Refresh
Whole fruit
Granola bars
Assorted Coke® products and bottled water
Coffee service

Afternoon Break
-Choice of two of the following items including beverages:

Freshly baked cookies
Fudge brownies
Individual bags of chips
Popcorn
Whole fruit

Coffee Service
Assorted coke® products and Nestle'® pure life bottled water 39

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Sheraton Memphis Downtown Hotel

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Lunch Table

Enhancements

Lunch tables include freshly brewed regular and decaffeinated coffee and hot tea selection

Based on 60 minutes of continuous service

Minimum of 30 guests*

250 North Deli

Broccoli and cheddar soup
Cavatapi pasta salad
Deviled egg potato salad
Tuna salad
Sliced roast beef, oven roasted turkey breast, smoked ham, pastrami
Provolone, Cheddar, and swiss cheeses
Shredded lettuce, sliced tomato, red onions, kosher pickles
Marble rye, sourdough, wheat and berry breads
Assorted condiments
Assorted individual chips
Cookies and brownies 34

Taste of Italy

Minestrone
Caesar salad
Antipasto salad
Meat lasagna
Chicken francese
Chardonnay baked tilapia with tuscan relish
Italian grilled vegetables with balsamic vinaigrette
Tiramisu and cannoli 36

South of the Border

Chicken, tomato and corn chowder
Field greens with diced peppers, mandarin oranges, tomatoes with cilantro lime vinaigrette and ranch dressing
Fire roasted corn and black bean salad
Seasoned ground beef, Chicken fajitas
Soft flour tortillas and hard taco shells
Shredded lettuce and cheese
Guacamole, salsa, and sour cream
Refried beans and spanish rice
Caramel flan, churros 38

Memphis City Blues Table

Tossed salad with bacon vinaigrette
Pineapple coleslaw
Heirloom tomatoes and goat cheese salad
Southern fried chicken

South of the Border

Add shrimp fajitas 6



Organic mung bean & feta cheese salad 9

Coke® products 3.50

Nestle'® pure life bottled water 3.50

Bottled iced tea 4.50

Lemonade ~ per gal 50



Agave sweet raspberry tea 6

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Lunch Table

Enhancements

Honey bbq pulled pork sandwiches
Green beans with crispy onions and red peppers
Baked macaroni and cheese
jalapeno cornbread muffins
Pecan pie and peach cobbler 36

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Plated Lunch

Enhancements

Plated three course lunch includes:
Lunch rolls, dessert, coffee and tea service

Cold Entrees

All cold plated lunches start with a first course of
Chef's soup of the day



Wedge Salad

Crumbled blue cheese, tomato, cucumber, strawberries,
onion, sliced caribbean spiced beef tenderloin and
creamy cilantro vinaigrette 30

Chopped Salad

Iceburg, kalamata olives, feta cheese, green beans,
grape tomatoes, radicchio, grilled honey garlic chicken and
oregano vinaigrette 28

Herb Teriyaki Glazed Salmon with Artisan Greens

Grape tomatoes, carrots, shaved parmesan, bacon dijon
vinaigrette 27

Grilled Chicken Caesar Salad

Romaine lettuce, garlic croutons, shredded parmesan
cheese, caesar dressing 26

Napa Salad

Napa cabbage, tomato, cilantro,
green onions, carrots fried wontons with mandarin
oranges, orange blossom vinaigrette 28

Hot Entrees

All Hot Plated lunches start with a first course choice of:
Chef's soup of the day or
Garden salad

Chicken Penne Pasta

Sliced grilled chicken, sundried tomato and cream sauce,
broccoli, carrots, and grape tomatoes 29

Fried Chicken Gumbo

Crispy cajun chicken, shrimp and andouille sausage, okra
and tomato over jasmine rice 30



Blackened Mahi

Mango fruit salsa and coconut rice 32

Fresh Herb & Horseradish Tenderloin

Chopped Salad

Substitute with grilled shrimp 6

Dessert

Your choice of:

