

FOUR POINTS BY SHERATON A LA CARTE

Breakfast Buffet (minimum 50 guests)

Freshly sliced seasonal fruit	Assorted juices
Freshly baked morning pastries	Fluffy scrambled eggs
Vermont maple cured sausage	Crisp smokehouse bacon
Country buttermilk pancakes	Maple syrup

Breakfast potatoes with onions and herbs

Accompanied by:

Sweet cream butter, assorted fruit preserves and jams

Freshly brewed coffee, decaffeinated coffee and assorted herbal teas

Breakfast and Brunch Enhancements

(Select one, add \$4.00 per person; select two, add \$6.00 per person)

Belgian waffle station with strawberries, whipped cream, maple syrup and fresh warm blueberry compote*

Assorted fruit yogurts on ice with granola

Freshly poached country eggs on Canadian bacon and toasted English muffins, topped with a traditional Hollandaise sauce

Basket of fresh New York style bagels served with Atlantic smoked salmon, whipped cream cheese, capers, sliced red onion and vine ripened tomatoes

Additional Recommendations

Chef's fresh fruit and chilled juice smoothie bar, includes ripe pineapple, cantaloupe, honeydew, strawberries and bananas 3.00

Fresh "Country Morning" omelet station to include diced ham, bacon, vine ripened tomatoes, onions, button mushrooms, Vermont cheddar, baby spinach and bell peppers* 6.00

Roasted, whole, bone-in turkey breast basted with a sage butter, served with miniature rolls, rich turkey gravy, cranberry orange relish and mango chutney* 5.00

Virginia smoked ham basted with a Dijon mustard and brown sugar glaze, served with miniature rolls, mango chutney, whole grain mustard and a warm apple compote* 5.00

Roasted top round of western beef served with miniature rolls, caramelized onions, au jus and a whipped horseradish cream* 5.00

Brunch (minimum 50 guests) All Breakfast Buffet Items plus:

Assortment of Salads *Select two*

Asian beef salad with snow peas, bell peppers and peanuts

Mixed field greens salad with tomatoes, cucumbers, ripe olives, red onions and bell peppers

Tomato mozzarella salad with basil and extra virgin olive oil

Assorted grilled vegetable platter with asparagus, Portabella mushrooms, bell peppers and zucchini squash

Basil chicken pesto salad with pine nuts and sun dried tomatoes

Chicken "chop chop" salad with pineapple, cucumbers and cashews in a honey sesame vinaigrette

Cheese tortellini salad with baby shrimp and creamy herb dressing

Classic Caesar salad with house made dressing

Accompaniments

Chef's selection of seasonal vegetable and starch to complement your entrée selection. Includes freshly baked rolls, sweet cream butter, assorted desserts, coffee, decaffeinated coffee and herbal teas

Entrées *Select two*

Italian four cheese ravioli blended with a light sauce of plum tomatoes, fresh basil, yellow bell peppers and a touch of cream

Farfalle pasta with extra virgin olive oil, garlic, Parmesan Reggiano, mixed fresh herbs, cherry tomatoes and asparagus

Boneless breast of chicken Milanese, encrusted with fresh herbs, bread crumbs and Parmesan Reggiano served with a fresh lemon velouté

Slow roasted Atlantic salmon fillet served over a light creamy lemon and fresh herb risotto

Lump crabmeat stuffed fillet of sole with a New England lobster sauce

Roasted center cut pork loin roulade stuffed with baby spinach, Fontina cheese, fire roasted peppers and served with a Madeira demi-glaze

Stir fried beef tenders with crisp Asian style vegetables in an exotic soy-chili accented sauce and steamed white rice

FOUR POINTS BY SHERATON A LA CARTE

Lunch Served

Appetizers *Select one*

Sliced fresh seasonal fruit plate

Italian wedding soup

Tiffany's signature blends of mixed field green salad with our honey citrus dressing. A blend of romaine and mesclun greens, vine ripened tomatoes, bell peppers, asparagus spears, cucumbers, ripe olives and red onion

Classic Caesar salad with house made dressing

Chilled tortellini pasta and vegetable salad 2.50

Caesar salad topped with two seasoned grilled gulf shrimp 3.50

Italian four cheese ravioli blended with a light sauce of plum tomatoes, fresh basil, yellow bell peppers and a light touch of cream 2.50

