



**Sheraton**<sup>®</sup>

DENVER TECH CENTER HOTEL



# Meetings Menu

**SHERATON DENVER TECH CENTER HOTEL**

7007 South Clinton Street  
Greenwood Village, CO 80112  
USA

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[sheratondenvertch.com](http://sheratondenvertch.com)



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# Welcome

An ideal choice for your next event, Sheraton Denver Tech Center Hotel boasts spectacular views of downtown Denver, Pikes Peak, and the Rocky Mountains. Our hotel is in close proximity to many great Denver attractions. Our luxurious ballroom has beautiful ceiling lights, chandeliers and a grand foyer that is perfect for a pre dinner cocktail reception.

For the perfect combination of exceptional Denver wedding venues and an ideal setting for your event, look no further than the Sheraton Denver Tech Center Hotel. Our banquet space is stylish and sophisticated, whether you want a poolside reception or prefer sprawling interior space, we look forward to working with you to bring your vision to life.

Contact our Catering Sales Manager at 303 799 6200 today to schedule a tour.



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# Breakfast Tables

All Breakfast Table selections are based on 60 minutes of service.

(V) Vegetarian (VG) Vegan (P) Pescetarian (GF) Gluten Free

## ENERGY 21

Chilled Orange and Cranberry Juice

Seasonal Fruit Display **VG, GF**

Freshly Baked Danish, Assorted Filled Croissants, Assorted Muffins **(GF)**

Honey Vanilla Yogurt with Orange Supremes **V, GF**

Whole Grain Oats and Honey Granola **VG, GF**

Steel Cut Oatmeal with Brown Sugar and Dried Cranberries **VG, GF**

Freshly Brewed Starbucks® Coffee and Tazo® Tea

## FARM FRESH 23

Chilled Orange and Cranberry Juice

Seasonal Fruit Display **VG, GF**

Freshly Baked Pastries and Danish **V**

Fluffy Scrambled Eggs **GF**

Maple Smoked Bacon **GF**

Country Sausage **GF**

Roasted Breakfast Potatoes **V**

Freshly Brewed Starbucks® Coffee and Tazo® Tea

## SUNRISE 26

Chilled Orange and Cranberry Juice

Seasonal Fruit Display **VG, GF**

Assorted Muffins **GF**

Spinach and Wild Mushroom Frittata with Gruyere Cheese

Chicken Sausage **GF**

Steel Cut Oatmeal with Brown Sugar and Dried Cranberries **VG, GF**

Honey Vanilla Yogurt with Orange Supremes **V, GF**

Freshly Brewed Starbucks® Coffee and Tazo® Tea

## ENHANCEMENTS

Starbucks® Coffee 54.00 per gallon

Assorted Hot Tazo® Teas 48.00 per gallon

Freshly Baked Pastries and Danish **V** 36.00 per dozen

Assorted Gluten Free Muffins **GF** 42.00 per dozen

Bagels with Selection of Cream Cheeses **V** 6.00 per person

Breakfast Burritos filled with Sausage, Green Chili, and Cheddar Cheese  
*Served with Salsa and Sour Cream* 8.00 per person

Breakfast Croissants, Scrambled Egg, Maple Smoked Bacon, Cheddar Cheese 8.00 per person

Whole Fresh Fruit **VG, GF** 5.00 per person

Granola Bars **VG, GF** 3.50 each

Assorted Protein/Health Bars **V** 5.00 each

Assorted Cookies **V** 37.00 per dozen

Assorted Dessert Bars **V** 37.00 per dozen

Brownies and Blondies **V** 37.00 per dozen

Vitamin Water 5.00 each

Red Bull® 6.00 each

Assorted Soft Drinks 4.00 each

Seasonal Fresh Fruit **VG, GF** 6.00 per person

Additional fee of \$125 on buffets for less than the minimum of 25 guests. Consuming raw or undercooked eggs, meat, or seafood may increase your risk of foodborne illnesses.

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# Breaks

Based on 30 minutes of service. Breaks not intended for use as meal substitution.

