



Dinner Entrees

Slow Roasted Prime Rib

Served with a Baked Potato and Green Beans Almondine
\$28.95 per person

Grouper Ala Griglia

Marinated grilled grouper finished with Pinot Grigio, Fresh Tomato and Baby Artichoke Sauce served with Herbed Orzo and Roasted Vegetables
\$26.95 per person

Crab Stuffed Flounder

Served with Rice Pilaf and Broccoli Parmesan
\$29.95 per person

Chicken Picatta

Chicken breast cutlet quick sautéed And finished in Lemon Butter Capers White Wine Sauce
Served with Rice Pilaf and Broccoli and Baby Carrots
\$23.95 per person

Herb Roasted Chicken Breast

Served with Rice Pilaf and Vegetable Medley
\$22.95 per person

Filet Mignon

Served with Garlic Mashed Potatoes and Grilled Asparagus
\$38.00 per person

Salmon Siciliana

Sautéed Atlantic Salmon with hot Chili, Garlic, & Oregano Olive Oil
Served Roasted Red Potatoes and Vegetable Medley
\$25.95 per person

Beaufort Chicken

Stuffed with Back Fin Crab and topped with a Tarragon Cream Sauce
Served with Saffron Rice and Broccoli
\$25.95 per person

Fettuccine Alfredo

Ribbon Noodles with Parmesan Cream
\$19.95 per person
Enhance with Grilled Chicken
\$3.00 additional
Or Sautéed Shrimp
\$6.00 additional

Combination Platters

5oz Grilled Filet Mignon with you choice of the following
3 Stuffed Shrimp - \$38.95 per person
Sautéed Chicken Breast - \$34.95 per person
Atlantic Salmon - \$36.95 per person

All Dinners include Salad, Basket of Fresh Rolls and Butter,
Dessert and Fresh Brewed Coffee, Iced Tea and Water



Create your Dinner Buffet

Minimum of 50ppl

2 Entrees \$27.95 per person

3 Entrees at \$29.95 per person

Chilled Garden Greens with Assorted Dressings

Classic Caesar Salad or Spinach Salad at \$2.50 additional per person

Enhance your buffet with Pasta Fagioli Soup at \$1.50 additional per person

Please Select one of the following

Southern Broccoli Salad
Penne Pesto
Cole Slaw

Tomato and Cucumber Salad
Potato Salad
Greek Salad
Red Skinned Potato Salad
Marinated Vegetable Salad

Entrees select two or three entrees

BBQ Chicken
Chicken Piccata
London Broil
Eggplant Parmigiana

Southern Fried Chicken
Grouper Ala Griglia
Salmon Siciliano
Broiled Flounder
Chicken Parmesean
Lasagna
Herb Rubbed Pork Loin
Fried Shrimp

Chef's Vegetable Selections (select two)

Broccoli
Fresh Steamed Vegetable Medley

Green Beans Almondine
Zucchini and Squash

Baby Carrots
Sugar Snap Peas

Accompaniments (select two)

Rice Pilaf
Sweet Potatoes
Penne Pasta Fettuccine Linguini

Wild Rice
Roasted Garlic Mashed Potatoes

Baked Macaroni and Cheese
Roasted New Potatoes

**All Buffets include Chef's Dessert table, Rolls and Butter, Fresh Brewed Coffee
Iced Tea and Water**

Enhance Buffet with a Carved to Order Station

**Honey Baked Ham at \$195.00
(Serves 50)**

**Whole Roasted Turkey at \$180.00
(Serves 35)**

**Pork Loin at \$180.00
(Serves 35)**

**Steamship Round at \$695.00
(Serves 150)**

Carver fee at \$75.00 per carver per hour



Specialty Theme Buffets

50 Person Minimum

Old Fashioned Bar B-Que

Cole Slaw and Potato Salad, Brunswick Stew, Pulled Pork Barbecue,
BBQ Chicken, Mashed Potatoes, Corn on the Cob,
Baked Beans, Southern Style Green Beans, Hushpuppies, and Carolina Sweet Tea
\$24.95 per person

Sheraton Beachside Luau

Tossed Salad with Ranch and Italian or Spinach Salad with Raspberry-mango Vinaigrette,
Coconut Mandarin Salad
Gulf Shrimp and Bowtie Pasta Salad, Caribbean Ribs, Mahi Mahi with Papaya Relish
Steel Drum Chicken, Polynesian Vegetable Medley, Tropical Fried Rice
\$30.95 per person

Enhance your buffet with a whole suckling pig at \$350.00 ++ (serves 75-100)

The All American

All Beef Hot Dogs and Hamburgers, Southern Fried Chicken, Baked Beans
Corn of the Cob, Potato Salad, Cole Slaw, Soup Du Jour,
Assorted Cheeses and Relish Tray
\$22.95 per person

Italian Beach Side

Pasta Fagioli, Caesar Salad, Tomato-basil and Mozzarella Salad, Baked Lasagna,
Chicken Piccato or Chicken Marsala, Sausage and
Sweet Peppers, Italian Green Beans and Garlic Bread
\$23.95 per person

Blackbeard's Seafood Bounty Buffet

Swashbuckler's Salad Bar, Penne Pesto Salad, Potato Salad, Cole Slaw,
Queen Anne's Revenge Clam Chowder
High Tide Chef's Catch, Swim with the Fishes Fried Flounder,
Landlubbers Herb Roasted chicken breast
Ye Be Cursed Peel 'N Eat Shrimp, Rice Pilaf
Aztec Gold Corn on the Cob, King's Ransom Vegetable Du Jour,
Thievin Scoundrel Corn Muffins
\$29.95 per person

Buffets include Chef's Choice of Appropriate Accompaniments, Dessert Fresh Brewed Starbuck
Coffee Regular and Decaffeinated, Iced Tea and Water

Prices subject to change without notice • 20% service charge and applicable taxes additional
Sheraton Atlantic Beach Oceanfront Hotel
2717 W Fort Macon Road Atlantic Beach, NC 28512
800.624.8875 www.sheratonatlanticbeach.com