Crisp Maryland lump crab cake over field greens, tossed in a light sherry vinaigrette, grilled asparagus and cherry tomatoes 5.00

Entrées

Sautéed boneless chicken with sliced mushrooms in a rich Marsala sauce

Boneless breast of chicken Milanese, with fresh herbs, bread crumbs and Parmesan Reggiano served with a fresh lemon velouté

Fresh statler chicken breast in a creamy lobster tarragon sauce

Parmesan encrusted breast of chicken with fresh Roma tomatoes, garlic artichokes, spinach and fresh herbs finished with a white wine sauce

Pan seared fresh statler chicken breast stuffed with spinach, garlic, Fontina cheese, fresh herbs, roasted shallots, in a wild mushroom sauce

Lump crabmeat stuffed fillet of sole with a New England lobster sauce

North Atlantic scrod dressed with fresh lemon butter, herbs and seasoned bread crumbs slowly baked to perfection

Seared fillet of salmon topped with a whole grain mustard herb sauce

Prosciutto wrapped halibut, cherry tomatoes, asparagus vinaigrette

Butcher shop cut choice petit filet mignon grilled and served with classic béarnaise sauce

Seasoned grilled beef tenders, sliced and presented over bleu cheese risotto with plum tomatoes, baby spinach and fresh grilled asparagus with a balsamic glaze

London broil with sherry mushroom sauce

Fresh potato gnocchi with crumbled sweet Italian sausage, Porcini mushrooms, basil pesto, cherry tomatoes and a light touch of cream

Tri-colored cheese tortellini in classic Alfredo sauce topped with freshly grated Parmesan cheese and julienne garden vegetables

Stuffed tomato Provencal over spaghetti squash with basil & olive oil

Lighter Fare Entrées

Includes choice of one dessert, freshly baked rolls, sweet cream butter, coffee, decaffeinated coffee and herbal teas.

Caesar salad with house made dressing topped with a grilled salmon fillet or a marinated chicken breast

East Coast seafood salad with sweet sea scallops, poached shrimp, lump crabmeat, Prince Edward Island mussels with celery and a touch of mayonnaise on a bed of shaved lettuce and vine ripened tomatoes

Accompaniments

Chef's selection of seasonal vegetable and starch to complement your entrée selection. Includes freshly baked rolls, sweet cream butter, assorted desserts, coffee, decaffeinated coffee and herbal teas

Desserts *Select one*

New York cheesecake with fresh strawberries, mango purée and whipped cream

Double chocolate raspberry torte with whipped cream and berries

Island key lime pie

Freshly baked warm apple orchard pie served with vanilla bean ice cream

Moist pound cake topped with vanilla ice cream and a warm blueberry Grand Marnier compote

Rich Belgian Callebaut chocolate mousse with whipped cream 1.50

Tahitian vanilla bean crème brûlée with whipped cream and seasonal mixed berries 1.50

FOUR POINTS BY SHERATON A LA CARTE

Lunch Buffet *(minimum 50 guests)*

Italian Wedding Soup

Assortment of Salads *Select three*

Asian beef salad with snow peas, bell peppers and peanuts

Mixed field greens salad with tomatoes, cucumbers, ripe olives, red onions and bell peppers

Classic Caesar salad with house made dressing

Sliced fresh mozzarella cheese with vine ripened tomatoes, extra virgin olive oil, fresh basil leaves and cracked black pepper

Assorted grilled vegetable platter with asparagus, Portabella mushrooms, bell peppers and zucchini squash

Basil chicken pesto salad with pine nuts and sun dried tomatoes

Chicken "chop chop" salad with pineapple, cucumbers and cashews in a honey vinaigrette

Cheese tortellini salad with baby shrimp and creamy herb dressing

Caesar salad with house made dressing

Entrées *Select two or three*

Sautéed boneless chicken with sliced mushrooms in a rich Marsala sauce

Boneless breast of chicken Milanese, encrusted with fresh herbs, bread crumbs and Parmesan Reggiano served with fresh lemon velouté

Free range boneless chicken breast, stuffed with our own apple sage stuffing and topped with a creamy velouté sauce

Parmesan encrusted breast of chicken with fresh Roma tomatoes, garlic artichokes, spinach and fresh herbs finished with a white wine sauce

North Atlantic scrod dressed with fresh lemon butter, herbs and seasoned bread crumbs slowly baked to perfection

