

Sheraton Anchorage Hotel & Spa

ANCHORAGE, ALASKA



Banquet Menus



Sheraton

Breakfast Buffets

HMS Resolution Continental

Sliced Fruit and Berry Platter, Petit Croissants, Muffins, Danishes, Cinnamon Rolls Served with Assorted Jams and Sweet Butter, Juice Station with Orange, Apple, and Cranberry Juice
\$19 per Person

Bush Country Continental

Buttermilk Biscuits, Muffins, Bagels, Cereal, Assorted Milk, Yogurts Served with Assorted Jams, Cream Cheese and Sweet Butter, Orange Juice and Assorted Sodas
\$17 per Person

The Florentine Breakfast (Inspired by Chef's travels to Italy)

Sliced Fresh Baked Italian Bread, Warm Baguettes, Scones, Croissants, Sliced Prosciutto, Mozzarella and Capicola, Smoked Alaska Salmon, Sliced Roma Tomatoes Served with Stone Ground Mustard, Assorted Jams and Sweet Butter, Starbucks Vanilla White Hot Chocolate, Juice Station with Orange, Apple, and Cranberry Juice
\$25 per Person

The Gold Miner

Scrambled Eggs, Breakfast Potatoes, Reindeer Sausage, Assorted Breakfast Meats, Fresh Bakery Basket with Jams, Honey and Sweet Butter, Sliced Fruit Platter with Strawberries, Juice Station with Orange, Apple, and Cranberry Juice
\$24 per Person

The Iditarod

Country Quiche with Sausage, Peppers, Chives, and Cheddar Cheese Biscuits and Gravy, Strawberry Buttermilk Pancakes, Oatmeal with Brown Sugar, Raisins, and Pecans, Loaded Hash Browns with Jack Cheese, Onions and Peppers Served with Maple Syrup and Whipped Sweet Butter, Juice Station with Orange, Apple, and Cranberry Juice
\$27 per Person

**Freshly brewed Starbucks® Regular and Decaffeinated Coffee,
Assorted Tazo® Teas and condiments included in every buffet**

Breakfast Enhancements



Sheraton

Omelet Station (\$100 for Chef Attendant Fee)

Whole Eggs, Egg Whites
Ham, Bacon, Sausage, Chorizo
Peppers, Onions, Mushrooms, Tomatoes, Avocado,
Assorted Cheeses
\$8 per Person
(25 person minimum)

Belgian Waffle Station (\$100 for Chef Attendant Fee)

Mixed Berries and Fresh Whip Cream,
Warm Maple Syrup and Fruit Chutney,
Chocolate Chips, Pecans and Walnuts
\$8 per Person
(25 person minimum)

Assorted Breakfast Sandwiches and Wraps

Croissants, English Muffins, Bagels, Tortillas,
Eggs, Egg Whites, Hummus, Sausage, Bacon,
Ham, Reindeer Sausage, Avocado,
Cheddar, Swiss, Jack
\$7 per Person

Cheese Blintzes

Crepes Filled with Sweet Ricotta
Served with Warm Fruit Chutney
\$5 per Person

Large Assorted Muffins

Cranberry Orange, Blueberry, Carrot Raisin Bran, Apple Cinnamon
\$38 per Dozen

Chocolate Croissants

\$44 per Dozen

Danish and Butter Croissant Basket

\$36 per Dozen

Whole Fresh Fruit

\$36 per Dozen

Drink Selections



Sodas, Bottled Water, Assorted Juices

\$3.50 Each

Smoothie Station (\$100 Barista Fee)

Comes with Berries, Fruits, Healthy Proteins, Greek Yogurt

\$7 per person

(25 person minimum)

Energy Drinks

\$4 Each

Regular and Decaf Starbucks Coffee

\$46 per Gallon

Hot Chocolate

\$38 per Gallon

Hot Apple Cider with Cinnamon Sticks

\$36 per Gallon

Ice Tea, Fruit Punch or Lemonade

\$28 per Gallon

Snacks and Breaks



Build Your Own Greek Yogurt Parfaits

\$6 per person
(10 person minimum)

Fresh Jumbo Baked Cookies

Choice of Chocolate Chunk, Peanut Butter, Oatmeal Raisin,
White Chocolate Macadamia
\$36 per Dozen