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## **KICK START 12**

Freshly Brewed Starbucks® Coffees, Tazo® Teas, Bottled Water, Assorted Soft Drinks

## **UPGRADED COFFEE STATION 14**

Freshly Brewed Starbucks® Coffees, Rolled Wafer Gaufrettes, Whipped Cream, Chocolate Chips, Caramel Sauce, Vanilla Syrup *v*

## **BUILD YOUR OWN GRANOLA YOGURT PARFAIT 12**

Whole Grain Oats and Honey Granola, Nonfat Yogurt, Selection of Berries, Dried Cranberries and Apricots *v, GF*

## **FRUIT SMOOTHIES AND GRANOLA BARS 12**

Banana and Berry Smoothies, Assorted Naked® Juices, granola bars *v, GF*

## **MORNING TREAT 10**

Assorted Doughnuts, Cinnamon Rolls, Pastries, Danish *v*

## **INFUSED FRUIT AND HERB WATER 30.00 per Gallon**

Chef's Choice Seasonally Infused Water *VG, GF*

## **SOCIAL 10**

Cajun Snack Mix, Buttered Popcorn, Yogurt Pretzels, M&M's *v*

## **AUTHENTICALLY DELICIOUS 12**

Warm Jalepeño and Cheddar Stuffed Pretzels, Nacho Cheese *v*

## **FRESHLY POPPED CORN 12**

Salted Caramel Popcorn, Spicy Habañero Popcorn, Truffle and Parmesan Popcorn *v, GF*

## **KETTLE CHIPS AND DIPS 15**

House Made Kettle Chips, Sour Cream & Caramelized Onion Dip, Ranch Dip, Smokey Chipotle Bean Dip *v*

## **SOUTHWESTERN 15**

Tortilla Chips House Salsa, Guacamole, Smokey Chipotle Bean Dip, Queso Dip *v*

## **CRUDITES 12**

Fresh Garden Vegetables, Avocado Chipotle Hummus *v, GF*

## **CHARCUTERIE 18**

Local and Imported Cheeses, Dried Fruit, Grilled Bread, Olives, Sliced Charcuterie, House made Pickled Vegetables, Infused Mustard

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# Lunch Buffet

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## **TUSCAN TABLE 34**

Assorted Rolls

Caesar Salad, Chopped Romaine, Garlic Herb Croutons, Shaved Parmesan, Caesar Dressing *P*

Caprese Salad, Fresh Mozzarella, Sliced Cherry Tomato, Fresh Basil, Cherry Balsamic Reduction *V, GF*

Chicken Piccata, Seared Herb Marinated Chicken Breast, Lemon Tomato Caper Sauce *GF*

Red Wine Balsamic Marinated Beef, Wild Mushroom and Herb Demi Glace *GF*

Oven Roasted Potatoes *VG, GF*

Grilled Broccolini with Fresh Lemon Butter *V, GF*

Cannoli and Tiramisu *V*

## **ARTESIAN DELI 30**

Assortment of Breads

Soup du Jour

Garden Salad, Chopped Romaine and Spring Mix, Shaved Carrot, Tomato, English Cucumber *VG*

Potato Salad and Red Wine Vinegar Coleslaw *V, GF*

Ham, Peppered Turkey, Roast Beef, Salami

Dijon Egg Salad

Cheddar, Provolone, Swiss, Pepper Jack

Fresh Lettuce, Sliced Tomato, Sliced Red Onion, Dill Pickle

Whole Grain and Yellow Mustard, Lemon Garlic Aioli *GF*

Assorted Dessert Bars *V*

## **COCINA 33**

Mixed Green Salad, Roasted Corn and Peppers, Black Beans, Lime Cilantro Vinaigrette *VG, GF*

House Salsa with Tortilla Chips *V*

Cheese Enchiladas with Red Chile Sauce *V*

Seasoned Cola Braised Beef *GF*

Smokey Chipotle Marinated Chicken with Tomatillo Sauce *GF*

Cilantro Lime Rice *VG, GF*

Bacon Borracho Beans with Queso Fresco

Cream Filled Churros and Sopapillas with Honey *V*

## **BACKYARD BBQ 36**

Garden Salad, Chopped Romaine and Spring Mix, Shaved Carrot, Tomato, English Cucumber *VG, GF*

