



# *Hot Hors d'oeuvres*



Minimum Order of 50 Pieces required/Items Priced per Piece

Stuffed Shrimp with Poblano Garlic Cream Cheese  
\$4.00

Scallops Wrapped in Bacon  
\$4.00

Gulf Miniature Crab Cakes  
\$4.00

Asparagus in Puff Pastry  
\$3.50

Mini Beef Wellington  
\$3.50

Shrimp or Duck Quesadillas  
\$3.50

Lamb and Artichoke Kabob  
\$3.50

Szechwan Beef Roll on Bamboo Skewer  
\$3.50

Mini Baked Potato with Cheese  
\$3.00

Chicken or Beef Empanadas  
\$3.00

Brie en Croute  
\$3.50

Chicken and Fig Skewer  
\$3.50

Baked Spring Rolls with Chili Peanut Sauce  
\$3.00

Chicken Flautas with Guacamole Cilantro Sauce  
\$3.00

Grilled Chicken Wrapped in Jalapeño and Smoked Bacon  
\$3.50

Hawaiian Pineapple Chicken Skewer with Teriyaki Glaze  
\$3.50

Filo Pocket Stuffed with choice of Sun -dried Tomato or Mushroom  
\$3.00

Mushroom Caps Stuffed with Italian Sausage, Spinach Florentine, or Crabmeat  
\$3.50

Bruschetta with Tomato, Mozzarella Cheese, Drizzled with Olive Oil and Basil  
\$3.00

Spanakopita, Filo Pocket Stuffed with Spinach & Feta Cheese  
\$3.00



# *Cold Hors d'oeuvres*



Minimum Order of 50 Pieces required/Items Priced per Piece

Jumbo Shrimp, Crab Claws or Oysters on the Half Shell  
Served on Crushed Ice with Rémolade or Cocktail Sauce  
\$3.50

Bruchetta with Tomato, Mozzarella Cheese Drizzled with Olive Oil and Basil  
\$3.50

Finger Sandwiches  
(Cucumber Water Cress, Chicken, Tuna Salad, Pimento Cheese, or Egg Salad)  
\$3.00

Chiffonade of Beef with Creamed Horseradish served on a Crisp Crouton  
\$3.00

Tortilla Wrapped Pinwheels Stuffed with Smoked Chicken and Cream Cheese  
\$3.25

Tortilla Wrapped Pinwheels Stuffed with Prosciutto and Cream Cheese  
\$3.00

Crumbled Feta Cheese with Roasted Bell Peppers on a Pita Triangle  
\$3.00

Botana with Chicken and Avocado Cream and Cilantro Garnish  
\$3.00

Assorted California Rolls with Wasabi Soy Dipping Sauce  
\$3.25

Cherry Tomatoes Stuffed with Crab Salad  
\$3.25

Crostini with Black Olive Tapanade  
\$3.25

Prosciutto Wrapped Asparagus  
\$3.50

Cilantro Lime Shrimp Skewer  
\$3.50

Antipasto Skewer with Salami, Cheese Tortellini and an Olive  
\$3.00

Tortilla Wrapped Pinwheels Stuffed with Black Beans  
\$3.00

ALL PRICES ARE SUBJECT TO 21% SERVICE CHARGE AND APPLICABLE SALES TAX  
Sheraton Gunter Hotel 2008 - Revised January 9

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# *Specialty Presentations*

Stations can be sold separately

## BAKED BRIE EN CROUTE

Brie Baked in Puff Pastry with Toasted  
Almonds, Drizzled with Honey  
(Serves 75 Portions)  
\$225.00

## VEGETABLE DISPLAY

Seasonal Garden Vegetable Crudites with  
Cucumber Dill Dip  
\$4.00 Per person

## CHOCOLATE FONDUE

Fresh Strawberries, Bananas, Pineapple  
Sponge Cake Pieces, Cookies  
Pretzel Logs, Graham Crackers and Marshmallows  
Warm Chocolate Fondue for Dipping  
\$11.00 per person

## FRUIT DISPLAY

Seasonal Sliced Fresh Fruit and Berries with  
Honey Yogurt Sauce  
\$5.00 Per Person  
Add Chocolate Fondue \$6.00 Per Person

## CHEESE DISPLAY

Imported and Domestic Cheeses with  
Fruit Garnish  
Assorted Crackers and Mini Breads  
\$6.00 Per Person

Minimum of 25 People  
Specialty Presentations or Stations not served for less than 25 Guests

