



**Sheraton  
Denver West**  

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**HOTEL**

**Banquet Menus**



As of 04/12/2011

# BREAKFAST

**Breakfast buffet** options include Starbucks coffee, decaf, Tazo hot teas, fresh orange and cranberry juices, displayed on a station

## Continental Breakfast Buffet

**\$12**

Assorted Danish, croissants, muffins, individual yogurts, instant oatmeal with condiments

## Denver West Classic Breakfast Buffet

**\$22**

Seasonal sliced fresh fruit, baked goods, scrambled eggs with cheddar cheese and chives, breakfast potatoes and your choice of two: bacon, sausage, ham or turkey sausage. Instant oatmeal with condiments

### Enhancements:

- GF** Fresh cut fruit and berries \$2
- Bagels with cream cheese \$2
- Pecan sticky buns \$2
- Granola parfaits \$2
- GF** Additional breakfast meat \$3
- Cheese blintz with mixed berry compote \$3
- Quiche Loraine \$4
- Breakfast burrito \$4
- Ham and cheese croissant sandwiches \$4
- Cinnamon French toast \$4

### Chef attended stations (for groups of 25ppl or more):

- Omelet \$8
- Waffle \$8

**Plated breakfast** options include Starbucks coffee, decaf, Tazo hot teas; fresh orange and cranberry juices on request and plate of pastries for each table

## Plated Breakfast – Sheraton Classic **\$18** **GF**

Fluffy scrambled eggs served with breakfast potatoes, and choice of bacon, sausage or ham steak, garnished with fruit

## Plated Breakfast – Hot off the Griddle **\$18**

Thick cut Texas toast, Grand Marnier battered, garnished with fresh berries and powdered sugar

### Enhancements:

- Granola parfaits \$2
- Fruit cup \$2

**GF** - **GL** mark stands for a **Gluten Free** item



## A la carte food and beverage options:

Starbucks coffee, decaf, Tazo hot tea	\$50 per gallon
Iced tea, lemonade, fruit punch	\$25 per gallon
Milk and chocolate milk	\$25 per gallon
Bottled fruit juices	\$4 each
Bottled water	\$3 each
Sparkling water	\$4 each
Vitamin water	\$4 each
Smart water	\$4 each

Soda – we serve Coca-Cola products	\$3 each
Red Bull energy drink	\$5 each
Protein drink	\$4 each
Odwalla juice	\$4 each

<b>GF</b> Yogurt	\$3 each
<b>GF</b> Whole fruit	\$3 per piece
<b>GF</b> Sliced fruit	\$4 per person
Bagels	\$28 per dozen
Pastries	\$28 per dozen
Muffins	\$28 per dozen
Homemade cupcakes	\$28 per dozen
Sticky buns	\$28 per dozen

Cookies	\$28 per dozen
Brownies	\$28 per dozen
<b>GF</b> Mixed nuts	\$20 per pound
Trail Mix	\$20 per pound
Gold fish or pretzels	\$3 per person
<b>GF</b> Chocolate covered strawberries	\$3 each
Ice cream bars	\$5 each
Biscotti	\$3 each

<b>GF</b> Caprese salad on a skewer	\$3 each
<b>GF</b> Sweet potato fries	\$3 per person
<b>GF</b> Potato chips and dips	\$3 per person
<b>GF</b> Tortilla chips and salsa	\$4 per person
Kobe sliders	\$4 each
Spinach & mushroom flatbread pizza	\$4 per person
Hot jumbo pretzel with nacho cheese	\$4 per piece

Granola bar	\$3 each
Nutrigrain bar	\$3 each
Fiber One bar	\$3 each

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Prices are subject to 21% service charge and 7.6% sales tax. Menu items and prices are subject to change without notice.

Sheraton Denver West 360 Union Boulevard, Lakewood, CO 80228 Phone 303.987.2000

Sales/Catering 720.963.2025



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# BREAKS




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All breaks include: Starbucks coffee, decaf, Tazo hot teas, fresh orange and cranberry juices, Nestle bottled water and soft drinks by Coca-Cola, displayed on a station.  
All breaks are designed for 2 hour duration



## **Invigorate \$14**

Low fat yogurt with granola and berries  
Blueberry and bran muffins  
Power bars, granola bars  
 Fresh fruit skewers  
 Fruit smoothies

## **Mediterranean \$16**

Hummus with toasted pita  
 Vegetable crudité  
 Domestic & international cheese board  
 Marinated olives



