

## À la Carte



### **MORNING EYE OPENERS**

Assorted Bakery Muffins	24.00 per dozen++
Assorted Danish	24.00 per dozen++
Homemade Cinnamon Buns	24.00 per dozen++
NY Style Bagels with Flavored Cream Cheeses	30.00 per dozen++
French Croissants	30.00 per dozen++
Seattle's Best Coffee, Decaffeinated Coffee or Hot Tea	35.00 per gallon++
Fresh Orange Juice	12.00 per carafe++
Apple, Cranberry, Grapefruit, Tomato or V8 Juice	12.00 per carafe++

### **AFTERNOON REFRESHERS**

Assorted Fresh Baked Cookies	20.00 per dozen++
Millionaire Brownies, Lemon Bars or Blondies	25.00 per dozen++
Assorted Candy Bars	2.00 each++
Granola Bars	2.00 each++
Assorted Soft Drinks	2.50 each++
Bottled Water	2.00 each++

### **SNACKS AND DISPLAYS**

<b>Fiesta Corn Tortilla Chips &amp; Fire Roasted Salsa*</b>	50.00 per pound++
Lightly Salted Corn Tortilla Chips Served with Fire Roasted Tomato Salsa	
<b>Sonoran Snack Mix*</b>	16.00 per pound++
Mini Pretzels, Bagel Chips, Sourdough Sesame Bites Tossed with Spices <i>*(serves 6 people per lb)</i>	
<b><i>The following Displays Serve 50 people</i></b>	
<b>Sliced Fresh Fruit</b>	125.00 per display++
Sliced Fresh Fruit Served with Yogurt Dipping Sauce	
<b>Farm Fresh Vegetable Crudité</b>	100.00 per display++
Assorted Fresh Raw Vegetables Served with Homemade Ranch Dip	
<b>Artesian Cheese Display</b>	125.00 per display++
Imported & Domestic Artesian Cheeses Served with Water Crackers	

# Breakfast



All Breakfasts Include:

Choice of 3 Juices  
(Orange, Apple, Pineapple, Cranberry, Grapefruit or Tomato)  
Philadelphia Cream Cheese with Bagels, Sweet Creamery Butter, Fruit Preserves  
Seattle's Best Regular/Decaffeinated Coffee and Hot Tea

## **THREE CLASSIC BUFFET**

Platter of Seasonal Sliced Fresh Fruit  
Assorted Individual Chilled Yogurts  
Baker's Basket of Assorted Pastries, Bagels  
**or** Fresh Bakery Muffins

10.00 per person++

## **AMERICAN BREAKFAST BUFFET**

(Minimum of 15 Guests)

Platter of Sliced Fresh Fruit

### **CHOICE OF 4 HOT ITEMS:**

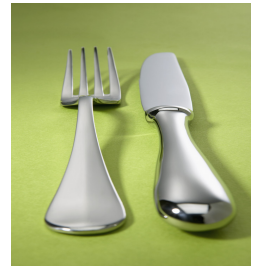
Freshly Scrambled Eggs  
Breakfast Potatoes  
Crisp Bacon  
Grilled Ham  
Sausage Links  
Biscuits & Gravy  
Cheese Blintzes  
Signature Tempe French Toast  
Buttermilk Pancakes

Assorted Breakfast Breads  
**or** Fresh Bakery Muffins  
Assorted Individual Chilled Yogurts  
**or** Assorted Cold Cereals and Milk

17.50 per person++

# Luncheon Buffets

(Minimum of 15 Guests)



All Luncheon Buffets Include:

Chef's Selection of Desserts  
Seattle's Best Regular/Decaffeinated Coffee  
Iced Tea **or** Lemonade

## **SOUTH OF THE BORDER**

Fresh Garden Salad  
Served with Spicy Ranch Dressing

Traditional Cheese Enchiladas with Red Sauce

Choice of:

Make your own Fajita **or** Taco Bar  
with Shredded Cheese, Lettuce, Tomatoes  
Sour Cream, Fresh Salsa

Arizona Spanish Rice  
Refried Beans

18.00 per person++

## **1333 DELI**

Fresh Garden Salad  
Served with Ranch Dressing

**or**

Classic Caesar Salad  
Classic Caesar Dressing

Choice of 1:

