



***Sheraton Ontario Airport
Hotel
Banquet Menus***



Breaks and Refreshments

Beverages:

Freshly Brewed Starbucks House Blend Coffee or Decaffeinated with Flavored Creamer.....	\$43.00/gallon
Selected Teas.....	\$13.00/8 cups
Iced Tea	\$26.00/gallon
Assorted Soft Drink.....	\$2.75/each
Flavored Mineral Water.....	\$3.00/each
Fresh Squeezed Orange Juice.....	\$21.00/pitcher
Fruit Punch or Lemonade.....	\$26.00/gallon
Hot Chocolate.....	\$2.75/each
Plain or Sparkling Bottled Water.....	\$2.75/each
Red Bull Energy Drink	\$3.50 each

Bakery:

Croissants, Danishes, & Muffins	\$30.00/dozen
Brownies.....	\$26.00/dozen
Assorted Cookies.....	\$24.00/dozen
Bagels with Cream Cheese.....	\$3.50/each
Sliced Fruit Breads (Banana Nut, Poppy Seed, Lemon Marble)	\$26.00/dozen
Cinnamon Rolls, Scones	\$30.00/dozen

Miscellaneous:

Sliced Fresh Fruit.....	\$5.95/per person
Domestic Cheese and Crackers.....	\$6.95/per person
Finger Sandwiches.....	\$24.00/dozen
Popcorn, Pretzels, or Roasted Peanuts, Trail Mix (Serves 6).....	\$7.50/each bowl
Yogurt Parfaits (Fruit Yogurt, Fresh Berries Topped with Granola).....	\$4.00/per person
Ice Cream Bars.....	\$4.50/each

Packaged Breaks

The Power Break

Granola Bars, Sliced Fresh Fruit, Orange Juice, Tomato Juice

Red Bull Energy Drinks and Coffee Service

\$20.95 per person

Ice Cream Break

Novelty Bars, Dove Drum Sticks, Ice Cream Sandwiches, Assorted Soft Drinks,

Bottled Water and Coffee Service

\$14.95 per person

Healthy Start

Banana Nut Muffins, Bagels, Sliced Fresh Fruit, Yogurt Parfait, Granola Bars,

Coffee Service and Fruit Juice

\$18.95 per person

Fiesta Break

Fresh Chips, Homemade Salsa, Guacamole, Taquitos, Sour Cream,

Sliced Jalapenos, Cinnamon Crispies and Lemonade

\$14.95 per person



Three Breaks in One

Meeting Planners Special

Morning Break

Start your day with Orange Juice and Cranberry Juice, Assorted Fresh Pastries, Butter and Preserves,
Freshly Brewed Starbucks House Blend Regular and Decaffeinated Coffee, Assorted Tea,
And Sliced Fresh Fruit

Mid Morning Break

Freshly Brewed Starbucks House Blend Regular and Decaffeinated Coffee, Assorted Tea, Assorted Soft
Drinks,
And Bottled Water

Afternoon Break

Assorted Soft Drinks, Assorted Fresh Baked Cookies, and Brownies

\$24.95 per person

Theme Breaks

International Connection

Chips and Salsa, Mozzarella Sticks with Marinara Sauce, Pizza Squares,
Mini Quiche, and Assorted Flavored Mineral Waters

\$15.95

Grandma's Old Fashion Break

Rice Crispy Treats, Warm Oatmeal and Chocolate Chip Cookies, Chocolate Brownies,
Ice Cold Milk, and Assorted Soft Drinks

\$15.95

Sports Fan Break

Hot Dogs with Condiments. Fresh Popcorn, Peanuts and Cracker Jacks.
Served with Mug Root Beer and Assorted Soft Drinks

\$14.95

Chocolate Lover's Delight

Creamy Smooth Rich Chocolate Fondue in a Pot with skewers of Strawberries, Bananas,
Marshmallows and Cubed Pound Cake, Served with Bowls of
Toasted Coconut, Chopped Nuts and Rainbow Sprinkles

\$15.95

Ice Cream Party

Make your own Sundae with Vanilla, Chocolate & Strawberry Ice Cream
With Assorted Toppings

\$14.95



Breakfast

*Entrée Selections Include choice of Juice,
Assorted Breakfast Pastries, Butter and Preserves
Freshly Brewed Starbucks House Blend Coffee, Decaffeinated Coffee and Assorted Teas*