Carrot cake

Chocolate cake

Lemon cake

Apple pie

Key lime pie

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Plated Lunch

Enhancements

Port demi sauce and boursin mashed potato 34


Cilantro Free Range Chicken

Organic Asparagus and Parmesan Bisque

Triple H Farms heirloom tomatoes and goat cheese salad with arugula

Cilantro free range chicken with Monterey Farm wild mushrooms Red beans & rice
Grilled Memphis squash medley 45

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Grab And Go

Enhancements

All sandwiches served with lettuce and tomato, whole fruit, chef's italian pasta salad, chips, cookie, bottled water or soda

Choice of 3 of the Following Options

Grab and Go Lunches

Roast beef on pumpernickel with horseradish mayonnaise

Roast turkey on ciabatta with dijonnaise

Ham & cheese on sourdough with cajun mustard

Roasted Turkey with sundried tomato mayonnaise wrapped in a garlic tortilla

Chicken cordon blue wrapped in a spinach tortilla

Chicken caesar with romaine, croutons, caesar dressing wrapped in a tomato tortilla

Grilled vegetables with balsamic vinaigrette wrapped in a wheat tortilla 25

Freshly brewed coffee ~per gal 65

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Dinner Table

Enhancements

All dinner tables are served with coffee and tea service

Based on 60 minutes of continuous service

Minimum of 30 guests*

Southern Comfort

Fresh greens with cucumbers, cherry tomatoes and carrots, ranch and red wine vinaigrette
Pineapple cole slaw
Memphis honey bbq ribs
Barbeque chicken
Fried catfish with remoulade sauce and lemon
Crispy jojo's
Collard greens braised with smoked turkey legs
Corn on the cob
Warm rolls
Pecan pie, southern peach crisp 48

Southern Comfort

Vanilla ice cream 5

Floribbean Clambake

Tossed salad with choice of dressing
Grilled vegetable salad
Baked potato salad
Fruit salad
Clams, mussels, maine lobster, andouille sausage, red bliss boiled potatoes and corn on the cob
Soft rolls with butter
Orange sherbet pie and key lime pie
Vanilla ice cream 50

"Tribute to the South"

Alabama
Southern tossed salad with ranch dressing
Deviled egg potato salad
Fire and ice salad
Green bean and candied pecan salad

Kentucky
Southern fried chicken
Spicy red beans & rice
Collard greens braised in smoked turkey legs
Cornbread muffins

Tennessee
Barbeque ribs
Fried catfish
Buttermilk biscuits

Florida

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Dinner Table

Enhancements

Alligator bites
Grilled corn on the cob
The Cuban sandwich

Georgia
Coke floats with vanilla bean ice cream ~attendant is required
Sliced watermelon
Pecan pie, Peach crisp** 65

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*Service fee of 125 will apply for less than minimum

**Tribute to the South- minimum of 50 guests required and a 125 attendee fee. A service charge of 250 will apply if under 50ppl

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Plated Dinner

Enhancements

Three course plated dinners include

Your choice of:

Garden salad or Caesar salad

One starch and one vegetable

Dinner rolls

Dessert

Coffee and tea service



Rosemary Garlic Chicken Breast

Matinated grilled chicken breast, fresh herbs and garlic butter rub 36

Creamy Grilled Chicken Marsala

Grilled chicken breast, sweet cream mushroom marsala sauce 37

Mediterranean Chicken

Sundried tomato, spinach and boursin cheese with pesto cream sauce 38

Tuscan Chicken

Spinach, fontina cheese, prociutto, red pepper cream sauce 38

Dijon Crusted Salmon

Red pepper coulis 39

Honey Garlic Seabass

Roasted tomato salsa, extra virgin olive oil, capers, onions presented on a bed of spinach 48

Beef Tenderloin

Boursin stuffed filet, onion confit 52

Beef Tenderloin and Grilled Chicken

4 oz beef tenderloin, demi glace sauce and 4 oz chicken breast with choice of sauce 55

Beef Tenderloin and Salmon

Presented with leek cream sauce 57

New York Strip and Tiger Shrimp Scampi

10 oz centercut NY strip steak, jumbo shrimp and garlic butter 62

Upgrade your desert!