Seared fillet of salmon topped with a whole grain mustard herb sauce

Roasted center cut pork loin roulade stuffed with baby spinach, Fontina cheese, fire roasted peppers and served with a Madeira demi glaze

Seasoned grilled beef tenders sliced and presented over blue cheese risotto with plum tomatoes, baby spinach in a balsamic glaze

Beef tender strips served Asian style with red bell peppers, broccoli and cashews in a ginger hoisin sauce

Fresh potato gnocchi with crumbled sweet Italian sausage, porcini mushrooms, basil pesto, cherry tomatoes and a light touch of cream

Risotto with leeks, butternut squash, sage and braised lentils

Vegetarian cannelloni with ricotta and parmesan cheeses blended with diced seasonal vegetables baked with a light white wine cream

Accompaniments

Chef's selection of seasonal vegetable and starch to complement your entrée selection. Includes freshly baked rolls, sweet cream butter, assorted desserts, coffee, decaffeinated coffee and herbal teas

Market Deli Buffet *(minimum 50 guests)*

Italian wedding soup

Potato salad

Garden salad

Pasta salad

Premium quality sliced meats to include Virginia baked ham, smoked turkey breast, roast top sirloin, Genoa salami, Swiss, provolone, mozzarella and American cheeses.

Condiments include assorted mustards, mayonnaise and horseradish.

Platter of sliced vine ripened tomatoes, lettuce leaves, sliced red onion, dill pickles and vinegar pepper rings

Market Deli Buffet includes an assortment of fresh rolls, sliced breads, assorted desserts, coffee, decaffeinated coffee and herbal teas

Menu Enhancements *4.50 per person per item*

Sweet Italian sausage with grilled Vidalia onions and red and green bell peppers served with hoagie rolls

All beef frankfurters with all the accompaniments

Chili con carne with assorted toppings to include: sour cream, scallions, grated Cheddar cheese, salsa and corn chips

Shaved lean pastrami with onions, melted Swiss cheese served on marble rye with assorted mustards made to order*

Hand rolled meatballs served in a hoagie roll with a parmesan marinara sauce

Lean shaved steak grilled to perfection topped with American cheese served in a hoagie roll*

*requires \$75 attendant fee

FOUR POINTS BY SHERATON A LA CARTE

Station Presentations *(Minimum 75 guests)*

Your choice of three stations, served for one hour *requires \$75 attendant fee

From the Carving Board* *Select two with fresh baked rolls*

Roasted bone-in turkey breast basted with a sage butter, served with rich turkey gravy, cranberry orange relish and mango chutney

Baked Virginia ham basted with a Dijon mustard brown sugar glaze, served with mango chutney, whole grain mustard and warm apple compote

Boneless BBQ pork with sweet pepper jam, spicy BBQ sauce and coleslaw

Salmon en crouete a fresh fillet wrapped in a puff pastry served with lobster sauce

Steamship round of beef, au jus, horseradish cream and caramelized onions

Roasted center cut pork loin, warm apple compote, rosemary pork jus and sweet hoisin ginger glaze

Roasted peppercorn crusted choice whole tenderloin of beef with a classic béarnaise sauce and horseradish cream *Add 5.00 per person*

South of the Border

Chili con carne with tortilla chips, shredded cheddar cheese and shaved lettuce

Build your own fajita-marinated beef and chicken, guacamole, shredded lettuce, Monterey Jack cheese, salsa, sour cream and warm flour tortillas

Boneless BBQ chicken breasts

Spicy slow roasted baby back pork ribs

Black bean, corn and scallion quesadillas with chipotle sour cream

Sushi Station * *Add 5.00 per person*

Vegetable and seafood sushi to include: California rolls, spicy tuna, shrimp and salmon. Accompanied by soy sauce, wasabi and pickled ginger

Slider Bar * *Select Two Add 4.00 per person*

Seared tuna with a wasabi aioli and arugula

Crab cake sliders with jicama slaw, chipotle remoulade and arugula

Hamburgers with caramelized onions, Vermont cheddar cheese and arugula

Pulled pork sliders

Antipasto

Stuffed cherry peppers, Genoa salami, soppressata, prosciutto de Parma, Provolone cheese, fresh mozzarella with vine ripened tomatoes, artichoke hearts, roasted portabella mushroom caps, fire roasted bell peppers, tuna with extra virgin olive oil and herbs, kalamata olives and field greens

Assorted Italian breads, oils and vinegars

Asian Station

Steamed jasmine rice

Assorted steamed dumplings

Szechuan spiced green beans with ground pork and chilies

Mongolian marinated center cut pork loin with a hoisin scallion glaze

Stir fry with choice of shrimp, chicken or beef with a ginger citrus soy sauce and wok seared vegetables

Vegetable spring rolls with a curry mango sauce

Basket of crispy wonton chips with a spicy dipping sauce

Pasta Al Fresco (a house favorite)*

With Alfredo, hearty tomato basil, pesto, and olive oil with garlic sauces.

