

HORS D' OEUVRES

50 pieces per order

*may be tray passed at \$150

COLD - \$150

Specialty canapés*
Prosciutto and asparagus pinwheels*
Grilled free range chicken, tomato bruschetta,
Balsamic glaze
Smoked sustainable farmed atlantic salmon,
cream cheese on crostini
Tuna tataki on cucumber, creamy wasabi sauce*
Roma tomato, buffalo mozzarella, basil balsamic
vinaigrette on crouton*
Fruit kabobs*
Thai chicken in mini phyllo cups*
Seared ahi with mango salsa on crispy wonton*
Bruschetta, french baguette, tomato basil,
garlic relish*

COLD - \$200

Jumbo shrimp cocktail
Ahi, avocado tartar on a belgian endive*
California rolls*

COLD - \$250

Jumbo shrimp cocktail in a shot glass*
Sushi assortment*

HOT - \$250

Lollipop lamb chops
Lobster corn dogs
Blue crab beignets, orange horse radish sauce*

HOT - \$150

Abalone style calamari, lemon basil aioli
Meatballs, barbeque sauce
Free range chicken quesadillas
Veggie spring rolls, plum dipping sauce
Assorted mini quiche*
Free range chicken or beef teriyaki skewers*
Wild mushroom pot stickers
Bacon wrapped dates with four cheeses,
pomegranate balsamic glaze

Flatbreads:
Pesto shrimp
Free range chicken alfredo
Vegetable (asparagus, mushroom & artichoke)

HOT - \$200

Coconut shrimp, orange chile sauce
Mini free range chicken or beef wellington*
Shrimp tempura*
Crab stuffed mushroom caps
Bacon wrapped scallops*
Mini crab cakes, cilantro aioli
Lobster and rock shrimp quesadillas
Seared beef tenderloin, horseradish on crostini*
Portobello mushroom with fontina cheese in a
puff pastry*

6-10 pieces per person recommended if serving prior to dinner

12-14 pieces per person recommended if serving in lieu of dinner

Pricing subject to 21% service charge and sales tax

CARVING STATIONS

Serves 50 people

Requires carver at \$100

ROAST SIRLOIN OF BEEF - \$425

Pepper and rosemary crusted

PRIME RIB OF BEEF - \$495

Creamy horseradish, natural roasting jus

HONEY GLAZED HAM - \$425

Brown spicy mustard, honey mustard
and tarragon aioli

ROAST BREAST OF TURKEY - \$475

Fresh cranberry compote, dijon mustard

***The above are served with fresh rolls**

RECEPTION PLATTERS

VEGETABLE PLATTER

Crisp seasonal vegetables

choice of:

Spinach dip, ranch or red pepper hummus

25 people - \$150

50 people - \$275

100 people - \$525

FRUIT PLATTER

Sliced fresh, seasonal fruit, berries and melons

25 people - \$200

50 people - \$375

100 people - \$725

DOMESTIC & IMPORTED CHEESE BOARD

Assorted domestic and imported cheeses
garnished with grape clusters

Assorted crackers and french baguettes

25 people - \$225

50 people - \$425

100 people - \$825

FRUIT AND CHEESE PLATTER

Domestic cheeses, seasonal and tropical fruits
assorted crackers and french baguettes

25 people - \$200

50 people - \$375

100 people - \$725

DESSERTS & BERRIES PLATTER

Petit fours, cream puffs

Chocolate mousse cups, mini tarts,

Mini éclairs, fresh mixed seasonal berries

25 people - \$300

50 people - \$575

100 people - \$1,100

Prices subject to 21% service charge and sales tax

Prices subject to change

BAR SERVICE

\$150 bartender fee waived with a minimum of \$500 in beverage sales.
One bartender for every 100 guests is recommended.

CASH BAR

Call brands	\$9
Premium brands	\$10
Super premium	\$11
Domestic beer	\$5.50
Craft / imported beer	\$7.50
House wine	\$7
Sodas	\$3.50
Bottled water	\$4.50

HOSTED BAR

Call brands	\$8
Premium brands	\$9
Super premium	\$10
Domestic beer	\$5
Craft / imported beer	\$7
House wine	\$6.50
Sodas	\$3.25
Bottled water	\$4

BAR PACKAGES

House:

One hour	\$16
Two hours	\$30
Three hours	\$46
Four hours	\$60

Premium:

One hour	\$20
Two hours	\$34
Three hours	\$50
Four hours	\$64

Super Premium:

One hour	\$24
Two hours	\$38
Three hours	\$54
Four hours	\$68

CORKAGE

Per bottle provided by client

750 milliliter	\$14
1.5 liter	\$22

Corkage permitted only during meal service

All beverage pricing is subject to 21% service charge and current state sales tax.
Sheraton La Jolla reserves the right to refuse beverage service to any guest.
Prices subject to change.

BEVERAGES

Pricing is per 1.5 gallons

NON -ALCOHOLIC

Fruit Punch	\$40
Lemonade	\$40
Margarita	\$40
Mai tai	\$40

ALCOHOLIC

Mojito	\$85
Lemon twist	\$85
Margarita	\$85
Sangria	\$100

SPECIALTY BARS

Pricing is per person per hour

MARGARITAS - \$12.00

Traditional
Strawberry
Melon
Mango
Pomegranate

MARTINI - \$14.00

Classic
Cosmopolitan
Lemon Drop
Appletini
Chocotini

MOJITOS - \$12.00

Classic
Mango
Strawberry
Raspberry

*Call liquor will be used for all cocktails. If premium liquor is requested a \$3 upcharge will apply.

SHERATON LA JOLLA BRANDS

CALL

Jack Daniels
Jim Beam
Chivas Regal
Malibu
Absolute
Beefeaters
Sauza Silver

PREMIUM

Gentleman Jack
Grey Goose
Knob creek
Glenlivet 12
Kettle One 750
Johnnie Walker Black
Bacardi 151

SUPER PREMIUM

Basil Hayden
Balvenie
Glenrothes
Hennessey Vsop
Macallan
Spice Box
Remy martin Vsop

DOMESTIC BEERS

Budweiser
Bud Light
Coors Light
Miller Lite

CRAFT / IMPORTED BEERS

Sam Adams
Blue Moon
Corona
Corona Light
Heineken
Heineken Light
Ballast Point Amber Ale
St Pauli Girl – Non Alcoholic