

FOUR POINTS CATERING MENU

**Four Points by Sheraton
Philadelphia Airport**

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Philadelphia, PA 19153

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CONTENTS

Breakfast.....	3-4
Breaks	5
Lunch.....	6-7
Dinner Selections.....	8-9
Hors d'Oeuvres	10
Beverages.....	11
Organic	12

BREAKFAST

CONTINENTAL BREAKFAST BUFFET

A \$5 surcharge per person will be applied for buffets less than 25 guests. All continental breakfast breaks include freshly brewed regular coffee, decaffeinated coffee, a fine selection of assorted teas and premium fruit juices.

Continental Welcome Breakfast..... \$15/person

A Selection of Freshly made Danish and Muffins
Seasonal sliced fresh fruit display
New York Style Bagels served with cream cheese, sweet cream butter and fresh fruit preserves

Let's Get Connected..... \$15/person

A display of seasonal sliced fresh fruit
Selection of mouthwatering yogurts with natural crunchy granola
Assorted gourmet tea loaves

Continental Connection..... \$15.50/person

A variety of home-style tea loaves
Petite croissants with sweet butter and fresh fruit preserves
New York style bagels with cream cheese sweet cream butter

I'm Healthy \$16/person

Seasonal sliced fresh fruit display
Natural honey bran muffins
Bear Naked® organic granola parfait
Seasonal fresh berries, cottage cheese, variety of low fat yogurts

BREAKFAST

HOT BREAKFAST BUFFET

A \$5 surcharge per person will be applied for buffets less than 25 guests. All continental breakfast breaks include freshly brewed regular coffee, decaffeinated coffee, a fine selection of assorted teas and premium fruit juices.

The Blue Route \$21.50/person

Sliced seasonal fresh fruit display
Fluffy scrambled eggs
Choice of: smoked sausage, crisp maple bacon or honey baked ham slice
Skillet fried breakfast potatoes
Assorted fresh baked Danish
Various dry cereals with whole and skim milk

Highway to Home..... \$27/person

Display of seasonal fresh fruit
A selection of yogurts
Country fresh scrambled eggs with chives
Thick cut French Toast with warm maple syrup
Skillet fried seasoned breakfast potatoes
Crisp maple bacon, breakfast link sausage
Various cold cereals
Freshly baked Danish and muffins
Gourmet style tea loaves
New York style bagels, cream cheese, churned butter, fruit preserves

PLATED BREAKFAST

All continental breakfast breaks include freshly brewed regular coffee, decaffeinated coffee, a fine selection of assorted teas and premium fruit juices.

Sunshine \$16.50/person

Fluffy scrambled eggs
Mom's home fried potatoes
Grilled Roma tomato half
Choice of crisp maple bacon or smoked turkey sausage
Variety of breakfast pastries

The Sunrise Blitz \$16.50/person

A whole grain wrap filled with fluffy scrambled eggs, Vermont sharp cheddar & chopped chives
Grilled Canadian bacon sliced thin to perfection
Grilled Roma tomato half

The Old Fashion \$18/person

Warm homemade banana bread French Toast dished up with sweet butter drizzle of warm maple syrup
Choice of Canadian bacon slice or smoked turkey sausage
Grilled Roma tomato half

BREAKS

Morning Break \$12/person

Danish Muffins
Sliced Seasonal Fruit
Coffee

Power Break \$10/person

Granola Bars
Energy Bars
Sliced Seasonal Fruit

Cookies & Brownies.....\$7/person

Served with Whole, Skim and Chocolate Milk

BEVERAGES

All Day Beverage Service \$8.95/person

Coffee, Tea, Assorted Sodas and Bottled Water

Half Day Beverage Service\$5/person

Coffee, Tea, Assorted Sodas and Bottled Water

A LA CARTE

Muffins, Danish & croissants\$28 per dozen
New York style bagels with cream cheese \$25 per dozen
Assorted gourmet fruit breads\$4/each
Granola bars & Nutri-Grain® Bars.....\$4/each
Low fat and flavored yogurts\$4/each
Sliced seasonal fruits and berries\$12/each
Whole Fruit\$3/piece
Regular Coffee, Decaffeinated Coffee, Hot Tea
..... \$55 per Gallon/\$27.50 per Half-Gallon
Bottled Water\$3.25/each
Assorted Sodas\$3.50/each
Individual Premium Fruit Juices\$5/each

LUNCH

CHILLED PLATED LUNCH

Includes freshly brewed coffee, decaffeinated coffee and a fine selection of assorted teas and Chef's Choice of dessert.

