

Reception Table

Crudités

Colorful array of the freshest market vegetables with a choice of two: creamy bleu cheese, Dijon ranch, guacamole or hummus

International Cheeses

Brie, St. Andres, gorgonzola, manchego, Vermont cheddar and English Windsor red. Served with Heritage crackers, french bread and fruit garnish

Chilled Grilled Vegetables

A selection of the freshest vegetables, marinated then grilled and chilled. Served on a bed of wheat grass

Cheese Fondue

Creamy swiss and riesling blended together. Served with cubed French bread

Seasonal Fruit Display

Markets freshest fruits and berries. Served with choice of piña colada or honey sour cream dips

Cold & Hot Canapés

Oyster shooters

Stoli® and Tabasco®

Mini knot roll or finger sandwiches

choice of turkey, roast beef, ham, tuna or chicken salad

Bronzed shrimp

raspberry salsa

Stuffed mushroom caps

crab, sausage or parmesan

Mini quiche Lorraine

savory pastry crust

Bay scallops

wrapped in smoked bacon

Cajun spiced tenderloin tidbits

sautéed with Nawlins' spices

Action Tables

Sliders

Kobe beef, barbequed pulled pork, pulled chicken served with slider buns and all the trimmings

Fajita Fiesta

Chargrilled chicken and marinated flank steak, onions and peppers, jack and cheddar cheese, sour cream, salsa, pico de gallo and flour tortillas

Mashed potato bar

Red bliss smashed potatoes with cream cheese and chives, Yukon gold potatoes with sea salt and cracked pepper, Bacon, cheddar, sour cream, scallions, broccoli, roasted garlic, sweet butter, merlot demi glace, chicken jus lie

This is a small sampling of our extensive catering options. For more information please call

(727) 593-6001

or email sales@sheratonsandkey.com

Dinner Table

Each dinner table includes crusty baked bread rolls, sweet butter, chef's selection of desserts, freshly brewed Starbucks® regular and decaffeinated coffee, assorted Tazo® teas and condiments

The Windward

- Field greens, salad bar toppings and two dressings
- Bay shrimp and bowtie pasta
- Button mushroom salad, lemon-thyme vinaigrette
- Vine ripe tomatoes, fresh mozzarella, EVOO and basil chiffonade
- Slow roasted prime rib, hand carved au jus
- Blackened catch of the day
- Pan seared chicken breast with sundried tomato pesto
- Market fresh vegetables
- Mediterranean rice pilaf, spinach, tomato, olive and feta
- Horseradish whipped potatoes

The Leeward

- Field greens, array of toppings, two dressings
- Penne and roasted wild mushroom salad
- Chilled grilled chicken and couscous display
- Marinated grilled vegetables
- Citrus, craisin and pecan rice salad
- Island seafood display, bronzed shrimp, marinated scallops, chilled blackened catfish, oysters on the half shell
- Hand carved New York strip loin, green peppercorn diablo sauce
- Seared Atlantic salmon filet, sesame mirin beurre blanc
- Jerk spice chicken breast, cantaloupe, pico de gallo
- Market fresh vegetables
- Caviar rice blend with wheatberries and red and green pasta
- Dauphinoise potatoes, oven baked, cream sauce, parmesan

Rustic Italian

- Antipasto platter, sliced Italian meats and cheeses, olives, artichokes, roasted peppers, pepperoncini
- Garden fresh greens, condiments, Italian vinaigrette, EVOO, aged balsamic
- Caprese salad, vine ripe tomatoes, fresh mozzarella, EVOO, basil chiffonade
- Chef inspired pasta salad
- Chilled grilled seasonal vegetable display
- Tri-color tortellini and linguini, homemade marinara and carbonara sauces, Sweet Italian sausage, tri peppers, onions
- Traditional baked lasagna
- Fresh Gulf grouper picatta
- Zucchini Italiano
- Garlic breadsticks