Continental Breakfast

Assortment of Danish and Muffins, Yogurt Parfait,
Starbucks House Blend Regular and Decaffeinated Coffee, Specialty Teas,
Orange Juice, Grapefruit Juice, Tomato Juice
\$15.95 per person, \$17.95 w/ Sliced Fresh Fruit

Strawberry Cheese Blintz

Ricotta Filled Crepes topped with Strawberry Sauce,
Scrambled Eggs, and a choice of Bacon or Ham
\$17.95

Breakfast Croissant

Scrambled Egg with Diced Ham and Cheddar Cheese
Served on a Croissant with Breakfast Potatoes
\$17.95

American

Scrambled Eggs, Crisp Bacon or Link Sausage or Ham and
Homemade Breakfast Potatoes with Fruit Garnish
\$15.95

French Toast

Thickly Sliced Bread Dipped in Cinnamon Egg Batter.
Served with Warm Maple Syrup and Fresh Fruit Garnish
\$13.95

The Rancher

Scrambled Eggs with Cheddar Cheese and Mushrooms, Grilled Ham, Breakfast Potatoes
And Fruit Garnish
\$16.95

Farmers Choice

6-oz. Sirloin Steak and Scrambled Eggs with Broiled Parmesan Tomato and Homemade Breakfast Potatoes
\$21.95

Breakfast Burrito

Scrambled Eggs, Cheddar Cheese, Choice of Bacon or Sausage, and Breakfast Potato
Rolled in a Flour Tortilla
Served with Sour Cream, Guacamole, Fresh Tomato Salsa, and Fresh Fruit Garnish
\$15.95



Champagne Brunch

Champagne or Mimosa

Scrambled Eggs

Apple Wood Bacon

Pork Sausage

Breakfast Potatoes

Smoked Salmon with Capers and Onions

Chicken with Garlic Cream Sauce

Strawberry Cheese Blintz

Ricotta filled Crepes Topped with Strawberry Sauce

Sliced Fruit in Season with Yogurt

Dipping Sauce

Sliced Bagels with Cream Cheese, Assorted Muffins, Danish, Assorted Pastries
and Petit Fours

Regular and Decaffeinated Coffee, Specialty Teas, Orange Juice, Apple Juice and
Cranberry Juice

\$30.95++ per person

Omelet Station

Additional \$5.00 Per Person

Waffle Station

Additional \$4.00 Per Person



Lite Lunch

*All Lunch Entrees Include Coffee, Decaffeinated Coffee, Tea
And Chef's Choice of Cookies*

Grilled Chicken Caesar Salad

Classic Caesar salad served with Grilled Chicken Breast, Jumbo Croutons,
Parmesan Cheese and Garlic Bread

\$19.95

Chinese Chicken Salad

Napa Cabbage, Thinly Sliced Chicken, Chow Mein Noodles and Mandarin Oranges
Served with Honey Sesame Dressing

\$19.95

Grilled Chicken, Feta Cheese and Cranberry Salad

Fresh Baby Greens tossed with Balsamic Vinaigrette Dressing Topped with Candied Walnuts
Dried Cranberries, Diced Tomatoes and Feta Cheese

\$19.95

Croissant Sandwich Selection

Choice of Ham, Turkey or Roast Beef, Swiss Cheese,
Lettuce, and Tomato on Two Mini Croissants
Served with Potato Salad

\$19.95

Chicken Club

Kaiser Roll, Grilled Chicken Breast Topped with Bacon, Cheddar,
Provolone Cheese on Kaiser Roll and French Fries

\$20.95

Turkey Ranch Wrap

Turkey, Lettuce, Bacon Bits, Tomatoes, Red Onions,
And Ranch Dressing, served with Fruit Salad

\$20.95



Plated Lunches

*All Lunch Entrees Include Coffee, Decaffeinated Coffee, Tea
And Chef's Choice of Cookies*

Gourmet Burger

With American or Swiss Cheese served with
French Fries, and Sliced Fruit

\$17.95

Chicken Jerusalem

Grilled Breast of Chicken topped with Sautéed Artichokes, Black Olives,
Onions and Tomatoes served with Rice and Steamed Vegetables

\$20.95

Sautéed Salmon

Sautéed with Diced Tomatoes, Garlic, Cilantro and Lemon Juice. Served with Rice Pilaf and
Fresh Steamed Vegetables