Red Potato Salad, Bacon Dressing *GF*

Cider Vinegar Coleslaw *VG, GF*

BBQ Beef Brisket, Adobo Blueberry BBQ *GF*

Bone in Rosemary Marinated Chicken, Pomegranate Molasses Jus *GF*

Bourbon Apple Baked Beans

Buttery Grilled Corn on the Cob *V, GF*

Warm Cobbler *V*

## **MEDITERRANEAN BUFFET 36**

Chopped Romaine, Roma Tomato, cucumber, Garbanzos, Feta, Balsamic *V, GF*

Grilled Artichoke Hummus, Pita Chips *V*

Quinoa and Couscous Salad, Onion, Peppers, Artichoke hearts *V*

Tarragon and yellow Curry Chicken Breast, Red Onion, Peppers, Kalamata Olives *GF*

Beef Meatballs, Cucumber, Red Onion, Parsley, Tzatziki

Lemon Basmati Rice *V, GF*

Almond Milk Pudding, pistachios, Raspberries *V*

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# Plated Lunch

Includes an assortment of dinner rolls and butter, freshly brewed Starbucks® regular and decaffeinated coffee & iced tea.

Based on 60 minutes of continuous service.

(V) Vegetarian (VG) Vegan (P) Pescetarian (GF) Gluten Free

## SALAD

Garden Salad, Chopped Romaine and Spring Mix, Shaved Carrot, Tomato, English Cucumber, Ranch and Balsamic Dressing **V, GF**

Caesar Salad, Chopped Romaine, Garlic Herb Croutons, Shaved Parmesan, Caesar Dressing **P**

Strawberry Salad, Spinach, Chopped Romaine, Red Onion, Candied Pecan, Maple Balsamic **VG, GF**

## WILD MUSHROOM CHICKEN 30

House Marinated Pan Seared Chicken Breast, Port Wine Mushroom Demi **GF**

Yukon Mashed Potato, Roasted Brussels Sprouts **V, GF**

## CHICKEN CACCIATORE 30

Sage Marinated Chicken, Mushroom, Sweet Pepper, Tomato Fettucine

## CHICKEN PROVOLONE 33

Grilled Chicken, Smoked Ham, Mushroom Ragout, Provolone, Tarragon Broth **GF**

Rosemary Roasted Red Potato, Char-Grilled Broccolini **V, GF**

## COUSCOUS AND QUINOA SAUTÉ 26

Bed of Couscous and Quinoa, Sautéed Mushroom and Cherry Tomato, Basil Pesto Cream Sauce **V**

## HOUSE RAVIOLI 28

Choose One

Cheese Ravioli, Champagne Cream, Gorgonzola, Pecan Spaghetti Squash **V**

Mushroom Ravioli, Beef Bolognese Sauce

## SEARED ATLANTIC SALMON 32

Seared Salmon, Citrus Beurre Blanc **P, GF**

Sweet Potato and Corn Puree, Grilled Asparagus **V, GF**

## SLICED PETITE BEEF TENDERLOIN 34

Red Wine Balsamic Marinated Beef, Red Onion Compote Demi **GF**

Truffle Mashed Potato, Honey Glazed Carrots **V, GF**

## DESSERT

Select one:

NY Cheesecake with Raspberry Sauce **V**

Carrot Cake Cream Cheese Frosting with Caramel Sauce **V**

Double layer Chocolate Cake with Chocolate Sauce **V**

Lemon Cream Cake with Raspberry Sauce **V**

Flourless Chocolate Tort with White Chocolate Sauce **V, GF**

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# Grab and Go

Sandwiches served with kettle chips, freshly baked cookie, whole fruit, water or soft drink.  
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**GRILLED VEGETABLE WRAP 24**

Whole Grain Wrap, Spring Mix, Roasted Peppers, Portabella Mushroom, Zucchini, Balsamic Vinaigrette v