## **After School \$11**

Brownies and chocolate chip cookies  
 House made potato chips  
 Milk and lemonade






## **English Tea \$16**

Assorted scones  
Biscotti  
Assorted tea sandwiches  
Mini sweets platter

## **Stadium \$16**

Jumbo pretzels served with cheese  
Crackerjacks  
Malted milk balls  
 Jumbo pickles  
 Root beer floats

## **Green Energy \$ 17**

 Proscuitto wrapped honeydew  
 Pistachios  
 Green jello  
 Green M&M's  
 Celery, cucumbers, broccoli  
Guacamole, French onion dip & chips  
Spinach & mushroom flatbread pizzas



# LUNCH

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**Buffet lunches** include Starbucks coffee, decaf, Tazo hot teas displayed on a station or served table side (except box lunches). Coca-Cola soft drinks and iced tea available on request.

All buffet lunches are designed for 1.5 hour duration. A minimum of 25 guests must be guaranteed for all lunch buffets. Add \$3 per person for groups less than 25

## Sheraton Denver West Deluxe Deli Buffet \$26

### Chose two Salads:

Seasonal fresh fruit salad

Greek salad - cucumbers, cherry tomatoes, marinated olives, feta cheese

Mixed greens with assorted dressings

Loaded baked potato

Apple coleslaw with honey poppy seed dressing

### Meats (displayed on a platter):

Roast beef

Turkey

Ham

Salami

### Cheese (displayed on a platter):

Cheddar

Swiss

Pepper Jack

### Condiment Tray

Lettuce, tomato, red onion, pickles, pepperoncinis, Dijon mustard and yellow mustard, chipotle aioli, pesto mayo and regular mayo, assorted breads

Kettle chips, assorted breads, fresh baked rolls, cookies, brownies and dessert bars

### Enhancements:

Soup de Jour \$3

Gourmet grilled cheese sandwich \$3

Chicken salad \$3

Tuna salad \$3

Warm apple crisp or peach cobbler \$3



## Market Fresh Lunch

### Box Lunches \$22

One sandwich or entrée salad  
Fruit salad  
Cookie  
Bottle of water or can of soda  
(Choose up to 3 entrée options per group)

### Buffet Style \$26

Two kinds of sides/starters  
Two kinds of entrées  
Cookies and brownies  
Bottle of water, sodas  
Coffee, decaf, hot tea

### Sides/Starters:

Caesar Salad (also available as entrée salad for box lunch)

- GF** Mixed greens with assorted dressings
- GF** Seasonal fresh fruit salad
- GF** Greek salad – cucumbers, cherry tomatoes, marinated olives, feta cheese
- GF** Apple coleslaw with honey poppy seed dressing

### Entrées:

#### Panang

Curry chicken salad, tender grilled chicken, crisp celery and onions, fresh cilantro, sweet pineapple honey roasted peanuts in a spicy and sweet red curry coconut dressing served on an egg bun

#### Fun Guy

Portabella mushroom sautéed in garlic and white wine, roasted red peppers provolone cheese and spinach Boursin spread on a toasted Focaccia roll

#### Old School

Medium rare roast beef, lettuce, beefsteak tomatoes, red onion, aged cheddar and horseradish havarti, aioli on pumpernickel bread

#### Cuban

Smoked ham, roasted pork, Swiss, pickles, stone ground mustard on ciabatta roll

#### Nouvelle Turkey

Honey roasted turkey breast, lettuce, caramelized onions and Irish white cheddar on sourdough bread

#### Caprese

Thick cut vine ripened tomato, fresh basil, buffalo mozzarella, and balsamic reduction, on a toasted baguette

#### B.L.A.T. plus

Apple wood smoked bacon, lettuce, avocado, oven roasted turkey, tomato, served on an egg bun

#### South West Sandwich

Mesquite grilled chicken, hickory smoked bacon, smoked cheddar, chipotle mayo, caramelized onion, on a ciabatta roll