Triple chocolate mousse cake

Amaretto cheesecake

Dulce de Leche dome cake

Key lime cake

Berries and mousse in a chocolate tulip cup 5



Farm fresh marinated pineapple, berries with whipped cream 5



Organic chocolate mousse with praline crunch 5

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Plated Dinner

Enhancements

Pesto Crusted Beef Tenderloin with Pyramid of Shrimp

4 oz beef tenderloin with basil herb crust, jumbo shrimp, homemade herb butter 57

Free Range Chicken

Arcadian mix green salad with marinated pears, smoked blue cheese, candied pecans and pear vinaigrette

Free range chicken with organic sundried tomatoes, goat cheese, basil herb butter
Roasted Scott Farm sweet potato hash
brussel sprouts with bacon 52

Starch

~Select one~

Parmesan potato timbale
White and wild rice pilaf
Risotto cake
Garlic mashed potatoes
Oven roasted potatoes
Saffron Rice
Pasta - Angel Hair or Linguini

Vegetable

~Select one~

Asparagus
Broccoli
Green beans
Haricots verts
Spaghetti squash
Red pepper
Zucchini
Spinach
Mushroom compote
Baby carrot
Honey sliced carrot
Broccolini
Cauliflower

Dessert

~Select one~

New york style cheesecake with berry compote
Italian lemon cream cake
Chocolate cake
Carrot cake

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Plated Dinner

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Reception Table

Enhancements

Domestic and International Cheese Display

Assorted domestic and imported cheese, dried fruit, and nuts with assorted crackers 12



Market Vegetable Display

Assortment of seasonal vegetables with ranch and spinach dip 10



Tuscan Antipasto Display

Assorted grilled and marinated vegetables, cured meats and cheeses, olives, and toasted baguettes 11

Fruit Display

Fresh seasonal cut fruits 9



Artisanal Cheese Table

Regional small farm crafted soft, medium and hard ripened cheese
dried fruits
gourmet biscuits and crackers 19



Farm to Table

Grilled market vegetables with flat bread
Sriracha spiced hummus
Mint flavored yogurt 14



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Action Stations

Enhancements

Designed for 40 guests or more

Each station requires an attendant*

Based on 60 minutes of continuous service

Pasta

Choose two of the following pastas and sauces

penne, farfalle, cheese tortellini, fettucine

Marinara, Alfredo, Carbonara, Putanesca, Vodka Sauce and Pesto Cream

Parmesan cheese, Garlic bread sticks and dinner rolls 10

Slider Station

BBQ pulled pork sliders, beef sliders, grilled vegetable sliders, coleslaw, housemade chips 14

Flat Breads

Tomato, basil and mozzarella,
wild mushroom and goat cheese
pulled chicken, ricotta and roasted red pepper 12

Singapore Street

Vegetarian spring rolls
Pot stickers - pork or vegetable
Szechuan ribs
Sticky rice
Soy, ponzu sweet chili and teriyaki bbq sauces 16

Tapas

Goat cheese romesco
Moroccan Beef kabob
Seasonal melon wrapped in prosciutto
Shrimp ceviche shooters
Mozzarella and chicken bruschetta
~One piece per person 16

Ice Cream Parlor

Vanilla, chocolate, strawberry ice creams
Chocolate, caramel, and strawberry sauce, oreo®
crumbles, mini chocolate chips, m&m's®, sprinkles,
whipped cream 12

Pasta station enhancement

Grilled chicken 2

Spicy Italian sausage 2

Shrimp 3

Pesto sauce 2

SPECIALTY CARVING STATIONS:

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Action Stations

Enhancements

Pitt Ham

With orange marmalade glaze~ serves 40 ~each 350

Peppered Strip Loin of Beef

Dijon mustard, horseradish cream, roasted garlic aioli,
mini rolls ~serves 40 ~each 375

Mustard and Sage Crusted Turkey Breast

Cranberry marmalade, honey dijon mustard, scallion
aioli, mini rolls~ serves 30 ~each 200

