



Sheraton®

Sheraton Redding Banquet & Catering Menus

Dinner

Cold Canapes | 7

Basil Compressed Melon Prosciutto Skewers
Tomato Caprese Skewers
Walnut Crostini with Tandoori Spiced Chicken
Tomato & Olive Tapenade Bruschetta

Surf N Turf | 8

Pears & Point Reyes Blue Cheese on Belgian Endive
Crab Salad with Mango Phyllo Cup
Poached Lobster Spoon with Caviar & Creme Fraiche
Smoked Salmon Pinwheel
Peppered Beef Tartare with Lemon Caper Chimichurri

Hot Canapes | 7

Hot Roast Corn Fritter with Orange Chile Dipping Sauce
Tandoori Spiced Chicken Satay with Lime Cumin Yogurt Sauce
Chicken Empenada with Chipotle Crema
Portobello Mushroom Skewer with Lemon Garlic Vin & Toasted Almond
Lollipop Roasted Lamb Chop with Mint Tomato Jam
Bacon Wrapped Diver Scallop with Mango Habanero Jam
Fingemail Shrimp Wonton with Dynamite Sauce
Baja Crab Cake with Guajillo Chile Mango Aioli

Action Stations

South of the Border | 30

Taqueria Tacos Made to Order with House-made Guac & Roasted Salsa
Shredded Chicken Tinga with Ancho Lime Vinaigrette Slaw & Queso Fresco
Grilled Baja Fish Adobada with Guajillo Chile Slaw & Shaved Carrots
Roasted Corn, Black Bean & Chayote Salad

Tapas | 32

Duck Meatballs with Orange Ginger Marmalade
Charcuterie & Cheese board
Marinated Olives
Composed Small Plate Rioja Braised Short Rib with California Grits & Meyer Lemon Gremolata

Pasta Station | 34

Beef Bolognese with Pappardadelle & Ricotta
Lemon Garlic Shrimp with Penne
Wild Mushroom Ravioli with Smoked San Marzano Tomato Broth & Basil Pistou
Served with Rustic Ciabatta and Baguettes
Shaved Parmesan, Olive Oil & Crushed Pepper Flakes

Wok Station | 34

Sliced Beef with Udon, Shitake, Scallion & Bamboo Shoot
Pineapple Fried Brown Rice with Duck Curry
Shrimp with Kaffir Lime Coconut Broth with 20/20 Noodle

Vineyard Pantry Table - Toss | 34

Strawberry Spinach Salad with Candied Walnuts & Point Reyes Blue Cheese-
Grilled Chicken & Sherry Vinaigrette
Baby Kale Cucumber Cherry Heirloom Tomatoes Shaved Red Onion, Lemon Basil Vinaigrette, Olive Oil & Grilled Salmon
Field Greens, Roasted Artichoke Hearts, Sweet Peppers, Laura Chenel Goat Cheese, Red Wine Vinaigrette
Grilled Skirt Steak

Enhancements

Chili Garlic Shrimp | 10
Lump Crab | 15
Grilled Lobster Tails | 22
Grilled Vegetable | 7
Lemon Roasted Portobello | 7
Smoked Tri-Tip with Meyer Lemon Chimichurri | 375 *serves approx 25 guests
Whole Smoked Turkey Breast with Pan Gravy and Cranberry Habanero Jam | 225 *serves approx. 25 guests
Virginia Pit Ham with Pineapple Rum Glaze | 250 *serves 35 guests
Rosemary Garlic Roasted Prime Rib with Au Jus, Horseradish & Creamy Horseradish | 450 * serves 25 guests
Peppercorn Roasted Beef Tenderloin with Bearnaise & Bordelaise | 380 *serves approx. 20