Selection of penne, farfalle and tortellini pastas. With your choice of gourmet ingredients to include: tomatoes, asparagus, chicken, sun-dried tomatoes, broccoli florettes, pine nuts, mushrooms, baby spinach, olives, peppers, onions and fresh Parmesan Reggiano cheese. Served with fresh Italian garlic bread

Fresh from the Atlantic

Hearty seafood chowder Traditional clams casino with bacon

Freshly shucked littlenecks and oysters on ice

New England cod cakes with remoulade sauce and lemon

Tiffany's Elegant Display of Desserts & Sweets

Assorted cakes, pies, tortes, mousses, crème brûlée, parfaits, sliced fresh fruits and berries with flavored yogurts, miniature tarts and pastries.

Includes freshly brewed coffee, decaffeinated coffee and herbal teas

Lettuce Wrap Station *

Five spice beef: flank steak marinated and seasoned with Chinese five spices

Sweet Cajun chicken sautéed with cajun seasonings and tossed with honey wing sauce

Garlic Tabasco baby shrimp sautéed in butter seasoned with Worcestershire

Condiments to include: Boston Bibb lettuce leaves, thinly sliced cucumbers, julienne carrots, chopped celery, chopped peanuts, fresh cilantro, fresh mint leaves, fresh lime quarters, orange cucumber salad with cilantro, bean sprouts and scallions tossed with ginger vinaigrette

Stir Fry Station*

Beef and chicken strips with your choice of fresh ingredients to include: broccoli, snow peas, garlic, cashews, green beans, scallions, straw mushrooms, red bell peppers and onions. Tossed with hoisin glaze or mandarin orange sauce accompanied with fresh steamed jasmine rice.

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FOUR POINTS BY SHERATON A LA CARTE

Hors d' Oeuvres

Stationed *serves 50-75*

An array of domestic cheese both hard and soft with seasonal fruits and assorted crackers

Display of assorted international cheeses including: Port Salute, Bel Paese, Maytag Bleu and additional Chef's selections. Served with an upscale cracker basket, chutneys, assorted nuts and seasonal domestic and exotic fruits

Fresh garden vegetable display accompanied with a bleu cheese dip

Fresh seasonal and exotic sliced fruit served with a mango yogurt dip

Raw Bar *50 pieces per tray*

Little necks on half shell

Oysters on the half shell

Cocktail shrimp on ice

Hors d'Oeuvres Package I *Unlimited quantities butler passed for one hour (Minimum 25 guests)*

Scallops wrapped in maple bacon

Delicate phyllo leaves filled with spinach and feta cheese

Sesame chicken strips with chili mango chutney sauce

Veal, pork and herb meatballs with rosemary demi glaze

Stationary Displays

An array of domestic cheese both hard and soft with seasonal fruits and assorted crackers

Fresh garden vegetable display accompanied by a savory bleu cheese dip

Hors d'Oeuvres Package II *Unlimited quantities butler passed for one hour (Minimum 25 guests)*

Lollipop lamb chops served with a red pepper jam

Maine jumbo lump crab cakes served with remoulade sauce

Mini beef Wellington with Madeira dipping sauce

Domestic mushroom caps with a warm vegetable stuffing

Stationary Displays

Display of assorted international cheeses including Port Salute, Bel Paese, Maytag Bleu and additional Chef's selections, served with an upscale cracker basket, chutneys, assorted nuts and seasonal domestic and exotic fruits