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# *Specialty Presentations*

Stations can not be sold separately

## SEAFOOD

Display of Shrimp, Oysters and Crab Claws  
(2 Pieces of Each Item Per Person)

**\$15.00 Per Person**

## QUESADILLAS STATION

Shrimp, Grilled Chicken, Spinach, Cheddar  
Cheese, Monterrey Jack, Pico de Gallo, Sour  
Cream, Guacamole, and Flour Tortillas

**\$11.00 Per Person**

**Attendant Fee \$75.00**

## SMOKED SALMON

Smoked Nova Scotia Salmon served with Capers,  
Sliced Tomatoes, Minced Onions, Cream Cheese,  
Diced Hard Boiled Eggs, Bagels and Black Bread

**\$11.00 Per Person**

## PASTA STATION

Tri Color Cheese Tortellini and Bow Tie

Pasta served with

Marinara and Alfredo Sauce,

Accompanied by

Colored Peppers, Garlic,

Sun-dried Tomatoes Mushrooms,

Parmesan Cheese and Pepper Flakes

Toasted Garlic Bread and Focaccia Bread

**\$14.00 Per Person**

**Add**

Chicken, Baby Shrimp or Italian Sausage

Choice of One Meat - add **\$2.00**

Choice of 2 Meats - add **\$3.00**

Choice of 3 Meats - add **\$4.00**

**Attendant Fee \$75.00**

## FAJITA STATION

Grilled Chicken or Beef Fajitas, Sautéed with  
Onions and Peppers, Picante, Pico De Gallo,  
Grated Cheese, Guacamole, Jalapeno Peppers, with  
Warm Flour Tortillas

**\$11.00 Per Person**

**Attendant Fee \$75.00**

Minimum of 25 portions per station is required

## MARTINI MASHED POTATO BAR

Two Types of Mashed Potatoes Served in a  
Martini Glass

Yukon Gold and Red Skinned Mashed Potatoes

Toppings Including: Herb Grilled Chicken,

Blue Cheese Crumbles, Grilled Onions,

Shredded Cheddar Cheese, Sour Cream, Chives,

Bacon Bits & Brown Mushroom Gravy

**\$12.00 Per Person**

**Attendant Fee \$75.00**

## ANTIPASTO PRESENTATION

Platters of Grilled Vegetables, Prosciutto  
Slivers, Artichoke Hearts, Marinated

Chicken, Assorted Olives and

Marinated Cheeses with

Baguette Breads and Crackers

**\$7.00 Per Person**

## STIR FRY STATION

Featuring Asian Vegetables,

Chicken, Beef, Shrimp

Rice Noodles and, Condiments

**\$12.00 Per Person**

**Attendant \$75.00**

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## *Dips & Spreads*

Herbed Cheese Spread  
with Assorted Crackers  
\$4.00 per person

Creole Hummus  
with Pita Chips  
\$4.00 per person

Spiced Roasted Eggplant  
with Crostini  
\$4.00 per person

Corn and Tomatillo Salsa with Tostadas  
\$4.00 per person

Picante Sauce with Tostadas  
\$4.00 per person

Black Olive Tampanade  
with Crostini  
\$4.00 per person

Hot Artichoke Dip  
with Pita Chips  
\$4.00 per person

French Onion or Ranch Dip  
with Potato Chips  
\$4.00 per person

Guacamole Dip and Tostadas  
\$4.00 per person

Chili Con Queso with Tostadas  
\$4.00 per person

Cold Spinach Dip with Pita Chips & Crackers  
\$4.00 per person

## *~ Dry Snacks ~*

Spicy Trail Mix  
\$3.00 per person

Trail Mix with Cranberries  
\$3.00 per person

Oriental Trail Mix  
\$3.00 per person

Salted Bar Pretzels  
\$3.00 per person

Mixed Nuts  
\$4.00 per person

Peanuts - Honey Roasted  
\$3.00 per person

Smoked or Roasted Almonds  
\$4.00 per person

Chex Party Mix  
\$3.00 per person



# Receptions



## CARVING RECEPTION

Grilled Marinated Vegetable Tray Drizzled with Olive Oil  
Florentine Dip and Artichoke Dip  
Pita Chips and Focaccia  
Assorted Whole Cheeses

### Carved Items Choice of Meats:

Whole Roasted Top Round of Beef with Natural Au Jus  
Creamed Horseradish, Mustard and Mayonnaise  
Smoked Turkey Breast with Cranberry Chutney  
Blackened Seasonal Fish with Fruit Salsa  
Honey Baked Ham  
Peppered Tender Loin of Beef  
Horseradish \*Add \$3 per person