\$22.95

Grilled Shrimp and Scallop Pasta

Tender Shrimp and Bay Scallops sauteed in Garlic, served on a bed of Angel Hair Pasta with
Parmesan Cheese Cream Sauce Garnished with Seasonal Vegetables

\$23.95

Penne Arrabiata (Vegetarian)

Penne Pasta in a Spicy Fresh Tomato Sauce
Served with Garlic Bread

\$17.95

Chicken Monterey

Grilled Chicken Breast topped with Avocado and a slice of Swiss Cheese
laced with Garlic Cream Sauce

Served with Rice Pilaf and Fresh Seasonal Vegetables

\$20.95

New York Steak Sandwich

8oz. New York Steak served opened faced on a grilled Sourdough Bread
Served with Seasoned French Fries

\$21.95



Lunch Buffets

*All Lunch Buffets Include
Coffee, Decaffeinated Coffee, Tea*

I Love New York

Sliced Roast Beef, Ham, Turkey, Salami, and Assortment of Sliced Cheese Tomatoes, Onions, Lettuce, Pickles, Assorted Sandwich Rolls, Assorted Condiments, Black Bean Corn Relish Salad, Fresh Garden Salad, Pasta Salad, Fruit Salad New York Cheese Cake

\$25.95 per person

Mexican Fajita Buffet

Salads

Green Salad – Served with Ranch and Raspberry Vinaigrette Garnished with Tomatoes

Festival Salad – Black Bean, Corn and Rice

Small Shell Macaroni Chicken Salad – Served with Cumin, Lime, Chipotle and Cilantro
Tortilla Chips, Salsa and Guacamole

Chicken or Beef Fajitas with Grilled Onions and Peppers, Spanish Rice, Refried Beans, Sour Cream, Jalapenos, Shredded Cheese, Lettuce, Chopped Cilantro and Sliced Olives, Salsa and Flour Tortillas

Desserts: Flan, Petite Fours and Assorted Specialty Desserts

\$26.95 per person

Italian Buffet

Salads

Tossed Green Salad – Served with Ranch, Italian and Raspberry Vinaigrette Dressing

Tossed Caesar Salad – Served with Fresh Parmesan Cheese, Toasted Croutons and Sliced Tomatoes

Italian Marinated Fresh Tomatoes – Sliced Red Onions with Buffalo Mozzarella Cheese and Basil

Button Mushroom Salad – Marinated in Italian Dressing and Fresh Garlic

Meat Lasagna and Penne Pasta with Creamy Pesto and Basil Sauce topped with Fresh Parmesan and Toasted Pine Nuts, Sautéed Zucchini and Vegetables and Garlic Bread

Dessert

Tiramisu

\$27.95 per person

Lumberjack

Choice of One Entrée

BBQ Chicken, Roasted Chicken or Tri-Tip

Kernel Corn or Corn on the Cob, Hickory Smoked Beans, Mashed or Baked Potato,

House Salad with Choice of Dressing, Cole Slaw, Rolls and Butter,

And Assorted Cookies and Brownies

*\$2.00 per person will be added for each additional meat selection

\$27.95 per person



Lunch Buffets

*All Lunch Buffets Include
Coffee, Decaffeinated Coffee, Tea*

Mediterranean Buffet - \$ 26.95++

Tossed Green Salad with Ranch & Italian Dressings
Greek Salad
Cheese Spanokopitas
Chicken Jerusalem: topped with sautéed Artichokes, Black Olives, Onions and Tomatoes
OR
Greek Stuffed Chicken
Rice Pilaf
Seasonal Vegetables
Pita Bread and Hummus
Baklava

Cajun Buffet - \$ 26.95++

Baby Spinach Salad with Shaved Red Onions, Candied Pecans, Red Globe Grapes & Raspberry
Vinaigrette
Tossed Caesar Salad with Parmesan Cheese & Croutons
Cajun Style Pasta Salad with Andouille Sausage, grilled Pepper and Onions
Classic Spicy Southern Red Beans & Rice with side of diced Onions & Tomatoes
Sautéed Yellow Corn, Onion & Herbs
Cajun Blackened Chicken Breasts Halves with Homemade Cajun Seasoning
Bread Pudding with Bourbon Sauce

Soup & Salad Bar - \$ 24.95++

Tossed Greens
Ranch, Italian, Raspberry Vinaigrette Dressings
Salad toppings: tomatoes, shredded carrots, shredded cheeses, turkey, ham, egg, black olives, bacon
bits, red onions, mushrooms, croutons,
Assorted Rolls & Butter
Crackers
Beef Vegetable Soup
Chicken Noodle Soup



