

# FOUR POINTS CATERING MENU

**Four Points by Sheraton  
Philadelphia Airport**

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Philadelphia, PA 19153

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# BREAKFAST

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## 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

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## 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

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**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

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## 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

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## 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

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## 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

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## 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

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness. All pricing is per person unless noted otherwise. Prices do not include 21% service charge and 8% tax.

# HORS D'OEUVRES

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## 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
Maryland 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

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## 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

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## 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.

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