### Martini Mashed Potato Bar

Two Types of Mashed Potatoes Served in a Martini Glass  
Yukon Gold and Red Skinned Mashed Potatoes  
Toppings Including: Herb Grilled Chicken,  
Blue Cheese Crumbles, Grilled Onions, Shredded Cheddar  
Cheese, Sour Cream, Chives, Bacon Bits  
& Brown Mushroom Gravy  
**Attendant Fee \$75.00**

Chef's Selection of Miniature Pastries  
Freshly Brewed Coffee, Decaffeinated Coffee  
and Mango Ice Tea

Selection of One Meat \$42.00 Per Person  
Selection of Two Meat \$46.00 Per Person

Carvers Fee \$75.00  
Attendant Fee \$75.00

## HORS D' OEUUVRES RECEPTION

Display of Imported and Domestic Cheeses  
Assortment of Dips and Spreads, Fresh Vegetable Dippers,  
Pita Chips and Focaccia

### Cold Hors d'oeuvres

(2 Pieces Per Person of each selection-Choice of Three)  
Assorted Tortilla Wrapped Pinwheels, Stuffed with Chicken,  
Black Bean, or Salmon and Cream Cheese  
Chicken Botana with Avocado Cream with Cilantro Garnish  
Crostini with Black Olive Tapenade  
Chiffonade of Beef with creamed  
Horseradish on a Crisp Crouton, Traditional Deviled Eggs  
Antipasto Skewer with Salami,  
Cheese Tortellini and an Olive

### Assortment of Hot Hors d'oeuvres

(2 Pieces Per Person of each selection-Choice of Three)  
Mushroom Caps Stuffed with Italian Sausage, Spinach  
Florentine or Crabmeat  
Scallops Wrapped in Bacon  
Hawaiian Pineapple Chicken Skewer with Teriyaki Glaze  
Szechwan Beef Roll on Bamboo Skewer  
Mini Baked Potato with Cheese  
Spanakopita, (Filo with Spinach and Feta)

Chef's Selection of Miniature Pastries  
Freshly Brewed Coffee, Decaffeinated Coffee and  
Mango Iced Tea  
**\$42.00 Per Person**

## TEX MEX RECEPTION

Appetizer Portions of Chicken and Beef Fajitas,  
Tamales and Mini-Chicken Flautas  
Pico de Gallo and Sour Cream, Sliced Jalapeños  
Guacamole, Chili con Queso with Tortilla Chips and Mini-Flour Tortillas,  
Churros with Fruit Compote, Bunuelos, Whipped Cream and Strawberries  
(Total of 15 Pieces Per Person)  
Coffee, Mango Iced Tea and Aguas Frescas (Watermelon or Pineapple)  
**\$40.00 Per Person**

We require a minimum of 75 ppl for the reception packages, however, should your group size be smaller  
please contact your Catering Representative for a price quote.  
Ask your representative about the elegant chair covers to enhance your event.



**Whole Roasted Steamship Round of Beef**

Served with Petite Rolls, Mayonnaise, Horseradish Sauce and Assorted Mustards  
(Serves approximately 200 portions)  
**\$675.00**

**Inside Round of Beef with Herb Au Jus**

Served with Assorted Petite Rolls, Mayonnaise, Horseradish Sauce, and Assorted Mustard  
(Serves approximately 60 portions)  
**\$300.00**

**Peppered Tenderloin of Beef**

Served with Assorted Petite Rolls, Mayonnaise, Horseradish Sauce, and Assorted Mustard  
(Serves approximately 30 portions)  
**\$275.00**

**Glazed Honey Baked Ham with Creole Mustard Sauce**

Served with Multigrain Petite Rolls  
(Serves approximately 50 portions)  
**\$300.00**

**Roast Turkey Breast**

Served with Chipotle Mayo and Sourdough Petite Rolls  
(Serves 30 portions)  
**\$275.00**

**Pistachio Crusted Pork Loin**

Served with Dijon Cream Sauce and Assorted Petite Rolls  
(Serves 30 portions)  
**\$275.00**

**Blackened Seasonal Fish**

Served with Mango Pico de Gallo  
(Serves 35 portions)  
**Market Price**

Carver's Fee: \$90.00 - 2-Hour Maximum

Sauté Chef: \$90.00 - 2 Hour Maximum

Carvery Stations can be added to any reception menu and are not sold separately