### Enhancements:

Soup de Jour \$3  
Choice of a third sandwich (on buffet) \$3

## South of the Border Lunch Buffet     \$28

### Starters:

Southwestern Caesar salad

Lime and sea salt tortilla chips with fresh salsa

**GF** Jicama slaw, cilantro, jalapeno, red pepper, mojo dressing

### Entrées:

**GF** Calabasitas – roasted zucchini, squash, corn, Bermuda onion

**GF** Spicy black beans

**GF** Spanish rice

**GF** Carne Asada – grilled beef marinated in lime juice, garlic cilantro and spices

**GF** Achote marinated grilled chicken, roasted corn relish

Accompanied with, smashed avocado, diced onion, lime wedges and flour tortillas

### Desserts:

Stuffed sopapilla - banana caramel pecan inside, spicy chocolate sauce

Mexican chocolate mousse cups



## Taste of Italy Lunch Buffet     \$29

### Starters:

**GF** Italian house salad

**GF** Caprese salad, fresh mozzarella, cherry tomatoes, and basil with white balsamic vinegar and olive oil

### Entrées:

**GF** Braised kale

Spaghetti ala Putanesca

Chicken scaloppini, with artichoke, caper and sun dried tomato relish

Cheese tortellini with Italian sausage

Garlic bread

### Desserts:

Tiramisu and pizzelles

**Asian Fusion Lunch Buffet \$27**

**Starters:**

- Thai noodle salad
- GF** Sesame vegetable salad

**Entrées:**

- GF** Steamed rice
- Stir fry vegetables
- Hosin pork loin with mandarin oranges
- Spicy pepper beef

**Desserts:**

- Coconut hapia pudding, almond cookies



**Sheraton Denver West Executive Lunch Buffet \$30**

**Choose two:**

- Caesar salad
- Pasta salad
- GF** Mixed green salad
- GF** Roasted mushroom salad
- GF** Loaded baked potato salad
- GF** Fresh cut fruit salad

**Choose one:**

- Macaroni & cheese
- Au gratin potato
- GF** Rosemary roasted red bliss potatoes
- GF** Garlic mashed potatoes
- GF** Baked potato
- GF** Rice pilaf

**Choose two:**

- Grilled tilapia filet, Picatta sauce
- Grilled Sirloin of beef, port wine reduction, gorgonzola, Crimini mushrooms
- GF** Seared salmon, roasted fennel, Roma tomatoes and Burre Blanc
- GF** Herb crusted pork loin with Dijon mustard emulsion
- GF** Lemon garlic and rosemary roasted chicken quarters
- GF** Blackened Chicken with Creole sauce, wilted spinach

**Dessert Trio:**

- Chocolate cake, carrot cake, cheesecake

## Plated Lunches

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All plated lunches include salad, assorted rolls and butter, dessert, Starbucks coffee, decaf, Tazo hot teas. Iced tea and Coca-Cola soft drinks are available on request.

There is a 20 person minimum guarantee for all plated lunches.

Groups below 20 guests, please add \$3 per person

### Choose one:

Caesar salad, romaine lettuce, parmesan Romano, croutons, Caesar dressing

Mixed green salad, cherry tomatoes, cucumbers, carrots, croutons, two dressings

Spinach salad, red onion, feta cheese, mushrooms, croutons, two dressings

Chopped salad, romaine lettuce, blue cheese, red onion, cherry tomatoes, candied pecan, comes with selected two dressings

**GF** **Roasted Vegetable Risotto**      **\$23**

Fennel, carrots, parsnips, Crimini mushrooms

*(this entrée can be both: gluten and dairy free)*

**Blackened Red Snapper**      **\$25**

Cheese grits, fried okra, pepper coulis

**Roasted Pork Loin**      **\$24**

Pork Loin with sweet chili apricot glaze, wasabi mashed potatoes and Thai slaw

**Monterey Chicken**      **\$24**

Cumin and lime marinated seared chicken breast, Chimayo roasted fingerling potatoes, with a green chili Monterey cream sauce

**GF** **Grilled Gaucho Steak**      **\$26**

Marinated flank steak, served with chimichuri sauce, aromatic cilantro rice, roasted corn and grilled flat bread

### Choose one:

Carrot cake

NY style cheesecake

German chocolate cake

**GF** Chocolate mousse



# RECEPTIONS

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## Cold Reception Displays

**GF** **Fresh Vegetable Crudité** (serves 50 – \$150)  
Fresh vegetables with an herb aioli and creamy ranch for dipping

**GF** **Imported and Domestic Cheeses** (serves 50 – \$200)  
Assorted imported and domestic cheeses served with crackers

**GF** **Cheese Montage** (serves 50 – \$250)  
Assorted imported and domestic cheeses served with crackers, arranged among sliced melons, seasonal berries and grapes

**Bruchetta Bar** (serves 50 – \$150)  
Assorted wafers, toasts, and baguettes served with a variety of colorful bruchetta toppings: red tomato, onion, basil and olive oil; roasted red pepper with Kalamata olive; and fresh melon and Proscuitto

