

FOUR POINTS WEDDING MENU

**Four Points by Sheraton
Kalamazoo**

3600 East Cork Street Court
Kalamazoo, MI 49001

T 269 385 3922



WEDDING MENU

RECEPTION ROOM RENTAL

Your Reception Room Rental includes the following items and services:

- Overnight Accommodations for the Newlyweds on Wedding Night
- Personal Wedding Coordinator
- Wedding Menu Tasting for the Newlyweds
- Seating for up to 200 Guests
- House China, Glassware, and Silverware
- White Linen Tablecloths and Choice of Stock Colored Napkins
- Skirted Head Table, Gift Table, DJ Table, and Cake Table
- Standard Centerpieces (Square Mirrors and Votive Candles)
- 15'x15' Dance Floor
- Cake Cutting and Service

HORS D'OEUVRES

Hors D'oeuvres may be served butler style upon request.
Minimum Order of 25 Pieces.

Tomato Bruschetta 1.25 each

Served with Parmesan Crostini

Tomato & Fresh

Mozzarella Picks 2.25 each skewer

Fresh Fruit Picks..... 1.65 each skewer

Chicken Wings..... 1.75 each

Buffalo, BBQ or Garlic Parmesan

Meatballs 1.25 each

Sweet and Sour or BBQ

Southwest Chicken Egg Rolls..... 1.75 each

Served with Chipotle Ranch Dipping Sauce

Stuffed Mushrooms 1.25 each

Sausage Pate, Seasoned Bread Crumbs, Parmesan Cheese, Garlic Cream and Onions

Peanut Chicken Satay 1.75 each

Marinated Chicken Satay with a Spicy Peanut Sauce

Scallops 2.50 each

Scallops wrapped with Prosciutto Ham in Maple Sauce

Wild Mushroom Spring Roll 2.25 each

Crimini, Shitake, and Oyster Mushrooms rolled and deep fried. Served with Plum Sauce

Stuffed Endive Cups 1.50 each

Endive stuffed with Ripe Pear, Walnuts, and Goat Cheese, drizzled with Honey

Smoked Whitefish Dip.....85

Served with Flat Breads and Crostini – Serves 25

Baked Brie85

Served Warm with Fresh Berries and Assorted Crackers – Serves 25

Baked Spinach Dip65

Served Warm with Grilled Toast Points – Serves 25

Hummus Dip65

Served with Warm Toasted Pita Chips – Serves 25

Cubed and Sliced Cheese with

Assorted Crackers75

16" Tray – Serves 25

Vegetable Tray65

Served with Ranch Dip – Serves 25

Fresh Fruit Displays

12 Inch Fruit Platter (Serves 15–20)..... 50

14 Inch Fruit Platter (Serves 20–25)..... 65

16 Inch Fruit Platter (Serves 25–30)..... 80

PLATED ENTREES

Includes Rolls and Butter, Choice of One Salad, One Starch and One Vegetable Selection. Dinner also includes Gourmet Coffee, Hot Water with Assorted Bigelow Teas, and Lemonade or Iced Tea.

Chicken Gran Duc25

Grilled Chicken Breast topped with Mushrooms and Artichokes in a Creamy Sauce

Mediterranean Chicken22

Grilled Chicken Breast topped with Tomatoes, Feta Cheese, Kalamata Olives, and Basil Relish

Apple Stuffed Pork Loin.....22

Pork Loin Stuffed with Apple and Cranberry Stuffing and Slow Roasted. Served with a Light Demi Sauce

8 oz Sirloin Steak.....30

Seasoned Sirloin Steak with Caramelized Onions and Mushrooms

Grilled Salmon25

Grilled Salmon with Lemon Dill Sauce

Oven Roasted Half Chicken.....22

Oven Roasted Half Chicken with Fresh Herb Butter

Slow Roasted Prime Rib34

12 oz Cut Prime Rib with Au Jus

Pork Chops22

Pork Chops served with Cherry Maple Glaze

Stuffed Flounder.....27

Flounder stuffed with Crab Cake Mix and topped with Lobster Cream Sauce

Shrimp Scampi27

Shrimp baked with Garlic and Lemon Butter, served on Angel Hair Pasta with White Wine Sauce