Caribbean Spiced Pork Loin

Mango salsa, mini rolls~ serves 40 ~each 300

Herb and Garlic Roasted Spicy Beef Tenderloin

Mushroom demi glace, mini rolls~ serves 25 ~each 350

*Attendant fee of 125 each will apply

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Cold And Hot Canapés

Enhancements

All canapes are priced per piece

Cold

Roasted Tenderloin with boursin cheese on garlic croutons 5

Caponata in phyllo cups 5

Melon and Prosciutto 5

Salmon mousse on cucumber round 5

Endive and shrimp salad 5

Caprese bruschetta 5

Hot

Pork pot stickers 4

Chicken quesadilla cornucopia 4

Chicken tenders with honey mustard sauce 4

Memphis buffalo chicken wings with celery and blue cheese 4

Chicken satay with peanut sauce 4

Spanakopita 4

Goat cheese romesco 4

Veggie spring roll with sweet chili sauce 5

Mini beef wellington 5

Mini chicken wellington 5

Bacon wrapped shrimp with orange bbq sauce 5

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Cold And Hot Canapés

Enhancements

Jumbo lump crab cakes with remoulade sauce 5

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Host

Enhancements

All bars require a bartender*

Prices are per drink

All cocktails are served with appropriate mixers and garnishes

Host Bar

- Top Shelf Cocktails - 10
- Premium Cocktails - 8
- Domestic Beer - 5
- Imported Beer - 6
- House Wine - 8
- Local craft Beer - 6
- Soft Drinks - 3.50
- Bottled Water - 4

Bartender Fee - \$125 per bar, for up to 4 hours.
\$25 per bartender for each additional hour. One bartender is recommended for every 100 guests

Top Shelf Brands

- Johnnie Walker Red
- Jack Daniels
- Tanqueray
- Absolut
- Seagrams VO
- Bacardi Superior Rum
- Captain Morgan's Original
- Jose Cuervo 1800 Silver
- Courvoisier VS

Premium Brands

- Dewars
- Jim Bean White Label
- Canadian Club
- Smirnoff Red
- Beefeater
- Cruzan Aged Light Rum
- Jose Cuervo Especial Gold
- Korbel

All food and beverage is subject to 23% service charge and all applicable state sales tax. Tennessee imposes an additional 15% tax on all liquor and wine

Sheraton Memphis Downtown Hotel

250 North Main Street . Memphis . Tennessee 38103 . USA . Phone:



Wine - White

Wine - Red

All wine prices are per bottle

White:

Canyon Road Chardonnay HOUSE 30
La Crema Sonoma Coast Chardonnay 58
Kendall-Jackson Vintner's Reserve Chardonnay 42
SeaGlass Pinot Grigio [2012] 38
Sonoma-Cutrer Chardonnay Russian River R [2012] 58
Trinity Oaks Chardonnay 30
Whitehaven Sauvignon Blanc 42

Sparkling:

J Roget HOUSE 30
Korbel Brut 38
Domaine Chandon Brut Classic 65

Red:

Canyon Road Cabernet Sauvignon HOUSE 30
Alamos Malbec 48
Canyon Road Pinot Noir HOUSE 28
Frei Brothers Reserve Pinot Noir [2012] 58
La Crema Sonoma Coast Pinot Noir 78
Murphy-Goode Alexander Valley "All in" 56
Rebel The Show Cabernet 45
Red Rock California Merlot 36
Trinity Oaks Cabernet 30
Trinity Oaks Merlot 30

Blush:

Beringer White Zinfandel 30
Canyon Road White Zinfandel HOUSE 30

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Cash

All cash bars require a bartender*

Prices are per drink and inclusive of tax

All cocktail are service with appropriate mixers and garnishes

Cash Bar

Top Shelf Cocktails - 13
Premium Cocktails - 10
Domestic Beer - 7
Imported Beer - 8
House Wines by the Glass - 12
Local craft Beer - 8
Soft Drinks - 5
Bottled Water - 5