M&Ms

\$18 per Pound

Chocolate Chunk Brownies

\$38 per Dozen

Mixed Nuts

\$30 per Pound

Cajun Snack Mix

\$20 per Pound

Chips and House Made Salsa

\$5 per Person

Assorted Petit Fors

\$42 per Dozen

Pita Bread with Hummus

\$5 per Person

Potato Chips with French Onion Dip

\$5 per Person



Sheraton

Break Packages

East Coast Charm

Morning Continental Breakfast with Sliced Fruit Platter
Mid-Morning Snack with Granola Bars and Whole Fruit
Afternoon Break with Chef's Choice Hot or Cold Appetizer
Granola Bars and Cajun Snack Mix
\$26 per Person

West Coast Healthy Living

Morning Refreshments with Sliced Fruit and Fresh Berries,
Build Your Own Parfait Station with Berries, Granola, Yogurts
Mini Bagels with Low Fat Cream Cheese and Sliced Roma Tomatoes
Mid-Morning Snack with Granola Bars and Whole Fruit
Afternoon Break with Crudité Platter with Hummus
Chef's Healthy Dessert Snack
\$27 per Person

**All Day Breaks Include Freshly Brewed Starbucks® Coffee,
Decaffeinated Coffee and a Selection of Tazo® Teas, Juices,
Assorted Soft Drinks and Bottled Water**

Available Add On for all Breaks

Smoothie Station (\$100 Barista Fee)

Comes with Berries, Fruits, Healthy Proteins, Greek Yogurt
\$6 per Person
(25 person minimum)

Boxed Lunch

Sheraton Box Lunch

Sheraton Select Sandwich, Whole Fruit, Drink,
Bag of Chips, Cookie or Brownie
\$22 per Person

Select Sandwich Plates

Horseradish Roast Beef

Ciabatta Roll, Lettuce, Tomato, Cheddar Cheese
\$18

Oven Roasted Turkey and Swiss

Croissant, Lettuce, Tomato, Mayo
\$17

Italian Deli Sandwich

Italian Hoagie Roll, Ham, Salami, Provolone, Lettuce, Tomato, Tuscan Aioli
\$18

Chicken Salad

Croissant, Lettuce, Tomato, Swiss Cheese
\$17

Santa Fe Chicken

Sun Dried Tomato Wrap, Grilled Fajita Chicken, Mesquite Roasted Peppers and
Vidalia Onions,
Lettuce, Tomato, Chipotle Aioli
\$19

Veggie Delight

Spinach Wrap, Roasted Veggies, Garlic Hummus,
Feta, Marinated Cucumbers and Tomato
\$18

**All Sandwich Plate Lunch Parties come with a Choice of
Southern Potato Salad, Greek Pasta Salad,
Broccoli and Raisin Salad, or House Salad**

Cold Lunch Buffets



Sheraton

Freshly brewed Starbucks® Regular and Decaffeinated Coffee,
Assorted Tazo® Teas and condiments included in every buffet

Mat-Su Deli

(Select Three of the following salads)

**Crisp Garden Greens Salad*

Shredded Red Cabbage, Carrots, Tomatoes and Cucumbers with Assorted Dressings

**Rainbow Pasta Salad*

Creamy Creole Dressing

**Caesar Salad*

Crisp Romaine Lettuce, Seasoned Croutons,
Fresh Parmesan with Sun-Dried Tomato, Caesar Dressing

**Ensalada Caprese*

Fresh Mozzarella, Sliced Tomatoes, Balsamic Reduction and Fresh Basil

**Country Potato Salad*

Hard Cooked Eggs, Green Onion and Cracked Pepper

**Crab and Bay Shrimp Salad*

Celery, Roasted Peppers, Onions and our Secret Mayo Dressing

Deli Platters of the Following:

Oven Roasted Turkey Breast, Genoa Salami,

Roast Beef, and Sugar Cured Ham

Sliced Cheeses includes Cheddar, Provolone, and Swiss Cheese

Fresh Baked Breads and Rolls

Relish Tray and Condiments

Chef's Assorted Desserts

\$27 per Person



Sheraton

The Kodiak

Garden Fresh Salads (Includes All)

Italian Chop Salad

Salami, Peppercinis, Romaine, Grape Tomatoes, Chick Peas, Red Onions,
Romano Cheese

Adriatic Pasta Salad

Olives, Feta, Cucumber, Zucchini, Roasted Red Peppers

Grilled Vegetable Salad

Portabellas, Zucchini, Yellow Squash, Red Onions, and Mozzarella

Platters of Pre-Made Sandwiches which include:

Alaska Smoked Salmon BLT on Ciabatta

Grilled Chicken, Avocado, Jack Cheese, Lettuce, Tomato, Aztec Sauce in
Spinach Wrap

Virginia Ham, Roasted Apple, Cheddar, Dijon Aioli on Sourdough

Oven Roasted Turkey, Mozzarella, Pesto Aioli, Tomato, Spinach, Balsamic
Reduction on Ciabatta

Tomato Basil Soup with Grilled Baguettes

Chef's Choice Dessert

\$29 per Person

Hot Lunch Buffets

**Freshly brewed Starbucks® Regular and Decaffeinated Coffee,
Assorted Tazo® Teas and condiments included in every buffet**

Alaska Ranger

Trail Mix Salad with Mixed Greens, Carrots, Fresh Blueberries, Cranberries, Walnuts
Garden Green Salad with Romaine, Grape Tomatoes, Cucumber, Cabbage,
Parmesan

Brussel Sprouts with Sautéed Onions and Pancetta

Roasted Garlic Potato Medley with Red, Fingerling, and Sweet Potatoes

Grilled Flank Steak with Basil and Chanterelle Mushroom Ragu

Pan Seared Alaska Salmon with Mustard Dill Sauce

Chef's Choice Dessert

\$39 per person



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Tuscany Fields

(Select Two of the following salads)

Italian Chop Salad

*Classic Caesar Salad

*Garden Greens Salad

*Chef's Maggiano Salad with Romaine, Chick Peas, Blue Cheese, Red Onions, Tomatoes, Roasted Red Peppers and Garlic Croutons

(Select One of the following vegetables)

*Baked Herb Zucchini and Squash with Olive Oil

*Steamed Broccoli with Garlic Butter

*Roasted Eggplant with Carrots

(Select One of the following starch)

*Penne Marinara

*Pesto Pasta with Sun Dried Tomatoes

*Fettucine with Alfredo

(Select One of the following proteins)

*Chicken Parmesan with Fresh Basil

*Grilled Italian Sausage and Peppers

*Tuscan Vegetable Lasagna

*Broiled Rockfish with Italian Herb Butter Sauce

*Chicken Marsala with Portabellas

Garlic Bread

Chef's Choice Dessert

\$34 per Person

South of the Border

Crisp Garden Greens Salad, Shredded Red Cabbage, Carrots, Grape Tomatoes and Cucumbers with Assorted dressings

Jicama Melon Slaw with Lime Cilantro Dressing

Chicken and Beef Fajitas with Sautéed Peppers and Onions

Warm Flour Tortillas, Shredded Cheese, Tomato, Jalapeños,

Guacamole, Salsa and Sour Cream

Cheese Enchiladas, Frijoles Refritos, Spanish Rice

Chef's Selections of Seasonal Garden Vegetable

Chef's Selection of Assorted Dessert

\$33 per Person



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Emperor's Feast

Asian Slaw with Bok Choy, Napa Cabbage, Carrots, Bean Sprouts and Baby Shrimp, with Sesame Ginger Dressing
Thai Noodle Salad with Shitake Mushrooms and Peppers
Pork Egg Rolls with Chili Sauce
Choice of Sesame Orange Chicken or Sweet and Sour Pork
Stir Fried Asian Vegetables
Steamed Jasmine Rice
Chef's Selection of Assorted Dessert
\$32 per Person

Hot Plated Lunch

All Plated Lunches come with
Chef's Choice Starch and Vegetable Medley, Chef's Choice Dessert
Freshly brewed Starbucks® Regular and Decaffeinated Coffee,
Assorted Tazo® Teas and condiments

(Choice of One Salad)

- *Caesar Salad
- *Crisp Romaine Lettuce, Seasoned Croutons, Fresh Parmesan
- *Mixed Greens Salad; Mixed Greens, Carrots, Shredded Cabbage, Sweet Grape Tomatoes and White Balsamic Vinaigrette
- *Ensalada Caprese; Fresh Mozzarella, Sliced Tomatoes, Balsamic Reduction and Fresh Basil

Hibachi Chicken

Flame Broiled, Teriyaki Marinated Chicken Breast
\$26 per Person

Chicken Dijon

Tender Chicken Breast Dredged in Dijon and Spices, Coated in Panko Parmesan Topping with a Creamy Dijon Sauce
\$27 per Person

Chicken Beurre Blanc

Tender Chicken Breast Sautéed with Butter, Cream, Lemon, Capers, Garlic and White Wine
\$28 per Person