Fresh garden vegetable basket accompanied by a savory bleu cheese dip

Butler Passed *per 100 pieces*

Sesame chicken strips with a chili mango chutney sauce

Scallops wrapped in maple bacon

Crab cakes with a remoulade sauce

Potato pancakes with chive sour cream

Veal, pork and herb meatballs with a rosemary demi glaze

Southwest spicy chicken skewer with a poblano cream dip

Domestic mushroom caps with a warm vegetable stuffing

Corn, lobster and jack cheese quesadilla with a smoked pepper puree

Lightly breaded mozzarella oven baked and served with a marinara sauce

Delicate phyllo leaves with feta and spinach

Lollipop lamb chops with a red pepper jam

Mini beef Wellington with a Madeira dipping sauce

Grilled goat cheese and lobster quesadilla with a jalapeño relish

Coconut crusted chicken with a smoked pineapple sauce

Lobster macaroni and cheese in a crispy parmesan cup

Chicken and chorizo brochette with cumin aioli

Thai chicken salad in a savory wonton cone

Seared tuna on a wonton crisp with a wasabi cream

Duck confit with orange chutney in a crispy wonton cone

Mini Reuben with Thousand Island dressing

Individual Plates

Seared sea scallop over spinach and lemon risotto

Seared lamb loin over sweet potato puree with a maple glaze

Black Angus sirloin over red wine risotto with shaved Parmesan cheese

Cod cakes over jicama slaw with roasted red pepper remoulade

Mini Martini Glass

Coconut crusted shrimp with Caribbean dipping sauce

Boneless buffalo chicken with Maytag Bleu Cheese and celery

Grilled shrimp ceviche

Shooters

Corn soup with a Thai chili shrimp brochette

Tomato basil soup with a grilled four cheese crostini

Shrimp cocktail with a spicy cocktail sauce

Spoons

Seared sea scallop over grilled corn sauce with roasted red peppers

Short rib over mashed potatoes, julienne vegetables and red wine jus

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FOUR POINTS BY SHERATON A LA CARTE

Dinner

Appetizer *Select one*

Sliced fresh fruit plate

Italian wedding soup

New England clam chowder 2.50

Jumbo gulf shrimp cocktail with brandy cocktail sauce and fresh lemon 9.50

Wild mushroom crostini with herbs, diced tomatoes and white wine 3.00

Salad and Pasta *Select one*

Tiffany's signature blends of mixed field green salad with our honey citrus dressing. A blend of romaine and mesclun greens, vine ripened tomatoes, bell peppers, asparagus spears, cucumbers, ripe olives and red onion

Classic Caesar salad with house made dressing

Wedge of iceberg lettuce with blue cheese dressing and apple wood smoked bacon

Penne pasta with tomato basil sauce or classic Alfredo sauce

Sliced fresh mozzarella cheese with vine ripened tomatoes, extra virgin olive oil, fresh basil leaves and cracked black pepper 2.50

Mesclun greens and baby frisée with a julienne of red and yellow peppers wrapped in an English cucumber with vine ripened tomatoes and sherry vinaigrette 2.00

North Atlantic lobster ravioli served in a rich lobster tarragon sauce 5.00

Entrées

Pan seared fresh statler chicken breast with a lobster tarragon sauce

Free range boneless chicken breast, stuffed with our own apple sage stuffing and topped with a creamy velouté sauce

Boneless breast of chicken Milanese, encrusted with fresh herbs, bread crumbs and Parmesan Reggiano served with fresh lemon velouté

Sautéed boneless chicken with sliced mushrooms in a rich Marsala sauce

Parmesan encrusted breast of chicken with fresh Roma tomatoes, garlic, artichokes, spinach and fresh herbs finished with a white wine sauce

Pan seared fresh statler chicken breast stuffed with spinach, garlic, Fontina cheese, fresh herbs, roasted shallots, in a wild mushroom sauce

Slow roasted Atlantic salmon fillet served over a light, creamy lemon and fresh herb risotto

North Atlantic scrod dressed with fresh lemon butter, herbs and seasoned bread crumbs slowly baked to perfection

Grilled Atlantic swordfish steak with fresh lemon and basil butter

Prosciutto wrapped halibut, cherry tomatoes, asparagus spears, champagne vinaigrette
Rack of lamb with a fresh blackberry currant sauce

12 oz. choice prime rib of beef au jus with horseradish cream

Butcher shop cut choice filet mignon grilled and with béarnaise sauce

Roasted whole peppercorn crusted sliced choice beef tenderloin with a rich wild mushroom demi glace