Dinner

All Entrees include a Starter Salad, Seasonal Vegetable,
Appropriate Starch, Rolls and Butter, Choice of Dessert and Selection of Freshly Brewed Coffee and Decaffeinated Coffee and
Specialty Teas

Starters

Choice of Fresh Garden Salad or Caesar Salad

Sautéed Salmon - \$29.95++

Sautéed with Diced Tomatoes, Garlic, Cilantro and Lemon Juice. Served with Rice Pilaf

Prime Rib - \$41.95++

Roasted Medium served with Au Jus, Horseradish Sauce

Garlic Roasted Tri-Tip - \$30.95++

With Wild Mushrooms and Cabernet Sauce

New York Steak - \$31.95++

8oz. New York Steak served with Onion Rings and a Grilled Parmesan Tomato

Bacon Wrapped Filet Mignon (8 oz) - \$32.95++

Served with Mashed Potato and Mushroom Sauce

Filet Mignon and Chicken Combination Plate - \$46.95++

Medallion of Beef with Béarnaise Sauce and Grilled Marinated Chicken Breast With Marsala
Mushroom Sauce and Creamy Garlic Potatoes

Vegetarian Penne Arrabiata - \$27.95++

(Garnished with Seasonal Vegetables)

Surf and Turf Combination Plate - \$43.95++

Grilled Smoked Salmon and Tri Tip of Beef with Creamy Garlic Potatoes

Greek Stuffed Chicken - \$30.95++

Artichoke and Feta Stuffed Chicken with Garlic Cream Sauce
Served with Rice and Seasonal Vegetables

Chicken Roulade - \$30.95++

Orange Glazed Stuffed Chicken Breast with Almonds, Feta, Herbs and Spinach
Served with Citrus Rice

Chicken Jerusalem - \$29.95++

Grilled Breast of Chicken topped with Sautéed Artichokes, Black Olives,
Onions and Tomatoes served with Rice and Steamed Vegetables



Dinner Buffet

*All Dinner Buffets Include
Coffee, Decaffeinated Coffee, Tea*

Mexican Fajita Buffet

Salads

Green Salad – Served with Ranch and Raspberry Vinaigrette Garnished with Tomatoes

Festival Salad – Black Bean, Corn and Rice.

Small Shell Macaroni Chicken Salad – Served with Cumin, Lime, Chipotle and Cilantro
Tortilla Chips, Salsa and Guacamole

Chicken or Beef Fajitas with Grilled Onions and Peppers, Spanish Rice, Refried Beans,
Sour Cream, Jalapenos, Shredded Cheese, Lettuce, Chopped Cilantro and Sliced Olives, Salsa and Flour
Tortillas

Dessert: Flan, Petite Fours and Assorted Specialty Desserts

\$30.95 per person

Italian Buffet

Salads

Tossed Caesar Salad – Served with Fresh Parmesan Cheese, Toasted Croutons and Sliced Tomatoes

Italian Marinated Fresh Tomatoes – Sliced Red Onions with Buffalo Mozzarella Cheese and Basil

Button Mushroom Salad – Marinated in Italian Dressing and Fresh Garlic

Meat Lasagna and Penne Pasta with Creamy Pesto and Basil Sauce topped with Fresh Parmesan and
Toasted Pine Nuts, Sautéed Zucchini and Vegetables and Garlic Bread

Dessert

Tiramisu

\$30.95 per person

BBQ Chicken

BBQ Chicken served with our own Hot Spicy Barbecue Sauce
Corn on the Cob, Hickory Smoked Beans, Mashed or Baked Potatoes
House Salad with your choice of Salad Dressing, Rolls and Butter,
And Chocolate Cake for Dessert

\$29.95 per person

Chinese Buffet

Wonton Soup, Cashew Chicken and Beef And Broccoli, Chow Mein Noodles,
Sautéed Mushrooms and Vegetables, Steamed or Fried Rice,
Soy Sauce, Served with Fortune Cookies and

Key Lime Pie

\$28.95 per person

Minimum 25 guests

Otherwise a \$100 Labor Charge Will Apply

*Sheraton Ontario Airport Hotel * 429 N. Vineyard Ave., Ontario, CA 91764 * Tel. No. (909) 937-8000 * Fax No. (909) 937-8028*