**ROAST BEEF BAGUETTE 24**

Demi Baguette, Red Onion, Boursin Cheese, Shredded Lettuce

**PEPPERED TURKEY SANDWICH 24**

Multi-Grain Kaiser Roll, Avocado, Provolone Cheese, Leaf Lettuce, Tomato

**BLACK FORREST HAM 24**

Multi-Grain Kaiser Roll, Swiss Cheese, Leaf Lettuce, Tomato

**CHICKEN CAESAR WRAP 24**

Romaine Lettuce, Grilled Chicken, Parmesan Cheese, Caesar Dressing

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# Plated Dinner

Includes an assortment of dinner rolls and butter, freshly brewed Starbucks<sup>®</sup> regular and decaffeinated coffee & iced tea. Based on 60 minutes of continuous service.

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## SALAD

Select one:

Garden Salad, Chopped Romaine and Spring Mix, Shaved Carrot, Tomato, English Cucumber **VG, GF**

Caesar Salad, Chopped Romaine, Garlic Herb Croutons, Shaved Parmesan, Caesar Dressing **P**

Strawberry Salad, Spinach, Chopped Romaine, Red Onion, Candied Pecan, Maple Balsamic **VG, GF**

Roasted Beet Salad, Arugula, Mandarin Orange, Shaved Red Onion, Balsamic Reduction **VG, GF**

## AIRLINE CHICKEN 38

Herb Marinated Airline Chicken Breast, Pearl Onion and Rosemary Bordelaise **GF**

Yukon Mashed Potatoes, Grilled Asparagus **V, GF**

## CHICKEN FLORENTINE 40

Herb Marinated Airline Chicken Breast, Spinach and Green Onion Puree, Wrapped in Prosciutto Sage Demi **GF**

Roasted Garlic Whipped Potatoes, Roasted Brussels Sprouts **V, GF**

## COUSCOUS AND QUINOA SAUTÉ 32

Bed of Couscous and Quinoa, Sautéed Mushroom and Cherry Tomato, Basil Pesto Cream Sauce **V**

## SCALLOP RISOTTO 40

Oyster Mushroom Risotto, Pan Seared Scallops, Red Pepper Rémoulade **P, GF**

## PAN SEARED SEA BASS 40

Honey Orange Glaze, Red Lentils, Parsnip Puree, Wilted Spinach **P, GF**

## PORK ROULADE 36

Dry Rubbed Pork Loin, Bacon and Pearl Onion Stuffing, Apple Gastrique

Roasted Garlic Mashed Potato, Honey Glazed Carrots

## RACK OF LAMB 50

Pistachio Encrusted Rack of Lamb, Berry Gastrique

Rosemary Roasted Red Potatoes, Roasted Root Vegetable

## SKIRT STEAK 42

Marinated Grilled Skirt Steak, Cilantro Garlic Sauce

Spinach and Cherry Tomato Orzo

## FILET OF BEEF 55

Filet of Beef **GF**

Truffle Mashed Potato, Grilled Asparagus, Demi Glace **GF**

## DESSERT

Choice of:

NY Cheesecake with Strawberry Compote **V**

Raspberry White Chocolate Brulee Cheesecake **V**

Chocolate Cake with Layered Mousse and Ganache **V**

Flourless Chocolate Tort **V, GF**

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# Dinner Buffet

Includes an assortment of dinner rolls and butter, freshly brewed Starbucks® regular and decaffeinated coffee & iced tea.

Based on 60 minutes of continuous service.

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## **BUFFET 1 50**

Arugula and Baby Spinach Salad, Roasted Beets, Shaved Red Onion, Haystack Goat Cheese, Champagne Vinaigrette **V, GF**

Caesar Salad, Chopped Romaine, Garlic Herb Croutons, Shaved Parmesan, Caesar Dressing **P**

Red Wine Balsamic Marinated Beef Tenderloin, Sage Demi **GF**

Pan Seared Scallops, Oyster Mushroom Risotto, Spinach Pesto **P, GF**

Truffle Mashed Potato **V, GF**

Grilled Broccolini with Fresh Lemon Butter **V, GF**

Raspberry White Chocolate Brulee Cheesecake **V**

Flourless Chocolate Tort **V, GF**

## **BUFFET 2 54**

Roasted Pear Salad, Spring Mix, Gorgonzola, Candied Pecans, Maple Balsamic Vinaigrette **V, GF**