Pasta Salad, Potato Salad **or** Fruit Salad

Deli Sliced Turkey, Ham & Roast Beef  
Assorted Sliced Cheeses  
Assorted Deli Bakery Rolls  
Sliced Tomatoes, Lettuce, Pickle Spears

19.00 per person++

## **FRESH FOUR SALADS**

Fresh Garden Salad  
Served with Italian Dressing

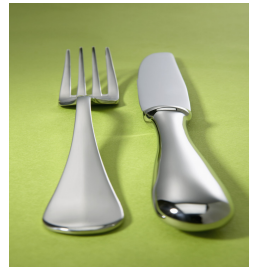
**or**

Classic Caesar Salad with Grilled Chicken  
Classic Caesar Dressing

Homemade Pasta Salad  
Marinated Cucumbers and Tomato Salad  
Fresh Sliced Fruit Display

17.50 per person++

## Plated Lunch



All Entrées Include:

Fresh Baked Rolls, Real Butter, Fresh Seasonal Vegetables  
Chef's Selection of Dessert  
Seattle's Best Regular/Decaffeinated Coffee  
Iced Tea or Lemonade

Please Choose 1 **Starter** and 1 **Side** to accompany Lunch:

### Starter

Fresh Seasonal Fruit  
Classic Caesar Salad  
Green Garden Salad

### Side

Traditional Rice Pilaf  
Roasted Garlic Mashed Potatoes  
Baked Potato with Butter, Sour Cream

## SIGNATURE PLATED ENTRÉES

### Herb Roasted Chicken Breast

Slow Roasted with Savory Herbs  
Crisped to Perfection

18.50 per person++

### Roast Sirloin of Beef

Roasted Top Sirloin topped  
with a Burgundy Wine Sauce

19.50 per person++

### Grilled Chicken Monterey

Grilled Chicken Breast topped  
with Monterey Jack Cheese, Avocado & Tomato

19.50 per person++

### Alaskan Salmon

6oz Wild Alaskan Salmon either Cajun  
Blackened or Poached with Lemon or Dill

19.95 per person++

### Portobello Mushroom Pyramid

Grilled Portobello Mushroom, Eggplant, Zucchini & Tomato Stacked  
Served in a Citrus Vinaigrette

18.50 per person++

ALL PRICES ARE SUBJECT TO CHANGE

++ ALL PRICES ARE SUBJECT TO SALES TAX AND 20% GRATUITY

# Dinner Buffets

(Minimum of 15 Guests)



## DESIGN YOUR OWN BUFFET

All Dinner Buffets Include:

Fresh Baked Rolls, Real Butter, Fresh Seasonal Vegetables  
Chef's Selection of Desserts  
Seattle's Best Regular/Decaffeinated Coffee  
Iced Tea **or** Lemonade

Please Select 1 **Side**:

Roasted Garlic Mashed Potatoes	Sea Salt Seasoned Roasted Red Bliss Mini Potatoes
Traditional Rice Pilaf	Fresh Herb Mashed Potatoes

Please Select 2 **Salads**:

Green Garden Salad	Classic Caesar Salad
Marinated Raw Vegetables	Vegetable Crudité Display
Fresh Seasonal Fruit Display	German Mustard Potato Salad

Please Select 2 **Entrées**:

Sliced Roast Sirloin of Beef	Chicken Sienese	Honey Baked Ham	Chicken Piccata
Chicken Marsala	Roast Turkey and Dressing	Chicken Florentine	
Baked Stuffed Shells	Lasagna(Meat or Vegetable)		

30.95 per person++

Add Slow Roasted Prime Rib of Beef Carved at Buffet  
For only 7.50 per person more

## Plated Dinner



All Entrées are served with Fresh Baked Rolls, Real Butter  
Chef's Selection of Dessert, Seattle's Best Regular/Decaffeinated Coffee  
Iced Tea or Lemonade

Please Choose 1 **Starter** and 2 **Sides** to accompany Dinner

### Starter:

Green Garden Salad    Classic Caesar Salad    Fresh Seasonal Fruit

### First Side:

Grilled Asparagus drizzled with  
Olive Oil and Garlic  
*(add \$.50 per person)*

Lightly Seasoned Steamed Crowns of Broccoli

Snap Green Beans and Baby Carrots  
Steamed and Served with Herbed Butter

### Second Side:

Roasted Garlic Mashed Potatoes

Fresh Herb Mashed Potatoes

Traditional Rice Pilaf

Sea Salt Seasoned Roasted  
Red Bliss Mini Potatoes

Please choose 1 **Entrée** per Category (Poultry, Beef, Fish)  
(Limit of 2)