Vegetable Lasagna.....17

Roasted Vegetables with Ricotta Cheese Base, topped with Alfredo Sauce

ACCOMPANIMENTS

SALADS - SELECT ONE

Traditional House Salad – Mixed Greens topped with Carrots, Cucumbers, Tomatoes, and Red Onions served with Ranch, French, and House Vinaigrette

Caesar Salad – Romaine Lettuce tossed with Caesar Dressing, Parmesan Cheese, and Croutons

Spinach Salad – Baby Spinach topped with Pecans, Dried Cherries, and Red Onions served with Hot Bacon Dressing

Chopped Salad – Romaine Lettuce, Spinach, Red Onion, Black Olives, Mushroom, Tomato, Cheddar and Jack Cheeses, and Dressing on the Side

STARCHES – SELECT ONE

Au Gratin Potatoes

Herb Roasted Redskin Potatoes

Roasted Garlic Mashed Potatoes

Twice Baked Potatoes

Wild Rice Pilaf

Mashed Sweet Potatoes

Duchess Potatoes – Piped Mashed Potatoes, Lightly Baked to a Crisp Outside

Risotto – Mushroom or Gruyere

VEGETABLES – SELECT ONE

Broccoli Milanese – Broccoli Florets with Red Onions and Parmesan Cheese

Baby Spinach – Sautéed with Virgin Olive Oil and Pine Nuts
Cauliflower and Carrots – Tossed with Fresh Garden Herbs

Green Beans with Marinated Tomatoes – Fresh Green Beans, Grape Tomatoes, Garlic, Basil, and Olive Oil

Grilled Asparagus – Asparagus Spears Grilled and Dressed with Seasoned Butter

Fire Roasted Sweet Corn – Sweet Corn Sautéed with Onions and Roasted Red Peppers

Glazed Carrots – Baby Carrots with Butter, Sweet Amaretto, and Brown Sugar

Roasted Seasonal Vegetables

Steamed Broccoli Includes Rolls and Butter, Choice of One

BUFFET OPTIONS

Salad, One Starch and One Vegetable Selection. Dinner also includes Gourmet Coffee, Hot Water with Assorted Bigelow Teas, and Lemonade or Iced Tea.

CHOOSE TWO ENTREES \$35.

Chicken Gran Duc

Grilled Chicken Breast topped with Mushrooms and Artichokes in a Creamy Sauce

Mediterranean Chicken

Grilled Chicken Breast topped with Tomatoes, Feta Cheese, Kalamata Olives, and Basil Relish

Chicken Marsala

Grilled Chicken Breast topped with Mushrooms and Creamy Marsala Wine Sauce

Roasted Pork Loin

Herb Roasted Pork Loin with Pork Gravy

Sirloin Steak

Seasoned Sirloin Steak with Caramelized Onions and Mushrooms

Grilled Salmon

Grilled Salmon with Lemon Dill Sauce

Strip Loin

Roasted and Sliced Strip Loin with Classic Au Jus

Ginger Pork

Asian Glazed Sliced Pork with Ginger Asian Sauce

Balsamic Salmon

Oven Roasted Salmon with Balsamic Marinated Tomatoes

Vegetable Lasagna

Roasted Vegetables with Ricotta Cheese Base, topped with Alfredo Sauce

CARVING STATIONS

In Addition to any Buffet Service.

All Carving Stations are based on One Hour of Service. One Chef required per 75 guests at \$75 per Chef.

