

Sheraton Redding Banquet & Catering Menus

Continential Breakfast

Ouick Starts | 18

Fresh Pressed Juices

Fresh Local Seasonal Fruit

Fresh Artisanal Breakfast Pastries with Sweet Butter, Jams & Jellies

Healthy Fit | 26

Fresh Pressed Juices

Fresh Local Seasonal Fruit & Berries

Greek Plain & Honey Yogurt/ Dairy Free Coconut Yogurt

Housemade Granola

Freshly Brewed Regular & Decaffeinated Coffee

Tazo Herbal Teas

The Shasta | 32

Green Flash Smoothie

Yogurt Parfaits with Fresh Local Seasonal Fruit & Berries

Housemade Granola

Almond Milk & Soy Milk

Seeds, Dry Fruit & Nut Bar

Fresh Farmhouse Zucchini Carrot Bread

Freshly Brewed Regular & Decaffeinated Coffee

Tazo Herbal Teas

Breakfast Buffets

Farmhouse | 34

Fresh Pressed Juices

Fresh Local Seasonal Fruit & Berries

Eresh Artisanal Pastries (Served with Sweet Butter Jams & Jellies)

Country Style Scrambled Eggs

Thick Cut Applewood Smoked Bacon

Pork Sausage Links

Country Breakfast Potato

Freshly Brewed Regular & Decaffeinated Coffee

Tazo Herhal Tea

Redding Sunrise | 36

Fresh Pressed Juices

Fresh Local Seasonal Fruit Garnished with Mixed Berries

Assorted Yogurts

Fresh Artisanal Pastries(Served with Sweet Butter, Jams & Jellies)

Wild Mushroom & Swiss Egg Souffle

Farm Fresh Scrambled Eggs

Thick Cut Applewood Smoked Bacon & Sausage Links

Chicken Apple Sausage

Country Breakfast Potato

Freshly Brewed Regular & Decaffeinated Coffee

Tazo Herbal Teas

Cali Baja | 28

Fresh Pressed Juices

Fresh Local Seasonal Fruit & Berries

Huevos Rancheros Bar Scrambled Egg, Frijoles de la Olla, Queso Fresco, Warm Salsa Ranchero,

House Made Guac, Sour Cream,

Smoked Bacon Chorizo

Achiote Glazed Potato

Freshly Brewed Regular & Decaffeinated Coffee

Tazo Herbal Tea

Plated Breakfasts

Starters

Family Style Tropical Sliced Fruit Plate

Hot Entrees

Baja | 22

Chicken Chilaquiles -Poached egg, Pulled Chicken, Crisp Corn Tortilla Strips, Ranchera Salsa, Queso Fresco, Avocado

Cali Dreamin I 24

Soft Scrambled Egg & Pesto Grilled Tomato/Choice of Bacon, Ham or Chicken Apple Sausage *served with Cheddar Potato Au Gratin

Eggs Benedict | 28

Toasted English Muffin with Poached Eggs, Smoked Pork Loin, Hollondaise Sauce, Grilled Asparagus, Blistered Tomato & Thyme Roasted Fingerling Potato

Grand Marnier French Toast I 20

Topped with Macerated Berries & Vanilla Marscapone Cream

*Served w Choice of Bacon or Sausage

*All selections include Breakfast Bread coffee & tea service or Fresh Orange Juice.

Plated breakfast with fewer than 25 guests will be assessed a One Hundred Dollar Labor Fee

Plated Breakfast with Choice of Entrée will be charged highest entrée price

A/M Enhancements

Smoked Salmon | 12 Omelet Station | 18