Sheraton

Rockfish Olympia

Fresh Alaska Rockfish on a bed of Sautéed Onions with Lemon Dill Sauce and Parmesan Crust

\$30 per Person

Broiled Salmon

Alaska Salmon grilled to perfection with Lemon Aioli Sauce

\$29 per Person

Grilled Flank Steak

Sliced Flank Steak, Shallot Demi-glace

\$31 per Person

Chicken Parmesan

Breaded Chicken Cutlet with Herb Marinara and Italian Cheeses

\$28 per Person

Chef's Meatloaf

Ground Beef, Onions, Celery, Carrots, Bacon, Parmesan Cheese, Peppers, with tangy House Made Steak Sauce

\$27 per Person

Grilled Ancho Pork Chops

Sautéed Apples with Mustard Cream Sauce

\$27 per Person

Cold Appetizers and Platters

(All Platters are designed to serve 50 people)

Sliced Fruit and Seasonal Berry Platter

Seasonal Melons, Berries and Grapes with Yogurt Dipping Sauce

\$275

Domestic Cheese Display

Domestic Cheese Board featuring Mild Cheddars, Semi-Soft and Herb Cheeses

\$275

International Cheese Montage Platter

Brie, Chevre, Stilton and Other Great Cheeses with Fruits and Toast Points

\$325



Sheraton

Crudités Platter

Colorful Array of Crisp and Pickled Vegetables with Savory Dips
\$175

Smoked Salmon Platter

Wild Alaska Smoked Salmon, Lemons, Capers, Onions, Roma Tomatoes,
Cucumbers, Cream Cheese and Mini Bagels
\$295

Bruschetta Platter

Crusty Bread, Garbanzo Bean Dip, Tomatoes, Buffalo Mozzarella, Roast Sweet
Peppers and Air-Dried Meats
\$200

Mediterranean Display Platter

Roasted Garlic Hummus, Crudités of Vegetables, Roasted Garlic Kalamata Olive
Tapenade,
Assorted Dried Meats, Crostini and Pita Bread
\$275

Baked Brie Platter

Baked Brie, Dried Fruits and Nuts wrapped in Pastry with Sliced Baguettes and
Toast Point Crackers
\$175

Rustic Fruit and Cheese Presentation (100 People)

With Whole Cheese Wheels, Candied Nuts, Grape Clusters, Chocolate
Strawberries and Rustic Hearth
Baked Breads, with Assorted Jams and Chutney and Dried Fruits
\$600

Appetizers and Canapés

Orders come with 100 Pieces

Mixed Sushi Selections

Local Alaskan and Pacific Sushi Rolls with Wasabi, Pickled Ginger, and Seasoned
Soy Sauce
\$375

Oyster Bar with Chef Attendee (\$100 Attendant Fee)

Ponzu, Alaskan Oysters, Spicy Wasabi Soy
(Market Price)



Sheraton

Smoked Salmon Mousse Tartlet

Creamy Smoked Salmon in Tart
\$275

Alaskan Smoked Salmon Pinwheel

Herb Cream Cheese in a Tartlet Shell
\$275

Alaska Crab Legs on Ice

(Choice of King, Snow, or Dungeness)
Drawn Butter and Sweet Chili Aioli
(Market Price)

Iced Jumbo Shrimp Cocktail

Lemon and Cocktail Sauce
\$395

Beef Tenderloin Canapés

Horseradish Mayonnaise
\$350

Trio of Young Asparagus

Prosciutto and Smoked Turkey Breast
\$250

Chef's Assorted Canapés

Comes with a Veggie, Chicken, Seafood and Savory Selection
\$350

Mixed Tea Sandwiches

Chef's Selection
\$175

Dwarf Shrimp

Cucumber, Lemon Dill Cream Cheese
\$350

Hawaiian Poke Tuna

Ahi Tuna, Sesame, Soy, Ginger
\$400



Sheraton

Curry Chicken Salad Tarts

Diced Chicken, Raisins, Curry Aioli in Tartlets
\$275

Pork Tenderloin Canapés

With Mango Salsa
\$275

Chef Cryan's Mixed Tarts Platter

Chef's Selection with Seafood, Veggie, Meat, and Savory
\$350

****Butler Passed Cold Canapés ~ Service \$150**

Hot Appetizers

(Orders Come with 100 Pieces)