APPETIZER (SELECT ONE):

Soup du Jour or

Fresh garden salad with tomatoes and cucumbers with balsamic vinaigrette

COLD ENTREES (SELECT ONE):

Caeser Salad with Grilled Chicken..... \$19.50/person

Hearts of Romaine, garlic croutons, parmesan cheese and signature Caeser dressing

Oven Roasted Beef Sandwich..... \$21/person

Sliced roasted beef on a wheat roll with lettuce, tomato, cheddar cheese, horseradish cream and potato salad

Chicken Salad Wrap \$19/person

Whole wheat wrap filled with house made chicken salad, dried cranberries, walnuts and shredded lettuce with chips

Traditional Turkey Sandwich \$19.50/person

Artisan roll filled with turkey, baby arugula, Swiss cheese, sundried tomato dijonaise spread and coleslaw

Vegetarian Wrap..... \$18/person

Sun dried tortilla filled with a grilled Portobello mushroom, roasted peppers, tomato, fresh green spinach, red onion, shredded mozzarella with a Mediterranean Kalamata olive spread

HOT PLATED LUNCH

All plated luncheons include a choice of appetizer, fresh rolls & butter and entrée to be accompanied by Chef's Choice of fresh vegetable, starch and dessert. The meal also includes regular coffee, decaffeinated coffee and assorted teas.

APPETIZER (SELECT ONE):

Soup du Jour or

Fresh garden salad with tomatoes and cucumbers with balsamic vinaigrette

HOT ENTREES (SELECT ONE):

Herb Infused Chicken..... \$23/person

Pan seared herb marinated chicken breast topped with shiitake mushrooms and leeks over wild rice with seasonal vegetables

Stuffed Chicken Florentine \$24/person

Boneless chicken breast stuffed with smoked mozzarella cheese and baby spinach drizzled with a garlic asiago sauce

Oven Roasted Sliced Filet of Beef.... \$27/person

6oz filet with a garlic mushroom glaze, rosemary potatoes and seasonal vegetables

Fusilli \$20/person

Twisted pasta tossed with form tender turkey sausage, roasted tomatoes, spinach and pine nut pesto finished in a roasted garlic broth

LUNCH

COLD LUNCH BUFFET

A \$5 surcharge per person will be applied for buffets less than 25 guests. All lunch buffets are served with regular coffee, decaffeinated coffee and assorted teas.

Salad/Sandwich Lunch Buffet..... \$26/person

Pre-made assorted sandwich tray with 3 sandwich options
Choice of: Turkey, Roast Beef, Ham, Tuna or Veggie
Mixed greens salad with assorted dressings
Assorted Cookie Tray

HOT LUNCH BUFFET

A \$5 surcharge per person will be applied for buffets less than 25 guests. All lunch buffets are served with regular coffee, decaffeinated coffee and assorted teas.

South Philly \$29/person

Tuscan minestrone
Caesar Salad
Chicken Piccata
Tri-Colored pesto tortellini fusilli with roasted tomatoes and spinach
Rice Florentine
Seasonal Vegetables
Rolls & Butter
New York style cheesecake with strawberry sauce

The Philly Phanatic \$30/person

Fresh garden greens served with selection of dressings
Philadelphia style hoagies
Philadelphia style cheesesteaks
Soft Pretzels with mustard
Assorted frozen ice cream treats
Tastykakes
Iced Tea

Philly's Little Italy \$30/person

Tomato Basil soup
Classic Caesar salad
Chicken parmesan
Eggplant rollatini
Penne pasta with marinara sauce
Seasonal vegetable medley
Parmesan garlic bread
Chef's Choice of dessert

DINNER

PLATED DINNER

Includes choice of appetizer, salad and entrée. Chef's selection of seasonal vegetables, starch and dessert; fresh rolls & butter, regular & decaffeinated coffee and assorted teas.