Cash bar prices are inclusive of all tax

Bartender Fee - 125 per bar, for up to 4 hours
~includes cashiering services for cash bar
25 per bartender for each additional hour
One bartender is recommended for every 100 guests

Top Shelf Brands:

Johnnie Walker Red
Jack Daniels
Tanqueray
Absolut
Seagrams VO
Bacardi Superior Rum
Captain Morgan's Original
Jose Cuervo 1800 Silver
Courvoisier VS

Premium Brands

Dewars
Jim Bean White Label
Canadian Club
Smirnoff Red
Beefeater
Cruzan Aged Light Rum
Jose Cuervo Especial Gold
Korbel

All food and beverage is subject to 23% service charge and all applicable state sales tax. Tennessee imposes an additional 15% tax on all liquor and wine

Sheraton Memphis Downtown Hotel

250 North Main Street . Memphis . Tennessee 38103 . USA . Phone:



Bar Packages

Top Shelf Package

First Hour 28
Each Additional Hour 11

Premium Package

First Hour - 22
Each Additional Hour - 9

Beer, Wine and Soft Drinks

First Hour - 16
Each Additional Hour - 7

Bartender Fee - 125 per bar.
One bartender is recommended for every 100 guests

Top Shelf Brands

Johnnie Walker Red
Jack Daniels
Tanqueray
Absolut
Seagrams VO
Bacardi Superior Rum
Captain Morgan's Original
Jose Cuervo 1800 Silver
Courvoisier VS

Premium Brands

Dewars
Jim Bean White Label
Canadian Club
Smirnoff Red
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Seasonal

Three course plated meal includes coffee and tea service

Spring/ Summer

Starter

~Select one~

Asparagus and orange salad
spring mix, mandarin oranges, asparagus, grape
tomatoes, cilantro mojo vinaigrette

Artesian summer salad, goat cheese, strawberries,
candied pecans, orange blossom vinaigrette

Entree

~Select one~

Jerk catfish, cheddar grits cake, bacon collard greens,
black eyed peas, orange bbq sauce 46

Chicken and cajun shrimp, garlic mashed potatoes,
roasted asparagus, grape tomatoes, cilantro
hollandaise 52

Grilled boneless bbq porkchops, gouda macaroni and
cheese, green beans and red pepper 48

Dessert

~Select one~

Fruit and berries with Grand Marnier and whipped cream

Deep dish apple pie

Winter/ Fall

Starter

~Select one~

Apple and arugula salad
Arugula, amrinated apples, grape tomatoes with cider
vinaigrette

Spinach salad

Spinach, hard boiled eggs, mushrooms, sweet red
onions, warm bacon vinaigrette

Entree

~Select one~

Braised short rib, cheddar au gratin potatoes, broccolini,
parmesan roasted tomato 46

Kahlua marinated pork loin, roasted yukon gold
potatoes, baby zucchini, spaghetti squash 44

Smothered airline chicken with pearl onions and button
mushrooms, yellow rice, grilled squash medley 42

Dessert

~Select one~

Warm apple crisp with raisins

Chocolate mousse and berry parfait

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Chef

Chef Christopher Vargas has worked in Orlando the Majority of his culinary career. Working under some of the top Chef's in the country. He started his career in the hospitality Industry at a young age, working in the kitchen of his family owned restaurant. Learning the beginning of his culinary skills from his parents, his father was a decorated Executive Chef at the 4 star Harley Hotel in Orlando where Christopher also worked in the upscale hotel restaurant Café' on the Park, in front and back of the house. While working at the Harley he began building his skills and knowledge of the industry while still attending High School, and spending his free time assisting his mother in cake decorating and outside catering for private events and special occasions.

Upon graduating High School Chef Christopher attended a local culinary program studying under Corporate Chef Fritz Bloomberg. His talent and ambition was noted by Chef Fritz, and soon after graduation he was asked to stay and join the team of The Peoples Place Restaurant in downtown Kissimmee as Sous Chef.