Oysters Rockefeller

Spinach, Bacon, Onions, Local Oysters
\$400

Alaska Halibut Bites

Lemon Tartar
\$450

Alaska King Crab Cakes

Lemon Chipotle Aioli
\$450

Alaskan Salmon Cakes

Served with Chipotle Tartar
\$300

Teriyaki Sesame Shrimp

With Sesame Dipping Sauce
\$325



Sheraton

Spanakopita

Spinach and Feta Cheese in Phyllo Triangles
\$300

Scallops

Wrapped in Bacon
\$400

Reindeer Sausage En Croute

Caramelized Onions
\$375

King Crab Stuffed Mushroom Cap

With Garlic Butter
\$300

Rack of Lamb Bites

Grilled Baby Lamb Chops with Rosemary Garlic Glace
\$450

Duck Quesadillas

Roasted Pulled Duck with Queso Fresco Poblano Peppers and Guacamole
\$300

Spicy Buffalo Wings

Served with Celery and Blue Cheese
\$200

Beef or Chicken Kabobs

Marinated Filet or Chicken, Peppers, Onions, Zucchini, Squash Served with Tzatziki Sauce
\$350

Dinner Buffets



Sheraton

Two Entrée Dinner Buffet Table	\$47
Three Entrée Dinner Buffet Table	\$53
Four Entrée Dinner Buffet Table	\$59

Dinner Buffet Table

(Select Three of the Following Salads)

- *Strawberry and Pecan Salad
- *Mixed Greens, Goat Cheese and Cherry Vinaigrette
- *Smoked Salmon Nicoise Salad
Asparagus, Eggs, Grape Tomatoes, Olives, Radishes and Balsamic Vinaigrette
- *Fresh Spinach Salad
Mushrooms, Bacon, Red Onions, Hardboiled Egg and Raspberry Vinaigrette
- *Blue Cheese and Pear Salad
Champagne Vinaigrette
- *Sheraton House Salad
Cucumbers, Grape Tomatoes, Carrots, Shredded Cabbage, with Choice of Assorted Dressings
- *Greek Orzo Salad
Kalamata Olives, Tomatoes, Zucchini, Feta
- *Caesar Salad
Crisp Romaine Lettuce, Seasoned Croutons, Fresh Parmesan with Sun-Dried Tomato Caesar Dressing
- *Ensalada Caprese
Fresh Mozzarella, Sliced Tomatoes, Balsamic Reduction and Fresh Basil
- *Crab and Bay Shrimp Salad
Celery, Roasted Red Peppers and Creamy Dill Sauce with Paprika

(Entrée Selections)

- *Roasted Alaskan Salmon
Lemon Mustard Dill Sauce

- *Rockfish Olympia
Fresh Alaskan Rockfish on a bed of Sautéed Onions with Lemon Dill Sauce and Parmesan Crust

- *Sautéed Fettuccini
Roma Tomatoes, Portabella Mushrooms, Roasted Garlic, Pine Nuts, Fresh Basil, Asiago Cheese Served with Extra Virgin Olive Oil (Vegetarian Entrée)



Sheraton

*Grilled Breast of Chicken
Tender Asparagus Spears, Sun Dried Tomatoes, and Pesto Veloute

*Chicken Beurre Blanc
Tender Chicken Breast Sautéed with Butter, Cream, Lemon, Capers, Garlic and White Wine

*Herb Encrusted Pork Loin
Grilled Apples and Mustard Cream Sauce

*Sliced Flank Steak
Mushroom Port Demi-glace

*Teriyaki Salmon
Ginger Pineapple Snow Peas

*Blackened Lingcod
Fennel Cream Veloute

*Stuffed Chicken Breast
Baby Shrimp, Spinach, and Red Peppers Served with Tarragon White Wine Cream Sauce

*Grilled Beef Tips
Ginger Soy Demi-glace

*Vegetarian Lasagna
Spinach, Portabella Mushrooms, Chick Peas, and Oven Roasted Tomatoes with a Pesto Ricotta Sauce

(Select Two of the Following Starch)

- *Oven Roasted Rosemary Potatoes
- *Roasted Potato Medley with Fingerlings, Reds and Sweet Potatoes
- *Garlic Mashed Potatoes with Chives
- *Fettuccini with Fresh Herbs and Butter
- *Israeli Couscous with Peas, Corn, and Diced Tomatoes
- *Wild Rice Pilaf
- *Duchess Potatoes



Sheraton

(Select One of the Following Vegetables)