Beef Carving Station.....7

Top Round, Silver Dollar Rolls and Dijon Mustard Served with a Creamy Horseradish Sauce

Turkey Carving Station.....7

Turkey Breast, Silver Dollar Rolls, Mustard Glaze and Cranberry Sauce served with a Garlic Aioli

Prime Rib Carving Station 10

House Seasoned Slow Roasted Prime Rib served with Au Jus and Creamy Horseradish Sauce

KID'S MEALS

Ages 1–6. Includes Rolls, Butter, and Beverage. \$10 Each

Pizza

Cheese or Pepperoni Personal Pizza

Macaroni and Cheese

Chicken Tenders

Golden Chicken Tenders served with Ranch Dipping Sauce and French Fries with Ketchup

Spaghetti and Meatballs

Fish Sticks

Served with Tartar Sauce and French Fries with Ketchup

BEVERAGES

CASH BAR

All bar arrangements or packages require one bartender per 100 people, a minimum of 2 hours of service, and a minimum of 25 guests. All cash bars include assorted juices, mixers, bottled water, and assorted Coca-Cola soft drinks.

Domestic Beer – Per Bottle4

Miller Lite®, Bud Light®, Budweiser®, Michelob Ultra®, Coors Light®, MGD®, MGD Light®

Imported Beer – Per Bottle5

Amstel Light®, Heineken®, Corona®, Stella Artois®, Red Stripe®, Modelo®, Labatt Blue®, Corona Light®, Clausthaler® (non-alcoholic)

Micobrews – Per Bottle8

Bell's Seasonal Beer®, Arcadia Seasonal Beer®, Assorted Michigan Craft Brews

Tier I Wine Per Glass / Per Bottle

Magnolia Groves Chardonnay®6 / 18.75
 Salmon Creek White Zinfandel®6 / 13.25
 Turning Leaf Merlot®6 / 24.25
 Magnolia Groves Cabernet Sauvignon®6 / 18.75

Tier II Wine Per Glass / Per Bottle

St. Julian Riesling®7 / 35
 McWilliams Shiraz®7 / 31.25
 Dark Horse Cabernet Sauvignon®7 / 24.25
 Rodney Strong Chardonnay®7 / 35
 Double Decker Pinot Grigio®7 / 24.25
 Tisdale Moscato®7 / 11.50
 Heron Pinot Noir®7 / 25

Tier I Liquor – Per Drink6

Smirnoff Vodka®, Beefeater Gin®, Seagram's 7 Whiskey®, Jim Beam Bourbon®, Dewars Scotch®, Sauza Gold Tequila®, Cruzan Silver Rum®, Captain Morgan Spiced Rum®

Tier II Liquor – Per Drink7

Absolute Vodka®, Tanqueray Gin®, Jack Daniels Whiskey®, Wild Turkey Bourbon®, Johnnie Walker Red Scotch®, Cuervo Gold Tequila®, Bacardi Rum®

Tier III Liquor – Per Drink8

Kettle One Vodka®, Bombay Sapphire Gin®, Crown Royal Whiskey®, Makers Mark Bourbon®, Johnnie Walker Black Scotch®, 1800 Resposado Tequila®

Champagne Per Glass / Per Bottle

Korbel Brut9 / 34

BEVERAGES

HOSTED BAR

All bar arrangements or packages require a bartender at \$75, a minimum of two hours of service, and a minimum of 25 guests. All host bars include assorted juices, mixers, bottled water, and assorted Coca-Cola soft drinks.

Hops and Grapes24

Additional Hour..... 6

4 Hours of Service including House Wine, Domestic Beer, Imported Beer, and Microbrew Selections

Tier I Package28

Additional Hour..... 7

4 Hours of Service with House Liquor, House Wines, Domestic Beer, Imported Beer, and Microbrew Selections

Tier II Package.....30

Additional Hour..... 8

4 Hours of Service with Call Liquor, Select Wines, Domestic Beer, Imported Beer, and Microbrew Selections

Tier III Package34

Additional Hour..... 10

4 Hours of Service with Premium Liquor, Select Wines, Domestic Beer, Imported Beer, and Microbrew Selections

LATE NIGHT SNACKS

Late night snacks require a minimum of 20 guests.
Prices are per person.