## POULTRY

### Chicken Marsala

Boneless Chicken Breast & White Mushrooms  
Sautéed in Marsala Wine Sauce

21.95 per person++

### Chicken Sienese

Boneless Chicken Breast Baked in a Tomato  
Cream Sauce & covered with  
Smoked Mozzarella Cheese

24.95 per person++

### Chicken Piccata

Boneless Chicken Tenders Sautéed in a Lemon  
White Wine Sauce

21.95 per person++

### Chicken Florentine

Chicken Breast stuffed with Smoked Mozzarella,  
Fresh Baby Spinach  
Served with a White Cream Sauce

24.95 per person++

## Plated Dinner

*continued...*



### **BEEF**

#### **Beef Tenderloin Tips**

Braised Beef Tenderloin Tips Served with a  
Forest Mushroom Cream Sauce

24.95 per person++

#### **Sirloin Steak**

Choice 6oz cut of Premium Grade Sirloin  
Grilled to Perfection

28.95 per person++

#### **Roast Sirloin of Beef**

Slow Roasted Served with  
Au Jus or Sherry Wine Sauce

24.95 per person++

#### **Four Points Prime Rib**

*(Minimum 10 Guests)*  
Slow Roasted, Hand Carved.  
Served with Au Jus & Horseradish.

32.95 per person++

### **FISH**

#### **Tilapia Filet**

Broiled, Baked or Grilled  
With a Citrus Vinaigrette

22.95 per person++

#### **Alaskan Salmon Filet**

6oz Wild Alaskan Salmon either Teriyaki Grilled  
or Poached with Lemon and Dill

24.95 per person++

### **VEGETARIAN OPTIONS**

#### **Pasta Primavera**

Sautéed Vegetables Tossed with Penne Pasta in  
a Light Garlic White Wine Sauce  
or a Creamy Three Cheese Sauce

21.95 per person++

#### **Portobello Mushroom Pyramid**

Stacked Grilled Portobello Mushroom,  
Eggplant, Zucchini and Tomato  
With a Citrus Vinaigrette

21.95 per person++

## Hors d'oeuvres



### **HOT APPETIZERS**

(Based on 50 pieces)

#### **Swedish Meatballs**

Mixture of Meat, Breadcrumbs, Spices.  
Served with Homemade Tomato Sauce.

100.00++

#### **Fried Mushroom Caps**

Lightly Breaded Mushrooms Caps.  
Served with Homemade Ranch Sauce.

95.00++

#### **Vegetable Spring Rolls**

Matchstick Garden Vegetables Seasoned and  
Rolled in a Wonton Wrap

100.00++

#### **Buffalo Style Chicken Wings**

Classic Buffalo Chicken Wings Mildly Sauced.  
Served with Ranch and Bleu Cheese Dressings.

85.00++

#### **Mini Beef Wellington Bites**

Tender Beef Seasoned with a Duxelle Blend of  
Shallots, Mushroom and Onion.  
Wrapped in French Puff Pastry Dough.

140++

#### **Assorted Mini Quiche**

Various Quiches made with Swiss, Gruyere,  
Monterey Jack Cheeses, Spinach, Garden  
Vegetables in a Flaky Pastry Cup

100.00++

#### **Seafood Stuffed Mushrooms**

Blend of Surimi and Snow Crab Seasoned with  
Breadcrumbs, Garlic and Heavy Cream.  
Fluted in a Plump Mushroom Cap.

175.00++

#### **Asian Style Saté**

A Thin Piece of Lean Beef or all White Meat  
Chicken Breast lightly Marinated and Skewered.  
Specify either Chicken or Beef.

140.00++

#### **Steamed Vegetarian Chinese Pot Stickers**

Finely Chopped Vegetables Seasoned with  
Garlic and Ginger  
in an Authentic Asian Dumpling Wrap

140.00++

#### **Mini Chicken Empanadas**

Mini Pastry filled with Chicken, Finely Chopped  
Peppers and Onions.  
Seasoned with Authentic Mexican Spices.

