



Sheraton[®]

Sheraton Redding

Banquet & Catering Menus

Deli Lunch Buffet

*All chilled lunch tables include Brewed Iced Tea, Fresh Bakery Rolls with Fresh Farmer's Butter and a choice of three desserts; Fresh Fruit Tarts, Keyline Tarts, Fudge Brownies, Blondies, Assorted Cookies, Lemon Bars, Cheesecake Bars.

Pacific Coast Deli | 32

Organic Tomato Basil Soup with Pesto Crostinis
Baby Wedge Salad with Cherry Tomatoes, California Blue Cheese Crumbles, Pickled Onion, Charred Corn, Bacon with Ranch & House Vinaigrette
Baby Kale Salad with Roast Pears & Walnuts Sherry Vinaigrette
French Rolls, Multi Grain & Ciabatta Bread
Sliced Smoked Turkey, Black Forest Ham, & Roast Beef
Sliced Aged Cheddar, Pepper Jack, Swiss & Gouda
Assorted Aiolis, Mustards, Vinegar & Oil
House Made BBQ Chips
Fresh Baked Cookies & Fudge Brownies

Lunch Buffets

Cali Beach Burger Bar | 38

Home-style Potato Salad: Grain Mustard, Bacon & Shallot Vinaigrette
Home-style Coleslaw
Grilled Angus Burgers
Garlic Thyme Grilled Chicken Breast
100% US Beef Smoked Hot Dogs
Home-style Potato Chips
Home-style Brown Sugar & Bacon Baked Beans
Crisp Lettuce, Ripe tomato, Onion, Relish, & Pickles
Local Baked Buns
Cheddar, Swiss, American, & Blue Cheese
Mayonnaise, Assorted Mustards, Ketchup & Chipotle Ketchup
Lemon Meringue Tarts
Fresh Watermelon

Italian | 29

Chopped Romaine Salad with Sun Dried Tomato, Foccacia Croutons, Blue cheese, & Creamy Romano Vinaigrette
Vine Ripe Tomato & Cucumber Salad with Sweet Onion, Cracked Pepper, Sea Salt, Aged Balsamic Basil Vinaigrette
Citrus Tomato Braised Chicken
Penne Bolognese with Meat Ragù
Lemon Olive Oil Roasted Broccolini
Assorted Rustic Rolls & Extra Virgin Olive Oil
Tiramisu

Mexican Fiesta | 33

Heirloom Tomatoes, Cucumber Red Onion, Coriander Cumin Red Wine Vinaigrette
Jicama Pineapple Slaw with Ancho Tangerine Vinaigrette
House made Corn Tortilla Chips with Fire Roasted Salsa & House Made Guacamole
Carne Guisada
Achiote Braised Chicken
Lemon Oregano Basmati
Frijoles De La Olla with Queso Fresco
Warm Flour & Corn Tortillas
Churros with Dulce De Leche Cream
Coconut Caramel Panna Cotta

Grab N Go

Sanwiches & Wraps | 32

Choice of Bread or Wrap:

Whole Wheat, Italian Roll, Marble Rye, Ciabatta, Sun Dried Tomato Wrap, Spinach Wrap, Whole Wheat Wrap, Flour Tortilla

In the middle:

Roast Beef & Aged White Cheddar Lettuce, Tomato, Red Onion Marmalade, Horseradish Aioli

Smoked Turkey & Gouda with Sweet Pepper Aioli, Lettuce, Tomato & Avocado

Herb Roasted Chicken, Jack Cheese, Avocado Sun Dried Tomato Aioli & Shredded Lettuce

Sweet Pepper & Portobello with Spinach, Tomato & Pesto Goat Cheese Spread

Black Forest Ham, Swiss, Tomato, crisp Romaine, Grain Mustard Aioli

Plated Lunches

Starters:

Roasted Corn & Poblano Chowder

Organic Tomato Basil Bisque with Pesto Goat Cheese Crostini

Traditional Caesar Salad: Shaved Parmesan, Grape Tomato, Toasted

Foccacia Crouton, Cracked Pepper, Creamy Caesar Dressing

Baby Spinach with Strawberry, Cracked Pepper & Goat Cheese with Aged Balsamic Vinaigrette

Hot Entrees:

Garlic & Rosemary Chicken Breast | 32

* Truffle Mac N Cheese, Charred Heirloom Carrot & Cauliflower

Salmon Dish | 34

Santa Maria BBQ Tri Tip | 36

Pinquinto Bean Cassoulet, Braised Organic Chard Ancho Rubbed

* Skirt Steak with Olive Oil Thyme Roasted Potato, Wild Mushroom & Chimichurri

Desserts:

Strawberry Tiramisu

California Cheesecake with Seasonal Fruit and Coulis

Flour-less Chocolate Tort