APPETIZER (SELECT ONE)

Soup du Jour

Sliced beefsteak tomatoes, fresh buffalo mozzarella with fresh basil and balsamic vinaigrette

Roasted Portobello mushroom stack with tomato, roasted pepper, onion ring, alfalfa sprout drizzled with olive oil and balsamic vinaigrette

Penne pasta tossed with spinach, garlic and oil, sundried tomatoes and button mushrooms

SALAD (SELECT ONE)

Cucumber round salad filled with crisp greens, parmesan crostini served with basil oil and balsamic reduction

Caesar salad prepared with crisp romaine lettuce, Caesar dressing topped with grated parmesan cheese and tortilla croutons

Mediterranean salad with sliced red onion, sundried tomatoes, feta cheese crumble, black olives, spinach and romaine lettuce with tomato vinaigrette

ENTREES (SELECT ONE)

Chicken Piccata \$29/person

Boneless chicken breast with lemon, capers and white wine

Herb Roasted Chicken Breast \$29/person

Sundried tomato and Portobello top

Pork Loin \$31/person

Apple glaze pork loin, charred sweet corn and pepper mix

Prime Rib \$37/person

Garlic herb roasted prime rib of beef with natural au jus, buttermilk chive mashed potatoes and season vegetables

New York Strip \$42/person

Ancho and chipotle marinated steak, Portobello jus and seasonal vegetables

Filet Mignon \$45/person

10oz filet of beef with a truffle butter rub, half rosemary potatoes and seasonal vegetables

Oven Roasted Salmon Filet \$35/person

Pesto rubbed salmon topped with tomato salsa with fried spinach

Sesame Crusted Ahi Tuna \$36/person

Oven roasted Ahi tuna, black sesame topping, wilted baby Bok choy and jasmine rice with an oriental glaze

Lump Crab Cake \$36/person

Maryland crab cake, charred sweet corn and pepper relish with a spicy aioli swirl

Filet Mignon and Chicken Breast... \$48/person

Oven roasted trimmed beef and seasoned boneless chicken breast with pan jus and Portobello topping

Petite Filet with Salmon \$50/person

Filet served with tasty grilled salmon in a white wine sauce and capers

DINNER

DINNER BUFFET

A \$5 surcharge per person will be applied for buffets less than 25 guests. Includes choice of appetizer, salad and entrée. Chef's selection of seasonal vegetables, starch and dessert; fresh rolls & butter, regular & decaffeinated coffee and assorted teas.

Two entrée table: \$38/person

Three entrée table: \$42/person

APPETIZER (CHOOSE ONE)

Soup du jour
Medley of fresh fruit
Cold pasta primavera

ENTREES (CHOOSE TWO OR THREE)

Baked Cod

With a horseradish crust and light cream sauce

Penne Verde

Pasta sautéed with asparagus, sundried tomatoes, Portobello mushrooms and tomatoes in a roasted garlic broth

Chicken California

Baked chicken breast in a sundried tomato cream sauce

Sliced Roast Pork

Seasoned and sliced served with dijonaise sauce
Sliced Filet of Beef served with merlot demi glaze

Chicken Italiano

Breast of chicken with fresh tomato bruschetta

ELEGANT CONNECTIONS DINNER BUFFET

A \$5 surcharge per person will be applied for buffets less than 25 guests. Includes choice of appetizer, salad and entrée. Chef's selection of seasonal vegetables, starch and dessert; fresh rolls & butter, regular & decaffeinated coffee and assorted teas.

Three entrée table: \$45/person

APPETIZER (CHOOSE ONE)

Soup du jour
Spinach and mushroom shell pasta
Slices of mozzarella and beefsteak tomatoes

SALAD (CHOOSE THREE)

Seasonal garden salad
Caesar salad with garlic croutons
Fresh fruit medley
Seafood salad
Marinated wild mushrooms
Couscous salad

ENTRÉE (CHOOSE THREE)

California Chicken

Chicken breast in a sundried tomato cream sauce

Salmon Royal

Salmon filet with fried spinach and tomato salsa

Swordfish

Baked swordfish with olives, vermouth and vegetables

Chicken Rosemary

Sauteed chicken breast in rosemary infused demi glaze

Prime Rib

Slow roasted with au jus

Farfalle Vodka

Farfalle pasta in a pink vodka cream sauce

HORS D'OEUVRES

FOOD DISPLAYS (SERVES 50)

Fresh fruit display	\$200
Imported and domestic cheeses, crackers and gourmet breads.....	\$250
Vegetable tray with dipping sauce.....	\$125

HORS D'OEUVRES (100 PIECE MINIMUM)

COLD OPTIONS

Baked crostini with fresh mozzarella and tomatoes	\$225
Egg filled with grilled chicken, avocado and corn	\$225
Smoked salmon mousse in Belgian endive	\$225
Melon wrapped in Italian prosciutto.....	\$225
Crisp cucumber with bleu cheese and walnuts	\$225
Cherry tomatoes filled with French boursin cheese	\$225
Shrimp mousse in Belgian endive.....	\$225

