



Sheraton[®]
COLLEGE PARK NORTH HOTEL

Holiday Menu



LET US RAISE A GLASS TO THE COMING HOLIDAY

For more information or to book a holiday event, contact Erin Zahn at 240-965-4231 or email ezahn@sheratoncollegeparknorth.com

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Holiday Table \$56.00

(Based on 90 minutes of continuous service)

Appetizers

- Imported and domestic cheese display
- Vegetable crudité with ranch and bleu cheese
- Seasonal fresh fruit display

Salads ~ select two (2)

- Garden Salad**, Iceberg lettuce with black olives, thinly sliced carrots, cucumber and cherry tomatoes
- Seafood Pasta Salad**, bowtie pasta with crab, baby shrimp
- Spinach Salad**, spinach salad with cherry tomatoes, candied pecans, sliced mushrooms, crisp bacon, sliced red onion and honey Dijon vinaigrette
- Classic Caesar**, romaine lettuce tossed with shaved parmesan, garlic croutons and tangy Caesar dressing

Vegetables and Sides ~ select two (2)

- Garlic smashed potatoes, Roasted rosemary red potatoes
- Rice pilaf, Macaroni and cheese,
- Baby tarragon carrots, Sautéed green beans
- Broccoli casserole, Sautéed yellow and green zucchini
- California vegetable medley, Squash casserole
- Collard greens, Sautéed spinach with fresh mushrooms
- Sweet potato casserole

Entrees ~ select two (2)

Chicken Marsala

Chicken wellington

Chef carved smoked turkey breast

Chef carved honey baked ham

Chef carved whole peppered tenderloin

(Culinary attendant required)

Culinary attendant fee of \$150 per station

Additional fee for guarantees less than 25

Holiday menus include warm baked rolls with sweet butter
freshly brewed Starbucks® Coffee, Tazo® herbal tea and iced tea

Holiday Desserts

-Yule logs and holiday cookies

-Turtle Cheesecake

-chocolate fudge

-cheesecake with a chocolate

-Italian Cream Cake

Holiday Plated Dinners

Quintessential Holiday Dinner:

Classic Caesar Salad

Herb crusted chicken breast

smashed sweet potatoes with candied pecans

Sautéed green beans

Traditional pecan pie with vanilla-whiskey sauce \$34

-Distinguished Holiday Dinner

Spinach salad with honey-Dijon dressing

Grilled New York strip steak with garlic-pesto butter

Roasted fingerling potatoes

Grilled vegetables

Warm chocolate bread pudding with white pears and caramel sauce \$ 49

Additional fee for guarantees less than 25