After working with Fritz for a few years he accepted a position at the Renaissance Orlando Resort at Sea World. Where he worked in the all day dining restaurant under the guidance of world famous Chef Hiroshi Noguchi and other European trained Chefs. He quickly became a Saucier, then Banquet kitchen Supervisor, finally accepting the Executive Banquet Chef position. During his nine years at the Resort, Chef Christopher received many hotel citations and company awards to include a Silver Medal in the Southeastern Region Team Culinary Competition. During his years at this resort he cooked events for NBA's Orlando Magic annually, President Reagan, Mayor Guilianni, and even the distinguished Golden Toque Chef Society and their wives.

In fall of 2003, Chef Christopher decided to leave the Resort and pursue his own catering business "Chef Hev's Latin Catering Cuisine" Shortly after opening up his company, central Florida was greatly affected by the multiple Hurricanes of 2004. He decided to return to the industry, accepting an Executive Chef position at a new country club located in East Orlando, Eagle Creek. At Eagle Creek he set the standards of his restaurant and banquets at the highest level. This was recognized by Orlando Magazine and the Orlando Business Journal who rated the restaurant as one of the Top Ten golf course restaurants along with Bay Hill, Isle Worth, and other prestigious clubs in the area. While there he also managed a successful tournament for the Golf Channel,

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Chef

the biggest amateur event in the country, "The Nationals for the Buick Scramble." In addition the largest kids golf event in the country "The National Qualifier for the Drive Pitch and Putt Contest."

In late 2005 Chef Christopher was recruited to be Executive Chef at the Embassy Suites Downtown and Corporate Chef for Larry Stuart Hospitality. Over the next year he made a large impact in developing his staff in front and back of the house by making sure that the team understands that success is derived from being a team player, communicating with staff and serving a consistent product. With this training the Managers, Sous Chef and key personnel were successful in taking the level of food and service to the next level. He also added outside catering to upscale clientele in the Keene's Pointe and Bay Hill communities, catering to professional athletes such as Ray Lewis of the Baltimore Ravens. In early spring he was featured in Luxury Homes Magazine as an up and coming Chef in the community with his Luxury catering in the privacy of your own home.

With all the changes in the Orlando community, with new resorts opening up all over town, he was asked to help open up one of the largest Resort and Banquet facilities in the city, Rosen at Shingle Creek. With 1500 rooms and meeting space in excess of 250,000 sq ft. and over 30 breakout rooms and not to mention the world class golf course. He accepted the Assistant Executive Banquet Chef Position. He agreed that this temporary lateral move was being made to help develop his culinary skills and cooking techniques.

In early 2007 Chef Christopher was again recruited by a local resort, The Radisson Resort at Celebration. A 718 room Resort with 6000 sq ft of Banquet space and five outlets. He was a participant in local charity events such as Bacchus Bash, and Taste of the Nations, even receiving an award for best menu item at these events.

In 2009 Christopher accepted an Executive Chef position at Windermere Country Club. standards are been set at a high level. Changing SOP's , making a more streamlined menu that is fun , seasonal , and cost effective.

In February of 2012 Chef Vargas joined Americrown Catering who is responsible for catering for all NASCAR Races in the United States where he was a Production chef in the VIP lounges and Clubs around the country. He also currently works with Purple Tie by Ridgewells where he annually travels to work The US Open for the PGA Tour.

In the fall of 2013 Christopher was recruited to work in Memphis with Executive Chef Frank Radosti, a longtime companion that he worked with on many NASCAR events. He is currently the Executive Banquet Chef in charge of

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Chef

all food for the banquet events at the Memphis Cook Convention Center. Catering to such organizations as St. Jude, AutoZone and FedEx.

"I've been in the industry my entire life, and never thought about doing anything else. My passion for learning new trends and cooking techniques is as strong as when I began my career. I possess a unique Latin Caribbean cooking style that sets me apart from other chefs in the industry. My Italian and Latin heritage has given me an insight at two flavorful cooking styles that cannot be taught in school. Coupled with Japanese, European, and South Western influences my cooking provides a unique image and desirable flare. In my years of experience I only use the finest, freshest and seasonal ingredients. I prefer to let my flavor speak for itself."