Dinner Buffets

Baja Fiesta | 40

Chipotle Caesar with Toasted Pepitas Shaved Parmesan, Cherry Tomato & Herb Croutons
Pineapple Jicama Salad with Honey Lime Chile Vinaigrette
Achiote Braised Chicken with Tomato & Sweet Onion
Grilled Flank Steak Adobada
Fish Tacos
Cilantro Basmati Rice
Frijoles De La Olla: Slow Cooked Pinto Beans
Flour & Corn Tortillas
Corn Tortilla Chips with Fire Salsa & House Made Guacamole
Caramel Flan
Mini Tres Leches Cake

Smoke House BBQ | 45

Garden Chop Salad with Carrot, Sweet Red Onion & Cherry Tomato/Ranch & Red Wine Vinaigrette
Pineapple Coleslaw
Watermelon Salad with Arugula & Feta White Balsamic Vinaigrette
Smokehouse Beed Brisket: BBQ Sauce & Sweet Pickles
Smoked Chicken with Roast Corn Relish
Spicy Garlic BBQ Shrimp & Grits
Salt Crusted Baked Potato: Bacon, Sour Cream, Cheddar, Chive, Butter
Cornbread & Buttermilk Biscuit with Honey Butter
Dessert: Strawberry Pudding, Stone Fruit Cobbler, Fruit Tarts

Napa Grill | 65

Grilled Romaine & Raddichio with Charred Lemon Vinaigrette & Ricotta Salata
Roast Beet Salad with Spinach, California Goat Cheese Tangerine & Thyme Vinaigrette
Olive Oil Roasted Asparagus Parsley & Lemon
Garlic & Rosemary Santa Maria Grilled Tri Tip with Chimichurri
Chicken Fricassee
Shrimp & Andouille Kebabs
Creamy Rosemary Polenta
Cheese Tortellini with Spinach & Roast Tomato: Artisan Rolls, Butter & Olive Oil
Dessert: Mini Creme Brulees, Cheesecakes, Opera & Fruit Tarts

Plated Dinners

Salads

Caprese Panzanella: Tomato, Cucumber, Fresh Mozzarella, Crusty Italian Bread, Red Onion, Basil & Red Wine Vinaigrette
Butter Lettuce with Grapefruit, Heirloom Tomatoes, Almond & Truffle Vinaigrette
Crisp Baby Spinach Leaves with Shaved Pickled Onion & Mushroom, Tomato, Ricotta Salata & Sherry Vinaigrette
Field Greens, Shaved Radish, Beets Cucumber & Carrots with Lemon Basil Vinaigrette
Tomato Watermelon Salad with Arugula Feta & White Balsamic Vinaigrette
Iceberg Wedge with Gorgonzola, Shaved Onion, Cherry Tomatoes, Bacon & Herb Ranch Dressing

Beef

Red Wine Braised Short Rib with Wild Mushroom & Cauliflower Potato Puree | 65
Grilled Filet Mignon with Garlic Compound Butter Haricot Verte Olive Oil & Crushed Potato | 80
Thyme Garlic Crusted Filet & Sea Bass with Warm Fingerling Potato Salad, Roasted Asparagus,
Caramelized Shallot, Tomato Confit Cabernet Jus | 65

Poultry

Pan Roasted Chicken Breast with Truffle Whipped Potato, Haricot Verte, Heirloom Carrots & Thyme Jus | 38
Sun Dried Tomato, Goat Cheese Stuffed Chicken with Garlic BBQ Shrimp, Sucotash & Creamy Polenta | 38

Fish

Tarragon Grilled Salmon with Saffron Risotto, Wilted Spinach, Blistered Tomato & Asparagus | 46
Pan Seared Seasonal Sea Bass with Warm Roasted Beet, Cauliflower, Fried Chickpea Salad Truffle vinaigrette | 57

Desserts

Apple Cranberry Crumble: Vanilla Cookie Dough & Salted Caramel
Chocolate Marquis: Flourless Chocolate Cake & Dark Chocolate Mousse
Red Velvet Marquise: Red Velvet Cake & Cheesecake Mousse
Chocolate Dome: Crunchy Praline, Chocolate Mousse, Creme Brulee & Brandied Cherry