HOT OPTIONS

Greek style mini spanakopita.....	\$210
Spicy pepper jack cheese sticks	\$210
Miniature meatballs in a sweet bordelaise.....	\$210
Mini crisp cheese or sausage calzone.....	\$210
Creamy miniature chicken cordon bleu	\$210
Tex-Mex chicken quesadilla cornucopia.....	\$210
Asian spring rolls served with Mandarin duck sauce ..	\$210
Savory quiche Lorraine.....	\$210
Chicken or Beef satays with Thai peanut sauce	\$210
Punjabi vegetable samosas with tamarind sauce.....	\$210
Southwestern grilled chicken kabob	\$210
Tandori baked chicken skewers.....	\$225
Chicken cashew spring roll.....	\$225
Marylan crab cakes with cocktail sauce	\$225
Cranberry brie puff served with a tangy apricot glaze .	\$225
Ocean fresh scallops wrapped in crisp bacon	\$225
Brie and raspberry in flakey pastry	\$225
New Zealand lamb chops with mint jelly	\$300
Shrimp wrapped in crispy bacon	\$300
Succulent lobster phyllo triangle	\$300
Coconut laced jumbo shrimp.....	\$300

BEVERAGES

HOST BAR PACKAGES

Hosted bar packages include appropriate mixers and garnish billed per person per hour. There is a bartender fee of \$75. One bartender is required for every 100 people. All pricing does not include 10% City Liquor Control Tax.

Premium Bar

First Hour\$20/person
Each additional hour\$8/person
Premium liquors, house wines, domestic and imported beers, soft drinks

Standard Bar

First hour\$15/person
Each additional hour\$7/person
House liquors, house wines, domestic beers, soft drinks

CONSUMPTION BAR PACKAGES

Consumption bar packages include appropriate mixers and garnish billed on consumption per beverage. There is a bartender fee of \$75. One bartender is required for every 100 people. All pricing does not include 10% City Liquor Control Tax.

Premium Liquors\$9 per drink

Absolut Vodka, Bombay Sapphire Gin, Bacardi Superior Rum, Jose Cuervo Silver Tequila, Johnnie Walker Black Scotch, Jack Daniels Bourbon, Crown Royal Whiskey, Hennessy VSOP Cognoc, DeKuyper Cordials & Liqueurs, Cinzano Vermuth, Kahlua Liqueur, Triple Sec Liqueur

Standard Liquors.....\$8 per drink

Smirnoff Vodka, Beefeater Gin, Cruzan Rum, Sauza Silver Tequila, Johnnie Walker Red Scotch, Jim Beam Bourbon, Segram's 7 Whiskey, Hennessy VS Cognoc, DeKuyper Cordials & Liqueurs, Cinzano Vermuth, Kahlua Liqueur, Triple Sec Liqueur

House Wines\$7.50 per drink

BV Chardonnay, Placido Pinot Grigio, Two Vines Sauvignon Blanc, BV Cabernet, Canyon Road Pinot Noir, Beringer White Zinfandel

Domestic Beers\$6 per drink

Budweiser, Bud Light, Coors Light, Yeungling, St. Pauli Girl NA

Imported Beers\$6.50 per drink

Heineken, Corona, Corona Light

Soft Drinks\$3.25 per drink

Coca-Cola soft drinks, Bottled Water

CASH BAR PACKAGES

Cash bar packages include appropriate mixers and garnish billed to the individual per beverage. Prices are inclusive of City Liquor Control Tax. There is a bartender fee of \$75. One bartender is required for every 100 people.

Premium Liquors\$10 per drink

Standard Liquors.....\$9 per drink

Domestic Beers\$7 per drink

Imported Beers\$8 per drink

House Wines\$9 per drink

Soft Drinks\$4 per drink

ORGANIC

BREAKFAST

Breakfast Burrito \$20/person

Perfect for breakfast on the go! Farm raised eggs with organic onions, tomatoes, mushrooms and red peppers served with fresh salsa and cilantro topped with cheddar cheese.

LUNCH

Chicken Caesar Salad \$25/person

Pan-seared, farm raised chicken with organic romaine hearts, toasted focaccia croutons, shaved parmesan and a creamy Caesar dressing.

LUNCH/DINNER

Herb Infused Chicken..... \$35/person

Herb crusted, farm raised chicken with organic vegetables du jour with seasoned wild rice.