Prices do not include service charge and sales tax. Prices subject to change

Revised: 1/2013



Build Your Own Buffet

Salads: (Select four)

Green Salad with Ranch and Raspberry Vinaigrette Garnished with Tomatoes
Tossed Caesar Salad with Crisp Romaine Lettuce, Croutons, fresh Parmesan Cheese and Tangy Caesar Dressing
Small Shell Macaroni Salad
Cumin, Lime, Chipotle and Cilantro
Cactus Nopales Salad with Anejo Cheese
Italian Marinated Fresh Tomatoes
Sliced Red Onions, Buffalo Mozzarella Cheese with Basil
Button Mushroom Salad
Marinated in Italian Dressing and Fresh Garlic
Festival Salad
Rice, Black Beans, Corn with a Hint of Chipotle
.....

Starches: (Select one)

Garlic Mashed Potatoes
Scalloped Potatoes
Roasted Baby Red Potatoes
Twice Baked Potato
Rice Pilaf
Penne Pasta with Creamy Pesto-Basil Sauce topped with Fresh Parmesan and Toasted Pine Nuts

Seasonal Vegetables

Entrées: (Select Two)

Beef Tips with Burgundy Mushroom Sauce
Chicken Roulade with Spinach, Duxelles, and White Wine Sauce
Grilled Marinated Boneless Breast Chicken with Garlic Cream Sauce
Chicken Marsala with Mushrooms
Chicken Jerusalem
Poached Salmon with Lemon Sauce or Cilantro Garlic Sauce

Assorted Desserts

Carrot Cake
New York Cheesecake
Chocolate Ganache Cake
Petit Fours

Includes Rolls and Butter, Starbucks Coffee, Decaf , Iced Tea and Hot Tea

\$37.95++ per person

Minimum 25 Guests

Otherwise a \$100 Labor Charge Will Apply



Hot Hors d'oeuvres

All Hors d'oeuvres are priced per dozen

A MINIMUM OF THREE (3) DOZEN OF EACH IS REQUIRED

Vegetable Spring Rolls or Pot Stickers with Plum Sauce.....	\$22.00 per dozen
Mini Crab Cakes.....	\$30.00 per dozen
Smoked Chicken Quesadillas.....	\$22.00 per dozen
Bacon Wrapped Scallops.....	\$24.00 per dozen
Mini Quiche Lorraine.....	\$19.00 per dozen
Coconut Shrimp with Mango Sauce.....	\$44.00 per dozen
Mini Teriyaki Brochettes (Chicken or Beef).....	\$25.00 per dozen
Cajun Buffalo Wing's with Bleu Cheese Dressing.....	\$25.00 per dozen
Warm Brie en Croute served with Crackers (Serves 10).....	\$29.00 each
Sonoran (Chicken Phyllo Puffs).....	\$24.00 per dozen
Empanadas (Beef and Cheese Turnover).....	\$24.00 per dozen
Crab Rangoon Appetizer.....	\$24.00 per dozen
Seafood Beggars Purses.....	\$24.00 per dozen



Cold Hors d'oeuvres

*Hors d'oeuvres are priced per dozen
(MINIMUM OF 3 DOZEN PER ITEM)*

California Sushi Roll served with Wasabi and Soy Sauce.....	\$25.00 per dozen
Rolled Spiral Turkey Sandwiches (Sliced Turkey, Whipped Cream Cheese, Garlic and Fresh Basil)	\$24.00 per dozen
Turkey Ranch Wrap Spiral Sandwiches..... (Sliced Turkey, Crisp Bacon, Chipolte, Mayonnaise, Diced Tomato and.. Shredded Romaine Lettuce)	\$24.00 per dozen
Salami Cornett with Horseradish Cream Cheese.....	\$24.00 per dozen
Jumbo Prawns on Ice.....	\$36.00 per dozen
Assorted Finger Sandwiches.....	\$24.00 per dozen
Freshly Prepared Deviled Eggs.....	\$19.00 per dozen
Assorted Italian Bruschetta..... (Toasted Sourdough Topped with Garlic, Tomato, Basil and (Optional) Goat Cheese	\$24.00 per person