**GF** **Smoked Atlantic Salmon Filet** (serves 50 – \$250)  
Served with Capers, thinly sliced red onions, chopped egg, lemon wedges, toast points and crackers



**GF** **Antipasto Display** (serves 50 – \$200)  
Proscuitto, sliced Genoa salami, Capricola, Kalamata and oil cured olives, marinated grilled artichoke hearts, marinated mushrooms, roasted red peppers, lemon rosemary grilled zucchini, fresh baby mozzarella, shaved parmesan. Served with assorted wafers, toasts, and baguettes

## Hors D'oeuvres



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Available buffet style or butler passed. No additional labor fees apply.  
Minimum order of 25 pieces per order required

### Cold Hors D'oeuvres **\$4 per piece**

- Brie cheese & fresh raspberry tartlets
- Shaved beef tenderloin served on garlic crostini with horseradish cream
- Seared tuna, wasabi cream in a wonton cup
-  Jamaican jerk shrimp on a coconut crusted banana
-  Caprese brochette with buffalo mozzarella, Roma tomato and fresh basil

### Hot Hors D'oeuvres **\$4 per piece**

- Assorted petite quiche
- Mini beef Wellington
- Spanakopitas
- Chicken sate with spicy peanut sauce
- Teriyaki beef brochettes
- Vegetable spring rolls
-  Bacon wrapped scallops
-  Coconut shrimp served with mango chutney



## Action Stations

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Stations (except desserts) are Chef attended for up to 2 hours, free of any labor charges.  
Minimum group size of 25 required for all action stations. Price per person

**GF** **Chef's Salad Station \$8**

Enjoy a classic Caesar or chopped salad or create your own.  
Choose from an array of fresh ingredients and homemade dressings.  
All tossed to order by one of our Chefs

**GF** **Mashtini Station \$10**

Select from Yukon gold mashed potatoes, whipped sweet potatoes or gingered purple potatoes for your martini glass. Then choose your toppings: bacon, roasted garlic, blue cheese, green onion, marshmallow, coconut and more

**GF** **Risotto Station \$12**

Creamy risotto made to order with your choice of rock shrimp, butternut squash, saffron, zucchini, parmesan, mushrooms, onions and spinach

## Carving Stations

Carved by a Chef, served with appropriate condiments and silver dollar rolls

<b>GF</b>	Crown roast pork loin	serves 25	\$125
<b>GF</b>	Honey glazed ham	serves 25	\$150
<b>GF</b>	Roasted turkey breast	serves 25	\$175
<b>GF</b>	Prime rib	serves 25	\$275
<b>GF</b>	Roasted beef top round	serves 50	\$300
<b>GF</b>	Steamship round of beef	serves 120	\$700

## Gourmet Dessert Display with Coffee \$10 per person

Gourmet display of cookies, petite fours, pies, seasonal tarts and cakes, accompanied by Starbucks coffee, decaf, Tazo hot tea station



# DINNER

**All Buffet Dinners** include menu items as chosen in each tier, assorted rolls and butter, Starbucks coffee, decaf, Tazo hot teas – on display or served table side.

Soft drinks by Coca-Cola and iced tea available on request.

Buffets are designed for up to a 2 hour duration.

There is a 25 person minimum guarantee required.

Groups below 25 guests, please add \$3 per person

## TIER 1 \$39

Two Starters  
One Vegetable  
One Starch  
Two Entrees  
Dessert

## TIER 2 \$49

Two Starters  
One Vegetable  
Two Starches  
Three Entrees  
Dessert

### Starters

Tri color rotini pasta salad, asparagus, olives, cherry tomatoes, Bermuda onion

**GF** Bibb lettuce salad, sunflower seeds, goat cheese, strawberries, poppy seed dressing

**GF** Spinach salad, sliced almonds, shaved onion, citrus segment

**GF** Chopped salad, black olives, garbanzo beans, pepperoni, pepperoncini and mozzarella cheese, Italian vinaigrette

**GF** Field greens salad, blue cheese, apples, pecans, maple vinaigrette

**GF** Tomato basil bisque soup

### Vegetable Selection

**GF** Summer squash and zucchini

**GF** Green beans amandine

**GF** Asparagus and red peppers

**GF** Bistro Vegetables



### Dessert

Chef's selection of gourmet desserts

### Starches

Au gratin Potatoes

Mac & Cheese

**GF** Tri color roasted potatoes

**GF** Rice pilaf

**GF** Garlic mash potatoes

### Entrée

Stuffed pork loin – spinach, feta cheese, red pepper, feta cheese, caramelized shallot jus lie