Grilled 12 oz. center cut New York sirloin with garlic butter

Double thick pork loin chop with dried apricot compote with natural jus

Stuffed tomato Provencal over spaghetti squash with basil and olive oil

Carrot and chestnut cannelloni with a watercress cream

Risotto with leeks, butternut squash, sage and braised lentils

Entrée Duets

'Surf and Turf' grilled petit filet mignon with a béarnaise sauce, accompanied by two jumbo Gulf shrimp filled with a lump crabmeat stuffing

"Tiffany Signature Dish" Grilled petit filet mignon served with a béarnaise sauce, and a boneless breast of chicken Milanese with a fresh lemon velouté

Grilled petit filet mignon served with béarnaise sauce accompanied with a salmon fillet with a cherry tomato and basil vinaigrette

Panko crusted chicken breast with whole grain dijonnaise, domestic mushrooms and grilled salmon fillet with a tropical fruit salsa

Grilled petite filet mignon with a béarnaise sauce accompanied by a jumbo lump crab cake topped with a seared sea scallop with a brandy lobster sauce

Accompaniments

Chef's selection of seasonal vegetable and starch, and freshly baked rolls

Desserts *Select one, Served with Coffee and Tea*

New York cheesecake with fresh strawberries, mango puree and whipped cream

Island key lime pie

Double chocolate raspberry torte with whipped cream and berries

Freshly baked warm apple orchard pie served with vanilla bean ice cream

Moist pound cake with vanilla ice cream and warm blueberry Grand Marnier compote

Rich Belgian Callebaut chocolate mousse with whipped cream 1.50

Tahitian vanilla bean crème brûlée with whipped cream and berries 1.50

Signature Dessert, a rich duet of a warm Belgian chocolate cake with a molten center and vanilla bean crème brûlée whipped cream and fresh berries 6.00

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FOUR POINTS BY SHERATON A LA CARTE

Dinner Buffet

Select two Entrées (Minimum 50 people)

Appetizer

Italian wedding soup

Assortment of Fresh Salads *Select three*

Asian beef salad with snow peas, bell peppers and peanuts

Mixed field greens salad with tomatoes, cucumbers, ripe olives, red onions and bell peppers

Classic Caesar salad with house made dressing

Sliced fresh mozzarella cheese with vine ripened tomatoes, extra virgin olive oil, fresh basil leaves and cracked black pepper

Assorted grilled vegetable platter with asparagus, portabella mushrooms, bell peppers and zucchini squash

Basil chicken pesto salad with pine nuts and sun dried tomatoes

Chicken "chop chop" salad with pineapple, cucumbers and cashews in a honey sesame vinaigrette

Cheese tortellini salad with baby shrimp and creamy herb dressing

Entrées

Boneless breast of chicken Milanese, encrusted with fresh herbs, bread crumbs and Parmesan Reggiano served with a fresh lemon velouté

Boneless chicken breast simmered with apple cider, red delicious apples, fresh rosemary and shallots

Sautéed boneless chicken with sliced mushrooms in a rich Marsala sauce

Free range boneless chicken breast, stuffed with our own apple sage stuffing, topped with a creamy velouté sauce

Parmesan encrusted breast of chicken with fresh Roma tomatoes, garlic, artichokes, spinach and fresh herbs finished with a white wine sauce

North Atlantic scrod dressed with fresh lemon butter, herbs and seasoned bread crumbs slowly baked to perfection

Slow roasted Atlantic salmon fillet served over a light, creamy lemon and herb risotto

Shellfish medley of scallops and shrimp in a light pernod mushroom sauce garnished with herb duchess potatoes

Fresh potato gnocchi with crumbled sweet Italian sausage, porcini mushrooms, basil pesto, cherry tomatoes and a light touch of cream

Hearty meat and cheese lasagna with ricotta, mozzarella and parmesan cheeses served with a robust tomato basil sauce

Roasted center cut pork loin roulade stuffed with baby spinach, fontina cheese, fire roasted peppers and served with a Madeira demi-glace

Seasoned grilled beef tender sliced and presented over blue cheese risotto with plum tomatoes, baby spinach and a balsamic glaze

Beef tender strips served Asian style with red bell peppers, broccoli and cashews in a ginger hoisin sauce

Roasted New York sirloin strip sliced and served with a slow roasted red wine shallot demi-glace sauce

Risotto with leeks, butternut squash, sage and braised lentils

Grilled Atlantic swordfish steak with fresh lemon and basil butter 3.00

Accompaniments

Chef's selection of seasonal vegetable and starch to complement your entrée selection. Includes freshly baked rolls, sweet cream butter.