Specialty Platters and Displays

Crudite Vegetable Platter (Serves 50)..... (Assorted Garden Fresh Vegetables with Ranch Dip)	\$150.00 per tray
Tortilla Chips with Freshly Prepared Salsa and Homemade Guacamole.....	\$5.00 per person
Fresh Fruit Display with Fruit Kabobs and served with Berry Yogurt or..... Macaroon Coconut Dip (Serves 30)	\$195.00 per tray
Assorted Domestic Cheese Platter with Crackers and Fruit Garnish..... (Serves 50)	\$195.00 per tray



Hors d'oeuvres Stations

Uniformed Chef for Carving Stations at \$75.00

Oriental Station

Teriyaki Chicken Brochette
Teriyaki Beef Tenderloin Brochette
Vegetable Spring Rolls
Pot Stickers
Mini Crab Cakes
Steamed Buns
Won Tons with Dipping Sauce
Fruit and Cheese Platter
Dessert Platter
\$24.95 per person

Assorted Finger Foods

Assorted Cheeses and Crackers with Spinach Dip
Assorted Vegetable Platter
Assorted Deli Meat Platter
Assorted Deli Breads
Assorted Seasonal Fruit Platter
Stuffed Deviled Eggs
Assorted Dessert Tray
\$23.95 per person

Pasta Station

Cheese Tortellini with Pesto Crème
Penne Arrabiata
Fettuccini Alfredo
Italian Sausage
Caesar Salad & Antipasti Salad
Garlic Bread
Dessert Platter
\$20.95 per person

Honey Glazed Ham

Served with Whole Grain Mustard, and Silver Dollar Rolls
(Serves Approximately 30 Guests)
\$175.00

Whole Roasted Turkey

Serves with Cranberry Chutney, and Silver Dollar Rolls
(Serves Approximately 40 Guests)
\$145.00

Top Round of Beef

Served with Horseradish Sauce, and Silver Dollar Rolls
(Serves Approximately 50 Guests)
\$200.00

Seafood Station:

Jumbo Shrimp, Oysters on the half shell, chilled poached salmon, snow crab legs
Market Price

International Cheese Display:

Imported and Domestic Cheese Display with assorted crackers
\$6.95 per person



Banquet Bar Service

Bar Guarantee

***A minimum of \$300.00 sales per bar is required
Or \$75.00 bartender fee will apply***

Cash Bar

Individual guests pay for their own drinks

Host Bar

***Organization or designated person pays for all drinks
An 19% service charge and sales tax will be added to the bill at the end of function***

Premium Brands.....	\$8.00 per drink
Call Brands.....	\$7.00 per drink
Well Brands.....	\$6.00 per drink
Domestic Beer.....	\$4.25 per drink
Imported Beer.....	\$5.00 per drink
House Wine.....	\$5.00 per drink
Soft Drinks (Fountain).....	\$2.10 per drink
Tropical Punch (per gallon).....	\$30.00 per gallon
Champagne Punch (per gallon).....	\$50.00 per gallon
Martinelli's Apple Cider (per bottle).....	\$15.00 per bottle

Ask us about our customized Cordial Service
Cocktail servers may be requested at \$20.00 per server, per hour



Audio Visual

Overhead Projector, Table, Screen.....	\$65.00
33mm Slide Projector Package.....	\$65.00
Screen.....	\$25.00
Flip Chart (markers & pad included).....	\$30.00
Microphone.....	\$50.00
TV, VCR.....	\$90.00
DVD Player.....	\$50.00
Multiple Outlet Power Strip.....	\$ 10.00
Extension Cord.....	\$ 10.00
Cassette Recorder.....	\$35.00
Podium.....	\$30.00
Tripod Easel (for signs).....	\$15.00
Hard Back Easel.....	\$15.00
Speaker Phone.....	\$30.00
LCD Projector & Screen.....	\$125.00

Additional Audio Visual provided by



LCD Projector Package

LCD Projector @ 1500 Lumes XGA

Screen

Power cord with Power Strip

\$395.00

Sound System Package

2-75 watt Powered Speaker with Stand

Wireless Handheld Mic or LAV Mic

CD Player or Cassette Player

25' Power Cord with Power Strip

\$250.00

50" Plasma Screen.....**\$600.00** Video Camera/Tripod.....**\$230.00**

Laptop P4/1.8 Gig 512mb

\$200.00 per day

All prices are per day



Sheraton All Day Meeting Package

Morning

Start your day with our Deluxe Continental Breakfast Assortment of Danishes and Muffins, Bagels with Cream Cheese, Regular and Decaffeinated Coffee, Assorted Teas, Fresh Squeezed Orange Juice, Cranberry Juice, and Fresh Fruit

