



Who's taking care of you?™

Sheraton

HOTELS & RESORTS

Sheraton University City Hotel

36th & Chestnut Streets

Philadelphia, PA 19104

LUNCHEON MENUS

MENU 1 \$24.95

Medley of Fresh Garden Greens
with Tomatoes
Stuffed Breast of Capon Madeira
Country Harvest Rice
Green Beans with Roasted Red Pepper
Chocolate Mocha Cake
Rolls and Butter
Coffee, Tea, Decaffeinated Coffee,
Iced Tea

MENU 3 \$21.95

Tossed Garden Salad
Caesar and Vinaigrette Dressings
Tri-Colored Pasta
With *Choice of Sauce:*
Plum Tomato, Primavera or Alfredo
Deep Dish Apple Pie
Rolls and Butter
Coffee-Tea-Decaffeinated Coffee-Milk
Iced Tea

MENU 5 \$28.95

Tossed Fresh Greens
Sliced London Broil, Hunter Sauce
Oven Roasted Potatoes
Sautéed Zucchini
Vanilla Cheesecake
Rolls and Butter
Coffee-Tea-Decaffeinated Coffee-Milk
Iced Tea

MENU 2 \$24.95

Medley of Fresh Garden Greens
with Tomatoes
Boneless Breast of Chicken Piccata
Orzo Pasta Rice
Broccoli and Julienne Carrots
Coconut Snow Ball
Rolls and Butter
Coffee, Tea, Decaffeinated Coffee,
Iced Tea

MENU 4 \$21.95

Soup du Jour
Fresh Croissant Filled with:
Choice of: Chicken or Tuna Salad
Old Fashioned Potato Salad
Creamy Cole Slaw
Fresh Fruit Garnish
Carrot Cake
Coffee-Tea-Decaffeinated Coffee-Milk
Iced Tea

MENU 6 \$27.95

Mixed Garden Greens
Filet of Flounder, Tomato, Leek Salsa
Country Harvest Rice
Baby Carrots
Strawberry Layer Cake
Rolls and Butter
Coffee-Tea-Decaffeinated Coffee-Milk
Iced Tea



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LUNCH BUFFETS

MENU 14 \$21.95

WORKING LUNCH

(Maximum of 30 Guests)

Display of Assorted Sandwiches:

Roast Beef, Ham and Cheese

White Meat Turkey, Tuna Salad

Potato Chips

Seasonal Fresh Fruit

Choice of Fresh Baked Cookies or

Brownies

Coffee-Tea-Decaffeinated Coffee-Milk

Iced Tea

(Delivered to your meeting room)

MENU 15 \$24.95

DELI LUNCH BUFFET

Tossed Garden Salad

Assorted Dressings

Pasta Salad

Tuna Salad

Assorted Sliced Meats and Cheeses:

Roast Beef, Turkey, Ham

American and Swiss Cheese

Condiment and Relish Tray

Assorted Bread, Pita and Rolls

Assorted Desserts

Coffee-Tea-Decaffeinated Coffee-Milk

Iced Tea

MENU 16 \$30.95

BUFFET

(Minimum of 50 Guests)

Seasonal Fresh Fruit

Tossed Garden Salad

Assorted Dressings

Red Bliss Potato Salad

Pasta Salad

Deluxe Relish Tray

Assorted Sliced Meats and Cheeses

HOT ENTREES

Seafood Creole

Chicken Piccatta

Rice

Sautéed Garden Vegetables

Assorted Desserts

Rolls and Butter

Coffee-Tea-Decaffeinated Coffee-Milk

Iced Tea

MENU 17 \$30.95

BRUNCH BUFFET

(Minimum of 50 Guests)

Seasonal Fresh Fruit

Scrambled Eggs with

Mushrooms and Scallions

Bacon and Sausage

Potatoes O'Brien

Country Harvest Rice

Sautéed Garden Vegetables

Choice of 2:

Herbed Chicken Breast

Seafood Newburg

Burgundy Beef Tips

With Mushrooms

Assorted Breads, Rolls, and Pastries

Coffee-Tea-Decaffeinated Coffee-Milk

Iced Tea

01/2008

Prices Subject to 20% Service Charge and 7% Tax

Specialized Theme Buffets are Available

Our Catering Department will be happy to prepare any special menu

MENU PRICES ARE SUBJECT TO CHANGE WITHOUT NOTICE