*Fresh Seasonal Vegetable Medley
White Beans, Corn, and Broccoli

*Asian Style Stir Fried Vegetables
Steamed Broccoli and Cauliflower in Garlic Butter
Green Beans Almondine

*Roasted Zucchini, Squash, and Red peppers
Brussel Sprouts with Caramelized Onions

**Chef's Choice Dessert, Freshly brewed Starbucks® Regular and Decaffeinated Coffee,
Assorted Tazo® Teas and condiments included in every buffet**

Plated Dinner Options

(Salad Selection)

*Strawberry and Candied Pecan Salad

*Mixed Greens, Pickled Red Onions and Goat Cheese Served with Cherry Balsamic

*Caesar Salad

*Crisp Romaine Lettuce, Parmesan Crisp

*Ensalada Caprese

Fresh Mozzarella, Sliced Tomatoes Served with Balsamic Reduction and Fresh Basil

*Fresh Spinach Salad

Fresh Spinach, Mushrooms, Bacon, Red Onions, Hardboiled Egg and Raspberry Vinaigrette

*Mixed Greens Salad

Artisan Lettuce Mix, Red Cabbage, Carrots, Tomatoes and Cucumbers with a choice of dressing

*Iceberg Wedge Salad

Iceberg Wedge, Hickory Bacon, Grape Tomato, Gorgonzola Dressing

(Entrée Selections)

Filet Mignon

Grilled 8 oz Filet with Wild Mushroom Demi-Glace Napee
\$52 per Person



Sheraton

Prime Rib

14 oz Slow Roasted Rib Roast with Rosemary Au Jus and Horseradish Sauce
\$46 per Person

Chicken Saltimbocca

Prosciutto Wrapped Chicken Breast with Sage and Asiago Cheese Served with Marsala Wine sauce
\$39 per Person

Chicken Beurre Blanc

Tender Chicken Breast Sautéed with Butter, Cream, Lemon, Capers, Garlic and White Wine
\$37 per Person

Wild Alaska Salmon

Broiled with Lemon Mustard Dill Veloute
\$38 per Person

Alaska Halibut

Dredged in Seasoned Flour, Lightly Sautéed to a Golden Brown With a Citrus Beurre Blanc
\$46 per Person

Rockfish Olympia

Fresh Alaska Rockfish on a Bed of Sautéed Onions with Lemon Dill Sauce and Parmesan Crust
\$37 per Person

Stuffed Chicken Cutlet

Baked, Lightly Breaded and Seasoned Chicken Breast Stuffed with Garlic Herb Butter, Spinach, and Served with Tomato Cream Sauce
\$39 per Person

Braised Italian Pork Chop

Slow Cooked Pork Chop with Bell Peppers, Spinach, and San Marzano Demi-glaze
\$38 per Person



Sheraton

DUETS

Petit Filet and Seared Halibut

Filet Mignon Grilled with Roasted Garlic Jägermeister Demi-Glace
Alaska Halibut Dredged in Flour and Seared until
Golden Brown then Apple Beurre Blanc
\$57 per Person

Chicken Marsala and Alaska Salmon

Seared Chicken Breast with Portabella Masala Cream Sauce
Broiled Sockeye Salmon with Caper White Wine Butter Sauce
\$47 per Person

Petit Filet and Alaska King Salmon

Filet Mignon Grilled and Finished with Brandy Peppercorn Cream Sauce
Pan Seared Alaska King Salmon with Mustard Dill Cream Sauce
\$55 per Person

Dessert

*Crème Brulee

Vanilla custard with flame charred sugar crust

*Carrot Cake

Cream Cheese Frosting and Candied Pecans

*NY Style Cheesecake

A Classic Cake Made with Cream Cheese and Garnished with Fresh Berries

*Red Velvet Cake

Cream Cheese Frosting with Chocolate Shavings and Grand Marnier Whip
Cream

*Build Your Own Layered Trifle

Meet with Chef on Options

Chocolate Decadence Cake

Chocolate, Chocolate, and More Chocolate

Chocolate and Raspberry Mousse

Layers of Decadent Raspberry and Chocolate Mousse, Fresh Seasonal Berries
served with White Chocolate Shavings

**All Plated Dinners Come with Choice of Salad and Dessert
and Chef's Choice Starch and Vegetable Medley,
Freshly brewed Starbucks® Regular and Decaffeinated Coffee,
Assorted Tazo® Teas and condiments**