Mid Morning

Refresh your Regular and Decaffeinated Coffee and Add Assorted Diet Soft Drinks, Regular Soft Drinks, and Bottled Water

Noon Buffet

Choice of One of the Following Buffets

Italian Buffet

Salads

Tossed Green Salad – Served with Ranch, Italian and Raspberry Vinaigrette Dressing

Tossed Caesar Salad – Served with Fresh Parmesan Cheese, Toasted Croutons and Sliced Tomatoes

Italian Marinated Fresh Tomatoes – Sliced Red Onions with Buffalo Mozzarella Cheese and Basil

Button Mushroom Salad – Marinated in Italian Dressing and Fresh Garlic

Meat Lasagna served with Hot Italian Sausage and Penne Pasta with Creamy Pesto and Basil Sauce topped with Fresh Parmesan and Toasted Pine Nuts, Sautéed Zucchini and Vegetables and Garlic Bread

Dessert

Tiramisu

Fajitas Bar

Chicken or Beef Fajitas, Spanish Rice, Refried Beans, Green Salad with Choice of Two Dressings Flour Tortillas, Shredded Lettuce, Guacamole Sour Cream, Jalapeños, Shredded Cheese Tortilla Chips with Salsa, and a Dessert made by our Chef

I Love New York

Sliced Roast Beef, Ham, Turkey, Salami, and Assortment of Sliced Cheese, Tomatoes, Onions, Lettuce, Pickles, Assorted Sandwich Rolls, Assorted Condiments, Black Bean Corn Relish Salad, Fresh Garden Salad, Pasta Salad, Fruit Salad, and New York Cheese Cake

BBQ Chicken

BBQ Chicken Served with our own Hot Spicy Barbeque Sauce, Corn on the Cob, Hickory Smoked Beans, Mashed or Baked Potatoes, House Salad with your choice of Salad Dressing, Rolls and Butter

A Taste of Asia

Chicken Won Ton Soup with Mushrooms Tossed Green Salad with Honey Mustard Raspberry Vinaigrette Dressing Chinese Chicken Salad

Entree

Stir Fried Mandarin Chicken and Beef With Broccoli, Chow Mein Noodles, Egg Rolls with Sweet and Sour Sauce Sautéed Mushrooms, and Fresh Steamed or Fried Rice, Condiments: Hot Mustard and Soy Sauce, Served with Fortune Cookies Assorted Desserts

Chef's Creation Theme Break

Assorted Homemade Cookies, Brownies, Ice Cold Milk, Fresh Squeezed Lemonade, Iced Tea, and Water

Includes

Tax and Gratuity, Room Rental, Flip Chart with Markers, and Meeting Planner Kit
(Meeting Planner Kit Includes: Masking Tape with Dispenser, Erasers, Correction Fluid, Paper Clips and Stapler)

\$60.00 Per Person (Inclusive)

Minimum of 20 People or a \$100.00 Set-Up Fee will Apply

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Box Lunch Menu
(FOR OFF PREMISE USE ONLY)

Croissant Sandwich

Turkey Breast, Ham, Bacon, Swiss Cheese, Lettuce, Tomato
Mustard & Mayonnaise on a Flaky Croissant
Served with Potato Salad, Apple, Cookie and Soft Drink
\$18.95

Health Nut

Toasted Wheat Bread or Tasty Bagel with Light Cream Cheese,
Lettuce, Tomatoes, Cucumber, Avocado, and Alfalfa Sprouts
Served with Potato Salad, Cookie and Soft Drink
\$18.95

Main Course Salads

Choice of one of the following:
Cobb, Chicken Cashew or Charbroiled Chicken Caesar
Served with Bread and Butter, Apple, Cookie and Soft Drink
\$19.95

Turkey Ranch Chicken Wrap

Turkey , Lettuce, Bacon Bits, Tomatoes, Red Onions and Ranch Dressing Wrapped in a Flour Tortilla.
Served with Potato Chips, an Apple, Cookie and a Soft Drink.
\$19.95



Children's Dinner Menu

(11 Years or Younger)

All Dinner Entrees includes Salad, Milk or Punch

Chicken Strips with Mashed Potato and Fruit Garnish.....	\$12.95
Spaghetti with Meatballs.....	\$12.95
Plain Hamburger with French Fries.....	\$12.95