

HOLIDAY CATERING

Four Points by Sheraton Scranton

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Scranton, PA 18505

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fourpointsscranton.com



PLATED

HOLIDAY PLATED DINNER

All Entrées are served with Chef's choice of Seasonal Vegetables, Dinner Rolls, Soft Drinks, Coffee and Hot Tea.

Salad

CHOICE OF ONE SALAD

Seasonal Mixed Green Salad with French Balsamic Dressing

Baby Spinach with Raspberry Vinaigrette

Classic Caesar with Garlic Croutons

(Premium Salad Add \$2 Per Person)

Portabella Mushroom with balsamic Glaze

Pear and Gorgonzola with Champagne Vinaigrette

Plated Entrée

CHOICE OF TWO

Seared Halibut served with Rice Pilaf **\$34.95**

Breast of Chicken with Peach/orange Sauce
stuffed with Raisin Walnut Dressing
Served with Wild Rice..... **\$29.95**

Slow Roasted Prime Rib with Au Jus Served with
Twice Baked Potato..... **\$38.95**

Filet Mignon with Prosciutto and Bleu Cheese Butter
Served with Herb Scalloped Potatoes..... **\$36.95**

Chicken Cordon Bleu with Tarragon Sauvignon Blanc
Served with Potatoes Au Gratin..... **\$29.95**

New York Steak with Brandy Pepper Corn Sauce
Served with Roasted Garlic Potatoes..... **\$34.95**

Roast Rack of Lamb \$34.95 With Rosemary
Cabernet Sauce Served with Saffron Rice **\$34.95**

Jumbo Prawns Sautéed with Garlic-Cilantro Sauce
Served with Jasmine rice..... **\$36.95**

Grilled Salmon with Dill Lemon Butter..... **\$36.95**

Dessert

Chef's Choice

BUFFET

SILVER HOLIDAY BUFFET

All Entrées are served with Chef's choice of Seasonal Vegetables, Dinner Rolls, Soft Drinks, Coffee and Hot Tea.

Prices are subject to change**\$39.95** per person

Salad

CHOICE OF TWO

Classic Caesar
Red Skin Potato Delight
Mixed Greens with Balsamic Vinaigrette Dressing

Entrée

CHOICE OF TWO

Smoked Turkey with Wild Mushroom Dressing
Herb Roasted Chicken Breast with Apple Butter
Honey Apple Glazed Ham
Seared Salmon with Lemon Dill Butter
Pork Medallions with Sherry Sauce

Chef's Selection of Accompaniments

CHOICE OF TWO

Ravioli with Mushroom Sauce
Potato Gratin
Wild Rice Pilaf
Rosemary Red Roasted Potatoes

Dessert

Cheese Cake with Burgundy Cherry Chocolate Sauce

GOLD HOLIDAY BUFFET

All buffets are served with Chef's Premium Seasonal Vegetables, Dinner Rolls, Soft Drinks, Freshly Brewed Premium Coffee and Hot Tea.

Prices are subject to change**\$45.95** per person

Salad

CHOICE OF TWO

Classic Caesar
Fresh Fruit Salad
Red Skin Potato Delight
Mixed Greens with Vinaigrette Balsamic Dressing

Entrée

CHOICE OF TWO, ONE FROM EACH SECTION

Smoked Turkey with wild mushroom dressing
Prime Rib with Au Jus
Seared Salmon with Lemon Dill Butter
Herb Roasted Chicken with Orange Butter
Roasted Leg of Lamb with Rosemary Cabernet
Honey Apple Glazed Ham

Chef's Selection of Accompaniments

CHOICE OF TWO

Ravioli with Mushroom Sauce
Potato Gratin
Sweet Candied Yams
Roasted Garlic Mashed Potatoes
Wild Rice Pilaf
Rosemary Red Roasted Potatoes
Saffron Rice

Dessert

Cheese Cake with Burgundy Cherry Chocolate Sauce

BUFFET

TRADITIONAL BUFFET SELECTIONS

Minimum 40 people. Additional fee will be charged if less than 40 guests. Additional Entrée Choice is \$4.50 per person.

Pacific Rim

Chinese Salad, Assorted Dim Sum Broccoli Beef, Teriyaki Chicken Seasonal Vegetables and Fried Rice

Lunch	\$26.95
Dinner	\$29.95

Italian Buffet

Caesar Salad, Vegetable Lasagna, Chicken Marsala Seasonal Hot Vegetables and Garlic Bread

Lunch	\$26.95
Dinner	\$29.95

Salad Buffet

Spinach and Mixed Green Salads, Baked Potatoes with a Variety of Condiments and Toppings Assorted Breads with Spreads, Served with Chef's Choice of Soup of the Day

Lunch	\$21.95
Dinner	\$25.95

Mexican Buffet

Cheese, Beef or Chicken Enchiladas, Pork Tamales, Charo Black Beans Tortillas and Fiesta Rice, Served with Green Salad

Lunch	\$24.95
Dinner	\$28.95

Mediterranean Buffet

Greek Salad, Couscous with Vegetables, Tropical Fruit Salad, Rosemary Seared Lamb Brochettes

Lunch	\$26.95
Dinner	\$30.95

Garden Buffet

Three Assorted Salads, Potatoes or Rice Seasonal Hot Vegetables, Relish Tray with Choice of One of the Following Entrées: Sliced Pork Loin, Lasagna, Northwest Salmon, Baked Ham, Roasted Chicken, Sliced Turkey

Lunch	\$26.95
Dinner	\$29.95

HORS D'OEUVRES

A LA CARTE

(Based on 50 pieces per order)