120.00++

#### **Bacon Wrapped Scallops**

Succulent Sea Scallop wrapped in Lean Bacon

175.00++

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## Hors d'oeuvres



### **COLD APPETIZERS**

(Based on 50 pieces)

#### **Assorted Canapés**

Small Slices of Bread Topped with a 'Canopy' of Assorted Meats, Cheeses, Purees or Relish

125.00++

#### **Assorted Finger Sandwiches**

Classic Assorted English Tea Sandwiches with Various Fillings

135.00++

#### **Bruschetta**

Vine Ripened Tomatoes, Fresh Basil and Garlic. Served on a Toasted Crostini.

125.00++

#### **Jumbo Shrimp on Ice**

Fresh Jumbo Shrimp Served on Ice with Lemon Wedges and Spicy Cocktail Dipping Sauce

250.00++

#### **'Sun Devil-ed' Eggs**

A Blast from the Past with a Four Points Twist. Hard Cooked Eggs filled with a Devilish Mixture of Spices.

90.00++

### **RECEPTION DISPLAYS AND DIPS**

(Serves 50 people)

#### **Farm Fresh Vegetable Crudité**

Assorted Fresh Raw Vegetables Served with Homemade Ranch Dip

100.00++

#### **Artesian Cheese Display**

Imported & Domestic Artesian Cheeses Served with Assorted Water Crackers

125.00++

#### **Sliced Fresh Fruit**

Sliced Fresh Seasonal Fruit Served with Yogurt Dipping Sauce

125.00++

#### **Chips and Dip**

Various Gourmet Potato Chips Served with French Onion and Ranch Dips

40.00++

#### **Hot Spinach and Artichoke Dip\***

Spinach, Artichoke Hearts and Cheeses blended together

30.00 per pound++

#### **Fiesta Tortilla Chips & Fire Roasted Salsa\***

Homemade Corn Tortilla Chips Served with Fire Roasted Tomato Salsa

50.00 per pound++

#### **Fancy Mixed Nuts \***

Tossed lightly with Sea Salt

28.00 per pound++

\*(serves 6 people per lb)

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# Beverage Service



We proudly offer *Coastal Vineyards* as Our House Selection  
For additional Wine Options, please ask for our current wine list

*There is a \$100 Set Up Charge on all Bars*

	Cash Bars	Hosted Bars
<b>House Wine by the Glass</b>	5.50	5.50++
Coastal Vineyards		
<b>Imported/Craft Bottle Beer</b>	5.50	5.50++
Pilsner Urquell (Czech) Guinness (Ireland)		
Orval (Belgium) Corona Extra (Mexico)		
Heineken (Netherlands) Anchor Porter (CA)		
Gordon Biersch (CA) Pete's Wicked Ale (TX)		
Shiner Bock (TX) Fat Tire (CO)		
<b>Domestic Bottle Beer</b>	4.00	4.00++
Budweiser (MO) Bud Light (MO) Miller Lite (WI)		
Coors Light (CO) Michelob Ultra (MO)		
O'Douls N/A (MO)		
<b>Liquor Four Points Call Brands</b>	5.50	5.50++
Smirnoff Vodka, Bacardi, Beefeaters		
Sauza, JB, Seagram's 7, Dewar's		
<b>Liquor Four Points Premium Brands</b>	7.00	7.00++
SKYY, Kettle One, Crown Royal, Hennessy		
Tanqueray, Bombay, Patron, Dos Lunas		
<b>Kegs</b>		
Domestic Pony Keg Beer	190.00	190.00++
Domestic Keg Beer	250.00	250.00++
Craft Keg Beer	325.00	325.00++

# Beverage Service



## Additional Beverages

Margarita punch	80.00 per gallon++
Rum Runner punch	80.00 per gallon++
Mimosa punch	80.00 per gallon++
Fruit punch*	20.00 per gallon++
<i>*Non-Alcoholic</i>	
House Champagne	15.00 per bottle++
Sparkling Cider	10.00 per bottle++
House Wine	15.00 per bottle++

Champagne/ Cider Toast Serves 9 Glasses per Bottle  
1 Gallon Serves 16 – 8oz. Glasses

The administration of the sales and service of alcoholic beverages is in accordance with the Arizona Liquor Commission regulations.  
It is our policy that all liquor, beer, and wine must be supplied by The Four Points by Sheraton Tempe.

All bars will close at 12:00am with NO EXCEPTIONS.