Chimayo chili braised short ribs

Chicken Saltimbocca – pan seared chicken breast, fresh sage, Prosciutto, smoked provolone

Coq Au Vin, red wine braised chicken, mushrooms, onion, baby carrots

**GF** Pan seared Rocky Mountain trout with fire roasted salsa

**GF** Seared salmon filet, three olive Tapenade and roasted red pepper coulis

**GF** Southwestern chicken Oscar, lump crab meat, Poblano cream, roasted corn and tomato salsa

**GF** Grilled flat Iron steak bisteca, with balsamic glaze

## Plated Dinners

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**All Plated Dinners** include a salad, assorted rolls and butter, dessert, Starbucks coffee, decaf, Tazo hot teas – on display or served table side. Soft drinks by Coca-Cola and iced tea available on request. There is a 25 person minimum guarantee required.  
Groups below 25 guests, please add \$3 per person

### Starters

Smoked jalapeno and potato soup, corn relish

- GF** Chopped salad, black olives, garbanzo beans, pepperoni, pepperoncini, mozzarella cheese, Italian vinaigrette
- GF** Roasted beet salad, arugula, toasted walnuts, gorgonzola, fig balsamic
- GF** Mache corn lettuce, ricotta salata, pecans, huckleberry vin
- GF** Escarole, Belgian endive, pine nuts, orange segment, blood orange vin

### Entrées

#### Tarragon Chicken

**\$30**

Marinated chicken breast served with tarragon cream and grilled asparagus over barley pilaf

#### **GF** Roasted Pork Loin **\$32**

Soft pecorino Romano polenta, bing cherry gastrique, rainbow chard

#### Chicken Marengo

**\$34**

Frenched chicken breast sautéed golden brown served with a rich mushroom, tomato Demi glace and parmesan peppercorn mashed potatoes

#### **GF** Pan Seared Salmon **\$38**

Served over roasted fingerling potatoes, haricot vert, onions and tomatoes, with a Belgian white whole grain mustard sauce

#### **GF** Pan seared Halibut **\$40**

Saffron risotto, tomato caper relish, basil oil

#### Grilled Beef Tenderloin **\$46**

Filet Mignon, wasabi mashed potatoes, marinated Asian mushroom salad, soy reduction

#### **GF** Pan Seared Duck Breast **\$46**

Shitake sweet potato hash, heirloom tomato & thyme Demi, arugula

#### Grilled NY Strip **\$48**

Blackberry Demi glaze, onion confit, loaded twice baked potato, haricot vert

#### Sheraton Denver West Duet **\$48**

Petit tenderloin paired with pan seared salmon or chicken Marengo, roasted potatoes, haricot vert

### Dessert

Triple chocolate cake

Raspberry cheesecake

White chocolate grand mariner mousse

Pear and almond frangipane tart

**GF** Mango Crème Brule



## Bar Options

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One bartender required per every 100 guests. Bar open for up to five hours

### Bars based on consumption

	<b>Cash Bar</b> (inclusive of tax)	<b>Hosted Bar</b> (add 21% service charge and 7.6% sales tax )
Call Mixed Drinks	\$7	\$5.75
Premium Mixed Drinks	\$8	\$6
House Wine	\$7	\$5.75
Imported Beer	\$5	\$4.75
Microbrew Beer	\$5	\$4.75
Domestic Beer	\$4	\$3.75
Soft Drinks	\$3	\$2

### Pre Paid Bar Coupons

Well Bar	\$7 (inclusive of tax and service charge)
Premium Bar	\$8 (inclusive of tax and service charge)

### Bar Packages

Priced per person, five hours maximum. 7.6% sales tax and 21% service charge apply

#### Well Bar Package

First Hour	\$15
Second Hour	\$6
Third/Fourth/Fifth Hour	\$5

#### Premium Bar Package

First Hour	\$17
Second Hour	\$8
Third/Fourth/Fifth Hour	\$7

#### Beer and Wine Package

First Hour	\$14
Second Hour	\$5
Third/Fourth/Fifth Hour	\$4

#### Unlimited Soft Drinks Package

\$75 all you can drink soft drinks and juices, regardless of your group size

### Wine Service

At the table available. Please refer to current Banquet Wine List