



HOT HORS d'OEUVRES

\$145.00 Per 50 Pieces

Toasted Cheese Ravioli with Marinara ~ Spanakopita ~ Miniature Beef Wellingtons
Vegetable Spring Rolls ~ Miniature Bruschetta ~ Thai Spring Rolls ~ Chicken Empanadas
Sesame Chicken Strips ~ Hot Chicken Wings with Celery & Ranch Dipping Sauce
Franks in Puff Pastry ~ Miniature Quiches ~ Chicken Quesadillas

\$175.00 Per 50 Pieces

Chicken Tenders with Honey-Mustard Sauce ~ Chicken Sate
Shrimp and Blue Crab Cakes ~ Chicken and Pineapple Brochettes
Wonton Wrapped Teriyaki Shrimp ~ Miniature Chicken Cordon Bleu
Spicy Asian Pork Pot Stickers ~ Crab Stuffed Mushroom Caps
Ginger Fried Prawns with Teriyaki Sauce

\$225.00 Per 50 Pieces

Coconut Shrimp ~ Teriyaki Beef Skewers ~ Oysters Rockefeller
Bacon Wrapped Scallops

COLD HORS d'OEUVRES

\$175.00 Per 50 Pieces

Smoked Salmon Pinwheels ~ Pear and Brie with Almonds ~ Bruschetta Pomodora
Assorted Canapés ~ Finger Sandwiches ~ Salmon Tartare on Cucumber Discs
Artichoke Bottoms with Chicken Salad ~ Genoa Salami with Dijon Cream

\$225.00 Per 50 Pieces

Jumbo Shrimp Cocktail ~ Alaskan Snow Crab Claws
Lobster Medallions ~ Oysters on the Half Shell
Endive Stuffed with Goat Cheese, Sun-Dried Tomato and Basil

**** Add \$75.00 For White Glove, Butler-Passed Hors d'Oeuvres ****

QUICK SNACKS

House made Cajun-Style Sweet Potato Chips
Deluxe Mixed Nuts
Southwestern Tortilla Chips and Spicy Salsa
\$ 16.00 Per Pound

All food and beverage prices are subject to 21% service charge, 7% sales tax and may change without notice.
Customized menus can be created, at the client's request, prior to signing an event contract.





MIRRORED DISPLAYS

(Minimum of 50 Guests)

Fresh Vegetable Crudité Display

Freshly Cut Seasonal Vegetables
Served with Bleu Cheese and Ranch Dip
\$ 250.00 Per Display

Imported and Domestic Cheese Display

Selection of Assorted Cheeses with Fresh Fruit Garnish
Accompanied by Gourmet Crackers and Mini Bread Rounds
\$ 295.00 Per Display

Cut and Whole Fruit Display

Fresh Cut and Whole Seasonal Fruit
Served with a Strawberry Yogurt Dip
\$ 325.00 Per Display

Smoked Salmon Display

Served with Chopped Egg, Capers, Lemon Parsley,
Diced Onion, Crème Fraiche and Mini Bagels
\$ 350.00 Per Display

Italian Antipasto Display

Genoa Salami, Pepperoni, Cappelletti and Prosciutto
Provolone Cheese, Mozzarella Balls
Kalamata Olives, Artichoke Hearts, Cherry and Roasted Red Peppers
Grilled Portobello Mushrooms, Pepperoncini's and Hard Boiled Eggs
Accompanied with Fresh Italian Breads
\$ 525.00 Per Display

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Sheraton Tampa Riverwalk Hotel
200 North Ashley Drive
Tampa, Florida 33602





RECEPTION STATIONS



Sheraton

Carving Stations

Carving Stations Served w/ Freshly Baked Rolls
\$70.00 Carver Fee Applies

Carved London Broil
(Serves 20)

Served with Au Jus & Creamed Horseradish Sauce
\$ 200.00 Each

Sugar-Cured Virginia Ham
(Serves 50)

Molasses Glaze & Served with Vidalia Onion Relish
\$ 300.00 Each

Roasted Turkey Breast
(Serves 30)

Served with a Rosemary Sauce & Cranberry Relish
\$ 250.00 Each

Whole Steamship Round of Beef
(Serves 125)

Served with Creamed Horseradish Sauce & Au Jus
\$ 595.00 Each

Roasted Prime Rib of Beef
(Serves 30)

Encrusted with Peppercorns and Dijon Mustard
\$ 375.00 Each

Loin of Yellow fin Tuna
(Serves 25)

Teriyaki Red Peppercorn Marinade, Scallion Ginger
Dipping Sauce, Melon Sesame Salsa
\$ 325.00 Each

Action Stations

(Minimum of 20 Guests)

Stations are Charged Per Person / Per Hour
\$60.00 Attendant Fee Applies

Stir-Fry Station

Rock Shrimp or Marinated Chicken Breast
with and Assortment of Fresh Vegetables,
Sweet and Sour or Szechwan Sauce
\$ 12.00 Per Person

Pasta Station

(Choose Three)

Tortellini Alfredo, Cheese Tortellini Carbonara, Angel Hair
Spaghetti with Marinara Sauce, Penne Pasta with
Chicken, Rigatoni Bolognese
Served with Fresh Italian Breads & Dairy Butter
\$ 14.00 Per Person

Fajita Station

Marinated Breast of Chicken & Beef Strips
Grilled with Peppers and Onions
Served with Flour Tortillas, Shredded Cheeses, Lettuce,
Jalapenos, Salsa, Sour Cream and Guacamole
Spanish Rice and Tri-Colored Tortilla Chips
\$ 15.00 Per Person

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