Mini Pizza 7"6

Youe Choice of:

- Cheese
- Pepperoni
- Supreme
- Meat Lovers

Dippers Bar 6

- Hot Pretzels with Beer Cheese and Mustard
- House Made Potato Chips with Onion Dip
- Tortilla Chips with Fresh Salsa

Mini Hot Dog Bar5

- Mini Corndogs
- Ketchup, Mustard & Relish
- Onion
- Chili & Cheese

Popcorn Bar6

- Kettle Corn
- Cheddar Popcorn
- Caramel Popcorn
- Salted Popcorn
- Cheese Topper
- Ranch Topper
- M&Ms

Hot Mini Sliders.....6

- All Choices include Mayo, Mustard, and Ketchup on the side
- Fried Chicken and Pickles
- Roast Beef and Cheddar
- Ham and Swiss
- Cheeseburgers with Lettuce, Tomato, and Pickle

Cookies and Milk5

- Chocolate Chip
- Sugar
- Oatmeal Raisin
- White Chocolate
- Milk
- Chocolate and Strawberry Flavored Syrup

Taco Bar6

- Seasoned Beef or Tender Pulled Chicken
- Soft Flour Tortillas
- Crisp Corn Tortillas
- Tomatoes
- Lettuce
- Cheese
- Onion
- Salsa
- Sour Cream
- Guacamole

BRUNCHES

All brunch selections include freshly brewed coffee, international and Bigelow teas, and orange juice. Buffets require a minimum of 20 guests; \$50 service fee for fewer than 20 guests.

Country Living17

Broccoli and Cheddar Quiche
 Orange Glazed Ham
 Homestyle Potatoes with Applewood Smoked Bacon, Onion, and Peppers
 Farmer's Market Salad or Caesar Salad
 Savory Buttermilk Strawberry Shortcake

Little Italy18

Herb Baked Ricotta with Roasted Vegetable Antipasto
 Tomato and Basil Bruschetta
 Italian Meat and Cheese Platter
 Caprese Salad
 Traditional Tiramisu

Mediterranean Flare.....18

Potato, Leek, and Boursin Cheese Frittata
 Traditional Lamb Meatballs with Tzatziki Sauce
 Toasted Pita Points
 Quinoa, Feta, and Herb Salad
 Spanakopita
 Crustless Custard Flan prepared with Seasonal Fruit

Uptown Sophistication19

Sliced Beef Tenderloin served Cold with Béarnaise Sauce
 Asparagus Tart
 Potato and Rutabaga Gratin with Gruyere Cheese
 Pear, Pomegranate, and Goat Cheese Salad with Maple Vinaigrette
 Mixed Berry Trifle

ENHANCEMENTS

Chef Attended Omelet Station.....7

Your Choice of Crumbled Bacon, Diced Ham, Pico de Gallo, Sautéed Spinach, Mushroom Slices, Red Bell Pepper Strips, Cheddar Cheese, and Mexican Cheese Medley

Served with Assorted Muffins, Danishes, Cinnamon Rolls, and Sliced Seasonal Fruit Display

Attended Mimosa and Bellini Bar.....9

House Brand Champagne
 Strawberries, Watermelon Cubes, and Peaches
 Orange, Peach, Strawberry, and Pomegranate Juices

Attended Bloody Mary Bar9

Bloody Mary Mix
 Tito's Vodka
 Hot Sauce, Worcestershire Sauce, Salt, Pepper, Celery Salt, and Cayenne Pepper
 Prepared Horseradish
 Garnished with Your Choice of Celery, Pepperoni Sticks, Lemon, Lime, Pickle Spears, Cucumber, Shrimp, and Jalapeno Cheese Cubes
 Your Choice of Olives, Blue Cheese Stuffed Olives, or Garlic Stuffed Olives