Garden Salad, Chopped Romaine and Spring Mix, Shaved Carrot, Tomato, English Cucumber **VG, GF**

Dry Rubbed Pork Loin, Whiskey Apple Demi Reduction **GF**

Braised Beef Pot Roast, Pearl Onion, Rainbow Carrot, Roasted Fennel and Tomato Broth **GF**

Herb Marinated Airline Chicken Breast, Pearl Onion and Rosemary Bordelaise **GF**

Roasted Red Potato **V, GF**

Roasted Root Vegetable **V, GF**

NY Cheesecake with Strawberry Compote **V**

Chocolate Cake with Layered Mousse and Ganache **V**

## **BUFFET 3 48**

Arugula and Baby Spinach Salad, Roasted Beets, Shaved Red Onion, Haystack Goat Cheese, Champagne Vinaigrette **V, GF**

Caesar Salad, Chopped Romaine, Garlic Herb Croutons, Shaved Parmesan, Caesar Dressing **P**

Lemon Shrimp Scampi Orzo **P**

Pan Seared Atlantic Salmon, Roasted Fennel and Tomato Broth **P, GF**

Scalloped Potato with Green Onion and Thyme **V, GF**

Oven Roasted Asparagus **V, GF**

Raspberry White Chocolate Brulee Cheesecake **V**

Flourless Chocolate Tort **V, GF**

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# Reception

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## CHEESE DISPLAY 12

Local and Imported Cheeses, Dried Fruit, Grilled Bread, Olives **V**

## CHARCUTERIE 14

Sliced Charcuterie, House Made Pickled Vegetables, Infused Mustard **GF**

## CRUDITÉ 12

Fresh Garden Vegetables, Avocado  
Chipotle Hummus **VG, GF**

## UPGRADED COFFEE STATION 12

Freshly Brewed Starbucks® Coffees

Rolled Wafer Gaufrettes

Whipped Cream

Chocolate Chips

Caramel Sauce

Vanilla Syrup

## DESSERT 15

Cheesecake **V**

Assorted Petite Fours **V**

Tiramisu **V**

Cannolis

Mini Cheesecakes **V**

Bread Pudding with Rum

Caramel Sauce **V**

# Hors d'oeuvres

Prices are per piece based on a 50 piece minimum.

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## COLD 6

Shrimp Cocktail **P**

Remoulade or Cocktail Sauce, Lemon

Antipasto Skewers **V**

Fresh Mozzarella, Cherry Tomato, Artichoke Heart, Basil, Balsamic Reduction

Loaded Deviled Egg **GF**

Bacon, Chive, Cheddar

## HOT 6

Bacon Wrapped Scallops **GF**

Beef Wellington

Demi Glace

Crab Cake **P**

Cajun Remoulade

Grilled Cheese **V**

Tomato Soup Shooter

Chicken Satay **GF**

Spicy Thai House Herb Marinade

Assorted Mini Quiche

Coconut Shrimp **P**

Chipotle Raspberry Sauce

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# Action Stations

An attendant fee of 75.00 is required for each action station.

**PRIME RIB 375**

Serves 30

Prime Rib of Beef with Fresh Baked Rolls,  
Whipped Horseradish, Au Jus

**BEEF TENDERLOIN 375**

Serves 20

Marinated Beef Tenderloin, Demi Glace,  
Fresh Baked Rolls

**PORK LOIN 300**

Serves 30

Dry Rubbed Pork Loin, Whiskey Apple  
Demi Reduction

**MAC AND CHEESE 18**

Three Cheese Bechamel, Chicken, Italian  
Sausage, Spinach, Mushrooms, Tomato,  
Parmesan

**STREET TACO 20**

Carnitas, Seasoned Braised Beef,  
Seasoned Chicken, Salsa Verde, Avocado  
Crema, Pickled Red Onion, Roasted  
Tomato, Cilantro, House Salsa

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