Bite-Sized Egg Rolls	\$135
Cocktail Shrimp Spring Rolls	\$165
Pot Stickers with Spicy Soy-Ginger Sauce	\$135
Bruschetta	\$130
Smoked Salmon on Toasted Rye Bread with Cream Cheese	\$155
Jalapeno Poppers	\$135
Chicken Tenders with Ranch Dressing.....	\$135
Chicken Satay with Peanut Sauce.....	\$140
Prosciutto with Asparagus Spears.....	\$140
Bite-sized Assorted Quiche.....	\$135
Assorted Grilled Sausage.....	\$115
Spanakopita.....	\$125
Buffalo Wings with Blue Cheese	\$145
Mushroom Caps Stuffed with Crab	\$165
Mini Crab Cakes.....	\$165
Teriyaki Chicken or Beef on Skewers	\$140
Assorted Canapés	\$145
Smoked Salmon Canapés.....	\$155
Beef and Vegetable Kabobs.....	\$135
Beef and Mushroom Brochettes.....	\$145
Artichoke Hearts with Baby Shrimp	\$165
Swedish Meatballs	\$135

PREMIUM SELECTION

(Service for 50 People)

Assorted Cheese and Chilled Vegetable Display a Variety of International and Domestic Cheese Served with Crackers and Fresh Garden Vegetables and Dipping Sauce	\$325
Antipasto Display Prosciutto, Provolone, Salami, Mozzarella, Black & Green Olives Marinated Artichoke Hearts, Pepperoncini Peppers and Roasted Vegetables.....	\$425
Satay Selection Skewered Lamb, Beef and Chicken with Dipping Sauces Served with a Cool Asian Cucumber Salad	\$365
Southwest Fiesta Tortilla Chips with Salsa and Guacamole, Quesadillas and Jalapeno Poppers	\$255
Herb Crusted Salmon Filet Presented Whole Served with Sliced Baguette and Dill Aioli	\$365
Grilled Crudités Asparagus, Eggplant, Zucchini and Red Peppers Seasoned and Dressed with Extra Virgin Olive Oil	\$285
Assorted Hot Hors D'oeuvre, Wings, potato skins, egg rolls, pigs in a blanket.....	\$195

A 22% service charge and current sales tax will be added to the above prices.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

BEVERAGES

CASH BAR / HOSTED BAR

Bartender Charges are \$75 per Bartender per three-hour shift. Bartender Charges thereafter are at \$35 per hour.

Call / Well Liquor	\$6 / \$5.50
Premium Liquor	\$8 / \$7
Super Premium Liquor	\$9 and up / \$8 and up
House Wine by the Glass.....	\$6 / \$5
Domestic Bottle Beer	\$5 / \$4.50
Imported Bottle Beer.....	\$6 / \$5.50
Keg of Domestic Beer.....	\$350 / \$325
Soft Drinks/Bottled Water	\$3 / \$3
House Chardonnay	\$25 per bottle
Fetzer Chardonnay.....	\$28 per bottle
Blackstone Chardonnay	\$32 per bottle
House Cabernet.....	\$25 per bottle
Fetzer Cabernet	\$28 per bottle
Blackstone Cabernet.....	\$32 per bottle
Merlot.....	\$28 per bottle
Pinot Noir	\$28 per bottle
Pinot Grigio.....	\$28 per bottle
White Zinfandel.....	\$28 per bottle
House Champagne	\$33 per bottle

OPEN BAR

Prices are based on at least 2 hours of service for the open bar. If only one hour is purchased, add \$3 per person.

Superior Brands

For one hour

\$13 per person

Each Additional Hour

\$10 per person

To Include: House Wines with choice of two domestic beers and two import beers

Premium Brands

For one hour

\$12 per person

Each Additional Hour

\$9 per person

To include: House Wines with choice of two domestic beers and one import beer

Call Brands

For one hour

\$10 per person

Each Additional Hour

\$8 per person

To include: House Wines with choice of two domestic beers

Beer, Wine & Soda

For one hour

\$8 per person

Each Additional Hour

\$5 per person

To include: House Wines with choice of two domestic beers

ENHANCEMENTS

DESSERT SELECTIONS

Traditional Cakes..... \$6 per slice

- Carrot Cake
- Black Forest Cake
- Cappuccino Latte Cake

Gourmet Cakes \$7 per slice

- Tiramisu Alternating Layers of Espresso Soaked Ladyfingers and Mascarpone Cheese Topped with Chocolate Fingers and Cocoa Powder
- Strawberry Rum Soaked White Cake with Strawberries and Bavarian Cream
- Chocolate Ganache Three Layers of Rich Dark Chocolate Ganache and Chocolate Cake Finished with Dark and White Chocolate Shavings

Individual Fruit Tartelettes..... \$6.95 per person

- Fresh Fruit in Season
- Baked Pear Tart

Assorted Dessert Display \$8.75 per person

- Chef's Choice

A LA CARTE

- Assorted Soft Drinks..... **\$3** each
- Mineral Water and Juice Squeezes **\$3** each
- Iced Tea or Lemonade..... **\$40** per gallon
- Coffee or Decaffeinated Coffee **\$40** per gallon
- Hot Tea **\$40** per gallon
- Whole Fruit **\$2.75** each
- Small Sliced Fruit Tray..... **\$65** each
- Bar Snacks **\$2.25** per person
- Fudge Brownies **\$35** per dozen
- Home Baked Cookies..... **\$28** per dozen
- Assorted Dessert Display **\$8.75** per person

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