



Sheraton Cerritos
12725 Center Court Drive
Cerritos, CA 90703
Phone (562) 809 -1500



Sheraton
HOTELS & RESORTS

Sustainable Banquet Menus

Winter 2016

We are committed to preparing our menus with the focus on environmental and socially-responsible grown products. To maintain this focus please note that some products on our sustainable menu offerings may change on short notice based on seasonal and regional availability. To stay true to our collaborative efforts to be environmentally sustainable, we will substitute appropriate alternatives as necessary

Breakfast Table

Served with California orange juice, freshly brewed Starbucks organic shade grown coffee, and specialty Tazo teas

Continental

California sustainable farmed fresh fruit
honey apple bran muffins
assorted whole wheat and grain cereals
organic milk and soy

Power Up

California sustainable farmed fresh fruit
All natural granola berry parfait with mint cream yogurt, berries, kasha golean crunch & nuts and seeds
honey apple bran muffins
Organic farmed poached egg
Bob's red mill steel cut oatmeal, dry blueberries, soy milk, brown sugar

Breaks

Service based on 30 minutes

Refresh

Organic chocolate covered almonds
Edamame soybean snack
Organic sliced fresh fruit
Fruit infused water station
Specialty Tazo teas

Refuel

Market basket of locally grown vegetables with warm goat cheese dressing
Fresh Baked Kale Chips infused in Olive Oil
Fruit infused water station
Specialty Tazo Tea

Lunch

Served with freshly brewed Starbucks organic shade grown coffee, and specialty Tazo teas

Chilled Plated Lunch Starter

Organic tomatoes tower with buffalo mozzarella drizzle with basil infusion and balsamic reduction

Tarragon Chicken Wrap

Chicken salad, with golden raisin, celery, green onion, tarragon, mayo,
Organic spring mix and sundried tomatoes in a spinach tortilla

Hot Plated Starter

Organic tomatoes tower with buffalo mozzarella drizzle with basil infusion and balsamic reduction

Entrees

Baked Free Range Chicken Breast

Cilantro goat cheese pesto, red roasted potatoes and fresh garden vegetables

Grass Fed Sirloin Burger

Served with goat cheese, roasted peppers, basil aioli, brioche roll and sweet potatoes sea salt fries

Dessert

Local Apple Crisp

with oatmeal brown sugar topping
& vanilla bean ice cream

Pear Tart-Tart

Fresh Caramelize Pears on a Phyllo Cup



Banquet menus are subject to change. All prices are subject to 24% service charge and local sales tax.



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Dinner

Select One Starter:

Tomato Basil Soup
with a parmesan crisp

Cerritos Salad

winter frisee and red endive salad, rogue creamery smokey blue cheese, sun dried cranberries and pear vinaigrette

Select One Entrée:

Grilled Pacific Cod

tomato, caper, green olive, scallion relish and wild rice pilaf

Baked Free Range Chicken Breast

cilantro goat cheese pesto, red roasted potatoes and fresh garden vegetables

Seared Medallions of Beef Tenderloin

brandied whole grain mustard sauce
roasted potatoes, vegetable medley

Mushroom Ravioli

sundried tomato cream sauce, zucchini ribbons & grilled asparagus

Select One Dessert:

Local Apple Crisp

with oatmeal brown sugar topping
& vanilla bean ice cream

Pear Tart-Tart

fresh caramelize pears on a phyllo cup

Lemon Chiffon Torte

With marionberry coulis



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