Tiffany's Elegant Display of Desserts and Sweets

Chef's selection of assorted cakes, pies, tortes, mousses, crème brûlée, parfaits, sliced fresh fruits and berries with flavored yogurts, miniature tarts and pastries. Includes freshly brewed coffee, decaffeinated coffee and herbal teas

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Beverage Service

Standard and top shelf bars will be fully stocked with the following standard or top shelf liquors, full array of cordials, premium and domestic beer, house wines, soft drinks, fresh juices & mineral waters

Domestic Beers

Budweiser
Bud Light
Michelob Ultra
O'Douls (Non-Alcoholic)

Premium Beers

Samuel Adam's Boston Lager
Heineken

House White Wines

Chardonnay
Pinot Grigio
White Zinfandel
Champagne

House Red Wine

Cabernet Sauvignon
Merlot

Cash or Hosted Bar *on consumption*

	Hosted Bar	Cash Bar
Standard Cocktails	6.25	6.75
Top Shelf Cocktails	7.00	7.50
Premium Beers	5.25	5.75
Domestic Beers	4.75	5.25
Bottled Mineral Waters	3.00	3.25
Soft Drinks	2.00	2.25
House Wine by the Glass	6.00	6.50
Champagne by the Glass	5.50	6.00
Martinis	8.00	8.50

Hosted Bar *priced per person per hour*

Beer, Wine, and Soft Drink Hosted Bar

To include domestic and premium beer, Chardonnay, Merlot, Cabernet, Pinot Grigio, White Zinfandel and soft drinks

1 st hour	12.00
Four Hours	24.00
Five Hours	28.00

Standard Hosted Bar

To include Absolut, Tanqueray, Jack Daniels, Bacardi, Captain Morgan, Dewar's, Jose Cuervo, Seagram's V.O, domestic and premium beer, Chardonnay, Merlot, Cabernet, Pinot Grigio, White Zinfandel and soft drinks

1st Hour	15.00
Four Hours	30.00
Five Hours	34.00

Top Shelf Hosted Bar

To include all standard brand products plus: Grey Goose, Bombay Sapphire, Maker's Mark, Bacardi, Mount Gay, Johnnie Walker Black, Patron Silver, Crown Royal, domestic and premium beer, Chardonnay, Merlot, Cabernet, Pinot Grigio, White Zinfandel and soft drinks

1 st Hour	18.00
Four Hours	35.00
Five Hours	40.00

We recommend one bartender per 75 guests for a fee of \$75 per tender
There is a five-hour limit on all bar arrangements
Wine service is available with dinner, list available upon request

FOUR POINTS BY SHERATON A LA CARTE

Banquet Wine List

HOUSE WHITE WINE

Chardonnay, Columbia Crest, Washington	24
Pinot Grigio, Mezza Corona, Italy	24
White Zinfandel, Delicato, California	24

CHAMPAGNE & SPARKLING WINE

Domaine Ste. Michelle, Blanc de Blancs, Columbia Valley	24
Veuve Cliquot, Brut, Reims	75
Moet et Chandon, White Star	85

WHITE WINE

Chardonnay, Fat Bastard, France	31
Chardonnay, Toasted Head, California	35
Chardonnay, Sonoma Cutrer, California	44
Chardonnay, Stags' Leap, Napa	45
Pinot Grigio, Ruffino Lumina, Italy	35
Sauvignon Blanc, Columbia Crest, Washington	24

HOUSE RED WINE

Cabernet Sauvignon, Stimson, Washington	24
Merlot, Stimson, Washington	24

CABERNET SAUVIGNON

Firestone, Central Coast	30
Rodney Strong,, Sonoma	39
Sterling, Napa	49
Jordan, California	78

MERLOT

Blackstone, California	30
Toasted Head, California	35
Stags' Leap, Napa	58

OTHER RED WINE VARIETALS

Chianti, Ruffno, Italy	30
Shiraz, E Minor, Australia	30
Pinot Noir, Mark West, California	32
Pinot Noir, Erath, Oregon	40
Zinfandel, Simi, Sonoma	45

House wines subject to change without notice. Additional wines available upon request. Vintages are subject to change and cannot be guaranteed.